

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

March 2010

Featured in this issue:

- Oysters Rockyfellas
- Retort Operators Training
- Vanilla
- Food Safety Workshops
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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.

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.

Funding Programs

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

Oysters Rockyfellas – Future Seafoods



Everyone knows that Prince Edward Island is famous for Anne of Green Gables and potatoes. What people may not know is that PEI is also the leading oyster producing province in Canada with six million pounds being shipped worldwide annually. Mother Nature has gifted us with an area of outstanding natural beauty and ideal conditions to grow the popular *Crassostrea virginica* oyster - also known as the American oyster - a veritable food treasure enjoyed by millions worldwide.

Future Seafoods is based in Salutation Cove, in the community of Fernwood, on the south shore of Prince Edward Island. Ted Boutilier, Brian Lewis, and Erskine Lewis have been cultivating some of the best oysters in the Atlantic Region, thanks to the ideal conditions of Salutation Cove, a sheltered, clean, protected sanctuary. Recently Future Seafoods has been working with the Food Technology Centre and the Culinary Institute of Canada to create and develop the new product **Oysters Rockyfellas** that is now being processed in Future Seafoods' plant in Fernwood, PE. This frozen product is the company's version of the classic Oyster Rockefeller recipe, and can be quickly cooked in an oven and served.

Ted Boutilier of Future Seafoods commented on the product development work conducted at FTC: "My whole experience with the Food Tech [Centre] was both professional and courteous; the formula for the product 'Oysters Rockyfella' was developed at the Food Tech [Centre] with much attention given to every detail by Yaw Dako [Food Technologist]. What impressed me was the fact that Yaw kept continuously thinking about making the formula commercially viable, not just working in the lab setting. It really made a difference having every service from the micro-lab to the pilot plant and sensory analysis facilities all under one roof."

Training for Retort Operators

On **April 14-17, 2010**, the Food Technology Centre is providing a 35 hours Retort Operator's course entitled **Canned Foods: Thermal Processing and Container Evaluation**. The Marine Institute will deliver the training. 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

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](#).

Food Safety Workshops

- **Plant Sanitation and Listeria Control for Plant Workers** - Two dates in St. George, NB: March 25 and March 26 (9:00 to 4:00). [Course Outline and Registration Form](#).

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

Prince Edward Island Food Technology Centre

101 Belvedere Ave.
P.O. Box 2000, Charlottetown, PE C1A 7N8
Tel: (902) 368-5548
Fax: (902) 368-5549
Email: FTCWEB@gov.pe.ca
Website: www.gov.pe.ca/ftc

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- 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: jdocher@gov.pe.ca.

Vanilla*

By Kathy MacEwen, B.Sc., Library Technician



Vanilla is considered to be the most popular flavour in the world. The demand for vanilla flavouring exceeds the crop yield every year, therefore natural vanilla is about 100 times as expensive as artificial vanilla flavouring which is synthesized from lignin in wood pulp.

True vanilla comes from the bean of a climbing orchid of the genus *Vanilla*. There are about 100 species, native to Central and South America.

Only two species, *V. fragrans* and *V. tahitensis* are important for vanilla flavour. The flavour of vanilla is concentrated in two parts of the fruit, the fibrous interior wall of the pod and the sticky resin that surrounds the seeds inside the pod. Vanilla pods have to be broken down through fermentation to develop and release their flavour.

Vanilla extracts are made by chopping vanilla beans and soaking them in a mixture of alcohol and water. Since the flavour compounds in the fruit, particularly vanillin, are more soluble in alcohol than in water, the higher the alcohol content of an extract, the more flavour it has. Artificial vanilla is made the same way but from wood lignin rather than vanilla beans.

Approximately 90% of the vanilla used in North America is artificial. Approximately half the vanilla used in North America goes into ice-cream production, and much of the remainder is used in soft drinks and chocolate.

At the Food Technology Centre, we provide support in product formulation using many food ingredients including flavourings like vanilla, and we also work closely with research chefs at Canada's Smartest Kitchen to develop products that are safe and stable from a technical perspective, and have exceptional flavour.

(*Source used: "The Science of Good Food"; Authors: David Joachim, Andrew Schloss; 2008; Robert Rose Inc.)

Featured Funding: The Product Development Fund

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.

Examples of the type of projects that can be supported include pre-commercialization, such as technical feasibility determinations, new product and prototype developments, and new process developments. Commercialization activities include test-market production, rental of FTC processing facilities, assessment of processing and packaging equipment, shelf-life determinations, food safety assessments, sensory analysis. Industry Support activities include technical information searching and research, determination of technical needs, supplier sourcing, training of plant personnel and assistance to implement Government regulations (eg HACCP, QMP, GMP systems). The Fund may be used not just by the PEI food processing industry but by any PEI company that can benefit from the services of FTC, including the bioscience industry of PEI.