Innovation Booster Project Descriptions

GUELPH, ON, JULY 23, 2025 — Funding from this round of CFIN's Innovation Booster Program will support 13 innovative foodtech projects with transformative potential for Canada's food sector. Below are more details regarding the funded projects.

Project Lead: Sustainable Bioproduct Innovations (British Columbia)

Project Title: Optimization and Scale-Up of ZroFat: Dietary Fibers as Fat Replacers for Sustainable Food Applications

Funding: $100,000

Sustainable Bioproduct Innovations is scaling up the manufacturing of Zr0Fat, a plant-based fat replacer designed to mimic the functional properties of traditional lipids in food formulations without the health or environmental drawbacks. This project will refine production methods and validate applications in various food products, including, but not limited to, baked goods, soups, salad dressings, spreads, and meat alternatives, to meet the growing demand for sustainable, clean-label fat alternatives.

"Zr0Fat exemplifies our commitment to empowering food manufacturers with a clean-label ingredient that delivers indulgent taste and robust functionality, without sacrificing health or sustainability."

— Anika Singh, CEO, Sustainable Bioproduct Innovations

Project Lead: Lovingly Made Ingredients (Alberta)

Project Title: Unlocking Potential: Pea and Faba Proteins

Funding: $99,933

Lovingly Made Ingredients is advancing the use of Canadian-grown pea and faba proteins by developing cleaner, more sustainable processing methods. The project will unlock new

functional applications for these crops in plant-based meats and dairy alternatives and create new markets for Canadian growers.

"We're thrilled to receive this grant support for research that explores natural and sustainable ways to enhance the functionality of Canadian-grown pea and faba proteins. This project represents a critical step forward in advancing innovation in plant-based foods while reducing environmental impact—exactly the kind of work that defines our commitment to a more sustainable food future."

— Shannon Hood-Niefer, Chief Science Officer, Lovingly Made Ingredients

Project Lead: PULR Technologies Inc. (Quebec)

Project Title: Biopeptide Colorant for Bacterial Counting for Predictive Shelf Life

Funding: $99,837

PULR Technologies Inc. is pioneering a novel food science breakthrough that applies AI-powered freshness prediction directly at the retail edge. Leveraging a proprietary biopeptide-based colorant, the platform enables real-time detection of protein degradation through color shifts captured by high-resolution imaging. These shifts—correlated to bacterial load—are interpreted using machine learning to provide fast, non-invasive estimations of freshness. While designed to complement traditional lab-based lot testing, PULR's approach drastically reduces the time to insight, empowering dynamic pricing, extending shelf-life, reducing food waste, and contributing to a lower-emissions food ecosystem.

"We're deeply grateful to CFIN for believing in the moonshot vision behind our predictive biopeptide-enhanced bacterial load detection technology. This breakthrough brings real food science to our Predictive Life on Retail (PLOR) platform and directly addresses a critical market need for affordable, scalable innovations to help decarbonize the food industry. With CFIN's support, we're one step closer to transforming how the world measures freshness, reduces waste, and prices food ethically and intelligently."

— François Ménard, Founder & CEO, PULR Technologies Inc.

Project Lead: Stocky AI (British Columbia)

Project Title: AI-Powered Agri-Food Procurement & Sales Automation

Funding: $99,795

Stocky AI is developing an advanced AI-powered supply chain optimization platform that transforms procurement operations for food retailers, restaurants, and distributors. The comprehensive system leverages machine learning algorithms and multi-modal AI agents to automate complex procurement workflows, standardize fragmented supplier data across multiple formats, and provide real-time inventory optimization. By applying predictive analytics and intelligent pricing algorithms, the platform reduces procurement time by 90% and improves profit margins by over 5%, democratizing enterprise-level supply chain intelligence for SME food businesses while contributing to a more efficient and sustainable food system.

