

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

April 2006

Featured in this issue:

- Improvements to Laboratory Services
- Featured Equipment: Reiser Dixie Union DV2000 Packager
- PEI Food Products Development Fund
- Upcoming training courses

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 carried out at the P.E.I. Food Technology Centre. Support is also available for product development activities carried out 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 Leigh Gao, Food Scientist/Engineer at 902-368-5465.

FTC can provide solutions in **natural products extraction** and nutraceuticals/ functional foods product development. Contact Ron Skinner, Project Manager, Natural Products Extraction at 902-368-5919.

For further information on our Centre, please visit our website:

www.gov.pe.ca/ftc

Prince Edward Island Food Technology Centre

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Tel: (902) 368-5548

Fax: (902) 368-5549

Email: FTCWEB@gov.pe.ca



Improvements to Laboratory Services

A new improved system for clients using our laboratory services is now available. We have eliminated the time-consuming service contract process. Now, clients fill out a sample submission form detailing the analyses they want performed and deliver it with their samples to initiate lab work.

[Requirements for the collection and shipping of samples](#), [specific instructions for the collection and shipping of shellfish samples](#), and [Sample Submission forms](#) are also available on our website.

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

Featured Equipment: Reiser Dixie Union DV2000 Packager

by Lilian Yu, Food Scientist



The **Reiser Dixie Union DV2000** at the Food Technology Centre is a thermoform/fill/seal machine. This machine uses rollstock films. The lower web film is thermoformed to a packet with required shape and size. Product is loaded manually or automatically into the pocket before sealing with the upper web film. Film packages can be formed in various forms and sizes using the DV 2000 machine.

This machine is capable of vacuum package or modified atmosphere package (MAP). Every product has a pack that is specifically designed for its particular application.

Examples of some applications of the machine include: MAP seafood, vegetables and processed meat; vacuum packaging lobsters and meat, etc. This machine is available for use in FTC's pilot plant. For further information, please contact Lilian Yu by phone at (902) 368-6154 or by e-mail at lyu@gov.pe.ca

A listing of other [food processing equipment](#) is available on our website. Most pieces of equipment are mobile, permitting operators to customize processing lines. A range of pumps and auxiliary equipment is also available.

Featured Source of Funding: PEI Food Products Development Fund

This fund was established by the Government of Prince Edward Island to encourage PEI companies to develop new products and processes and to develop nutrition labelling using the services of the Food Technology Centre. The Fund contributes 50% of costs to a maximum contribution of \$10,000. With the exception of routine laboratory analysis, most services offered by the Food Technology Centre are eligible for [Food Products Development Fund](#) assistance.

To obtain further information please contact Yaw Dako by phone at (902) 569-7699 or by email at yadako@gov.pe.ca

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To unsubscribe please email
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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

Training for Plant Workers and Supervisors

FTC provides a wide range of training for the food industry. Our instructors, Ebo Budu-Amoako and Jim Landrigan, regularly schedule HACCP, Food Plant Sanitation, and other Food Safety courses in the Atlantic region and also offer courses at plant locations upon request. Our Senior Microbiologist, Ebo Budu-Amoako, is on the World Health Organization and FAO's roster of microbiologists for world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Jim Landrigan, a private consultant working at FTC, has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada.

If you wish to be notified about upcoming training workshops, please complete this form: [Advance notice of Food Processor Workshops](#) and fax to 902-368-5549.

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