

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

September 2006

Featured in this issue:

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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 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.

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.

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.

For further information on our Centre, please visit our website: www.gov.pe.ca/ftc

Charlottetown Metal Products Sells Innovative Cookers to Seafood Processors



[Charlottetown Metal Products](#) (CMP), manufacturers of innovative food processing equipment, have recently sold two novel cookers and related processing equipment worth a total of \$1 million. These orders were for continuous-flow high pressure steam cookers. Unlike most cookers on the market where the product is processed in batches and the steam is fully vented after each use, these cookers process the product through in a continuous flow. These cookers do not fully vent while operating which conserves steam during the process resulting in substantial energy savings.

The Food Technology Centre played an important role in these sales. The equipment underwent rigorous trials in the FTC pilot plant. CMP was able to prove to the end user that their cookers would perform well for their particular applications - one is being used for processing whelks in Newfoundland and the other for clams in New Brunswick. Building on these successful sales, another client in the USA is interested in using one of these cookers in another seafood application. FTC food technologists and engineers are looking forward to assisting CMP in this new opportunity.

For further information, contact Wendell MacDonald, Vice President of Operations, Charlottetown Metal Products, telephone: (902) 566-3044.

Featured Equipment — Finnigan LCQ Advantage MAX



The Surveyor Liquid Chromatography system with Finnigan LCQ Advantage MAX and photodiode array detector is a powerful analytical tool in use in the FTC Natural Products Extraction Lab where biochemistry studies are performed on natural bioactive compounds for nutraceutical and pharmaceutical products.

The Finnigan LCQ Advantage MAX is an ion trap mass spectrometer, an analytical instrument which performs compound identification and quantification. This instrument used in combination with the LC system allows for a typical HPLC sample injection and separation through the chromatographic column or direct sample infusion into the MS detector. The detector can provide different levels of analytical information such as chromatographic separation, molecular weight, multi-stage mass analysis, wideband activation, and higher resolution scan (ZoomScan).

Additionally the system is equipped with a Surveyor photodiode array detector capable of detecting the full ultraviolet-visible range from 190 to 800 nm. The 5 cm light pipe flow cell allows for a high level of sensitivity.

FTC's modern equipment and facilities can be used to develop new methods for the isolation of natural products on an analytical and preparative scale. FTC can provide solutions in **natural products extraction** and nutraceutical and functional food product development.

For further information, contact Dr. Muhammad Yousaf, Organic Purification Chemist at (902) 368-5795 or Stephen Porter, Chemical Engineer at (902) 368-4233.

Food Safety Workshops

Several courses are being planned in cooperation with the New Brunswick Food & Beverage Processors Association:

- [Getting Ready for a Customer Food Safety Audit Workshop](#), Moncton, NB; Sept. 19, 2006.
- [Food Safety for Managers and Supervisors](#), Moncton, NB; Sept. 20, 2006
- [HACCP Food Safety Workshop - FSEP](#); Moncton, NB; Oct. 17-19, 2006
- [Seafood HACCP Workshop \(QMP\)](#), Moncton, NB; Nov. 7-9, 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

Prince Edward Island Food Technology Centre

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"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

New Uninterruptible Power Supply at the Food Technology Centre



Power outages are a common occurrence in Prince Edward Island especially during the winter when we experience high winds and severe weather. In 1998, the Ice Storm in Central Canada caused devastating damage to the electricity supply network and caused the most expensive weather disaster in Canadian history. Even a brief power outage (just enough to cause a light to flicker) followed by a power surge can cause expensive damage to sensitive laboratory instruments. Longer power outages can destroy shelf-life samples that may have to be kept for up to a year during frozen storage and analysed periodically. That is why FTC recently invested in a UPS (Uninterruptible Power Supply) battery backup/diesel generator system.



**Powerware
9355 UPS**

The new UPS system provides a continuous supply of electricity if there is an interruption of power for even a fraction of a second. When the power goes out, the instruments and equipment are supplied with electricity from the UPS system batteries. If the main power grid is interrupted for more than seven seconds, the generator starts automatically. The generator will provide power until the electricity supply is restored.

The UPS system ensures that any shelf-life studies being conducted at FTC will not be compromised by power outages and that products made for our clients in our pilot plant, and stored in our various coolers and freezers, will not be subjected to damaging temperature fluctuations. This system provides FTC and our clients with peace of mind. The UPS system is also used to maintain constant temperatures in incubators for our microbiology lab, thus ensuring accurate results for food safety studies.

Funding Profile: ADAPT Funding for Biofuels Initiatives

The PEI ADAPT Council will soon be taking applications for the new Agriculture and Agri-Food Canada, "Biofuels Opportunities for Producers Initiative (BOPI)" program.

According to, Phil Ferraro, executive director for ADAPT, "The council will soon be able to provide greater assistance for the business planning and feasibility studies that are needed to commercialize new opportunities that will arise as we advance with the federal government's mandate to attain a five per cent renewable fuel content in transport fuel by 2010. The intent of the program is to help producers become energy suppliers rather than commodity producers."

The program will provide funding for hiring technical, financial and business planning for biofuel production capacity in cases where there is at least one third ownership by producers. Funding is also available for feasibility studies and for investigation of the pre-commercialization of biofuels research.

BOPI is an \$11 million, Canada-wide funding initiative designed to ensure farmers and rural communities have opportunities to participate in and benefit from increased Canadian biofuels production.

Contact Phil Ferraro, Executive Director, PEI ADAPT Council
Telephone 902-368-2005; email: adapt@pei.aibn.com