"CFIN's support enables us to accelerate the development of our AI-powered procurement platform at a critical time when food businesses need innovative solutions to improve efficiency and reduce waste. This funding will help us bring enterprise-level supply chain intelligence to independent food distributors, retailers, and restaurants across Canada, democratizing technology that was previously only available to large corporations."

— Luke Scales, CEO & Co-Founder, Stocky AI

Project Lead: DeepSight Réalité Augmentée (Quebec)

Project Title: Demonstration of a Real-Time 3D Scanner for Remote Support and Troubleshooting

Funding: $99,733

DeepSight is developing a real-time 3D scanning tool that allows experts to remotely support field teams with greater precision. Using LiDAR-enabled devices, the system generates a live digital twin of the work environment—offering spatial context beyond standard video calls. This approach reduces the need for on-site visits, shortens support time, and improves troubleshooting accuracy.

"Le projet marque une avancée significative pour DeepSight. En intégrant la télédétection LiDAR à notre plateforme, nous offrons aux experts une vision terrain en 3D temps réel.

C’est une avancée majeure qui transforme le soutien à distance, réduit les déplacements et améliore l'efficacité opérationnelle de nos clients industriels."

— Nicolas Bearzatto, President, DeepSight Réalité Augmentée

Project Lead: New Protein International (Ontario)

Project Title: Innovative Hexane-Free Soy Protein, Made in Canada for the First Time

Funding: $99,750

New Protein International (NPI) is scaling up production of a Canadian-made soy protein isolate. This important food ingredient is used in a wide array of applications, from infant formula to nutritional bars. It is entirely imported today, despite Canada growing some of the world's highest-quality soybeans. This new project with CFIN enables the company to continue to optimize its proven clean production process, which has removed the use of the neurotoxic petrochemical hexane for the first time.

“We are immensely grateful to CFIN for its support of our company’s mission – for our country to produce more of the critical food ingredients it needs, and to do so in the cleanest and healthiest way possible.”

— Graham Markham, Chief Development Officer, New Protein International

Project Lead: Ag-Tronic Control Systems Inc. (Ontario)

Project Title: Development of Fresh Produce Stickers for Global Trade

Funding: $98,971

Ag-Tronic Control Systems is developing next-generation fresh produce labels that not only meet international trade and traceability standards but are also designed with sustainability and compostability at their core. This project represents a major milestone in addressing industry-wide challenges in food labeling, especially as global markets move toward greener practices and regulatory compliance in eliminating plastic produce stickers.

"We are extremely grateful to the Canadian Food Innovation Network for believing in our vision. Their investment empowers Canadian innovation and supports our mission to create smart, sustainable solutions that serve both our planet and our partners in global produce markets. The use of these composter-friendly produce stickers greatly reduces single-use plastic packaging and helps ensure food waste is being directed to compost sites, where it belongs!"

— Joe Sleiman, President, Ag-Tronic Control Systems Inc.

Project Lead: Régéthermic Canada (Quebec)

Project Title: TANGO-IA: Intelligent Food Placement Module for Hospital Kitchens

Funding: $98,135

Régéthermic Canada is developing an AI-powered, scalable software system that automates the preparation and placement of food items into storage equipment forming the tray assembly conveyor in institutional foodservice environments. This project aims to transform a critical yet under-equipped segment of the food production and distribution process in healthcare facilities. Using a novel approach that combines visual-spatial modeling, advanced algorithmics, and Lean Six Sigma principles, the solution will reduce errors, ease cognitive load for staff, improve workstation ergonomics, and enable better nutritional tracking for patients. Designed to increase speed, accuracy, and hygiene in large-scale foodservice operations, the technology will support enhanced operational efficiency.

“Continuously improving for the benefit of our clients is at the heart of our company’s mission. We are very pleased and grateful for this collaboration with the RCIA, which allows us to accelerate our development. We are confident that our innovations will have a positive and lasting impact on institutional food services.”

