

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

Special Issue: May 2, 2008

2008 CIFST/AAFC Conference

See the [Program at a Glance](#).

FTC 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](#).

Free Preliminary Consultation

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

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.

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.



2008 CIFST/AAFC National Conference in Charlottetown, PEI

by Dr. Jim Smith, Executive Director, Food Technology Centre, President of CIFST and co-Chair of the Conference and Denyse LeBlanc, MSc, PEng, AAFC co-Chair.

The 2008 Canadian Institute of Food Science & Technology/Agriculture & Agri-Food Canada Conference will be held in Charlottetown, Prince Edward Island on May 25 - 27th. The conference will attract more than 250 delegates to PEI and bring the "Green" theme into focus in two plenary lectures to be delivered by leaders in the field.

[John Floros, President of the Institute of Food Technologists](#), will present some of the 'good news' related to current issues in food and the environment. Dr. Floros will discuss the opportunities being created by the consumer's interests in the origins of their food and the environmental and social costs associated with their food choices. Dr. Floros will provide insights into topics such as organic produce, food miles and fair trade.

[Paul Noe, Vice President of Regulatory Affairs, Grocery Manufacturers Association](#), will explore the sustainability of food production systems, including such 'bad news' topics as the food industry's prodigious consumption of fossil fuels and water, the adverse effects of waste generation, and the loss in air, water and soil quality due to food production and distribution.

Together these leading-edge speakers will create compelling arguments for the food science and technology community to capitalize on current challenges and opportunities, bringing progress to the food industry in the new 'green economy'.

The Program, covering the latest in Canadian food science and technology research (see [Program at a Glance](#)) will include oral presentation sessions, poster sessions, a food science and technology exhibit (at which FTC will display) and a choice of two post-conference technical tours. Several of the technical sessions will include invited presentations on the environmental theme within the context of specific interest areas. The post-conference technical tours will highlight some of the innovations in food science and technology occurring in PEI. Included will be a tour of the Food Technology Centre.

In addition, the 2008 CIFST/AAFC conference will host two special and complementary events that will be of great interest to the food science and technology community.

Food Safety Workshops

Food Plant Sanitation Workshop May 26, 2008 at Moncton, NB.

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

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 Course outlines of all our Food Safety Workshops are available on the [Training page](#) of our FTC website.

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

Funding Programs

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

FTC provides certified **organic processing** services. Contact Dr. Leigh Gao, Food Scientist/Engineer at 902-368-5465.

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

To unsubscribe please email
ftcnews@gov.pe.ca with
"unsubscribe" in the subject line.

These events will explore the ways in which greater efficiencies and synergies may be created through research partnerships in food science and beyond.

May 26th - 2 p.m. to 4 p.m.

Research for the Future: Enhancing Agri-Food Scientific Cooperation with the European Union

Agriculture and Agri-food Canada (AAFC) is active in fostering research partnerships with the international community, and especially the European Union (EU). Representatives from AAFC and their EU counterparts will host a special session during the conference where new initiatives, novel mechanisms and long-term prospective thinking will be discussed, mainly focused on increased Canadian participation in the European Union 7th Framework Program (2007-2013). This session will also serve as a venue to shape the future of EU-Canada cooperation in food, agriculture and biotechnology in a knowledge-based bio-economy era.

May 27th - 2 p.m. to 4 p.m.

Innovation in Research Partnerships - Panel Discussion

A sound strategy for successful research management includes an ongoing exploration of the ways in which S&T is conducted among the academic, government and private research sectors. New conditions in the S&T community make such an exploration timely. Information technology has offered unprecedented 'connectedness' to the S&T community, removing major traditional barriers to research collaboration and allowing for the creation of expanded research partnerships, and the so-called virtual research networks. At the same time, increasing pressure to carry out research with reduced financial support, clearly motivates research managers to find ways to do 'more with less'. With a focus on the over-arching goal of S&T investment for socio-economic improvement, high level stakeholders are involved in initiatives aimed at creating new models for Canadian S&T partnerships. The CIFST/AAFC conference offers a unique opportunity for delegates to participate in a moderated discussion, made up of panelists from the academic (Dr. Terry Graham, University of Guelph), government (Dr. Marc Fortin, AAFC) and private (Dr. Colin Barrow, Ocean Nutrition Canada) research sectors, to discuss new models for research partnerships. Because of its relevance to all food science researchers, the Panel Discussion promises to be an interesting and exciting event.

Visit www.cifst.ca for more information and to register online.

Funding Profile: Advancing Canadian Agriculture and Agri-Food

The [Advancing Canadian Agriculture and Agri-Food \(ACAAF\) program](#) is a five-year, \$240 million program launched in April, 2004, to help those in the Canadian agriculture and agri-food sector seize new opportunities. Under the ACAA program, projects are delivered using an innovative industry-led approach at the national, multi-regional and regional levels. In Prince Edward Island, the program is delivered by the PEI ADAPT Council, a not-for-profit organization made up of members representing the province's agriculture and agri-food industry.

The program's objectives are to expand the sector's capacity to respond to current and emerging issues, to help it capture market opportunities, to engage the sector in contributing to future agriculture and agri-food policy directions and to integrate tested ACAA projects into future government or industry initiatives.

Eligible applicants must be Canadian legal entities. Legal costs may include salaries, wages, services, materials, equipment and associated costs required to undertake and complete the project.

For more information on the program, please contact the Adaptation Division, Agriculture and Agri-Food Canada at 613-759-6557 or in Prince Edward Island Phil Ferraro, PEI ADAPT Council at 368-2005.