

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

September 2007

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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.

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

Nutrition Labelling Deadline is Dec. 12

FTC has recently purchased [Genesis R&D SQL](#) nutritional labelling and product development software. The program provides access to US and Canadian databases of over 20,000 food items and ingredients. Nutritional labels can be generated by submitting the product formula and a precise listing of ingredients based on manufacturer or technical description. To provide accurate nutritional information, the software calculates moisture and fat adjustment depending on which cooking techniques were applied.



Use of Genesis R&D SQL is particularly important to bakeries and other small food producers. Considering the large number of food items produced by bakeries, the computer-generated nutritional label is a more cost effective approach and will allow small food manufacturers to comply with the Canadian Food and Drug Regulations on time, [by the December 12, 2007 deadline](#).

If you would like to know more about FTC's nutritional labelling services, please contact FTC's Chemistry Laboratory at 902-368-5934.

IFT Webcast: The Quest to Define and Develop Gluten Free Products

You are invited to an informative [IFT Webcast](#) about defining and developing gluten-free products which also provides some perspective into Celiac Disease. This informative presentation was originally webcast in June and is scheduled to be re-shown in the Food Technology Centre boardroom on October 9, 2007 at 1:30 p.m.

Please call Janet Docherty at (902) 368-5226 if you are interested in sitting in. There will be no charge for this presentation.



Emerging Bioactives and Biologics: Innovative Solutions for Animal Health

InnoVet is the premier international veterinary business conference and partnering event, being held this year in Charlottetown, Prince Edward Island, October 14-16, 2007. This exclusive forum will bring together senior business executives, veterinary product developers, financial institutions, early-stage companies and regulators from around the world. **Register online at www.innovet.ca**

Gosia Zawadzka and Edward Charter will be available at the FTC booth in the Conference Exhibit area to speak with you about our services.

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.

Supercritical Fluid Extraction Workshop This workshop has not yet been rescheduled. (We will be getting in touch with those who replied to our first call for interest whenever we have firm plans.) For more information, link to [Supercritical Fluid Extraction Workshop](#).

Food Safety Workshops:
[HACCP \(FSEP\) Workshop](#) Sept. 24-26, 2007. The Food Technology Centre in cooperation with the New Brunswick Food & Beverage Processors Association are planning a 3 day HACCP (FSEP) Workshop to be held in Moncton.

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

Second Acadian Peninsula Food Processing Conference "Increasing Efficiency in Food Processing"

The [Atlantic Food & Beverage Processors Association](#) is coordinating the 2nd Acadian Peninsula Food Processing Conference to be held October 10-12 at the Complexe Les Deux Rivières, Tracadie-Sheila, NB. For copies of the agenda and registration documents contact Don Newman, Executive Director at don@nbfood.ca.

Ed Charter, Manager, Food Science and Natural Products Extraction, will be attending the conference and will be available to answer your questions regarding Food Technology Centre's services. To arrange a meeting with Ed contact Janet Docherty at (902) 368-5226.

Featured Equipment: Volumetric Karl Fischer Water Titrator

By Mary Alice Duval, B.Sc., Extraction Technologist



Volumetric Karl Fischer Water Titration is a widely-used analytical method for quantifying water in a variety of sample types. The fundamental principle behind this method is based on a reaction which occurs between iodine and sulfur dioxide in an aqueous medium. The amount of water this titration can detect is very small, as little as 10 ppm. There are sample conditions which are important for accuracy while performing a Karl Fischer

Titration such as pH and sample size. The optimal pH is 5-8. Highly acidic or basic samples can still be tested but need to be buffered to bring the overall pH to that range. The optimal sample size for use in Karl Fischer titration depends of the anticipated water content; samples with a high anticipated water content will use a small sample size and samples with a low anticipated water content will use a larger sample size.

The benefits of the Karl Fischer Water Titration over traditional moisture methods is that it does not use heat which can drive off other volatile compounds and affect the accuracy of the result.

Training for Retort Operators

Unfortunately, we did not receive enough registrations by the September deadline to hold this course in October, but we still plan to hold the course whenever we get enough registrations to make it feasible. Please call (902) 368-5548 and ask to be added to the list for this five day retort operator's course entitled **Canned Foods: Thermal Processing and Container Evaluation**. The instructor for the course will be Joe Dunford of the Marine Institute, NF. The course fee is \$900. [Link to registration form](#).

For further information, please contact Ebo Budu-Amoako, Senior Microbiologist/Laboratory Manager at 902-368-5769.

Access to Funding Information

Are you looking for funding for your product development project? FTC has a listing of funding information on our website. Go to: <http://www.gov.pe.ca/ftc/index.php3?number=1019632&lang=E>

The listed funding programs and agencies are linked to web sites containing information of interest to companies developing food and bioresource products. The list is not intended to be all-inclusive and is updated as we become aware of changes. Please contact the funding agencies directly to ensure you have the most current information.