

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

December 2009

Featured in this issue:

- Gluten-free products from Duinkerken Foods
- The BioPotato Network
- Proficiency in Laboratory Analytical Testing

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](#).

The **Prince Edward Island Food Products Development Fund** will assist Prince Edward Island



Season's Greetings from the Food Technology Centre

All of us at the Food Technology Centre wish you a Happy Holiday Season and All the Best for the New Year!

FTC will close at 5:00 p.m. on December 23 and will reopen at 8:30 a.m. on January 4, 2010. During our holiday closure, we will be available in case of emergency. Please contact us by telephone (902) 368-5548 during normal business hours.

We look forward to working with you in 2010. Please give us a call if we can be of any help.



Duinkerken Foods develops line of gluten-free products with the same taste, texture and consistency as regular food products.



Living with celiac disease can be very difficult and following a gluten-free diet to maintain proper health can be complicated and challenging. When company president Brenda vanDuinkerken was diagnosed, she soon realized how tasteless and unfamiliar the gluten-free products were and became determined to make life better for herself and others.

Duinkerken Foods has successfully developed gluten-free baking mixes that have the same taste, texture and consistency as regular food products. Brenda and Wayne vanDuinkerken worked with the Food Technology Centre to develop the required formulations and overcame significant technical challenges along the way. Vitamin enrichment to enhance the nutritional value in gluten-free products was another accomplishment and a great milestone for people with celiac disease suffering from malnutrition.

Duinkerken's product line consists of delicious, high quality, vitamin-enriched bread, pizza, biscuit, waffle, cookie, and muffin baking mixes. They also offer vitamin-enriched rice, tapioca, and potato flour and potato starch.

Duinkerken gluten-free products are available in over 500 stores across Canada including Metro, Sobeys, Superstores, A&P, LOEB, IGA, Co-ops, Coleman's and Bulk Barn. **Duinkerken Foods** also supplies the foodservice industry across Canada through Sysco and Armstrong's.

Duinkerken Foods now exports to over 200 supermarkets in the USA through distribution agreements with Davidson's, Steiner Foods, Bozzuto's and KEHE Foods.

The website www.duinkerkenfoods.com provides links to celiac associations in twenty-nine countries and contains comprehensive information for the increasing number of people with no tolerance for food containing gluten. Their production facility is completely dedicated to preparing only gluten-free products to eliminate the risk of

businesses with projects conducted at the Food Technology Centre. Companies from our neighbouring provinces of New Brunswick and Nova Scotia also have funding support available from their provincial governments for product development activities conducted at FTC. Contact Yaw Dako, Food Technologist (902) 569-7699.

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

- [Seafood HACCP-QMP for the Control of Listeria Workshop](#); 3 days, Feb. 3-5, 2010, Moncton, NB.

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 Landrihan at (902) 368-5772 or by email at jklandri@gov.pe.ca

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cross-contamination.

For further information in Canada please contact Brenda vanDuinkerken, Duinkerken Foods Inc. at (902)569-3604. For further information in the United States please contact John Roberts at 731-383-5273.

Project Profile: The Biopotato Network

By Lilian Yu, Food Scientist



The Biopotato Network was formed to develop potato-based bioproducts to enhance potato production and to provide innovative potato-based health products for consumers. It is funded by the Agricultural Bioproducts Innovation Program and includes 32 scientists from various disciplines representing twelve institutions including government, universities and industry from across Canada.

FTC is involved in using these new potato varieties with high levels of bioactive compounds in the production of value-added

functional foods, nutraceuticals and pharmaceutical products. For the past few months, FTC has worked to produce highly pigmented potato granules on a small scale based on a typical commercial potato granule process. The granules, with their natural red, purple or yellow colour contain high levels of carotenoids and/or anthocyanins, natural compounds with potential health benefits. FTC is currently studying food-grade extracts from these highly pigmented potato varieties. These granules and extracts can be used in various foods to provide health benefits beyond providing basic nutrition.

For further information, please contact Edward Charter, Manager, Natural Products Extraction; tel: (902) 368-5912; email: eacharter@gov.pe.ca.

Proficiency in Laboratory Analytical Testing

By Wendy MacRae, Laboratory Technologist

The Food Technology Centre Microbiology Lab ensures that it provides its clients with test results that are accurate and reliable. The accuracy and quality of test results are maintained through protocols and procedures accredited by the Standards Council of Canada (SCC). One of these protocols is the requirement for participation in laboratory proficiency testing.

Proficiency testing is a way for laboratories to ensure a high level of expertise for analysis performed. Analytical samples prepared by a proficiency testing provider are distributed among several similar laboratories across the country. The laboratories are instructed as to when to begin testing the samples and must adhere to a specific deadline for results to be completed and reported. The results are computed and each laboratory is sent a copy of the results for comparison. Each laboratory is given a unique lab ID number which makes reference to a specific participant. This allows each lab to compare their results while maintaining confidentiality.

The Microbiology Lab at FTC goes one step further. Each technologist within the lab conducts tests individually. The results from each technologist are compared with the overall results. This provides the lab with the necessary data to ensure that there is no variability among the lab staff.

The FTC Laboratory participates in the proficiency panels quarterly. This regular participation allows the lab to identify and address any problems quickly.