



Created by nature, refined by science.

Save money and space in you facilities by contracting Canagra.

Freeze-drying or lyophilization creates the highest quality product in the dried market. Freeze drying is the most common processing method for removing moisture from bio-pharmaceuticals and highly sensitive ingredients such as proteins. It is also commonly used in food production. Most products can be freeze-dried: tea, coffee, meat, fruits, vegetables, proteins, chemical compounds, cosmetic ingredients, herbs, flowers the list goes on...

Canagra has the largest freeze-drying facility in Western Canada, with a capacity of 500 kg per batch. Some of the benefits of a freeze-dried product are increased stability, shelf life, temperature tolerance, the full nutritional content, taste, aroma and shape of foods are maintained. The product is also light weight, easy to store and ship, there is no refrigeration needed and you can reconstitute products to their original form with water.

Demonstrated Applications

- Creating dietary supplements for nutraceutical companies
- Freeze-dried pomegranate for food industry
- Freeze-dried fruits for bakeries, candy, chocolate and confectionary manufacturers
- Freeze-dried exotic gourmet soap for soap manufacturers
- Assisting with university research projects, by freeze-drying bio-proteins and agricultural products
- Freeze-dried clostrum for an agricultural food production company
- Freeze-dried yeast bi-product for breweries
- Extracted antioxidant from Saskatoon Berries for a food manufacturer
- Crystalize compounds for chemical manufacturers
- Freeze-drying proteins for biotech companies
- Extracted active chemical markers from sea buckthorn for skin treatments in the cosmetic industry
- Freeze-dry micro-organism cultures for biotech companies

