



NEWSLETTER

December, 2005

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Did You Know?

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 access the services of the P.E.I. Food Technology Centre to generate new products, new marketing opportunities, and add value to existing products. Support is also available for product development activities carried out by 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 (902-368-5465)

For further information on our Centre, please visit our website:
www.gov.pe.ca/ftc

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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. We look forward to working with you in 2006. Please give us a call if we can be of any help.

Safe Quality Food recognizes the Food Technology Centre

The Food Technology Centre is now recognized as a HACCP training provider by the [SQF Institute](#). SQF means Safe Quality Food. The SQF Program is a fully integrated food safety and quality management protocol designed specifically for the food sector. It is based in Washington D.C.

What is HACCP and Recognized HACCP Training?

HACCP means Hazard Analysis & Critical Control Points and is used internationally by food processors to produce safe food. Recognized HACCP Training is training that meets the CODEX guidelines which are:

- Recognized as a HACCP training course used extensively in a country.
- Administered and delivered by an institution recognized as a food safety training center of excellence.
- Must be a minimum of three days (24 hrs) in duration.
- Must be examinable.

Training for Plant Workers and Supervisors

FTC provides a wide range of training for the food industry. Check out these upcoming courses:

- [Food Safety for Managers and Supervisors](#), January 10, 2006
- [Food Plant Sanitation Workshop](#), January 17, 2006
- [Food Safety for Maintenance Staff Workshop](#), January 24, 2006
- [Seafood HACCP Workshop](#), January 31-February 2, 2006

For further information, please contact Jim Landrigan at 902-368-5772.

Ultrasounds in Extraction of Biomolecules from Renewable Resources

By Dr. Mircea Vinatoru

The Food Technology Centre is one of the best-equipped extraction facilities in Canada. The supercritical carbon dioxide and refrigerant extraction and ultrasonically-assisted extraction equipment are some of FTC's most leading edge assets. FTC is currently able to offer access to batch ultrasonic devices capable of processing from less than one litre to around 50 litres in extraction volume and continuous flow reactors that could process tonnes of biomass. An extremely versatile ultrasonic reactor, designed by our Ultrasonic Chemist, completes FTC's ultrasonic assets. [Read on . . . article continued on our website](#)

Featured Equipment: Rheon Co-Extruder

When developing new food products, product developers are always on the lookout for technical expertise, equipment and ingredients which reduce both their labour and capital costs in the product development process. At FTC's pilot plant, clients have access to the expertise of FTC's various scientists, technologists, technicians and equipment to help in the product development process of their food products.



The **Rheon KN 200 Cornucopia co-extruder** is an example of one of the various items of pilot plant equipment available to FTC's clients for use in the pilot plant. This

equipment has been designed and manufactured to meet the needs of food processors in producing various food products. It is capable of utilizing various ingredients to produce a wide array of encrusted food products. Examples of some of the products that can be produced by utilizing the Rheon include meat balls, pizza pockets as well as various breaded and battered encrusted meat and seafood products.

The Rheon operates on the concept of combining two product components into one product. With one product component forming the outer casing and the second product component forming the filling. The machine then extrudes the two product components as a continuous extrusion and then cuts and seals the products into the desired shape, length and weight required.

This unit is available for use in FTC's pilot plant or for rent on short term basis. For further information, please contact Yaw Dako by phone at 902-368-5548 or by e-mail at yadako@gov.pe.ca.

Things to Consider for Large Scale Production

By Esther Lee

For a small scale food producer, taking the next step towards large scale production could be challenging and overwhelming. Owners of many such companies have fears, and may not know where to begin or how to expand their business to the next level. Regardless of the types of food products, entrepreneurs share common concerns. The concerns faced by owners of small food companies can be dealt with in an organized manner once they are addressed early on. Here are some things to consider prior to moving onto a large scale production:

1. product specification and target consumers;
2. product's position, timing of product launch, and potential competitors;
3. financial evaluation of projected production cost, return on invested capital, profit margins, and economic and accounting parameters;
4. standardization of product formulation;
5. modification of processing methods;
6. product packaging;
7. shelf-life determination;
8. test market manufacturing;
9. development of quality assurance and food safety; and
10. regulatory compliance.

Each of these key points is discussed in further detail in a publication available from the Food Technology Centre. If you would like a copy, please contact Esther Lee, Food Scientist, at 902-368-5238 or by email at elee@gov.pe.ca

Upcoming Dairy Seminar, Tuesday, Jan. 31, 2006

The seminar, entitled **Dairy Ingredients and Their Use in Processed Foods** is a half-day event to be held at the Best Western Charlottetown. The seminar will provide an opportunity to hear speakers on several subjects, including presentations by companies using dairy ingredients in their products, programs available to support innovation in the use of dairy ingredients, nutritional applications of dairy ingredients and developing markets for these products. There will also be a wine and cheese reception the prior evening, Monday, January 30th.

[Dairy Seminar registration form.](#)

FTC has signed a funding agreement with Canadian Dairy Commission (CDC) which allows food processors who use milk ingredients to access two new [funding programs](#). The programs will give processors an opportunity for consultation and development work at the Centre.

For further information, please contact Edward Charter at 902-368-5912 or by email at eacharter@gov.pe.ca.

Preparation of Samples for FTC Lab

FTC laboratory staff kindly ask you to use the following procedure to deliver samples to the Centre.

- Samples are to be kept at refrigeration temperature (above freezing but lower than 10°C) until they are received by the lab. Higher temperatures may damage samples.
- A description and history of the sample containing the following information must accompany the sample to the lab:
 - Description of sample: i.e., crab, lobster, water, etc.
 - For Product: Day Code or Lot Number

- For Water samples: Place of Collection
- For Shellfish: Harvest area (lease number)
- Date and Time of Collection

- Sample submission forms are available from the lab upon request.
- Samples must be collected in sterile, waterproof containers or bags durable enough to withstand transport.
- Samples shall be shipped in an insulated container with an ice pack. Samples must not come in direct contact with the ice pack.
- Whenever possible, the sample should be received at the lab on a Monday, Tuesday, or Wednesday for faster turnaround time.

For further information, please contact the FTC Microbiology Lab at 902-368-5937.