

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

November 2007

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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.

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).

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.

A Tasty Island Seafood Chowder

By Esther Lee, Food Scientist



A gourmet seafood chowder that you would be proud to serve to your family and friends is being produced by PEI Specialty Chowders Inc. This newly-developed product is available at the Charlottetown Farmers' Market and at some local Island restaurants. The entrepreneur behind this ready-to-heat-and-serve **Supreme Seafood Chowder** is Mr. Greg Aitken, an experienced chef. Island seafood and flavourful natural ingredients are the basis of this

hallmark chowder.

Encouraged by local appreciation for his chowder, Mr. Aitken was determined to commercialize large scale production of his recipe. The Food Technology Centre helped him realize his goal by standardizing his recipe and developing a scale-up process. We also assisted his company with product quality assessment, shelf-life study, sensory analysis, nutritional labeling, process determination and ingredient applications. The **Supreme Seafood Chowder** is the first of several chowders and soups that will be produced here on Prince Edward Island. Mr. Aitken has plans for a production facility in the near future.

PEI Specialty Chowders is currently producing the **Supreme Seafood Chowder** in FTC's food processing incubator. This ready-to-heat-and-serve product is packaged in a pouch that is suitable for freezing and heating.

For more information on the product, please contact Mrs. Dona Aitken of the PEI Specialty Chowders Inc. at (902) 566-4274. For further information on food processing services available at FTC, please contact Yaw Dako, Food Technologist, at (902) 569-7699.



The Food Technology Centre and twelve other similar centres across Canada have formed a network incorporated as FoodTech Canada. The purpose of this network is to provide technical support for Canada's food processors to commercialise new products, to enable the centres to work on large projects that they could not do on their own, and to allow the centres to focus on their particular expertise. Future newsletters will feature the various members of the network.

Further information about FoodTech Canada is available from FTC's Executive Director, Jim Smith (phone (902) 368-5548) and more details will follow as the network is developed.

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

FTC can provide solutions in **natural products extraction** and nutraceuticals/ functional foods product development. Contact Dr. Edward Charter, Manager, Food Science & Natural Products Extraction, at 902-368-5912.

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

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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.

Feedback: If you have ideas for future newsletters or any comments, we would love to hear from you. Please call Janet Docherty at 902-368-5226 or email jvdocher@gov.pe.ca

Hands-on experiences for NSAC students

By Dr. Muhammad Yousaf, Organic Purification Chemist



On October 16, a group of eight students from the Functional Foods and Nutraceuticals class, along with BioProducts Professor Vasantha Rupasinghe, of Nova Scotia Agricultural College took an informative trip to the Food Technology Centre. The students were welcomed by Executive Director, Dr. Jim Smith, who briefed them about the role of FTC as a quality technology provider to its

many local, regional, national and international clients. This was followed by a seminar presented by FTC's Organic Purification Chemist, Dr. Muhammad Yousaf, about separation science, chromatography and the processes and instruments used by FTC scientists for the extraction and purification of natural products.

Stephen Gould, Senior Extraction Technologist, gave the students a tour of FTC facilities including the Sensory Analysis laboratory, the instrumentation laboratory, microbiological and chemical laboratories, product development laboratory, the natural products extraction suites equipped with supercritical solvent, refrigerant solvent and ultrasonic extraction technologies.

Food Scientist/Engineer, Dr. Leigh Gao, gave a tour of the two CFIA-registered pilot plants where commercial-scale food products and processes are developed. The students enjoyed seeing the activity at FTC and appreciated the chance to converse with engineers and scientists. Before the end of the tour, the students viewed the function and operation of a number of instruments, e.g., Preparative HPLC, HPLC-ELSD, HPLC-MS, Freeze dryer, IR, UV Spectrophotometer, Urschel grinder, and more.

Staff Profile: Edward Charter, B.A.Sc., Ph.D.

Dr. Edward Charter grew up in Vancouver and received his bachelors degree in applied science (Bio-Resource Engineering), and Ph.D. (Chemical Engineering) from UBC. He then worked for several years as a research manager and later as a consultant focused on bio-products. After gaining experience in technical sales, Ed joined the Food Technology Centre as Food Scientist Manager in January 2005. In September 2006, Dr. Charter assumed an expanded role as Manager, Food Science and Natural Products Extraction. He manages a team of food scientists and food technologists, as well as natural products chemists and technologists.

Dr. Charter provides technical direction and leadership of staff and coordination of resources, and is responsible for acquiring, managing and ensuring delivery of projects to industry clients. These projects must be carried out under the requirements of several quality management and certification programs, including ISO 9001, HACCP and food processing guidelines set by the Canadian Food Inspection Agency. Ed's managerial responsibility includes the Atlantic Innovation Fund Project on Natural Products Extraction Technologies which started in June 2004. Dr. Charter has seven patents and patent applications related to industrial foods and biotech products and processes.

Funding Programs

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