

# FOOD TECHNOLOGY CENTRE

## Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

### NEWSLETTER

November 2009

#### Featured in this issue:

- Honibe™ Honey Delights™
- Canadian Council of Technicians and Technologists
- Komet Oil Expeller
- New FTC Library Resources

#### Free Preliminary Consultation

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

#### 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.

#### 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](#).

### Honibe™ Introduces Honey Delights™ — the World's First 100% Pure Honey Candy



Island Abbey Foods Ltd., specialty food producer and creator of the award winning Honey Drop™ recently introduced the world's first 100% pure honey candy: **Honey Delights™**.

"We are very pleased to introduce Honey Delights™ the world's first 100% pure honey candy," stated John Rowe, President of Island Abbey Foods Ltd. "Honey Delights™ are a truly delicious treat made from one natural ingredient: honey. Other honey candies are simply \*honey flavored\* because sugar is the main ingredient. Honey Delights™ contain only honey and nothing else! This makes them, in our opinion, the best tasting candies in the world."

Honey Delights™ are made from 100% pure Honibe™ brand honey with no sugar added. Honey Delights™ are only 14 calories per 3.5 gram piece. Honey Delights™ are available for food service and retailers in bulk cases of 250, 500 and 1,000 pieces or in packages of 20 (bag: 70g) and 300 (candy jar: 1kg) pieces. Honey Delights™ do not contain any added sugar, artificial colouring, flavouring, or preservatives. Honey Delights™ are available in two flavours: pure honey and pure honey with a hint of lemon. Honey Delights™ are a product of Prince Edward Island, Canada.

The Food Technology Centre was contracted in 2004 to assist with Island Abbey Foods R&D and scale-up to mass production and has been producing the Honey Drop™ in FTC's food processing incubator. Island Abbey Foods recently graduated from the FTC incubator and are now operating in their own processing facility.

For more information please visit Island Abbey Foods on the web at [www.Honibe.com](http://www.Honibe.com) <<http://www.honibe.com/>>.

#### FTC Staff Profile: Stephen Gould, C.E.T.



L to R: Dana MacKay, Laboratory Assistant and Dr. Mike Gibson, Learning Manager, Bioscience Technology Program, Holland College; Stephen Gould, President, CCTT

Canada is a world leader in the application of new technology, and technicians and technologists are key to Canada's technological success. Keeping Canada at the top is the business of the [Canadian Council of Technicians and Technologists \(CCTT\)](#), and CCTT does this by ensuring that Canada's technicians and technologists maintain high standards of excellence. The recent National President of CCTT's 49,000 members is Stephen Gould who has worked at FTC for 20 years and currently holds the position of Senior Extraction Technologist. Active participation in the Association of Certified Engineering Technicians and Technologists of Prince Edward Island (ACETTPEI) led to his two year term as President of CCTT.

## 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](mailto:jklandri@gov.pe.ca)

## 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.

## Prince Edward Island Food Technology Centre

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**“unsubscribe” in the subject line.**

Accomplishments during his term included the creation and adoption of the National Technology Benchmarks, which are used for the certification of individual technicians and technologists, and the accreditation of college programs throughout Canada. The most recent impact of this effort includes the national accreditation of the Bioscience Technology program at Holland College. Other Holland College programs receiving this national accreditation include: Electronics Engineering Technology, Computer Engineering Technology and Architectural Technology.



*L to R: Korean, Malaysian, and American delegates, Geisha, Stephen Gould, President, CCTT, at International Engineering Alliance (IEA) meeting, Kyoto.*

Stephen recently led a Canadian delegation to Kyoto, Japan to ensure the maintenance of two international accords and one international transferability agreement which allows the graduates of CCTT accredited programs to be recognized for their education and competency by the signatories of each agreement. In the coming two years Stephen will be traveling to the USA to solidify the bilateral transferability agreement with the United States.

Stephen has a strong background of experience in analytical chemistry, instrumentation and pilot scale processing. He is a solid asset for the Food Technology Centre's natural products extraction team.

ACETTPEI confers the designations "C.Tech.", "C.E.T." and "A.Sc.T." which are symbols of achievement in engineering/applied science technology and are legally protected for use only by fully certified members. The designations are recognized across Canada by many employers and other engineering professionals through the collective efforts of the provincial associations that make up CCTT. For more information on ACETTPEI visit: [www.acettpei.ca](http://www.acettpei.ca)

## Featured Equipment — Komet D85-1G Oil Expeller



The Komet D85-1G is a versatile cold press oil extractor purchased by the Food Technology Centre to produce vegetable oils for our clients with all the vital natural components preserved. The pilot plant-scale expeller works on a gentle mechanical screw press principle which keeps the temperature cool at less than 49°C. Virtually all oil-bearing seeds, nuts, and kernels can be pressed.

With growing interest in the agricultural community in the production of higher value oils from unique oil seed feedstocks, the potential for applications of this technology is constantly growing. If you have an interest in evaluating oil from a particular oilseed, or would simply like to produce test samples of both oil and residual meal from such a specific variety, please contact Edward Charter, Manager, Natural Products Extraction at (902) 368-5912.

## FTC Library Resources

The FTC library is open to the general public and is used by clients as well as university and college students. Photocopying services are available to users. The following new text books are now in FTC's library:

*Novel Food Packaging Techniques* by Raija Ahvenainen

*Texture in Food Volume 1: Semi-Solid Foods* by Brian M. McKenna

*Texture in Food Volume 2: Solid Foods* by David Kilcast

*Maximising the Value of Marine by-Products* by Fereidoon Shahidi

*Modifying Flavour In Food* by Andrew Taylor; Joanne Hort