— Eric Carbonneau, Director of Innovation and Development

Project Lead: Lite-1 (British Columbia)

Project Title: Developing and Validating Sustainable Pigments

Funding: $98,583

Lite-1 is developing 100% bio-colourants using microbial fermentation as a sustainable alternative to toxic synthetic dyes. The project will scale production and test applications in various applications responding to growing consumer and regulatory demand for natural ingredients.

"Lite-1 is partnering with nature's own systems-the very building blocks of life—to future-proof our colorful world. We believe beauty shouldn't come at the planet's expense. Our mission is to create a world where vibrant expression and ecological harmony go hand in hand."

— Roya Aghighi, CEO & Co-Founder, Lite-1

Project Lead: Miraterra Technologies Corporation (British Columbia)

Project Title: Fluorescence-Free Raman Spectroscopy: A Discerning New Probe for QA/QC at All Stages of the Food-Production Value Stream

Funding: $97,557

Miraterra is designing a compact Raman spectroscopy probe for in-line food testing that eliminates the fluorescence interference common in complex food matrices. The tool will help processors perform non-destructive, real-time quality checks on ingredients and products across diverse categories.

“This CFIN funding is instrumental in advancing our mission to revolutionize food quality testing. Our fluorescence-free Raman spectroscopy technology will provide food processors with unprecedented real-time insights into product quality, and we're honored that CFIN recognizes the potential impact of this innovation on food safety and industry efficiency.”

— Miayan Larose, Director of Chemometrics, Miraterra

Project Lead: Genuine Taste (Quebec)

Project Title: Scaling a Novel Fat Production Platform to Advance the Alternative Protein Ecosystem

Funding: $93,576

Genuine Taste is advancing a cultivated fat ingredient designed to enhance the flavour and nutrition of plant-based foods. This project focuses on scaling the company's proprietary cell cultivation process, generating key data on production efficiency and cost, and producing samples for customer validation to lay the groundwork for commercial launch.

"Genuine Taste is deeply grateful to CFIN for their support through the Innovation Booster program. This funding is instrumental in advancing the commercialization of our novel cultivated fat technology, and it marks a pivotal step toward bringing our product to market. With CFIN's support, we're one step closer to bringing a new level of flavour and functionality to the alternative protein sector."

— Emily Farrar, Co-Founder and CEO, Genuine Taste

Project Lead: Predhomme Strategic Marketing (Ontario)

Project Title: AI Compliance for Interprovincial Beverage Alcohol Labeling

Funding: $90,000

Predhomme Strategic Marketing is developing an AI-enabled label compliance platform that helps beverage alcohol producers meet federal and provincial regulatory requirements for interprovincial trade. The solution automates label review, detects non-compliant elements, and generates bilingual, regulation-ready outputs, reducing manual workload, minimizing delays, and streamlining market access across Canada.

"We're building an AI-powered compliance engine that transforms how beverage alcohol producers navigate Canada's fragmented regulatory landscape. By combining automation with built-in intelligence, we're eliminating costly bottlenecks in interprovincial trade and giving producers a faster path to market. This funding accelerates our mission to

modernize labeling compliance, helping small producers grow and scaling access across provinces."

— William Predhomme, President, Predhomme Market Insights Inc.

Project Lead: Food Cycle Science (Ontario)

Project Title: IoT in FoodCycler Technology to Enable Real-Time Food Waste and Sustainability Monitoring

Funding: $39,142

Food Cycle Science is upgrading its food waste recycling technology for FoodCycler Commercial, its dedicated commercial division, by introducing integrated sensors and connectivity features that enable real-time tracking of food waste volumes and usage patterns. These smart units will equip facilities like schools, institutions, and businesses with actionable insights to improve waste reduction and diversion outcomes.

"This project marks a key milestone for us to empower our commercial partners with the data they need to measure and maximize their impact on food waste reduction. We're grateful to CFIN for their continued support in advancing innovation that's already generating strong interest across the sector."

— Trevor Heffernan, Head of Commercial, Food Cycle Science