

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

January, 2006

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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

To be added to our newsletter emailing list, please email: ftcnews@gov.pe.ca

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New Food Product Development — Financial Forecast and Analysis and Commercial Launching

The concepts for new products may come from many sources such as existing products, family recipes, restaurant menus, new knowledge in nutritional research, or styles from different cultures. Each new product development requires multi-disciplinary technical knowledge to make the product nutritionally sound, shelf-stable from at least a few weeks up to a year, and still taste good when consumed.

The Food Technology Centre (FTC) is a technical facility that can produce virtually any products on behalf of industry clients. The development process encompasses lab testing and formulation, pilot scale-up, and pilot production under regulatory conditions for market testing. It takes both entrepreneurial and professional effort to produce a product which has market potential.

However the challenge of new product development does not stop here. The process developed at FTC is intended for large scale production by the industry in order to generate profit. Commercial production requires capital investment and operates under strict and complex regulations due to public safety considerations. Without satisfactory profit, the production operation would not be able to sustain itself and the operation would have to be stopped in order to avoid losing money.

A publication, "*Financial Forecast and Analysis in New Food Product Development and Commercial Launching at the PEI Food Technology Centre*", written by Dr. Leigh Gao, Food Scientist/Engineer, is available from the Food Technology Centre. The publication serves as a counseling tool which covers the analysis of technical development stages, market testing, breakeven analysis, and forecasting of commercialization costs. If you would like a copy, please contact Kathy MacEwen at 902-368-5239 or by email at kmmacewe@gov.pe.ca.

Upcoming Dairy Seminar, Tuesday, January 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.

Featured Equipment: Stephan Vertical Mixer

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 the Centre's various scientists, technologists, technicians and equipment to help in the product development process of their food products.

The **Stephan Universal Mixer VM 60/HC** offers a wide range of applications for food production. It can be used to process dressings, mayonnaise, baby foods, ready-meals, soups, sauces, chowders, etc. With this machine, 40 litres of liquid or semi-liquid product can be mixed or 25 kg of solid food mixtures can be tumbled. It can perform size reduction, tumbling, mixing, dispersing, emulsifying and cooking under vacuum. It is equipped with steam injection as well as a double jacket to provide the choice of direct heating and indirect heating/cooling. Processing takes a very short time (seconds or minutes) and this improves product quality.



The Stephan Mixer is also equipped with a condensate collector for condensing vapour which escapes from the bowl during processing. We can recover valuable aromas and flavours to add back to the product by this feature.

This unit is available for use in FTC's pilot plant or for rent on a 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.

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 Maintenance Staff Workshop](#), January 24, 2006

[Seafood HACCP Workshop](#), January 31-February 2, 2006

[Seafood HACCP - QMP Workshop](#), Moncton, NB, February 14-16, 2006

[Food Safety for Managers and Supervisors Workshop](#), Moncton, NB, February 28, 2006

[Food Plant Sanitation Workshop](#), Moncton, NB, March 1, 2006

[Advance Notice of Additional Food Processor Workshops](#)

For further information, please contact Jim Landrihan at 902-368-5772 or by email at jklandri@gov.pe.ca

Congratulations!!

We offer congratulations to accomplished author, Roberto Armenta, Ph.D., Natural Products BioChemist at the Food Technology Centre. Roberto's technical chapter on pigments (natural and artificial biocompounds that produce colours in food) has been included recently in the most-used Food Chemistry university text book in the Spanish-speaking world. The text book entitled *Química de los Alimentos* is used by students in Bachelor of Food Science programs in Mexico, Spain, Chile, Argentina, and other Spanish-speaking countries.