

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

February 2007

Featured in this issue:

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- Cavendish Farms Feedback
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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.

Natural or Not?

By Eva van't Veld, Assistant Food Technologist

In today's market place, consumers are leaning towards products offering healthy benefits and are willing to pay a premium for them. Products labelled as "certified organic" or "all natural" are receiving a lot of attention, yet there seems to be confusion brought on by the mere use of the term "natural" on food product labels. Using the term natural on a label is not synonymous with the term organic, and should not be misinterpreted as meaning "safe" or "healthy". Labelling a product with catchy phrases, such as "Nature's Way", is frequently used to provide the impression of being clean and minimally processed, although this is not always the case.

In order to curb this onslaught of misunderstanding, the Canadian Food Inspection Agency has regulated the term, as well as similar terms which might imply that Mother Nature has somehow provided a value-added product for human consumption. Natural foods are expected to be free of extra vitamin supplements, mineral nutrients and food additives, and are to be whole and unaltered, as nature intended them (with the exception of the removal of water). This greatly reduces the number of products that are able to bear such a term on their labels.

However, instead of claiming that a product is natural, processors may claim that the food product contains natural ingredients. Natural ingredients are, in general, any naturally-sourced food additive which has undergone minimal processing. These ingredients can be grated, milled, chopped and even microwaved. Processing of some form or another is simply hard to avoid.

For more information on food labeling regulations, please see the CFIA's Guide to Food Labeling and Advertising <http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml>.

Featured Equipment: *Intact*™ RM571 Vacuum Skin Packager



Our *Intact*™ Vacuum Skin Packager, Model RM571 SB GF was built by Trigon Packaging Systems (NZ) Ltd. in the 1980s. Koch Equipment LLC, Kansas City, MO fabricates more recent models of the Intact™ packager.

This packager has the ability to vacuum package film-to-tray, film-to-board, and film-to-film using a wide range of package types, sizes and styles. It has a self-contained vacuum pump. Chambers to process different package configurations may be custom-milled to suit our clients' packaging needs.

We have found this equipment to be very useful for packaging a wide range of our clients' products for test market purposes.

A listing of [food processing equipment](#) is available on our website. Most pieces of equipment are mobile, permitting operators to customize processing lines. For further information, contact Yaw Dako, Food Technologist at 902-569-7699.

Food Safety Workshops

Upcoming courses:

[Seafood HACCP-QMP Workshop](#), Feb. 26-28, 2007 at St. George, NB.

[HACCP\(FSEP\) Workshop](#) at Halifax/Dartmouth, NS. **Revised Date: April 23-25, 2007.**

[Self Verification of Your QMP Plan Workshop](#), Mar. 28-29, 2007 at Charlottetown, PE.

[Enhanced Leadership Skills, Level II Course](#), Mar. 26-27, 2007 at Charlottetown, PE.

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

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

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

Cavendish Farms Provides Feedback on FTC Service

Cavendish Farms, the fourth largest potato processor in North America, has two processing facilities in Prince Edward Island, and a third in North Dakota, USA. Each year they process more than one billion pounds of frozen potato products. The Food Technology Centre (FTC) is contracted occasionally to complement their on-site laboratory analyses. Recently, FTC was contracted to provide training and assistance to implement new laboratory methodologies and techniques at the Cavendish plant in New Annan, PE. The Client Feedback Survey completed by Melissa Matthews, Quality Assurance Supervisor, Cavendish Farms, stated "All expectations were met and/or exceeded", and "Ed Bryenton [Microbiology Lab Technologist/Quality Coordinator at FTC] provided excellent training. He was very helpful to the project I was working on - resulting in an annual saving of \$40,000 due to his assistance with my project."

The Food Technology Centre thrives on customer satisfaction, innovation and constant improvement as we strive to provide leadership and increase our contribution to the economy of Prince Edward Island, and to the success of the food industry. All FTC personnel are required to be familiar with the quality management system documentation that complies with ISO 9001:2000, also CAN-P-4E (ISO 17025) for the Microbiology Laboratory, and to implement it in their work.

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. The instructor for the course will be Robert Trenholm of the Marine Institute, NF.

The course will:

- allow participants to obtain employee qualifications for retort operators;
- provide training for employees who have direct involvement with canned foods in hermetically-sealed containers;
- train post secondary students in the subject area; and
- meet training requirements of the personnel section of the Canadian Food Industry code of practice for the heat processing of low-acid and acidified low-acid foods in hermetically-sealed containers.

Registration is limited to 15 participants. The cost of the course is \$900. For further information, please contact Ebo Budu-Amoako, Senior Microbiologist/Laboratory Manager at 902-368-5769.

Funding Profile: Partners Program – Beef Information Centre

The Beef Information Centre (BIC) is the market development arm of the Canadian Cattlemen's Association. Its mandate is to increase demand and maximize the value of Canadian beef. BIC works with industry partners to facilitate the development and marketing of innovative beef products, and beef promotion activities under the **Partners Program**. These initiatives are critically important and well recognized. They span all sectors of the industry including: processing, product development, retail and food service. Leveraging dollars and working closely to promote and expand the selection of beef products in the marketplace produces a win-win scenario for the Canadian beef industry.

Once a company has decided on a specific beef initiative, they can apply to BIC for financial support on a cost- shared basis. A wide range of Canadian beef projects are eligible for funding, such as: developing advertising and point-of-sale promotional materials for branded programs, package design and cross promotional activities, and product development programs - from research and development, through to market launch of innovative new beef products.

For more information and a copy of the **Partners Program** guidelines and application please contact:
Robert Serapiglia, Phone: 905-821-4900 ext. 213; email: rserapiglia@beefinfo.org or
Candice Stanoyev, Phone: 604 274-1002; email: cstanoyev@beefinfo.org.