

# FOOD TECHNOLOGY CENTRE

*Innovation for the Food & Bioresource Industries*

Prince Edward Island, CANADA

## NEWSLETTER

October 2006

### Featured in this issue:

- Duinkerken Foods Gluten-free Products Update
- Reducing Salt in Foods
- Komet Oil Expeller
- Food Safety Workshops
- Canadian Centre for Fisheries Innovation

### 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 carried out at the P.E.I. Food Technology Centre. Support is also available for product development activities carried out at FTC for companies in our neighbouring provinces through the NS, NB, and NL governments. Contact Yaw Dako, Food Technologist (902-569-7699)

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

### 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.

### Update: Duinkerken Foods Gluten-free Products



In follow-up to our article about Duinkerken Foods last March, we are pleased to let you know that their delicious, high quality gluten-free products are now being distributed to Loblaws, Superstores and Sobeys stores throughout Canada, and to Colemans stores in Newfoundland. Sysco Foods also delivers their products to health care facilities that require gluten-free foods.

Duinkerken Foods developed commercial mixes for gluten-free white sandwich bread, muffins and waffles/pancakes with the assistance of food scientists at the Food Technology Centre. Their product mixes are available in regular retail sizes as well as larger five kilogram bags, and are easily transformed into great-tasting products.

Duinkerken Foods are actively reaching out to help people affected by celiac disease, and to those who can no longer tolerate wheat. Their website [www.duinkerkenfoods.com](http://www.duinkerkenfoods.com) provides links to celiac associations in twenty-nine countries and contains comprehensive information for the increasing number of people with no tolerance for foods containing gluten. Their production facility is completely dedicated to preparing only gluten-free products to eliminate the risk of cross-contamination.

The Food Technology Centre extends our sincere congratulations to Brenda and Wayne Vanduinkerken of Duinkerken Foods for their achievements and wishes them great success in marketing their products.

Duinkerken Foods can be reached by telephone at (902) 569-3604 or by email at [info@duinkerkenfoods.com](mailto:info@duinkerkenfoods.com) for information on their products.

For further information on product development services available at FTC, please contact Yaw Dako, Food Technologist, at (902) 569-7699, or by email [yadako@gov.pe.ca](mailto:yadako@gov.pe.ca)

### Reducing Salt in Foods

*By Esther Lee, M.Sc., Food Scientist*

Salt is the oldest and most-established food additive in the world. While it is primarily used as a seasoning ingredient in foods, its applications in the food industry have been very broad. However, as more people are consuming processed foods for their convenience and economic reasons, our average daily salt intake has increased significantly, which has potential health risks.

One of the healthy consumer trends in recent years has been a special effort to lower salt intake in the diet. Now food manufacturers are facing major challenges to develop products with lower salt or sodium contents, without affecting their palatability.

Taste enhancers can help compensate for salt reduction as well as provide multiple functionality. For example, in low-sodium products where reformulation is required, the unique taste called "umami" can be used to impart a better flavor with less sodium. Following the consumer trends and demands for healthy foods, a careful selection of ingredients and additives would be the key for food manufacturers to successfully

## Food Safety Workshops

Courses are being planned in co-operation with the New Brunswick Food & Beverage Processors Association:

- [HACCP Food Safety Workshop - FSEP](#); Moncton, NB; Oct. 17-19, 2006
- [Seafood HACCP Workshop \(QMP\)](#), Moncton, NB; **Revised Date: Nov. 22-24, 2006**

These courses will also be offered in other areas if there is enough interest. For further information on these and other available courses, please contact Jim Landrigan at 902-368-5772 or by email at [jklandri@gov.pe.ca](mailto:jklandri@gov.pe.ca)

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**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](mailto:jvdocher@gov.pe.ca)

**For further information on our Centre, please visit our website:**  
[www.gov.pe.ca/ftc](http://www.gov.pe.ca/ftc)

reformulate their products to both taste good and contain less salt.

For more information, contact Esther Lee, Food Scientist, at 902-368-5238.

## 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' research wherein all the vital natural components are 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.

The Food Technology Centre has the research infrastructure needed to determine whether oils are valuable for industrial, cosmetic, nutraceutical and pharmaceutical uses. Some seeds (i.e., cranberry, raspberry, grape and blueberry) which have been considered waste products in the past may be valuable sources of antioxidants and vitamins. We can provide the technical assistance to producers and processors looking to expand the use of existing or new crops or to utilize by-products of their processes.

A listing of [food processing equipment](#) is available on our website. Most pieces of equipment are mobile, permitting operators to customize processing lines. A range of pumps and auxiliary equipment is also available. For further information, contact Edward Charter, Food Science Manager at (902) 368-5912.

## Funding Profile: Canadian Centre for Fisheries Innovation (CCFI)

CCFI is a non-profit organization owned by Memorial University of Newfoundland and funded by the Atlantic Innovation Fund. The Centre provides the tools of applied scientific research and technology to the Atlantic Canadian fishing and aquaculture industries.

Do you want to develop a fisheries-related technology or solve a problem at your plant, on your vessel or at your farm site? Do you have ideas on the future of fisheries research and development? How about comments or questions on CCFI's work?

Please contact CCFI at their St. John's or Bedford location:

### Canadian Centre for Fisheries Innovation

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