



February 2012

# BIO | FOOD | TECH



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### Lab Services:

To obtain swabbing supplies and sterile bottles, or for further information about our laboratory services, please call our microbiology laboratory at (902) 368-5937.

### Links to Sampling Instructions:

[Sample Submission form](#)

[Requirements for the Collection and Shipping of Samples](#)

[Requirements for the Sampling and Shipping of Shellfish](#)

*At BIO|FOOD|TECH, we provide free preliminary consultation services and will help you source appropriate funding for your projects.*

## Renovated Bioscience Technology Lab



The Bioscience Technology staff are now working in BIO|FOOD|TECH's renovated bioscience laboratory.

Over the past seven years, the nature of the work done by this group has changed and the reconfigured and renovated lab reflects these changes. Our GCs, MS and HPLCs have been moved into our instrument lab.

The new laboratory brings the fermentation and associated microbiology equipment (shaker/incubator, floor-model autoclave, centrifuge) together with general microbiology tools together into one place. Also located in the area are our process development tools such as an ÄKTAcrossflow (ultrafiltration/microfiltration) and Sepragen Quantasep (chromatography).

## Canada Research Chair Candidate to Make Presentations on Natural Products

**Dr. Dorolyn Dalisay**, a nomination candidate for Canada Research Chair in Healthy Populations and Wellness (Natural Products), will provide two presentations to the University of Prince Edward Island campus community. A short reception will follow each presentation.

**"Marine Natural Product Drug Discovery: Harnessing the Untapped Potential of Living Marine Resources"** — Technical presentation on Feb. 7, 2012 at AVC 286A North, 1:00 p.m.—2:30 p.m.

**"Cures from Beneath the Swell and Ebb of the Vast Oceans"** — General presentation on Feb. 8, 2012 at AVC 287 North, 9:00 a.m.—10:30 a.m.

Dr. Dalisay is a member of the Department of Chemistry and Earth and Ocean Sciences, UBC, Vancouver, BC.

For more information contact the UPEI Office of Research Development at 902-566-0775.

## Food Safety Workshops

### Upcoming Courses:

Food Safety for Maintenance Staff Workshop (1 day), Feb. 7, 2012, Moncton, NB; held in collaboration with Atlantic Food and Beverage Processors Association. The purpose of this workshop is to help plant maintenance workers understand their role in ensuring food safety in a food processing environment.

Understanding and Implementation of the Health Canada *Listeria* Policy for Ready-to-Eat Foods, Charlottetown, PE (Date and further information will be posted at the BIO|FOOD|TECH webpage when it becomes available; Contact: Jim Landrigan at (902) 368-5772; E-mail: [jklandri@gov.pe.ca](mailto:jklandri@gov.pe.ca) for further information.)

There may be courses in Moncton in March; contact Jim Landrigan for information. If you would like a food safety course held in your area, please contact **BIO|FOOD|TECH** at 902-368-5548.

## Food Trends for 2012 and Beyond

Understanding consumer trends can lead to new opportunities. Not many households have a cook at home to prepare meals at traditional meal times, so many consumers are purchasing foods for the sake of convenience, and the trend is that if the choices are healthy and slightly exotic, all the better.

Still popular are foods that are low in carbohydrates, low in salt, and obviously nutritious, as proclaimed on their product labels.

People are avoiding trans fats and saturated fats for their health's sake. However, according to Andrew Freeman & Co, a San Francisco-based hospitality and restaurant and consulting firm, one of the trends for this year is the resurgence of the popularity of potatoes, fried in pork or beef fat, or even duck fat. Of course, vegan fries will still be popular.

First and foremost, consumers are looking for high value for their food dollars.

Here are a few links to current food trend predictions:

Top Five Food Trends Spotted at [Winter Fancy Food Show](#)

Top 10 trends by [The Food Channel](#)

Top food & nutrition trends for 2012: Publicis Consultants USA, [Packaging Digest](#)

Phil Lempert's top trends: [www.supermarketguru.com](http://www.supermarketguru.com)

This Spud's for You – 2012 will be the year of the potato, [Andrew Freeman & Co.](#)

Canadian Food Trends to 2020: [Agriculture and Agri-Food Canada](#)

*"I just wanted to tell you how informative and well organized the HACCP course was. I will be telling everyone I speak to in the industry about it. It should be mandatory for plants just starting or already with a HACCP program."*

... Marlene Rambeau,  
Plant Manager for Victoria  
Co-op Fisheries Ltd., Neils  
Harbour, in northern Cape  
Breton

## Canada-wide Science Fair at UPEI May 13-18

### Call for volunteers:

UPEI will be hosting the 2012 Canada-wide Science Fair from May 13-18, 2012. Up to 300 volunteers are needed. If you have some time to contribute, please contact John Burka, Ph.D. at [burka@upei.ca](mailto:burka@upei.ca), and if you are interested in judging, please contact Chief Judge, Barry Linkletter at [blinkletter@upei.ca](mailto:blinkletter@upei.ca)



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### General Inquiries

Tel: (902) 368-5548

Toll free: 1 (877) 368-5548

Fax: (902) 368-5549

E-mail: [biofoodtech@biofoodtech.ca](mailto:biofoodtech@biofoodtech.ca)

### Mailing Address

BIO|FOOD|TECH

P.O. Box 2000

Charlottetown, PE C1A 7N8

### Courier Address

BIO|FOOD|TECH

101 Belvedere Ave.

Charlottetown, PE C1A 6B3



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