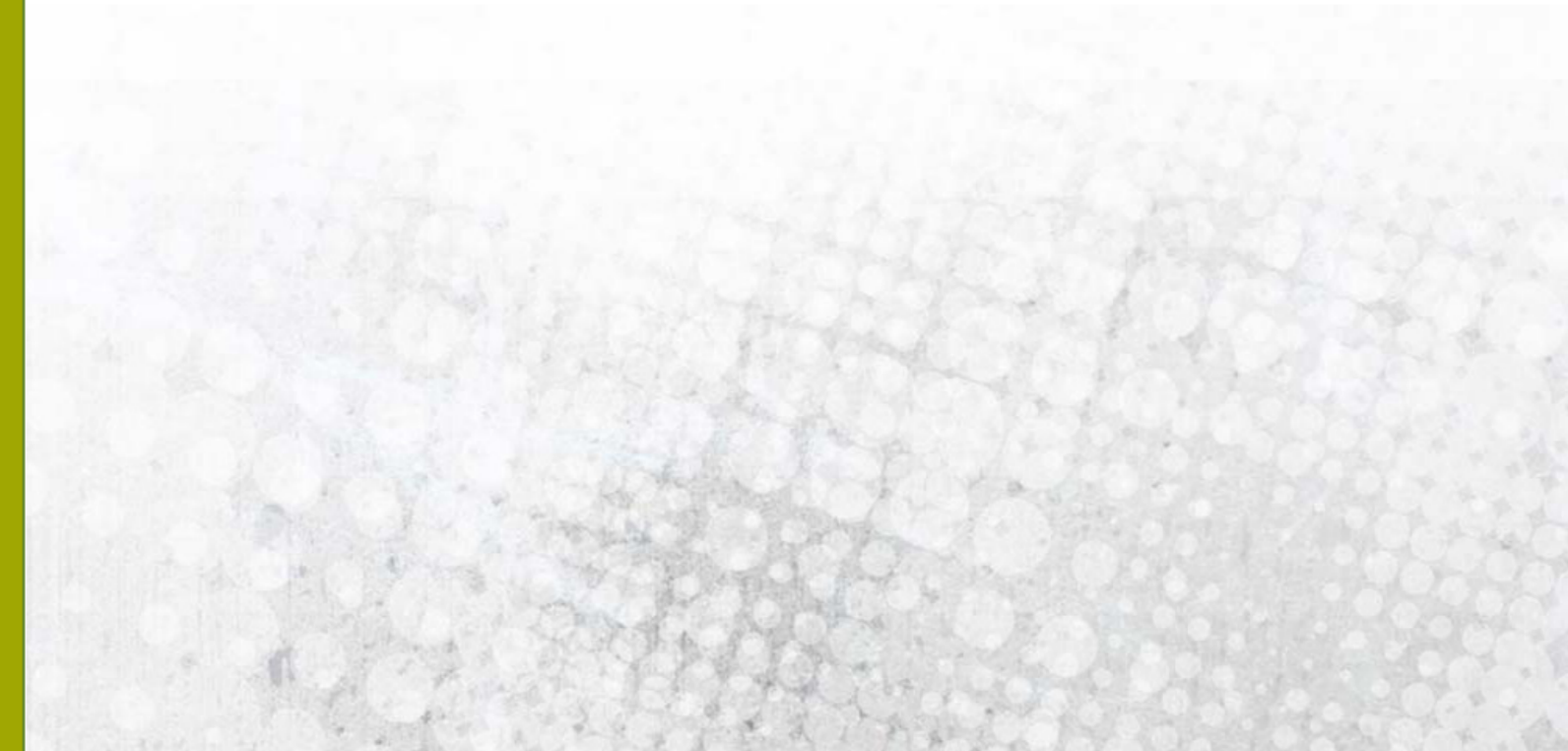


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Canagra has quality and expertise down to a science. We offer solutions for businesses that are looking for consultation on processing techniques and product design. We operate the largest custom freeze-drying facility in Western Canada and feature solutions for freeze-drying, extraction, fractionation, concentration and contract processing.

Canagra Technologies Inc is a fully equipped innovative food technology company that provides solutions to support the design and development of your products. Our services include freeze-drying, extraction, fractionation, concentration and contract processing.

- **Are you wondering how to develop the latest cutting edge product that will put you above the competition?**
- **Would you like to cut down on operation costs and capital investment?**
- **Do you have an idea for a new product?**
- **Would you like to expand one of your current product lines?**
- **Could you benefit from accelerating your products entry to the market?**

New product development can be expensive. It involves in-depth research and analysis; delaying your well-planned entry into the market. Investments in equipment, specialised personnel and operations costs are large barriers to market entry. Partner with Canagra Technologies Inc., we will help you bring your product to the market faster so you can get ahead of the competition. Outsource your product development, contract processing, technology transfer and project management to Canagra and save on capital and operations cost.

What makes us uniquely qualified?

Our operations meet the highest quality standards, including:

- ISO 9001:2008 (Food Safety Management System)
- ISO 22000:2005 (Food Safety Management System)
- HACCP(Hazard Analysis and Critical Control Points)
- GMP (Good Manufacturing Practice)

Our fully staffed facilities include our team of experienced scientists, whose knowledge and experience are difficult to match, especially when it comes to developing new products. Ashraf Abdellatif is the president of Canagra Technologies Inc., with his Masters of Science he has over 25 years of experience working in research and development, and he will work closely with you in order to achieve results. Our extensive knowledge focuses on research and development, quality assurance, quality control, unique experiences with large-scale production facilities, processing techniques and product design.

Practical Solutions For Technological Challenges

Canagra will work closely with your business to tailor your service experience to your needs. We have the tools available for you to test different processes or concepts in our facility before investing in expensive equipment, while benefitting from our technical expertise. Our goal is to provide practical solutions for your technological challenges. We will help you develop your product under your own brand, and unlike a research lab, due to our certifications you can sell any product you create in our facility.

Our Solutions:

- Product Development

Our Research and Development labs are fully staffed by experienced technicians who are committed to developing your products. Our proprietary technology allows us to fully utilize your resources collaboratively in order to develop new products, customize production processes and improve the quality of existing products. We create a partnership with your team and technology to transform and streamline the way you create products.

- Contract Processing

Take advantage of Canagra's facilities on a contract basis to evaluate market acceptance of your products before investing in expensive equipment or facilities. Our clients have access to technical expertise that will guide them through the intricacies of the food processing business. We can custom-process client owned products to help expand your current offerings, allowing you to enter into new markets, or even help you to develop new products under your own brand

- Technology Transfer

Want to save time and money? Let Canagra evaluate your technological needs and transfer or customize existing technologies to suit your requirements. We maintain a wide network of experts in food, natural health science and technology, providing access to the latest technology and processes.

- Project Management

Canagra offers clients practical solutions to technological challenges in the food and natural health product industries. Our staff has 25 years of experience working with industry, government agencies and universities in food research, quality assurance, technical intelligence, project management, and development and delivery of education and training programs. Specialized competitive technical intelligence includes:

- Design and management of applied research projects;
- Interpretation of Federal, Provincial and Foreign Government regulations and recommendation of methods of implementation;
- Design, development and implementation of educational and technology transfer programs.



Our Equipment:

Our facility contains the following key equipment:

- Freeze dryer capacity 500 kg (1100 lb) per batch
- Lee Kettle
- Mixing tanks
- Dry milling
- Wet milling
- Heat treatment

We keep our facilities available to clients who would like to bring in their own equipment, or rentals, to test different processes and concepts.

Our Electrical Service:

Our facility is compatible with standard manufacturing requirements. We can provide the following:

- 575 volt 3 phase,
- 480 volt 3 phase,
- 208 volt 3 phase and
- 208 volt single phase