



AgriFood research and technologies

Developing and implementing scientific advancements for sustainable food production in changing and specialized environments



The NRC advantage

The National Research Council of Canada (NRC) works with partners to ensure efficient food production that uses less water and energy and personalize food to suit evolving customer needs and preferences. Our technical and research staff have a breadth of expertise that spans oilseeds, fruits, algae, grains, and other plants.

We have a long history in AgriFood-related innovation with world-class capabilities that can help transform these resources into value-added and sustainable products that will lead to the export of new crops and products to global markets.

Through collaborations with industry, academic, and supercluster partners, we bring to market scientific and technological innovation across the AgriFood value chain in areas such as agricultural inputs, soil microbiome, nutrient diversification and enrichments, marine sources, novel

proteins, feed applications, biomass utilization, microbial production, enzyme technologies, smart packaging, and food traceability.

Our AgriFood capabilities include:

Sustainable agriculture & aquaculture

- › Crop productivity & trait development
- › Genetics & genomics
- › Aquaculture
- › Water, land & agricultural inputs

High-value food products & processing

- › Specialty & functional ingredients
- › Value-added products from waste
- › Process development & optimization

Smart solutions for food quality & safety

- › Devices for food inspection

- › Smart packaging for traceability & food spoilage prevention
- › IT & big data analytics
- › Green, compostable & bio-based packaging materials

The NRC's capabilities span the country and are extended by a network of partners and service providers with complementary facilities and capabilities.

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