



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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CALENDAR OF EVENTS

1. Thu., February 17 to Fri., February 18, 2011

What: NCSI presents a training course in food safety:
Interpreting the BRC Global Food Standard

When: 9:00am – 4:00pm each day

Where: 1066 West Hastings Street
20th & 23rd Floors, Vancouver

The cost is US\$500 per delegate. Delegates can register here:
<http://www.cvent.com/EVENTS/Info/Summary.aspx?e=12ff5d36-e833-4c1f-8d66-d19b38588c29>

Course information is available here:
<http://ncsiamericas.com/interpreting-the-brc-global-food-standard/>

2. Wednesday, March 2, 2011

What: 17th Annual Suppliers' Night with 4 Free Seminars. For more information please visit: www.bcft.ca

When: 4:30 pm to 7:00 pm

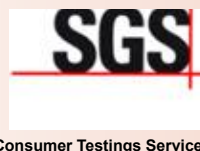
Where: Delta Hotel and Conference Centre
4331 Dominion Street, Burnaby BC

3. Thursday, June 2, 2011

What: Annual BCFT Golf Tournament and Banquet

When: First tee time is 12:00pm
Banquet to follow at 6:00pm

Where: Greenacres Golf Course, Richmond, BC
5040 No 6 Road, Richmond, BC



Ron Kuriyedath
Chief Chemist
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2011 Annual BCFT Suppliers' Night and Free Seminars

BC Food Technologists invites you to attend in our 17th Annual Suppliers' Night table top event. Our event will be held on Wednesday March 2nd, 2011.

Our show creates an opportunity for networking and displaying of your products and services to R&D Technologists, Food Scientists, Purchasers, and Senior Managers from leading food and beverage manufacturers in B.C.

With the Vancouver Olympics now behind us, we have been able to return to our seasonal dates to coincide with the Portland and Seattle Supplier's Night Events.

We are excited to return to the same location as last year. It is central and convenient for both suppliers and attendees. More information on accommodations and directions to/from the airport and the Delta Burnaby Hotel and Conference Centre can be found on: www.deltahotels.com. The Delta Burnaby Hotel and Conference Centre is conveniently located off the TransCanada (# 1) Highway near the Willingdon exit in Burnaby, B.C.

Date: Wednesday, March 2, 2011
 Show: 4:00 pm to 7:30 pm
 Place: Delta Hotel and Conference Centre
 4331 Dominion Street, Burnaby, BC
 Ticket Prices: Members \$5
 Non-members \$10
 Students \$5

4 Free seminars will be offered (details beginning on Page 3).

Time: Seminar 1 and 2 held concurrently from
 2:30 to 3:30pm
 Seminar 3 and 4 held concurrently from
 3:30 to 4:30pm
 Cost: None, pre-registration is required

Pre-registration for the seminars is mandatory as there is a 20 person limit per seminar. Deadline for registration is February 16, 2011. Please register with Thu Pham at thu.pham@olympicdairy.com.

For more information, please visit our website at www.bcft.ca or contact:

Peter Taylor (604) 506-0686 ptaylor@bcft.ca
 Michael Dolling (604) 538-9626 mdolling@bcft.ca
 Ian Smith (604) 821-0924 ian.smith@bcft.ca
 Jack Phillips (604) 533-3991 jphillips@bcft.ca

Let's Honour BC's Best Through CIFST Awards!

Because BCFT is in the unique position of being a section of CIFST (Canadian Institute of Food Science and Technology) members may be eligible for a wide number of awards, depending on the national organization to which they are affiliated.

CIFST also has several annual awards designed to recognize the "endeavours and contributions of members to the Institute and the food industry". Descriptions and nomination forms can be found at <https://secure.cifst.ca/default.asp?ID=851>. Deadline for CIFST awards nominations is February 28, 2011.

Check out the available awards, and get those nominations in. It's always wonderful to have our members recognized nationally.

