

# FOOD TECHNOLOGY CENTRE

## Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

### NEWSLETTER

September 2008

#### Featured in this issue:

- Control of *L. monocytogenes* in Food Processing Plants Workshop
- 2008 Atlantic Dairy Ingredients Seminar
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- Food Forensics
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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, Food Science & 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.



#### Listeria Workshop

Tuesday, September 23, 2008, 9:00 a.m. - 4:00 p.m.  
at the Institute for Nutrisciences and Health, UPEI,  
Charlottetown, PEI

The recent outbreak of Listeriosis has demonstrated the importance of the control of *Listeria* in food processing plants. The Food Technology Centre will hold a one-day food safety workshop on "[Control of \*Listeria monocytogenes\* in Food Processing Plants](#)" on September 23, 2008. 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.

For further details, please contact Ebo Budu-Amoako or Jim Landrigan at 368-5548, or see our [food safety webpage](#), or [training workshops webpage](#).



#### 2008 Atlantic Canada Dairy Ingredients Seminar

Thursday, Sept. 18, 2008  
at The Culinary Institute of Canada, Charlottetown, PEI

The *Food Technology Centre* is very pleased to be jointly hosting this dairy seminar with the *Canadian Dairy Commission*.

Dairy and food product formulations are only as good as the ingredients and technology used in their manufacture. Taste, functionality and health attributes are critical factors when designing products to satisfy the needs and wants of baby boomers, sports and recreation enthusiasts and a growing ethnic population.

Manufacturers of prepared foods, enriched dairy products, and nutraceutical formulations must keep up with the latest discoveries in science, technology, and marketing to remain competitive and profitable in a rapidly evolving marketplace.

A panel of experts in the fields of food science and nutrition, demographics, product innovation, and functional foods will provide seminar participants with a wealth of information on all of these issues. See the [Seminar Program](#). The seminar will conclude with a Wine and Cheese Reception sponsored by the Dairy Farmers of Prince Edward Island. The [registration form](#) is available online.

The conference is directed at (i) dairy and traditional food product manufacturers; (ii) nutraceutical and functional food product manufacturers; (iii) marketers; (iv) dairy and food industry associations; (v) dairy and food scientists; (vi) product development professionals; and (vii) agrifood agencies.

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

### Prince Edward Island Food Technology Centre

101 Belvedere Ave.  
P.O. Box 2000, Charlottetown, PE  
C1A 7N8  
Tel: (902) 368-5548  
Fax: (902) 368-5549  
Email: [FTCWEB@gov.pe.ca](mailto:FTCWEB@gov.pe.ca)  
Website: [www.gov.pe.ca/ftc](http://www.gov.pe.ca/ftc)

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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 those of you who are interested in visiting Charlottetown for this seminar, please note that the [PEI International Shellfish Festival](#) begins on the following day.

## Navigating the Food Regulatory and Food Safety Certification Maze

By Yaw Dako, Food Technologist

On the journey to making your dream of commercially producing and selling a food product a reality, you start asking yourself, or get asked by others, some of the following questions:

- *What permit(s) do you need to produce your food product(s) commercially?*
- *Is your product a provincially-regulated or federally-regulated product?*
- *Do you have the required provincial or federal license to produce your product?*

If you do not have the right answers, or know where to find the answers to these questions, you may have just hit the proverbial Food Regulatory and Food Safety Certification Maze. The Food Technology Centre can assist you to navigate the regulatory and food safety certification maze. These questions and others will be answered in upcoming website articles. Please read the article entitled, [Navigating the Food Regulatory and Food Safety Certification Maze](#) on our website for more information.

For questions about this article or further information, please contact the Centre by e-mail at [ftcweb@gov.pe.ca](mailto:ftcweb@gov.pe.ca), or by phone at (902) 368-5548.

## Food Forensics

By Eva van't Veld, Microbiology Technologist

A typical fraud in the food industry is the intentional misclassification of species for the purpose of misleading consumers and maximizing profits. In the meat processing sector, this could occur by altering the identity of the meat product or by adding other meat products with the intention of increasing the apparent value of the product. Consumers are left unaware and are in potential danger of consuming undeclared allergens, paying excessively for a product, or consuming products forbidden on religious grounds.

Technologies are currently available for detecting specific meat species. For example, by taking advantage of DNA primer sequences specific for different animals, the Polymerase Chain Reaction (PCR) methods can be applied to identify specific meat products for components. Not only is PCR sensitive enough to detect a 0.1% contamination level, but also by using specific markers, a meat product claiming to be 100% beef, can be challenged for a wide range of undeclared meat substitutes such as pork, chicken, or horse.

Currently, meat products claiming to be 100% of a specific meat type are sampled to verify the claim, but only if a visual inspection of the product to confirm the claim is unfeasible. By verifying labelling claims, wholesale distributors and vendors can better protect the end consumer. FTC can conduct PCR tests for clients to determine species identification.

## Featured FOODTECH Canada Centre: Canadian International Grains Institute (CIGI) – Promoting Canada's Field Crops Through Education and Technology



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 Winnipeg, Manitoba.



Incorporated in 1972 as a non-profit market development organization, the **Canadian International Grains Institute (CIGI)** promotes Canada's field crops in international and domestic markets through educational programming and technical activities. Since its inception, more than 28,000 individuals from 112 countries have attended CIGI programs. CIGI's technical facilities include a pilot flour mill, pilot bakery, test bakery, pilot

noodle and Asian products plant, pilot pasta plant, a pulse processing and specialty milling facility, portable biodiesel plant, and analytical services and food quality testing laboratories. Core funding for CIGI is provided by Agriculture and Agri-Food Canada and the Canadian Wheat Board. Additional funds and support are provided by other sectors of the agriculture industry. See [www.cigi.ca](http://www.cigi.ca) or contact [cigi@cigi.ca](mailto:cigi@cigi.ca)