

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

March 2011

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Free Preliminary Consultation

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

Funding Programs

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

The **PEI Product Development Fund** is available to Prince Edward Island companies to access the professional, technical assistance services of the Food Technology Centre. This assistance can be applied to the development and testing of new and improved products and processes, and other technical development-related activities. The fund will contribute 50% of project costs to a maximum of \$50,000.

Success Stories

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

Island Company Supplies Gluten-Free Products to Walmart



Now, **Duinkerken Foods'** newly expanded line of ten gluten-free products – from white sandwich bread mix to cookie mix – is being sold in Walmart stores across Canada. Duinkerken Foods also distributes its products through retailers such as Sobeys Atlantic, Sobeys Quebec, Sobeys Ontario,

Sobeys Western, Atlantic Superstores, Food Basics, Associated Grocers, The Bay, Co-op Atlantic, Canada's Safeway, A&P, and Bulk Barn.

"Our products are competitive as they provide those on a restricted diet with consistent quality, while offering consumers the same taste and texture of the food they enjoyed before commencing a gluten-free diet." said Brenda Van Duinkerken, Owner of [Duinkerken Foods](#). "Our goal is to make a difference in the lives of people who are restricted to a special diet. By working with Walmart we are reaching more people across Canada who require gluten free products and will appreciate the focus we put on the great taste."

Duinkerken Foods has been working with the Prince Edward Island Food Technology Centre since the concept stage of their first gluten-free product. Since then the Food Technology Centre has provided technical support for development of many of their new products.

"The Food Technology Centre congratulates Brenda and Wayne VanDuinkerken of Duinkerken Foods on their marketing achievements and we are proud to acknowledge that FTC's technical expertise was helpful to these Island entrepreneurs. We help clients in a multitude of ways from product and process development through to quality assurance and food safety," said Dr. Jim Smith, Executive Director of the FTC. "This allows our clients to take an idea, develop it in the pilot plant, and bring it to commercialization. By offering these services in Prince Edward Island we are helping companies bring their food products to their markets, and making them more competitive and innovative in the marketplace."

Importance of Environmental Monitoring for *Listeria*

By Eva Hale, BSc, Microbiology Laboratory Technologist



Regular environmental monitoring to detect *Listeria* at food processing facilities identifies potential problems before they develop into finished product contamination issues, product recalls, and regulatory actions. Contamination of finished products can usually be traced back to *Listeria* in the processing environment. *Listeria monocytogenes* is the only *Listeria* species which causes human disease; however, testing for *Listeria* species in general is advised

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 dropping off samples or results will be delayed. 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.

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for product and non-product contact surfaces as it is more quickly identified. The analytical test to confirm *Listeria monocytogenes* has a longer turn-around time and is more appropriate for finished product testing.

The finding of environmental samples that are positive for *Listeria* species does not require a product recall. By monitoring the processing environment, problem areas and contamination sources for *Listeria* can be identified, and the effectiveness of problem-solving procedures can be confirmed. Environmental monitoring plans should be specific to each processing facility, and the microbiology staff at the Food Technology Centre regularly analyse environmental swabs from local processing plants.

Please contact Ebo Budu-Amoako, Senior Microbiologist, tel: 902-368-5548; or ebamoako@foodtechnologycentre.ca for further information.

BioCommons Manufacturing Centre

On the 25th of January, 2011, it was announced that a new BioCommons Manufacturing Centre will be built in the BioCommons Research Park. The 30,000 sq. ft. BioCommons Manufacturing Centre will be leased to bioscience companies that are market ready and require a light manufacturing facility. The facility will have space to accommodate five bioscience companies.

The BioCommons Research Park will be built on 65 acres of land in Charlottetown and will become a centre for bioscience research and development, manufacturing and support services. For further details: [January 25, 2011 press release](#).

FTC Processing Facilities

FTC's Pilot Plants are registered with the Canadian Food Inspection Agency for commercial manufacture of seafood and agri-food products. The pilot plants and various pieces of equipment are often used for test production runs so that clients may make experienced equipment purchase decisions before scaling-up to manufacture products at their own plants. As well, equipment fabricators can use our processing space to test and demonstrate their new pieces of equipment in an appropriate setting.

FTC can provide **certified organic processing services**. FTC is certified by Pro-Cert Organic Systems for development of organic products. Pro-Cert provides FTC with Certificates of Conformity for Canadian Organic Standards, USDA National Organic Program and European Organic Regulations. FTC is a member of ACORN (the Atlantic Canadian Organic Regional Network).

FTC offers a broad range of expert technical services, pilot plant facilities and specialized equipment for bioresource development.

Food Safety Workshops

HACCP and the Control of *Listeria* Workshop (3 days) – May 16-17, 2011, Moncton, NB (Daily 9:00 to 4:00)
Control of *Listeria* in Food Processing Plants (1 day) – March, 2011, Charlottetown, PE, (date to be determined)

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 Landrihan at (902) 368-5772 or by email at jklandri@foodtechnologycentre.ca