Nancy Bender

Sr. Account Representative
 Microbiology Products

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Suppliers' Night Free Seminars

Seminar 1: Salt Reduction

Guylaine Trachy, Technical Director

Kerry Ingredients and Flavors

Time and Place: 2:30-3:30pm in the Firenze Room

Sodium reduction is a huge issue for the food industry: we will review the Canadian Government's sodium reduction strategy as well as the sensory and preservative functions of salt. We will explore substitution possibilities and solutions and have a selection of sodium reduced products to taste.

Guylaine Trachy is the Technical Director for the flavour division of Kerry Ingredients and Flavours in Canada. She is based at the plant in Granby, Quebec and has worked for the company for 15 years. She is Flavour Chemist certified by The Society of Flavor Chemists in the USA.

Seminar 2: The Global Food Safety Initiative

Merat Moinazad Tehrani, M.Sc., M.Eng.

SGS Lead Auditor, Compliance Vice President at IEH/MEI Labs.

Time and Place: 2:30-3:30pm in the Venezia Room

In the current global market, many major retailers and branded food manufacturers require their suppliers to comply with Global Food Safety Initiative (GFSI) recognized standards. The main schemes currently approved by the GFSI are:

- British Retail Consortium (BRC) Global Standard for Food Safety
- Dutch Hazard Analysis Critical Control Point food safety system (Dutch RvA HACCP)
- Food Safety System Certification (FSSC) 22000
- International Food Standard (IFS)
- Safe Quality Food (SQF)

This seminar is intended to be an overview of the GFSI program to help participants understand the pros & cons of each standard as well as the issues involved with complying with the standards.

Merat Moinazad Tehrani, M.Sc., M.Eng., has more than twenty years of experience in auditing food safety & quality management systems. He is the only RABQSA Certified Food Safety & Quality Lead Auditor in the US. In the capacity of Food Safety & Quality Lead Auditor at SGS, Merat has performed numerous audits for food and pharmaceutical manufacturers, laboratories and farms in compliance with ISO, SQF, HACCP, and GxP standards and regulations.

Seminar 3: Health & Functional Foods – Stabilizer Applications and Label Declarations.

Kimio Tsuchiya, Strategic Account Manager

TIC Gums

Time and Place: 3:30-4:30pm in the Firenze Room

This seminar explores the main applications of stabilizers in Health and Functional Foods and the issues related to labeling declarations for health and functional food stabilizers. The seminar covers both theory and applications and will be of interest to anyone involved in the development, production and legislative aspects of such products.

Kimio Tsuchiya, M.Sc., is Strategic Accounts Manager at TIC Gums and works in North America and overseas at the forefront of stabilizer applications. Kimio has over

twenty years of experience working in the field and assisting customers with formulating successful products.

Seminar 4: Formulating Products with Heart Healthy Sunflower Oil

Leo Manning, Innovation and Enterprise Officer

Technology Crops International

Chris Gould, *National Sunflower Association*

Time and Place: 3:30-4:30pm in the Venezia Room

Since the BC government introduced trans fat regulations in late 2009, food manufacturers and foodservice operators have been struggling to make bakery and other products compliant with the new regulations. In this seminar you will learn about the following topics, with a particular focus on sunflower oils and how they have been successful in overcoming these formulation issues and how they will provide structure and texture in bakery and confectionery applications.

- Stability, fry and shelf-life of a variety of oils, including NutriSun™, a new "solid" oil
- How blending oils can assist you with trans fat and cost reductions
- Health Canada's trans fat labeling requirements
- health benefits and consumer perceptions

Leo Manning has held a number of key roles in the oils/fats and food ingredients business and holds the position of Innovation and Enterprise Officer at Technology Crops International, a global leader in delivering sustainable, traceable, and assured solutions from plants. Leo recently held the position of Sales Director, North America and Director of Business Development at Loders Crokiaan and he holds a M.B.A. from Northern Illinois University.



