

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

April 2010

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Free Preliminary Consultation

FTC provides free preliminary consultation services and FTC will help you source appropriate funding for your food development projects.

Funding Programs

Links to information about programs available from our funding partners are available on FTC's website. See [Funding Programs](#).

The **Product Development Fund** is available to Prince Edward Island companies to access the professional, technical assistance services of the Food Technology Centre. This assistance can be applied to the development and testing of new and improved products and processes, and other technical development-related activities. The fund will contribute 50% of project costs to a maximum of \$50,000.

Success Stories

We love to help our clients succeed! A few of their success stories are available on a new feature on FTC's website. See [Success Stories](#).

Training for Retort Operators

On **April 14-17, 2010**, the Food Technology Centre is providing a 35 hour Retort Operator's course entitled **Canned Foods: Thermal Processing and Container Evaluation**. The fee for the four day course is \$1300. A 10% discount is available to members of the Atlantic Food and Beverage Processors Association. <[Link to registration form](#).>

The course will:

- allow participants to meet employee qualifications (retort operators) section of the Quality Management Program of Fisheries & Oceans;
- meet the training requirements of the Personnel Section of the Canadian Food Industry Code of Practice for the Heat Processing of Low-Acid and Acidified Low Acid Foods in Hermetically-Sealed Containers.
- provide training for other employees who have direct involvement with canned foods in hermetically-sealed containers; and
- train post-secondary students in the subject area.

Registration is limited. For further information, please contact Janet Docherty at (902) 368-5226 or by email: jvdocher@gov.pe.ca.

Chromatography, a Common Separation and Purification Technique

By Gosia Zawadzka, M.Sc., Senior Extraction Technologist



The majority of small biologically active molecules can be traced to natural products and are increasingly in demand for pharmaceutical, nutraceutical and food applications. Natural products may be extracted from plant tissues, marine organisms or microorganism fermentation broths. A crude extract from any of these sources is a mixture of many compounds and requires further isolation and purification.

The isolation and purification methods used depend on the structure, stability, and quantity of the compound. These purification processes are often challenging, especially if the target compound is thermally unstable or easily oxidized.

Low Pressure Chromatography is an important separation and purification technique. Typically an LPC column is packed with a stationary phase of particulate material; a sample extract is passed through the packed column bed; and a separation of the molecules occurs by interaction with the stationary phase.

FTC has the capability to screen stationary phases and select the most efficient chromatographic media/resin/gel based on static and dynamic binding capacity and cost-effectiveness.

Food Safety Workshops

Course outlines of all our Food Safety Workshops are available on the [Training page](#) of our FTC website.

For further information on these, or if you would like a course held in your area, please contact Jim Landrigan at (902) 368-5772 or by email at jklandri@gov.pe.ca

Microbiology Laboratory Services

- [Sample Submission forms](#)
- [Requirements for the collection and shipping of samples](#)
- [Specific instructions for the collection and shipping of shellfish samples](#)

Preparations are required prior to receipt of samples, therefore please call 24 hours prior to sample drop off or results will not be received in a timely manner. Micro lab receiving hours: Monday to Thursday, 8:30 a.m. to 3:30 p.m., unless previous arrangements have been made.

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

Prince Edward Island Food Technology Centre

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To be added to our newsletter emailing list, please email: ftcnews@gov.pe.ca

To unsubscribe please email ftcnews@gov.pe.ca with "unsubscribe" in the subject line.

Using our modern pilot plant facility, a purification process can be scaled up and optimized for maximum recovery of bioactive compounds and mass balance identification.

Confidentiality is Essential at FTC

By J. Gerald Arsenault, B.B.A., Business Development Manager

FTC is committed to the security and confidentiality of information and encourages its clients to sign a Non Disclosure Agreement (NDA) at the initial stages of project discussion. This NDA is legally binding and is an important document which ensures the total security of the client's proprietary information. Completed project information, reports and study results belong to the client and are not developed for publication.

Client confidentiality is the principle that an institution or individual should not reveal information about their clients to a third party without the consent of the client. Consent to reveal general activities has been received from some of our past clients. These are published on our website under "[Success Stories](#)".

Before the commencement of a project, both parties sign a Project Contract that details the responsibilities of each party, the deliverables, pricing and schedule of the project.

In the event that Intellectual Property (IP) is developed as part of the Project Contract with clients, all of the IP rights will be assigned to the client and no royalties will be payable to FTC unless a separate agreement is included as a condition of the contract.



Canadian Institute of Food Science and Technology Conference

This event will be the 49th conference for CIFST and the 4th in partnership with Agriculture and Agri-Food Canada (AAFC). It offers delegates a unique forum for learning, sharing and networking between industry, government and academia across a broad spectrum of food and agri-food disciplines.

The innovative program includes plenary keynotes, industry symposia and technical sessions, featuring such topics as food and health challenges and opportunities for Aboriginal Peoples, traceability, food safety, emerging technologies, functional foods and nutraceuticals, dietary fibre, meat science; and more.

Poster displays and trade booths will also offer more learning and business opportunities.

For more information see www.cifst.ca