

Innovation Booster Project Descriptions

GUELPH, ON, DECEMBER 11, 2024 — Funding from [this round of CFIN's Innovation Booster Program](#) will support 11 of Canada's leading foodtech innovators as they advance solutions in AI, food production, health-focused ingredients, sustainable packaging, and beyond. Below are more details regarding the funded projects, along with insights from the visionary leaders driving them forward.

[CBS Bio Platforms](#)

CBS Bio Platforms is scaling *Bacillus subtilis* protease production to improve the digestibility and bioavailability of plant proteins, supporting the rising demand for sustainable plant-based protein in food and feed.

“One of CBS Bio Platforms' strengths is providing sustainable feed and food solutions that boost the nutritional value of dietary proteins, fostering a healthier, sustainable future.”

– Rob Patterson (VP Innovation & Commercialization) and Nadeem Akhtar (Scientist), CBS Bio Platforms

[Enhanced Medical Nutrition](#)

Enhanced Medical Nutrition (EMN) aims to transform the operations of its unique, healthcare-focused business through a novel, custom digital platform. This platform will automate communication and feedback loops between patients and surgeons, authenticate surgeon recommendations, facilitate adherence tracking, and enhance the delivery of EMN's lead product ENROUTE®, a complete surgical nutrition program.

“We're very excited to initiate this project. This opportunity will help us enhance our customer relationships, improve consumer experience, and ultimately support our ability to achieve better patient outcomes. Through the project, our team can leverage novel technologies and showcase how digital solutions can tackle challenges specific to our business. The result will be enhanced efficiency, transparency, and safety throughout our

operations. As our industry continues to gain momentum across different areas of healthcare, this can serve as an example to other food-as-medicine companies.”

– Eric Zimmerman

CEO, Enhanced Medical Nutrition

Farmery Estate Brewery

Farmery Estate Brewery is using enzymes to extract proteins and fibers from spent barley and yeast used in the production of its alcoholic and non-alcoholic beverages. This project will help Farmery Estate recover and upcycle these byproducts into new waste-saving revenue streams.

"We are truly honoured to have our project selected for support from this fund. We are committed to supporting our local economy and developing new products from what is produced in our area, and this fund is perfect for that work.”

– Chris Warwaruk and Lawrence Warwaruk

Co-owners, Farmery Estate Brewery

Freshline

Freshline is developing innovative AI solutions to enhance order management for its clients. This new technology aims to streamline processes and reduce manual workload for food service operators throughout Canada and the U.S.

"At Freshline, we're proud to be pushing the boundaries of what's possible in foodservice technology. Our latest work with AI demonstrates our commitment to innovation, helping our clients achieve new levels of efficiency and focus on what matters most—serving their customers. We're excited about the potential of these tools to simplify complex processes and support food distribution operators across Canada and the U.S."

– Robert Kirstiuk

Founder, Freshline

haskalife™

haskalife™ is conducting an independent clinical trial to explore the cardiometabolic and cognitive benefits of its Pure Haskap Berry formulation in women over 35, a group at higher risk of hypertension and acuity impacts. Trial results are expected in 2025 and aim to showcase the health benefits of haskalife's™ Pure Haskap Berry formulation, validating new commercialization opportunities for this Canadian grown functional food ingredient.

"This initiative unites an extraordinary consortium of scientists, doctors and academics, whose knowledge and expertise provides the foundation to understand the cardiometabolic and cognitive benefits of haskalife's™ Pure Haskap Berry formulation; and advance solutions for women's health and well-being. With this funding support from CFIN, haskalife™ will continue to unlock the power of Haskap berries, which are renowned for their high anthocyanin content and anti-inflammatory properties"

– Kiren Singh

CEO, haskalife™

Innodal

Innodal seeks to extend the shelf life of red meat products by encapsulating antimicrobial peptides. Collaborating with academic experts, this project aims to improve the efficacy of antimicrobial agents while maintaining clean-label standards, offering a sustainable and innovative solution for food preservation.

"With this funding, we will have the chance to extend the shelf life of red meat products by creating a natural antimicrobial solution. This technology can positively change the food processing industry."

– Laurent Dallaire

CEO, Innodal

Jitto

Jitto is advancing its Smart Ordering System with an AI-powered customer targeting tool designed to enhance market penetration for small and medium-sized businesses (SMBs) in agrifood. By utilizing machine learning to refine customer personas and create real-time cost visualizations, this project will improve decision-making and reduce food costs for communities impacted by inflation.

“Jitto is revolutionizing produce—faster access, less waste, no middlemen. We're building a future to change the way food moves.”

– **Mani Siddiqui,**

Founder & CEO, Jitto

Material Futures

Funding for Material Futures' project will help scale their biotechnological innovation and advance commercialization activities.

“Being selected for the Innovation Booster program is an incredible honor. We're proud to join this forward-thinking cohort and grateful for the support that will accelerate our path to market!”

– **Iris Redinger**

CEO, Material Futures

Nfinite Nanotech

Nfinite Nanotech is developing proprietary barrier coatings for paper packaging to replace single-use plastics. By adapting its technology for paper, this project aims to create recyclable, compostable packaging with high barrier properties, improving the sustainability of Canada's food ecosystem and meeting rising demand for biodegradable packaging alternatives.

"As Margaret Mead once said, "Never doubt that a small group of thoughtful, committed citizens can change the world; indeed, it's the only thing that ever has." Each day, we are

inspired by the positive impact of our work to transform the packaging industry and change the world. We are grateful for CFIN's support on this journey to combat plastic waste by replacing plastics with sustainable paper alternatives. We look forward to the moment when we see products on the shelves, proudly packaged in sustainable paper solutions that we created."

– Chee Hau Teoh

CEO & Co-Founder, Nfinite Nanotech

Relocalize

Relocalize is developing a platform to remotely monitor and optimize decentralized food production in micro-factories. Utilizing the industrial internet of things (IIoT), edge computing, and machine learning, this project will advance automation in remote areas, enhancing food security and sustainability. Supported by a major Canadian retailer, the technology will be deployed in communities across North America.

"We are thrilled to announce our collaboration with CFIN on our innovative Autonomous Manufacturing Command and Control Center platform. This project represents a significant leap forward in the decentralization of food production. By integrating cutting-edge IIoT, edge computing, and machine learning technologies, we are setting a new standard for automation and efficiency in hyper-local food production. This initiative not only enhances food security and sustainability but also aligns perfectly with our mission to revolutionize food systems across North America. We are proud to partner with CFIN and look forward to bringing transformative change to communities, ensuring that the future of food production is as local as the demand it serves."

– Benjamin Chaliar

Head of Growth, Relocalize

Spoitz Enterprises

Spoitz Enterprises is investigating the fermentation of Canadian seaweed to enhance its functional food properties, such as antioxidant strength and gel structure. By optimizing low-cost processing, this project supports the development of seaweed-based products

that simultaneously benefit marine habitats and marginalized coastal communities in Western Canada.

"Spoitz is thrilled to begin this exciting collaborative project with support from CFIN to accelerate the Canadian seaweed industry. There is tremendous capacity to develop unique bio-based seaweed platforms on Canada's west coast by focusing on product-based solutions. We remain committed to playing a role in defining unique properties of this sustainable resource and pushing the boundaries of current Canadian knowledge."

– Spencer Serin

CEO, Spoitz Enterprises