FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

July - August 2011

Featured in this issue:

Free Preliminary Consultation

FTC provides free preliminary consultation services and will help you source appropriate funding for your 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 dropping off samples or results will be delayed. Micro Lab Summer Receiving Hours: Monday to Thursday, 8:00 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.

FTC is working summer hours (8:00 a.m. to 4:00 p.m.) until September 30, 2011.

FTC's Pilot Plant Acquires New Metal Detector

By Leigh Gao, Senior Process Scientist

FTC's newly acquired metal detector uses the latest digital signal processing technology to detect and reject ferrous and non-ferrous metals including stainless steel. It is ruggedly built to withstand the harshest pilot plant applications, and is completely waterproof.

The Fortress Technology Phantom Series metal detector is a stainless steel washdown unit with a 35.6 cm wide and 30.5 cm high aperture. It is equipped with a conveyor belt that will accommodate a 14 cm high food package. The 1.83 m long conveyor belt is made of heavy duty plastic. The metal detector will detect a piece of metal as small as 4 mm in diameter. The system has an auto calibration mechanism that allows quick set up based on a single pass automatic product calibration. The whole unit is mounted on stainless steel casters which allows ease of movement and placement.

In operation, product and containers may be pre-labelled with non-metallic labels prior to metal detection. When metal is detected, a light comes on, an alarm sounds and the unit will also stop the conveyer belt. This is a valuable addition to our equipment inventory as often there is a HACCP (Hazard Analysis of Critical Control Points) requirement for metal detection in the production of food products.

See also: www.fortresstechnology.com

IFT Food Expo 2011

By Gerald Arsenault, Business Development Manager

L to R: Ed Charter and Gerald Arsenault at the FTC booth

FTC's recent expansion into the bioscience services of Natural Products extraction, fermentation and downstream processing was promoted at the 2011 IFT Food Expo in June, organized by the Institute of Food Technologists.

With over 700 companies in 900+ booth displays, the IFT Food Expo is the industry's largest collection of ingredients, equipment, processing, and packaging suppliers under one roof, where the latest global food trends – and the products designed to meet them – are on display.

Food Safety Workshops

HACCP and the Control of Listeria Workshop (3 days), Moncton, NB, Aug. 3-5, 2011
HACCP and the Control of Listeria Workshop (3 days), Baddeck, NS, Sept. 19-21, 2011
Understanding and implementation of the Health Canada *Listeria* Policy for Ready-to-Eat Foods, Charlottetown, Sept. 2011

Course outlines of all our Food Safety Workshops are available on the Training page of the 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 **PEI Product Development Fund** is available to Prince Edward Island companies to access the professional, technical assistance services of the Food Technology Centre. This assistance can be applied to the development and testing of new and improved products and processes, and other technical development-related activities. The fund will contribute 50% of project costs to a maximum of $50,000.

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To unsubscribe please email ftcnews@foodtechnologycentre.ca **with "unsubscribe" in the subject line.**

The IFT Food Expo is the single most important event in North America for professionals involved in food science and technology. That's why two out of every three Food Expo attendees are repeat attendees. They know first-hand that it's the best place to see the newest products, trends, tools, and techniques and to meet face-to-face with the companies who provide them.

It is interesting to note that even though this event was held in New Orleans it was well-attended by Canadian companies.

Thermometer Use for a Safe BBQ Grilling Season

Source: PEI Dept. of Health and Wellness For further information see http://www.hc-sc.gc.ca/fn-an/securit/kitchen-cuisine/barbecue-eng.php

It is estimated there are 11 million cases of food-related illnesses in Canada every year. Many of these illnesses could be prevented by following proper food handling and preparation techniques.

In addition to storing and handling meat properly, the use of a digital food thermometer can help lower your risk of foodborne illness.

Safe internal temperatures:

Beef, veal and lamb (pieces and whole cuts)		
	Medium-rare	63°C (145°F)
	Medium	71°C (160°F)
	Well done	77°C (170°F)
Pork (pieces and whole cuts)		
	Pork	71°C (160°F)
Poultry (e.g., chicken, turkey, duck)		
	Pieces	74°C (165°F)
	Whole	85°C (185°F)
Ground meat and meat mixtures (e.g., burgers, sausages, meatballs)		
	Beef, veal, lamb and pork	71°C (160°F)
	Poultry	74°C (165°F)
Others (e.g,, hot dogs, leftovers)		74°C (165°F)

• Colour alone is not a reliable indicator that meat is safe to eat. Meat can turn brown before all bacteria are killed, so use a digital food thermometer to be sure.

• To check the temperature of meat that you are cooking on the barbecue, take the meat off the grill and insert the digital food thermometer through the thickest part of the meat.

• If you are cooking a beef hamburger, take the patty from the grill and insert the digital food thermometer through the side, all the way to the middle of the patty.

• If you're cooking more than one patty or piece of meat, be sure to check the temperature of each of the pieces.

• Use clean utensils and plates when removing cooked meats from the grill.

• Remember to wash the thermometer in hot, soapy water between temperature readings.

• Always remember to keep hot food hot until you are ready to serve.