

# FOOD TECHNOLOGY CENTRE

## Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

### NEWSLETTER

February 2006

#### Featured in this issue:

- Application of Sensory Analysis
- Westphalia Separator
- Dairy Ingredients Seminar
- Upcoming training courses

#### 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 Ed Charter, Food Scientist Manager (902-368-5912)

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](http://www.gov.pe.ca/ftc)

To be added to our newsletter emailing list, please email: [ftcnews@gov.pe.ca](mailto:ftcnews@gov.pe.ca)

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#### Prince Edward Island Food Technology Centre

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#### Application of Sensory Analysis in Product Development and Quality Control

Every food company carries out product taste testing for product development and quality control. The taste testing may be for evaluating new recipes in the development kitchen, for competitive product comparisons by marketing people, for determining quality or acceptability by a product expert, or for quality checking during production. Regardless for what purpose the tasting is done, the people responsible for the tasting session must know why the work is being done, and fully realize that if it is not done well, unreliable results and conclusions may be drawn, and their implications are likely to be misleading. A basic tasting tool that is used with a more systematic and analytical approach is called Sensory Analysis.

Sensory Analysis is the process wherein certain properties or attributes of a product are identified and measured, and the data analysed and interpreted. These attributes can be perceived through the five senses of sight, smell, taste, touch, and hearing. It is a very useful tool to make measurements on product quality where physical and chemical tests can't be used. The sensory analysis is used to provide the best possible information to help make better business decisions.

For further information on Sensory Analysis and the services available at the Centre, please contact Esther Lee, Food Scientist, by telephone at (902) 368-5238, or by email at [elee@gov.pe.ca](mailto:elee@gov.pe.ca)



#### Featured Equipment: Westphalia Separator



The Centre recently purchased a **GEA Westphalia Separator**, Model MTC 3-03-107, high-speed centrifugal separator with solid-wall disk-type bowl.

This type of equipment is used to separate two liquids with simultaneous removal of solids. It is intended for separating products where the components:

- a) can be separated mechanically;
- b) have different densities; and
- c) do not emulsify.

Cream separation is one example of a typical application, but there are many other food products where this technology can also be applied. This unit is available for use in FTC's pilot plant, or for rent on a short term basis. For further information, please contact Leigh Gao, Food Scientist/Engineer at 902-368-5465 or by email at [lqao@gov.pe.ca](mailto:lqao@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.

## Dairy Ingredients and Their Use in Processed Foods



*Left to right: Charles Boisvert, Canadian Dairy Commission, Edward Charter, Food Technology Centre, Mark Lalonde, Canadian Dairy Commission.*

On January 31st, 2006, the Food Technology Centre hosted a seminar on the use of dairy ingredients in partnership with the Canadian Dairy Commission. The seminar was well attended, with a total of 50 participants from many different organizations. Speakers included the following:

- Mark Lalonde (Chief of Marketing Programs, Canadian Dairy Commission)
- Selwyn Joseph (Senior Food Scientist, Highliner Foods)
- Kevin Flanagan (Research and Development Director, McCain Foods)
- Helen Bishop MacDonald (President, Nutrisphere)
- Jim Smith (Executive Director, PEI Food Technology Centre)

We have received many complimentary remarks from attendees regarding the interesting presentations and opportunities for discussion. Thank you to all of the speakers and attendees for your support, and we look forward to future collaborations.

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](mailto:eacharter@gov.pe.ca).

## Training for Plant Workers and Supervisors

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

- [Food Plant Sanitation Workshop](#), Moncton, NB, March 1, 2006
- [Seafood HACCP-QMP Workshop](#), Moncton, NB, April 5-7, 2006
- [Advance Notice of Additional Food Processor Workshops](#)

We can also offer all of our courses at your plant location. For further information, please contact Jim Landri at 902-368-5772 or by email at [jklandri@gov.pe.ca](mailto:jklandri@gov.pe.ca)