

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

November 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 **PEI 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 FTC’s website. See [Success Stories](#).

Island Innovator Wins Food “Oscar”

The Food Technology Centre proudly congratulates Island Abbey Foods Ltd. on winning the Global SIAL d’OR award with their Honibe™ Honey Drop™ product. SIAL (Salon International de l’Alimentation) is held in Paris every two years and is the world’s largest food tradeshow. The Honey Drop™ was selected as the best new food product to come to market in the last two years from a product field of over 250 of the world’s best new food products. We are proud to acknowledge that John Rowe of Island Abbey Foods contracted FTC’s technical services to help develop the Honey Drop™ and then provided pilot plant space to manufacture the products for sale until the company graduated to their own manufacturing facility.

See the story in [Food in Canada](#).

Island Abbey Foods Ltd. recently announced a collaboration deal with Dutch Gold Honey of Lancaster, PA and their subsidiary McLure’s Honey and Maple Products, Littleton, NH. This deal will see the exclusive honey products produced by Island Abbey Foods under their Honibe™ brand now available through both Dutch Gold Honey and McLure’s Honey & Maple Products.

Rhubarb Snack from Anne’s PEI Farm a Success in Japan

By Esther Lee, MSc, Food Scientist



[Anne’s PEI Farm](#) grows and sells organic and non-genetically modified (non-GM) products both nationally and internationally. Their current products include organically produced berry preserves, non-GM canola, organic soybeans and organic dandelion roots. They work with local farmers in Prince Edward Island to explore new business opportunities. The company is presently making plans to set up a processing plant.

In 2007, the partners of Anne’s PEI Farm approached the Food Technology Centre with the intention of exploring new products with potential for the Japanese market. Since then, FTC has carried out product and process development both in bench top scale and pilot plant scale.

This year, processing of organic dried sweetened rhubarb was carried out in FTC’s pilot plant, using locally grown organic rhubarb. The company’s intention was to supply a test market volume of organic dried sweetened rhubarb product to customers in Japan. This dried sweetened rhubarb has a well-blended flavour of rhubarb, cane sugar and maple syrup, and can be used as a snack or as a bakery ingredient.

For more information on the product and company, please contact Raymond Loo at 902-569-9664 or raymondloo@springwillowfarms.com. For information on product development services available at FTC, please contact Yaw Dako, Food Technologist at 902-569-7699 or yadako@foodtechnologycentre.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.

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Microwave Moisture/Solids Analyzer Provides Rapid Results

By Mitchell MacRae, Assistant Extraction Technologist



The CEM Smart System 5 is used at the FTC for rapid moisture or solids content analysis. Moisture or solids content analysis is often required when processing natural products and is used as a quality assurance test for many food products.

The conventional method for moisture or solids analysis requires a forced air drying oven, a balance accurate to 0.001g, a desiccator with anhydrous calcium sulfate, and usually an overnight wait for results.

With the CEM Moisture/Solids Analyzer, accurate analysis of samples can be completed in just a few minutes while using 95% less energy than conventional moisture analysis. This is done by using microwave energy to dry the samples. Polar compounds such as water, alcohols and ketones will absorb microwave energy and evaporate leaving only the dry solids. The patented IntelliTemp™ temperature feedback system helps to eliminate burning of samples with a user-defined temperature set point and provides more reproducible test results.

PEI Public Internship Program: Intern Profile

Shannon MacDonald, BSc, is an intern with the Public Internship Program, which was established by the province, through the Canada-PEI Labour Market Agreement, to provide recent graduates with employment experience and skills enhancement.

Shannon is nearing the end of a one year term as a technologist in the Microbiology lab here at the Food Technology Centre. Her term will finish in early January and we will all be sad to see her go.

Shannon graduated from UPEI in 2006 with a Bachelor of Science in Biology and while most of her work experience since then has been related to issues of wildlife conservation she says she has greatly enjoyed this experience in the lab setting. As a member of the technical staff at the Food Technology Centre, Shannon has spent the past year performing analysis on a wide variety of samples. This work has included testing products for pathogens, environmental samples for contamination, and validating new methods for reproducibility and accuracy.



Featured Funding: Innovation PEI Industry Research Chairs

Call for Applications: Applications should be submitted by November 22, 2010.

Details on the program and the application process can be found online at <http://islandprosperity.com/currentcomp.php>.

Food Safety Workshops

- [HACCP and the Control of Listeria Workshop](#) (3 days), November 3-5, 2010, Moncton, NB.
- Plant Sanitation and *Listeria* Control for Plant Workers, December 2010, Charlottetown, PE (date to be determined).

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@foodtechnologycentre.ca