

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

November 2008

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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.

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, Natural Products Extraction, at 902-368-5912.

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.

New "Product of Canada" and "Made in Canada" Food Labelling Guidelines

On July 15, 2008 the Federal government announced new food labelling guidelines associated with the use of the labelling claims "Product of Canada" and "Made in Canada".

The revised labelling guidelines are being introduced to better inform Canadian consumers about their Canadian product choices and to help processors comply with the *Food and Drugs Act* and the *Consumer Packaging and Labelling Act*. The use of these labelling claims by processors is voluntary, however when they are used processors will need to comply with the guidelines. Food processors should also note that the new labelling guidelines come into effect on December 31, 2008.

As part of the new guidelines, the "Product of Canada" claim may be used for a food product when the ingredients used are of Canadian origin and the product is processed in Canada. An exception is made for some minor ingredients, e.g. minor food additives, spices, vitamins, minerals and flavouring preparations.

A "Made in Canada" labelling claim may be used for a food product that is processed in Canada irrespective of the origin of the ingredients used in the product. The use of this labelling claim however must always be clarified with either the statement "Made in Canada from domestic and imported ingredients" or the statement "Made in Canada from imported ingredients".

Further information on these new labelling guidelines can be found at <http://www.inspection.gc.ca/english/fssa/labeli/inform/prodcane.shtml> or in the [CFIA Guide to Food Labelling](#).

Women's Entrepreneurship Workshop

Warning! If you have any preconceived notions about **Ladies Who Launch**, please set those aside now. All done? Great, read on!

ARE YOU STARTING A NEW BUSINESS OR LOOKING TO EXPAND AND GROW AN EXISTING ONE?



[Ladies Who Launch](#) popular Intensive Incubator workshop has undergone a complete transformation. While it's still a one-of-a-kind experience for women dreamers, launchers, growers and freelancers, there is now even more emphasis on entrepreneurship. Real, honest-to-goodness, meaty information, tools and resources for women at any stage of their entrepreneurial journey.

The new Intensive Incubator workshop helps participants: identify their strengths/weaknesses; write an authentic business vision; learn the components of a corporate brand; identify their target market; identify their competitive advantages; develop their elevator pitch; establish a goal-getting plan; detox their space; notice forward movement; celebrate life.

Regardless of the business development effort, ideas need support and action in order

Funding Programs

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

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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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

to grow and thrive. If you need clarity, focus, support and direction in any aspect of your business, the Ladies Who Launch Intensive Incubator workshop provides the perfect creative growth environment. The Intensive Incubator workshop is equal parts focus group, resource-sharing space, and supportive community, with another intangible part that cannot really be imagined until experienced.

Featured Equipment: MiniScan XE Plus Spectrocolorimeter



Colour assessment is often a part of the product development process or of quality control procedures. The HunterLab MiniScan XE Plus Spectrocolorimeter is a hand-held device which can be used to scan samples of a wide variety of materials to measure colour or other visual qualities. Dry materials such as pellets, powders or granules, or wet materials such as fresh-cut produce, whole fruits or beverages can be assessed for colour attributes such as browning or ripeness. Beverages can also be assessed for transparency or translucence.

Using the device is simple; flat dry surfaces presented by fabrics, painted material or paper can be scanned directly. Dry materials such as powders or pellets and wet materials or liquids are put in a sample cup and then scanned. Data is displayed on a small screen on the instrument and can be printed or captured as an electronic file via a serial port on the instrument. Sample data can be compared to standard colour 'tiles' or to an 'ideal' product standard value stored in the instrument.

Workshops: Control of *Listeria* in Food Processing Plants

November 6 & 7, St. John's, NL

November 13, St. George, NB.

The recent outbreak of listeriosis has demonstrated the importance of the control of *Listeria* in food processing plants. The Food Technology Centre will hold several one-day food safety workshops on "[Control of *Listeria* in Food Processing Plants](#)" throughout the fall. This workshop will help processing plants establish and implement an effective program to reduce and prevent *Listeria monocytogenes* contamination of food products. This workshop is one of [a range of food safety workshops](#) available at FTC or available as a customised workshop in your processing plant.

Update: All of the *Listeria* workshops in Nova Scotia and Newfoundland were filled to capacity. We are taking names of people waiting for a *Listeria* workshop in various locations. Please contact us and we will let you know when we are able to offer a course in your area. For further details, please email Jim Landrigan at jklandri@gov.pe.ca or tel: 902-368-5772, or see our [food safety webpage](#).

Featured FOODTECH Canada Centre: Food Processing Development Centre, Leduc, AB



Thirteen 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. This month we are featuring a FOODTECH Canada Centre in Leduc, Alberta.



The [Food Processing Development Centre \(FPDC\)](#) is a modern, fully equipped pilot plant and product development laboratory facility. It is staffed with experienced food scientists, engineers and technologists. FPDC services are designed to strengthen and expand the capability of Alberta's food processors to meet the challenges of the marketplace through application of new technology and the development of new or improved products and processes. Adjacent to the FPDC is the [Agrivalue Processing Business Incubator](#), a multi-tenant, CFIA registered facility with eight private, fully serviced processing suites dedicated to assisting food processors in the scale-up and commercialization of food products and technologies leading to successful establishment of their own enterprises. Contact: Ken Gossen, Director, Food

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