

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

April 2007

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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.

The **Prince Edward Island Food Products Development Fund** will assist Island businesses with projects conducted at the Food Technology Centre. Support is also available for product development activities conducted at FTC for companies in our neighbouring provinces through the NS, NB, and NL governments. Contact Yaw Dako, Food Technologist (902-569-7699)

FTC provides certified **organic processing** services. Contact Dr. Leigh Gao, Food Scientist/Engineer at 902-368-5465.

Microbiology Laboratory Services:

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

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

FTC can provide solutions in **natural products extraction** and nutraceuticals/functional foods product development. Contact Dr. Edward Charter, Manager, Food Science & Natural Products Extraction, at 902-368-5912.

Commercialization of Chinese Restaurant Sauces

By Lilian Yu, Food Scientist



Chef Wing Yip, owner of the Lotus Garden Restaurant in Kensington, PE, is originally from Hong Kong, and worked in Toronto and Halifax as a chef before moving to PEI in 1994. He gained more experience by working for six years as a chef at another Chinese restaurant in Charlottetown before purchasing the Lotus Garden Restaurant in 2000.

The Lotus Garden has many happy customers who enjoy the Canadian and Chinese dishes on the menu. The Lemon, Sweet & Sour, and Plum Sauces which are provided with meals are very delicious and after a request from a customer to take some home, Chef Wing was inspired to make the sauces available for sale in stores.

Chef Wing obtained technical assistance from the PEI Food Technology Centre and some financial support from PEI Business Development Inc. Lilian Yu, Food Scientist at the Food Technology Centre, communicated in Mandarin with Chef Wing and a half a year of work later, commercial production is now taking place. Chef Wing's Sweet & Sour, Plum, Lemon, Orange and Pineapple Sauces are available in 350 ml bottles at their restaurant and in local stores (Charlottetown and Summerside). The sauces are ready-to-eat although some may prefer them served hot.

Chef Wing is also planning to develop Szechwan, Hot Spicy, Barbecue, Chicken Wing and Curry sauces for the market soon. For more information, please contact Chef Wing Yip at 902-836-5055, or Lilian Yu, Food Scientist, at 902-368-6154.

Natural Products Extraction, Purification and Separation

By Geoff Ralling, Natural Products Extraction Consultant



With the advent of nutraceutical, cosmeceutical and functional food products, the line distinguishing foods from drugs or drugs from cosmetics is blurred. But clearly, some of these new products have the potential to add value to traditional crops and resources. Value is being added by separating a food or plant product into purified or enriched fractions which can in turn be added to foods or cosmetics. New food products – often traditional foods with novel properties – command higher prices as functional foods. For instance Omega-3 fatty acids, partially purified from fish oils, are being added to a wide variety of foods such as yogurt, bread, and even pasta. The new products and the added value are derived from extraction, separation or purification technologies.

Extraction, purification and separation technologies are the focus of the [Natural Products Extraction group](#) at the Food Technology Centre. This group, funded in part by an Atlantic

Innovation Fund grant, is ideally positioned within an experienced food technology facility, to develop and pilot the processes needed to move from traditional foods to new, bioscience products such as functional foods or nutraceuticals. This group has pilot scale chromatography, filtration and sophisticated extraction equipment to complement more conventional food processing techniques all available within a Canadian Food Inspection Agency approved facility. If your company would like to develop bioscience products – functional foods, nutraceuticals or cosmeceuticals – you should think of contacting the [Natural Products Extraction group](#) at the Food Technology Centre for technical expertise or access to pilot scale equipment.

Food Safety Workshops

Upcoming courses:

[HACCP\(FSEP\) Workshop](#) April 23-25, 2007, the Food Technology Centre in cooperation with the New Brunswick Food & Beverage Processors Association are planning a three day HACCP (FSEP) workshop to be held at Halifax/Dartmouth, NS.

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

For further information on these, please contact Jim Landrigan at 902-368-5772 or by email at jklandri@gov.pe.ca

Training for Retort Operators

Our retort training workshop completed in January was so successful we decided to hold another one. The Food Technology Centre is planning to present another five-day retort operator's course entitled [Canned Foods: Thermal Processing and Container Evaluation](#) in September, 2007.

Supercritical Fluid Extraction Workshop

The [SFE workshop](#) has been postponed but we anticipate that it will go ahead in late Spring.

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.

Feedback: If you have ideas for future newsletters or any comments, we would love to hear from you. Please call Janet Docherty at 902-368-5226 or email jvdocher@gov.pe.ca

Nutrition Labelling Requirements

As of December 12, 2005, Health Canada now requires nutritional labelling for most prepackaged foods. Smaller businesses have until December 12, 2007 to make such information available on their food products. Nutritional labelling is also compulsory for all food products sold in the United States. Therefore, companies planning to export any food products to the U.S., must comply with NLEA (Nutritional Labelling Education Act) regulations.

Our scientists will help you determine your needs and, depending on your resources and target markets, will advise on the most effective and efficient overall plan for your products. Our food scientists and technicians will work together to ensure that the appropriate analyses are carried out and that the nutrient information format and presentation complies with Federal regulations.

- Core nutrient information (calories, fat, protein, carbohydrates)
- Expanded profiles (cholesterol, vitamins and minerals, etc.)
- Label design in compliance with Federal regulations (Canada & US)
- Identification of allowable claims (*cholesterol free, low fat, reduced salt*, etc.)
- Liaison with government agencies (for label review and other details)
- Verification of accuracy and legitimacy of claims
- Verification of ingredient listing
- Assurance of product compliance with *standards of identity*

If you would like to know more about FTC's nutritional labelling services, please contact FTC's Chemistry Laboratory at 902-368-5934.

Featured Equipment: Promarks Double Chamber Vacuum Packager



The Promarks Double Chamber Vacuum Sealer will close bags under either vacuum or gas-flushed modified atmosphere. Many foods and biomolecules are sensitive to oxidation and oxygen-barrier plastic bags have to be properly sealed to provide long shelf-life.

FTC added this model to our equipment line-up in 2004. The packager is constructed of stainless steel and has a flat chamber for easy cleaning. It has its own internal Busch vacuum pump and features a waterproof control panel. This versatile sealer may be used to package biomass used in our natural products extraction unit, as well as produce and prepared foods. For further information, please contact Dr. Edward Charter, Manager, Food Science & Natural Products Extraction, at 902-368-5912.

Funding Profile: PEI Food Products Development Fund

The PEI Food Products Development Fund was established by the PEI provincial government to help new and existing PEI businesses access the services of the Food Technology Centre. The fund will contribute up to 50% of eligible costs up to a maximum of \$10,000.

The fund offsets costs for FTC project work in new product and process development, shelf-life determinations, food safety/food quality assessments, in-plant or product troubleshooting, assessment of processing and packaging equipment, access to processing facilities, determination of production costs, test market production, commercialization assistance, consumer and test market panels, nutrition labelling development, technical information services, HACCP support and training, and research and development.

As a direct result of this fund, Prince Edward Island benefits with job creation and job maintenance in the food processing and bioresource sectors. The fund assists in providing technical solutions for Island companies, and increases export capacity and improved manufacturing capacity.

For more information on this fund, please contact Marguerite Middleton, Director of Finance, at 902-368-5750.