FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

June 2008

Featured in this issue:

Free Preliminary Consultation

FTC provides free preliminary consultation services and FTC will help you source appropriate funding for your food development projects.
FTC can provide solutions in **natural products extraction** and nutraceuticals/ functional foods product development. FTC has the equipment and the expertise to help you develop new products and techniques that will help you to design extraction, separation and purification methods and to reduce your production costs. For further information, please contact Dr. Edward Charter, Manager, Food Science & Natural Products Extraction, at 902-368-5912.

Upcoming Dairy Ingredients Workshop – Charlottetown

The Food Technology Centre will be hosting a dairy seminar with the Canadian Dairy Commission in September. The seminar will be of interest to industry people including those involved in production/operations, quality control, research and development, health and nutrition, and marketing – basically anyone with an interest in food product development using dairy ingredients. We have a line up of expert speakers to make presentations on various aspects of product development using dairy ingredients and developing markets for

Successful CIFST/AAFC Conference attracts 250 delegates

The 2008 CIFST/AAFC Conference, held May 25-27 in Charlottetown, was attended by more than 250 delegates mostly from Canada and including delegates from the USA, Europe and other countries (see www.cifst.ca).

The photo shows a group of 29 conference delegates from various companies, universities/colleges and governments visiting the Food Technology Centre (FTC). New projects are developing as a result of discussions between conference delegates and FTC staff.

The Canadian Institute of Food Science & Technology/ Agriculture & Agri-Food Canada conference had a "green" theme and explored emerging environmental and health issues related to food and food production systems. It was also run as a “green” meeting to minimize impact on the environment.

Featured Client: Charlottetown Metal Products

By Leigh Gao, Food Scientist/Engineer

Charlottetown Metal Products has developed a patented continuous flow high pressure cooker/processor. This processor has recently been tested for different applications in the Food Technology Centre's pilot facilities. CMP has revolutionized cooker design by providing reliable processing control, continuous product flow and maximum energy efficiency.

There have been many different types of steam cookers developed and marketed including the open vat type and its various improvements. The CMP continuous system can be operated under completely controlled pressure/temperature conditions. This is highly desired as biological materials are sensitive to processing temperatures. This controllability in the processor allows operators to process under the most favourable conditions for the targeted materials.

Another advantage of the continuous cooking system over batch processors is higher productivity as the downtime due to loading and unloading required in a batch system is largely eliminated. An additional major advantage is energy savings as cooling and heating of the processor itself are unnecessary in a continuous system.

The preliminary work at FTC has demonstrated that the CMP continuous system is perfectly suitable for various materials, especially for sensitive and high value materials such as seafood and vegetables. The work has also pointed out benefits for additional energy savings under various operating conditions. CMP is currently testing the system

these products.

Further information will be available in our July newsletter.

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.

Food Safety Workshops

HACCP (FSEP) Workshop June 16-18, 2008 at Moncton, NB.

Course outlines of all our Food Safety Workshops are available on the Training page of our FTC website.

For further information on these, or if you would like a course held in your area, please contact Jim Landrigan at 902-368-5772 or by email at jklandri@gov.pe.ca

Funding Programs

Links to information about programs available from our funding partners are available on FTC's website. See Funding Programs.

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for interested buyers in targeted markets and products processing.

For further information, contact Steve Kelly of Charlottetown Metal Products:
Toll Free:1-800-461-6877; Email: cmp@cmpequipment.com

Atlantic Canada Network on Bioactive Compounds (ACNBC) Blueberries and Rosehips Extracts

The Atlantic Canada Network on Bioactive Compounds (ACNBC) is a group of scientific researchers located at universities and government research centres in Prince Edward Island, Newfoundland and Labrador, and Nova Scotia and their goal is to develop and commercialize health and nutrition products from wild blueberries and wild rosehips.

The Food Technology Centre has been contracted to develop technologies for extracting and concentrating phenolic compounds which will carryover to industrial scale processing. The main objective of the work is to develop a phenolic rich extract from ripe fruit of wild blueberries using novel production technology. ACNBC has worked at identifying the compounds in wild blueberries and wild rosehips with health-functional properties, and are determining how these compounds work to deliver their associated health benefits.

The wild blueberry has a bioactive content which is among the highest of all the fruits and vegetables that have been studied. The healthful properties of blueberries range from improvements to cardiovascular and cognitive function to protection against certain cancers.

The primary funding partner of the Atlantic Canada Network on Bioactive Compounds is the Atlantic Canada Opportunities Agency (ACOA) through the Atlantic Innovation Fund. Additional funding is provided from a variety of sources that include federal and provincial agencies, NGOs, and the private sector. Major funding is afforded by Technology PEI and by Vaccinium Technologies, NB.

ACNBC are always interested in exploring new opportunities for collaboration within and beyond their research and development and commercialization agendas. For further information, contact: Ms. Phyllis Duffy, Project Manager, ACNBC; tel: (902) 566-6001; email: pduffy@upei.ca.

Staff Profile: Eva van't Veld, B.Sc.

After studying at the Université de Moncton, Moncton, NB, and at Bishop's University, Lennoxville, QC, Eva van't Veld received her Bachelor of Science in Biology with a minor in French from the University of Prince Edward Island, Charlottetown, PE. Eva is continuing to broaden her knowledge base with ongoing education relative to her field of work.

Eva began working with the Food Technology Centre in 2006 as an Assistant Food Technologist, aiding in scale-up operations, research and experimentations. In 2007, Eva accepted a new position as a Microbiology Laboratory Technologist, providing support to the Food Scientists in the Centre as well as local food manufacturers.

As a member of the technical staff at the Centre, Eva performs routine analyses using accredited methods on a wide variety of samples. This includes testing products for pathogens, environmental samples for cleanliness, and validating new methods for reproducibility and accuracy.