

# FOOD FOR THOUGHT

## SEMINAR SERIES

### What's Happening at FDC?

**March 22, 2024**

**11:00 AM – 12:00 PM**

(Central Standard Time-CST)

Samuel N. Cohen Auditorium  
St. Boniface Albrechtsen  
Research Centre  
351 Tache Ave, Winnipeg



**Food Development Centre  
Portage la Prairie, Manitoba**

**Robin Young** is the Director of the Value Added Branch of Manitoba Agriculture, which includes a team of Business Development Specialists located across Manitoba to address the needs of food business throughout the growth of their companies. The Value Added Branch also includes the Product Commercialization Consultants at the Food Development Centre in Portage la Prairie. The Food Development Centre was established in 1978 and in its 40 year history has grown into an internationally recognized centre of excellence, assisting the agri-food industry in the development and commercialization of food products, with an emphasis on protein ingredients and products to meet the growing protein market.

Robin has a wide range of knowledge and experience in the food industry, having worked in the areas of quality assurance, technical marketing, production, environmental management and continuous improvement prior to joining government. Robin grew up on a farm in Manitoba and her passion for food, and love of science, drove her to pursue Bachelor and Masters degrees in Food Science from the University of Manitoba.

CCARM Administration Office  
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**Nelson Bowley** is the Manager of the Business Development within the Value Added Branch. The Business Development team Nelson leads provides an array of business and marketing assistance through personalized consultations, expert pathfinding, cutting-edge industry training, and access to vital funding opportunities. In addition, the team develops resources for small scalable agri-food businesses to assist them grow their markets within and outside of the province. The team is located across the province.

Nelson has worked in the food industry for over 30 years in both the private and public sectors. He has industry experience in a variety of food processing areas including dairy, sugar refining, processed meat, bakery, and processed vegetarian products. While in industry he worked in quality assurance and product development. Since starting to work for the province Nelson worked with commodity groups nationally and provincially to develop and implement national HACCP-based on-farm food safety programs, and manage provincial inspection programs for food processing, meat inspection and various on-farm programs before becoming the Manager of Business Development. Nelson grew up in rural Manitoba and holds a Bachelor Degree from the University of Manitoba in Food Science.

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## What's Happening at FDC?

Food Development Centre  
Portage la Prairie, Manitoba

**Meeling Nivet** is the Manager of Product Commercialization at the Food Development Centre (FDC) leading a team of scientists and technologists conducting research on food, ingredients, and co-products. Meeling holds a B.Sc. in Agriculture major in Food Science, from the University of Manitoba, the Manitoba Strategy/Leadership Program Certificate from Queens School of Business and has over thirty years of experience in the food industry. She has worked in the agri-food industry in Canada and globally, known for creating food products from ideation to commercialization, trouble shooting of processes and procedures to assist clients to take their product to market. At FDC, she manages industry driven research and development projects and supervises the microbiological, analytical, food and sensory laboratories. Her areas of professional expertise and interest include product and process development of liquid food, ingredient and ingredient functionality and modified atmosphere packaging.

During her industry experience Meeling lead the commercialization of modified atmosphere packaging of fruit, vegetables, and crops globally, for a patented modified atmosphere packaging technology into The Americas, Australia, New Zealand, and South Africa under license agreements for companies such as Fresh Express, Nutripe Farms, Atlantic Fresh Produce, Mission Avocados and Dole. In addition, lead the implementation of Hazzard Analysis Critical Control Point (HACCP) for Coca Cola (Trinidad) and Yoplait (Trinidad) subsidiaries; as well as assisted companies in Trinidad to export value added tropical fruit and vegetables to the USA and Canada.

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