

HEALTH FOODS

Healthy, functional food businesses are a fast-growing subsector in London's food and beverage processing space. Leaders like [LiveFit Foods](#), [Booch Organic Kombucha](#), [Nuts For Cheese](#) and [On The Move Organics](#) are developing sustainable food products that promote good nutrition and digestive wellness. Kombucha, cashew-based vegan cheese and cold-pressed organic juice are just some of the high-quality, artisanal products gaining immense popularity.

Infrastructure

- London's [artisanal zoning](#) allows flexible space opportunities for companies seeking visibility and proximity to market.
- The [Western Fair Market](#) features two floors of high-quality farm fresh goods, locally handcrafted foods, and unique products, and is a great space to grow an agri-food business.
- Companies benefit from an integrated supply chain with access to a wide variety of locally sourced and organic ingredients from farmers and artisans.
- Several industry-led events to celebrate local sustainability and wellness including [Boochapalooza](#) and [VegFest London](#).

Research & Development

- Brescia University partners with industry to conduct research in a number of relevant areas including: Functional Foods, Local Food Nutrition, Prebiotics/Probiotics, Vitamins and Minerals, Carotenoids, and Plant Sterols.
- [KGK Science](#) specializes in human clinical trials for health and nutrition to study and support claims of functional foods & beverages, bio actives and other wellness products.
- Research conducted at Western University and centres such as the [Canadian Centre for Human Microbiome and Probiotic Research](#) at Lawson Health Research Institute are world-leading in investigating the benefits of probiotics and microbiomes.
- Collaboration between [Ontario Centres of Excellence](#) (OCE), the [Natural Sciences and Engineering Research Council of Canada](#) (NSERC) and industry is undertaking research on beneficial microbes to increase scientific validation of fermented products.
- [Fanshawe College's Centre for Advanced Research Innovation in Biotechnology](#) (CARIB) is a 13,000 sq.ft facility and incubator space for industry partners with capabilities in shelf life/food safety, nutritional, chemical and molecular analysis (including food fraud), plant and soil health, food innovation and wastewater and waste biomass.

Talent

- Brescia University College is very well known for its [Foods and Nutrition](#) program with streams in Clinical Nutrition, Food Science, Food Service and Community Nutrition.

- [Brescia's Food Management and Organizational Studies](#) internship program equips students with knowledge in foundational business disciplines as well as nutritional global policies, food safety, food production management, equipment selection and facility layout.
- Fanshawe College's one-of-a-kind [Artisanal Culinary Art](#) graduate program will teach students techniques in gardening, fermenting, preserving, butchering, curing and bread baking, among other things.