



# Science and Innovation



## Food Research and Development Centre

### Saint-Hyacinthe, Quebec

The Food Research and Development Centre (FRDC) in Saint-Hyacinthe, Quebec is one of Agriculture and Agri-Food Canada's network of 19 research centres. The Centre focuses on conducting research and developing methods to preserve food and maintain its quality, and to process food safely and efficiently. Research is also conducted on food ingredients having health and other benefits beyond basic nutritional values.

Food safety is also a major area of research, and in doing this work, the FRDC collaborates with the University of Montreal's Faculty of Veterinary Medicine and the Canadian Food Inspection Agency.

Through the Centre's Industrial Program, pilot plants are leased to agri-food companies in support of their small-scale food processing and testing needs. In addition, the FRDC also provides extensive information retrieval and analysis services through its Governors Foundation.

### Areas of Research

The FRDC helps Canada's food industry become more competitive by conducting extensive research in the area of food processing and safety. The Centre also promotes technology development and transfer by making scientific and technical staff available to Canadian industry on various research and development projects.

#### Research and Innovation for Safe Food

- Studying the process of combining organic acids (lactic and propionic acids) to stabilize and preserve plant-derived food products
- Conducting research on yeast extracts and bacteria, and their effects on processing food safely
- Conducting research on more effective ways to detect and control disease-producing micro-organisms, including viruses, which are believed to cause 80 percent of food-borne illnesses
- Conducting research to identify, characterize and control food allergens, and to ensure operational traceability and safety of fresh products

## From Farm to Fork - Supporting the Agri-Food Industry

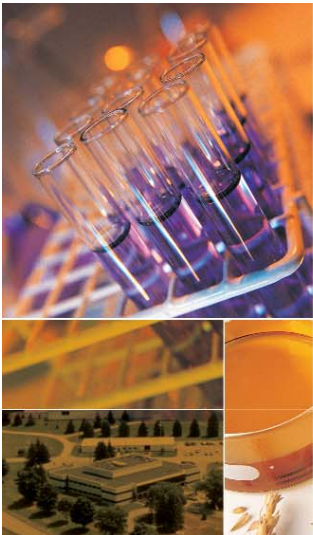
- Designing projects to improve the energy efficiency of food production processes that preserve and improve the quality of food
- Conducting research on foods for taste, smell and texture, as well as their health properties
- Studying the expectations of consumers regarding food quality and convenience, including storage
- Other areas of study: recombinant enzymes and bioactive molecules, dairy ingredients, biopolymers, spectral analysis and the structure-property relationship of biomolecules

## Facts, Figures and Facilities

- 26 research scientists and a total staff of 130
- 8,030 square meter building
- Industrial Program
- 3,200 square meters of pilot plants for food processing
- 94-seat multimedia auditorium
- *Crossroads for Food Innovation Technology* facility comprising four laboratories, four pilot plants and associated offices

## Contact us

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