

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

July-August 2009

Featured in this issue:

- Haskap blue-rrr berries
- VetHealth Global 2009 Animal Health and Nutrition Business Conference
- Less than a Container Load Export Service
- Excalibur Commercial Food Dehydrator

Free Preliminary Consultation

FTC provides free preliminary consultation services and FTC will help you source appropriate funding for your food development projects.

Microbiology Laboratory Services

- [Sample Submission forms](#)
- [Requirements for the collection and shipping of samples](#)
- [Specific instructions for the collection and shipping of shellfish samples](#)

Preparations are required prior to receipt of samples, therefore please call 24 hours prior to sample drop off or results will not be received in a timely manner. Micro lab receiving hours: Monday to Thursday, 8:30 a.m. to 3:30 p.m., unless previous arrangements have been made.

To obtain swabbing supplies and sterile bottles, or for further information about our laboratory services, please call our microbiology laboratory at (902) 368-5937.



Hey, those blue-rrr berries are not blueberries!



An exciting new development is taking place in Canada's boreal forests; a new berry crop has been discovered and is in the early stages of commercial development. *Lonicera caerulea*, a native plant species commonly referred to as "Blue Honeysuckle", has shown dramatic promise for development as a berry crop. Sweet and tangy with bright blue berries which boast an intensely colour-rich pulp, this looks like a door opening to new fresh berries at farmers markets, as well as novel jams, jellies, wines and juices.

Early investigations by collaborators at PEI's Food Technology Centre and NRC's Institute for Nutrisciences and Health have found that these blue-rrr berries (called Haskap in Asian markets) contain high levels of the antioxidant Cyanadin-3-glucoside. A series of trials is underway to fully evaluate berry antioxidant levels and methods of extraction of this biologically active component.

Phytocultures Ltd., Eastern Canada's licensed propagator of Haskap varieties, has planting stock available for sale starting August 2009. Contact the Phytocultures office at (902) 629-1229 or view their web site at www.phytocultures.com for their new developments.



October 6 - 8, 2009
Charlottetown, Prince Edward Island

The PEI BioAlliance, in partnership with Invest PEI will host **VetHealth Global 2009 Animal Health & Nutrition Business Conference**. The Event will offer two full days of key networking and professional partnering opportunities and will provide insights and trends in Bioactives and Biologics in Animal Health: Medicines and Nutritionals for the Future from some of the top international animal health and nutrition experts. VetHealth Global 2009 is proud to announce Dr. Brendan Fox, Former President & CEO, Elanco Animal Health as our 2009 Conference Chair. This year's Conference will feature presentations by a dozen animal health and nutrition emerging companies who will showcase their innovative new products and processes. For updated information about the program, presenters and to register online for the Early Bird Discount, please visit: www.vethealthglobal.com.

New Service Launching for Atlantic Exporters to Reach International Markets

Halifax, NS - July 6, 2009 - A new "[Less than Container Load](#)" **Consolidation Service** is being launched for local exporters. This new LCL service will provide exporters in the Atlantic region with a proximate and efficient link for their shipments to mainland Europe.

This service is a partnership between the Province of Nova Scotia, Department of Fisheries, Agriculture and Aquaculture, the Halifax Port Authority, and International Transportation & Logistics specialists, Kuehne + Nagel Ltd. to offer more efficient and cost effective access to European markets for our local area exporters.

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

Funding Programs

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

The **Prince Edward Island Food Products Development Fund** will assist Prince Edward Island businesses with projects conducted at the Food Technology Centre. Companies from our neighbouring provinces of New Brunswick and Nova Scotia also have funding support available from their provincial governments for product development activities conducted at FTC. Contact Yaw Dako, Food Technologist (902) 569-7699.

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](#).

Prince Edward Island Food Technology Centre

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"Currently, goods exported from Nova Scotia are sent to central Canada, consolidated there and then shipped to Europe," said Scott Hosking, Director of Marketing with the Departments of Agriculture and Fisheries and Aquaculture. "This service will put local exporters on a competitive playing field by eliminating a step in the process."

"We are pleased that this partnership enables us to assist local exporters and the region's third party logistics companies to better utilize the Port of Halifax to meet their shipping needs", said Karen Oldfield, President and CEO, Halifax Port Authority. The Port of Halifax currently connects exporters to over 150 countries via 16 shipping lines.

The Halifax Port Authority and Kuehne + Nagel will work with exporters and local forwarders to consolidate their shipments of dry freight on a guaranteed weekly service bound for Bremen, Germany which will act as the hub to provide coverage within continental Europe and beyond. Today will mark the first shipment of the North American Gateway Express LCL service.

"Kuehne + Nagel Ltd is proud to be partnering with the Port of Halifax. This new service will provide a timely and cost effective less than container load (LCL) alternative to access the Northern European Markets and we look forward to providing our expertise and service in this venture", comments John Levin, President and CEO of Kuehne + Nagel Ltd.

Exporters interested in using this new LCL service should contact their local freight forwarder, or call Robin Shaw, Export Seafreight Manager with [Kuehne + Nagel](#) at (902) 420-6500 Ext. 219, or email her at: robin.shaw@kuehne-nagel.com.

Featured Equipment: Excalibur Commercial Food Dehydrator

Esther Lee, M.Sc., Food Scientist



In food processing, drying methods of food materials include drum drying, spray drying, vacuum drying, atmospheric drying, freeze-drying, fluidized-bed drying, rotary drying, cabinet drying, kiln drying and tunnel drying. The method of choice depends on the types of food dried, the quality level that is required, and the cost. Some of the methods are only suited for liquid foods whereas others are suitable for solid foods or mixtures containing food pieces.

One of the most commonly used dryers for its low operation cost and wide product range is a cabinet dryer. The pieces, purées or liquid food materials can be spread out on trays and dried to the desired level. During the drying, heated air is put into close contact with the food material and water is removed from the food system. The **Excalibur Commercial 2-Zone Dehydrator** at FTC is a cabinet dryer which uses the principle of air convection drying. This commercial equipment is NSF certified and meets USDA requirements for food processing. It has two independent zones with computerized time/temperature controls and a total drying surface area of 136 sq. ft.

For further information on the equipment and its use, please contact Yaw Dako, Food Technologist at yadako@gov.pe.ca or tel: (902) 569-7699.

The PEI Food Technology Centre is a member of the [FOODTECH Canada](#) network. The network combines expertise from leading Food & Bio-Product Technology Centres, linking state-of-the-art equipment and the most comprehensive facilities in all of Canada. By leveraging resources across Centres, industry clients can access enhanced services in product and process development, pilot and commercial scale processing, technology sourcing, training, market intelligence and other business services that enable commercialization.



FOODTECH CanadaTM
Resource network for food and bioactives