



UM | Richardson Centre for Functional Foods and Nutraceuticals

Newsletter

October 2021



FACILITIES AND EQUIPMENTS

Dry Milling Facility

In July 2021, the RCFFN Dry Milling Facility was approved for a license under the Safe Food for Canadians Regulations (SFCR), a new set of national rules administered by the Canadian Food Inspection Agency. The SFCR certification and RCFFN's HACCP management system allows the RCFFN to mill and air-classify a variety of crops for human consumption across Canada.



RCFFN Dry Milling Facility

ABOUT US

The Richardson Centre for Functional Foods and Nutraceuticals (RCFFN) is a 55,000 ft² state-of-the-art research centre within the Faculty of Agricultural and Food Sciences, University of Manitoba, located on the Fort Garry campus. Our mission is to advance food quality and human nutrition through traditional and innovative food processing techniques. Our mandate is to support the food and agriculture value chain by engaging in collaborative research and development activities with the food industry.

DIRECTOR'S MESSAGE

Hello researchers, students and industry stakeholders. Since my appointment as RCFFN Director in May 2019, I have been excited to provide leadership to the RCFFN and its staff. In 2019 the Centre met with stakeholders across the food and agriculture value chain culminating in a Centre strategic plan finalized in May 2020. The plan covers a number of key areas such as infrastructure renewal, collaborations and research, industry engagement, and funding. Some of the Centre's key objectives have been met: a new mission and mandate for the Centre, CFIA registration for the Dry Milling Facility, community kitchen license for the commercial kitchen, intensifying research at the Centre and a new website. In 2020 we welcomed Dr. Bandara, Tier II Canada Research Chair in Food Protein and Bioproducts to the Centre. In 2022 we will be welcoming additional researchers and new equipments ensuring we continue to meet the Centre's key objectives aligned with our mission of "Advancing food quality and human nutrition through traditional and innovative food processing techniques."

Community Kitchen

In May 2021 the RCFFN commercial kitchen was granted a provincial license as a community kitchen and a small-scale food processing plant. The facility provides space and processing equipments for various food product development and commercial food production activities under provincial food safety guidelines. Since certification, the kitchen has hosted a number of local food manufacturers.



RCFFN Commercial Kitchen

RCFFN TENANT HIGHLIGHTS

RCFFN leases office, laboratory and pilot plant space to organizations aligned with the RCFFN mission and mandate. In this issue we highlight Agriculture and Agri Food Canada (AAFC). AAFC has been a key tenant in the building since 2013. AAFC employs three Research Scientists and four Research Technicians. The AAFC team investigates the quality characteristics and nutritional attributes of cereal grains and evaluates their impact on human health.

RCFFN STAFF UPDATE

In May 2021, Jasmine Arnold joined the Centre as Office Assistant. Jasmine comes to the Centre with a background in human resources. Jasmine's work will focus on providing administrative support to the Centre and provide a link between the many students, tenants and staff, ensuring smooth operations.



RCFFN.CA

RCFFN RESEARCH COMMUNITY

Dr. James House and his research team are dedicated to studying the factors influencing the quality of dietary proteins from plant



and animal-based foods. His research investigates how protein and other nutrients relate to

the optimal growth and health of individuals. Dr. House secured funding from the Province of Manitoba to develop a new Protein Research Strategy and to establish a new chair position in protein research. This funding will advance Manitoba's Protein Strategy and create opportunities for Manitoba farmers, researchers and the food industry. In February of 2021, Dr. House organized the first Manitoba Protein Summit. Dr. House's move to the RCFFN aligns with the development of the Protein Foods Innovation Team (PROFIT), a multidisciplinary group in the Faculty of Agricultural and Food Sciences dedicated to innovations in sustainable food systems. Welcome Dr. House!

Dr. Nandika Bandara joined the RCFFN in July 2020. Dr Bandara received a Tier 2 Canada Research Chair in Food Proteins and Bioproducts. The research award is worth \$500,000 over 5 years, allowing Dr. Bandara to continue his work in creating value-added protein products for the food, materials, and bioproducts industries. In addition to his CRC, his research program is funded via NSERC Discovery Grant, New Frontiers in Research Fund – Exploration, and Canada Foundation for Innovation, among other grants. Welcome Dr. Bandara!



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