

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

June 2009

Featured in this issue:

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- Decaffeinating Coffee
- NSERC Industrial Undergraduate Student Research Awards
- Intl. Potato Processing & Storage Convention, Charlottetown, June 23-25, 2009

Microbiology Laboratory Services

- [Sample Submission forms](#)
- [Requirements for the collection and shipping of samples](#)
- [Specific instructions for the collection and shipping of shellfish samples](#)

Preparations are required prior to receipt of samples, therefore please call 24 hours prior to sample drop off or results will not be received in a timely manner. Micro lab receiving hours: Monday to Thursday, 8:30 a.m. to 3:30 p.m., unless previous arrangements have been made.

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

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

The Honey Drop™ – Top 10 Food & Beverage Idea for 2009



Island Abbey Foods Ltd., of Montague, PEI, has just announced that it has been named as Top 10 Food and Beverage Idea for 2009 by Springwise for its Honey Drop™ - A Honey You Can Hold – the world's first non-sticky honey. Springwise searches the globe to identify the world's most promising business ventures, ideas and concepts that are ready for regional and international growth.

Island Abbey Foods Ltd. of Montague, PEI has also recently announced its distribution agreement with distributor Tree of Life. Tree of Life is a leading distributor of natural, organic, specialty, ethnic, and gourmet food products. Tree of Life will spearhead national sales and service of Island Abbey Foods Ltd's flagship product, the Honey Drop™ hot beverage sweetener across Canada and the USA.

The Honey Drop™ comes in two flavours: pure honey and pure honey with lemon. The Honey Drop™ is only 20 calories, has a shelf life of three years, and does not contain any artificial colouring, flavouring, or preservatives.

To find out more information please see www.Honibe.com.

We Love Our Coffee!

By Kathy MacEwen, B.Sc., Library Technician

Do you start your morning with a cup of coffee? According to the Coffee Association of Canada, 63% of Canadians over the age of 18 drink coffee daily, making it Canada's favourite hot beverage. The average coffee drinker in Canada consumes 2.6 cups per day. In the United States, over 450 million cups of coffee are consumed every day. It is no wonder that the world's most widely consumed drug is caffeine.

Caffeine is an alkaloid found in the beans, leaves, seeds and fruits of several plants. This chemical compound, trimethylxanthine (C₈H₁₀N₄O₂), has a mildly bitter taste. The concentration of caffeine varies among plants. Tea leaves contain between 2 to 4% caffeine, while coffee beans contain 1 to 2%. Even though tea leaves contain more caffeine than coffee beans, a cup of brewed tea has about half as much caffeine as a cup of brewed coffee because we use less tea by weight to brew each cup. An average 8 oz. cup of brewed coffee contains 70 to 125 milligrams of caffeine. Caffeine is also a psychoactive central nervous system stimulant that delays drowsiness, improves muscle endurance, and speeds reaction time. It takes 10 to 15 minutes to feel the effects after caffeine is ingested. Blood levels of caffeine peak about 30 minutes after ingestion, are reduced to nearly half in three hours, and disappear in about six hours. Despite the benefits just mentioned, experts warn caffeine dependence may occur when upwards of 350 mg are ingested daily.

So for those who love their coffee and yet want to minimize their caffeine intake, several processes have been developed to decaffeinate coffee. One of the most effective technologies is supercritical fluid extraction, a process whereby a solvent, in this case carbon dioxide, is used at temperatures and pressures that cause it to react with some of the properties of both a gas and a liquid. This technique results in effectively no residual solvent in the decaffeinated coffee and has minimal effect on most of the other constituents of the coffee.

Although the Food Technology Centre has not yet worked on a decaffeination process, we

Funding Programs

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

The **Prince Edward Island Food Products Development Fund** will assist Prince Edward Island businesses with projects conducted at the Food Technology Centre. Companies from our neighbouring provinces of New Brunswick and Nova Scotia also have funding support available from their provincial governments for product development activities conducted at FTC. Contact Yaw Dako, Food Technologist (902) 569-7699.

Free Preliminary Consultation

FTC provides free preliminary consultation services and FTC will help you source appropriate funding for your food development projects.

Success Stories

We love to help our clients succeed! A few of their success stories are available on a new feature on FTC's website. See [Success Stories](#).

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do possess a supercritical fluid extraction system for using this technology with other food applications where there is a need to extract a specific component, in some cases, a valuable target compound from a food or other biological material.

NSERC Industrial Undergraduate Student Research Awards Program – Student Profile



A recent addition to the FTC team, Brian Middleton has just completed the second year of his studies in Chemical Engineering at the University of New Brunswick. Brian says, "I am very excited to have the opportunity to be working as a Natural Products Extraction Assistant for the summer months of 2009. I am a native of Charlottetown and so was very glad to have found a position with a company here on the island; not to mention a company with such a promising future as FTC's."

"I am very impressed with the Centre's constant push to use green technologies as well as its desire to improve existing ones. One of the things that attracted me to a position in Natural Products Extraction was its practicality; knowing that the methods I'm using and the experiments I'm performing have a direct influence on the outcome is a thrill that few other positions can offer."

"Aside from the technical aspects of FTC, I am very pleased with the atmosphere and general mood of the Centre. Everyone here is very friendly and welcoming! I was immediately involved in projects my first day here, and am always treated with respect and kindness rather than as 'the new guy'. The Food Technology Centre is providing me with great hands-on work experience, especially since it is host to the ISO 9001 quality management system, as well as a job that I look forward to every day because of the great staff and facilities."

NSERC undergraduate research awards are meant to stimulate a student's interest in research in the natural sciences and engineering, and to encourage students to undertake graduate studies and to pursue a research career in these fields. The Food Technology Centre is pleased to participate as an industrial setting for students to gain research work experience in a non-university setting that complements their studies. The awards provide financial support through the host organization.

International Potato Processing & Storage Convention 2009 Charlottetown, PEI, June 23 - 25

The magazines *Potato Processing International* and *Potato Storage International* are delighted to announce the 2009 convention will take place during June 23-25, 2009 at the superb waterside Delta Prince Edward Hotel in historic Charlottetown on beautiful (and potato-famous) Prince Edward Island, Canada.

The unique convention is structured to bring together two key elements of the potato industry, elements where value-adding and quality are of paramount importance for business success. The emphasis is on international business development and provides delegates with thought-provoking, business-building presentations and a unique atmosphere, conducive to mixing with industry colleagues from around the world.

Maximising both storage life and product quality are more valid than ever and are key factors to adding or maintaining value. Levels of investment in new facilities and new technologies are very high. The programme of presentations will focus on core aspects affecting the industry of today, plus examine in greater detail the possibilities of implementation and usage of modern technologies and applications for enhancing existing production and the development of processing opportunities.

More information is available at www.potatoconvention.com.

