

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

September 2010

Featured in this issue:

- BAX System in Use at FTC
- FOODTECH Canada Update
- Rational SelfCooking Center®
- HACCP and the Control of *Listeria* Workshops
- Microbiology Lab Services

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.

Apology to our readers:

Unfortunately, our July-August newsletter didn't open easily due to a problem in the source coding. To read our Summer issue, please check out the back issues on the [FTC newsletter webpage](#).

BAX® System Implemented at FTC

The Microbiology Laboratory at the Food Technology Centre is pleased to announce that the BAX® detection system has been implemented for use in routine testing of pathogens such as *Listeria* and *Salmonella*.

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There are several advantages of using the BAX® system for testing, including a significant reduction of processing time. As PCR-based technologies can detect the presence of as few as one bacterium, this system requires only a short time to grow sufficient bacteria for detection. The specificity of the primers incorporated in the test reduces processing time as fewer steps in the analysis are required prior to being deemed negative.

Sample processing times for pathogens such as *Salmonella* can be reduced from 4 days to 30 hours for a negative sample and from 7 days to only 4 days for a positive sample. The Microbiology Laboratory staff are very excited to be able to offer such rapid test methods to our clients.



FOODTECH Canada has recently relocated the office to Charlottetown and is currently working out of the PEI Food Technology Centre. Joy Shinn, Executive Director, says that she greatly appreciates being able to return to the Maritimes and reconnect with many former colleagues and acquaintances. FOODTECH Canada continues work on building a national innovation and commercialization model for the food processing and bio-products sector, while linking twelve food centres from across Canada, including the PEI Food Technology Centre. Collectively, the FOODTECH network provides an unrivalled portfolio of experts and access to resources, based on the unique advantages of each of the member centres.

Some of the projects currently on the table include a national *Listeria* focused project, and work to help industry respond to recommendations from the national sodium reduction strategy.

For more information on FOODTECH, our members and activities, please contact Joy at: (902)370-3390 or joy.shinn@foodtechcanada.ca or visit our website www.foodtechcanada.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.

Success Stories

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

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Featured Equipment: Rational SelfCooking Center® Oven

By Esther Lee, Food Scientist



The PEI Food Technology Centre has recently added a new piece of processing equipment to the pilot plant operation. The [Rational SelfCooking Center®](#) (SCC) is an all-in-one cooking unit that can bake, roast, pan fry, steam, blanch and poach for processing of baked foods, fish, meat and vegetables. The SCC can be used either in automatic self-cooking mode or in programmable mode. The unit comes with a core temperature probe with six point measurements for automatic adjustment to aid in safe food processing and product R & D. In addition to its versatility in usage, the SCC is very energy efficient compared to conventional ovens. The FTC unit is an SCC

202E model – the largest of the Rational SCC line – allowing a total capacity of twenty 26" x 18" cooking pans. Cleaning and sanitation is easy and risk free as the equipment has an automatic cleaning and care feature for the cooking cabinet and steam generator.

There are ongoing demo sessions provided by the Rational Canada representatives in FTC's pilot plant facility. A three hour long overview of the unit operation demonstrates actual cooking of a variety of food types using different cooking modes. For information about demo session participation, you can contact Nicole Simensen of Vision Food Systems at 902-499-9079 or ngardiner@ns.sympatico.ca. For further information on the equipment use, please contact Yaw Dako, Food Technologist at (902) 569-7699 or yadako@gov.pe.ca.

HACCP and the Control of Listeria Workshop (3 days)

This is a comprehensive three-day workshop focusing on the application of HACCP to control *Listeria*.

Scheduled: [September 28-30, St. John's, NL](#) (Daily 9:00 a.m. to 4:00 p.m.)

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

Featured Funding: Regulatory, Marketing, and Management Fund

Innovation PEI has issued a call for proposals under a new Regulatory, Marketing and Management Fund. Proposals must be submitted by Sept. 24/10 to have an opportunity to access consulting services in these three areas. If your application is approved, the fund will contribute 50% towards the cost up to a maximum of \$25,000 in funding. Your project must be at the validation or launch stage and fit within one of the priority sectors: bioscience (including agriculture and fisheries), information technology, aerospace, renewable energy or advanced manufacturing sectors. Details on the program and the application process can be found online at <http://islandprosperity.com/currentcomp.php>.