

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

January 2007

Featured in this issue:

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- Eliminating *Trans* Fats
- Training for Retort Operators
- Diversity Leadership Award

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.

A listing of [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. For further information, contact Yaw Dako, Food Technologist at 902-569-7699.

FoodTrust Launches Value-Added Potato Products



FoodTrust of Prince Edward Island launched a new line of value-added potatoes in [A&P and Dominion](#) banner stores across Ontario in November. These products were featured in the *Fresh for the Holidays* catalogue (available online Nov. 18 to Jan. 5, 2007). The fully cooked potato products are ready to microwave and serve. They include the following types: Diced, Peeled

Petites, Red Skin Quarters, Seasoned Wedges and 'Baked' potatoes. They are being sold next to the bagged salads and cut fruit and are seen as a quick and healthy meal add-on for today's busy consumers.

These products are currently being processed in the Food Technology Centre's pilot plant. For further information contact Tyson MacInnis, FoodTrust at (902) 894-0293.

Eliminating *Trans* Fats

Canada is one of the largest consumers of *trans* fats in the world. In 2006, due to growing public recognition of the negative health consequences of *trans* fats consumption, Health Canada and the Heart and Stroke Foundation of Canada recommended that most industrially produced *trans* fats be eliminated from the Canadian diet.

Industrial production of *trans* fatty acids is a side effect of hydrogenation, a process which makes fat less prone to rancidity. Fast modern distribution methods, good packaging, and controlled temperature storage reduces the need for using hydrogenated fats in food products. It is generally understood that the use of industrially-produced *trans* fatty acids in food should be phased out as soon as possible.

Some major food companies and restaurants have chosen to remove or reduce *trans* fats in their products. It is expected that by reducing the consumption of *trans* fats, fewer cases of coronary heart disease (and other health problems attributed to the consumption of *trans* fat) will develop. By reading nutritional labels, consumers can see the amount of *trans* fat that products contain. Some additional marketing may be needed to allay fears, as consumers have been subjected to mixed information on fats for over thirty years.

Food processors who make products with *trans* fats are faced with choosing healthier alternative fat sources. These choices depend on the nature of the food products. Moisture content, texture, taste, pH, required shelf-life, etc. must all be considered. Omega-3 and omega-6 fatty acids derived from algae, land plants, fish oil, and seed oils may be good alternatives, but may have less availability. Replacement oils may be purchased in bulk, dried, or emulsified forms, and costs will usually be higher. Food scientists at Food Technology Centre are available to help processors choose the best ingredients for their products. Contact Yaw Dako, Food Technologist at (902) 569-7699.

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.

Food Safety Workshops

Upcoming courses:

[HACCP \(FSEP\) Workshop](#), Jan. 22-24, 2007 at Dartmouth, NS.

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

Course outlines of all our 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 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

Training for Retort Operators

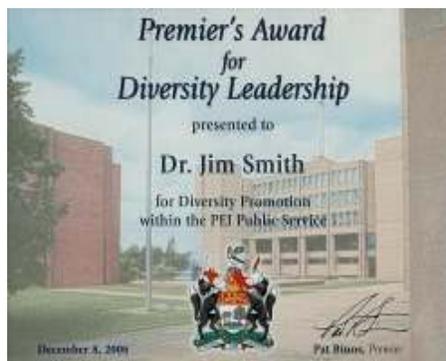
The Food Technology Centre will be presenting a five-day retort operator's course entitled **Canned Foods: Thermal Processing and Container Evaluation** on January 15-19, 2007. The instructor for the course will be Robert Trenholm of the Marine Institute, NF. The cost of the course is \$750. [Link to registration form.](#)

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. For further information, please contact Ebo Budu-Amoako, Senior Microbiologist/Laboratory Manager at 902-368-5769.

PEI Premier Presents Diversity Leadership Award to Food Technology Centre's Executive Director



The Premier's Award for Diversity Leadership was presented to Dr. Jim Smith on December 8, 2006. In his position as Executive Director of the Food Technology Centre, Dr. Smith has demonstrated a professional and welcoming attitude toward the diverse group of people he manages. Individuals from many different ethnic and cultural backgrounds such as Poland, Ghana, Scotland, Mexico, China, and Korea, as well as several native Islanders and individuals from other parts of Canada,

are employed at the PEI Food Technology Centre (FTC).

Ensuring a clear understanding among staff when working on complex projects is paramount. The diversity of this group poses both challenges and opportunities for Dr. Smith. His ability to create a diverse, welcoming and inclusive workplace in a multilingual and multi-cultural company, earned him this award from the PEI Public Service Commission.

Diversity is a major strength at the Centre as team members from different backgrounds complement each other as they work in support of the Centre's mandate. In addition to fluency in English, the team at FTC has a working knowledge of French, Chinese (Mandarin), Polish, Korean, Urdu, Punjabi and other languages. Abundant knowledge, experience and many languages lend themselves to the Centre's capability for new product development ideas, communication with export markets, and an understanding of foreign partners.