



Capture More Value at the Source

How Nova Scotia, Canada is transforming world-class resources into high-value products.

Nova Scotia is a leading location for value-added food, beverage and seafood production. Companies benefit from access to premium raw materials, established processing infrastructure, global export connections, and specialized expertise in functional ingredients, nutraceuticals, marine bioproducts, biofermentation, and advanced food manufacturing.

By locating close to supply, businesses can reduce input costs, improve quality control, and capture more value throughout the production cycle.

► Specialized Capabilities that Scale

Nova Scotia companies are advancing:

- Industrial biofermentation and enzyme extraction
- Marine bioproducts, including Omega-3s and nutraceuticals
- Functional ingredients and bioactive extracts
- Alternative proteins and fermentation-based inputs
- Waste stream valorization and circular production models
- Freeze-drying and ingredient stabilization technologies
- Ready-to-eat and premium seafood products



WHY NOVA SCOTIA?

Nova Scotia combines premium agricultural and marine resources, advanced processing capabilities, and a growing bio-innovation ecosystem to help companies create higher-value food, ingredient, nutraceutical, and bioproduct offerings.

Supply Chain and Infrastructure

Nova Scotia integrates sourcing, processing, ingredient development, co-packing and export logistics in one jurisdiction. Modern ports and transportation networks provide efficient access to North American and European markets, helping businesses scale with less supply chain complexity.

Advanced Processing & Bioproduct Innovation

Specialized facilities and expertise help companies develop higher-value products and accelerate commercialization.

- **Neptune BioInnovation Centre**
Industrial-scale biomanufacturing, large-volume fermentation, downstream processing, commercial spray drying and wet lab space.
- **Verschuren Centre**
Biotechnology scale-up and specialized precision fermentation capabilities.

Established processing capacity and access to premium raw materials help companies bring products to market faster, with less time and capital required to scale.

Skilled Talent

More than 6,000 people work in Nova Scotia's food and beverage processing sector. Universities and colleges develop a skilled talent pipeline through industry-aligned programs, applied research, co-ops and graduates in agriculture, business, technology and specialized processing.

Research and Innovation Ecosystem

Nova Scotia connects businesses with applied research, pilot-scale facilities and commercialization expertise through Dalhousie Faculty of Agriculture, Dalhousie Smart Farm Innovation Hub, Perennia, NSCC EATLab, Centre of Geographic Sciences (COGS), and Kentville Research and Development Centre.

Our Support

Competitive programs and incentives support innovation, capital investment and growth. Collaboration among industry, government and research partners connects businesses with the resources and expertise they need to succeed.

- Scientific Research and Experimental Development (SR&ED) Program
- Nova Scotia Research and Development Tax Credit
- Capital Investment Tax credit
- AgriScience Program



Ready to capture more value at the source in Nova Scotia?

Discover how Nova Scotia's integrated supply chains, advanced processing capabilities, and innovation ecosystem can help your business scale faster and compete globally.

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Learn more at investnovascotia.ca/value-add