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Visit NSA at BCFT
Suppliers' Night

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SunOpta Grains & Foods Group – 800-297-5997 x 116

Wilbur Ellis Company – 519-735-7441

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1. Research conducted by IPSOS-ASI Ltd., January, 2010.

2. Jenkins, DJA et al., Canadian Medical Association Journal, November 1, 2010. (10.1503/cmaj.092128)

3. Fry study conducted by Cargill, spring 2009.

4. Research conducted at USDA/ARS National Center for AG Utilization Research, Peoria, IL.

The BCFT Is Looking For You!

As you know the BCFT is run entirely by volunteers and once again we are soliciting members for their interest in participating in next year's executive. We will have a number of vacancies to fill. Help keep our flame burning bright.

If you are interested in volunteering please contact Peter Taylor - ptaylor@bcft.ca.

For Employers & Job Searchers

BCFT sponsors 'no-charge' job postings and resume postings on our website. Please ensure the posting is in pdf or word document form. Optionally, we can provide a form for the job posting.

Check out the current positions available at this link. http://bcft.ca/Positions_available.htm

For more information or to post a job, contact Melanie Thomson at webmaster@bcft.ca.



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January BCFT Speaker's Night is a Huge Success – Focus: 'Food Safety in Canada'

Approximately 90 people attended the very successful BCFT Speaker's Night that was held on January 17 at Maxxam Analytics' location in Burnaby. BCIT Food Technology students Amy Luan, Kendra Coutts and William Hu took the lead role in organizing and hosting this interesting event, which focused on food safety in Canada.

The evening began with Dr. Yemi Ogunrinola, Best Practice Leader for Vantage Foods, speaking on "Building a Better Future for Food Safety". Dr. Ogunrinola highlighted recent recalls that have occurred in the Canadian food industry: the types of products, the reasons and the classes of the recalls. Dr. Ogunrinola emphasized the importance of strong HACCP plans supported by comprehensive prerequisite plans. He conveyed the importance of training, as new issues arise and technologies develop. Above all, he exhibited an air of enthusiasm, and challenged food technologists to be the very best they can be. It was an enlightening talk for all.

After a light meal and networking opportunity, Dr. Rick Holley, Distinguished Professor of the Department of Food Science at the University of Manitoba, spoke on "Sorcery, Sanity and the Safety of Food in Canada". Dr. Holley suggested that the Canadian food system is not as safe as some might believe – in a survey of 36 countries, Canada ranked in the top 50% for illness frequencies. He highlighted concerns with respect to data collection, and the different inspection levels potentially involved in foodborne illness investigations in Canada. He talked about methods used to monitor outbreaks and reduce foodborne illnesses in other countries such as the US and Denmark. He suggested that in order to increase food safety in Canada, industry needs to determine and manage risks, and ensure that food safety plans work. Dr. Holley's talk left everyone with much to think about with respect to food safety in Canada.

The evening closed with a draw for a large number of door prizes.

Special thanks are extended to the speakers for their outstanding presentations; to Maxxam Analytics for donating excellent meeting space; and to the companies listed below who generously donated door prize items:

- 3M
- BC Food Protection Association (BCFPA)
- Cactus Club
- Institute of Food Technology (IFT)
- Maxxam Analytics
- Nealanders International Inc.
- Premium Brands
- Quadra Chemicals Ltd.
- Red Robin
- Ross Food Consulting Inc.
- SGS Canada Inc.
- Snow Cap Enterprises Ltd.



BCIT Students, Kendra Coutts, William Hu, and Amy Luan organized the event.



UBC students, Nina Tan and Angie Dueck, at the registration desk for BCFT Speaker's Night.



The speakers: Dr. Yemi Ogunrinola and Dr. Rick Holley.

February 11, 2011

Dear BC Food Technologists Executive,

I would like to convey my sincerest appreciation for being awarded the BCFT Graduate Student award of \$1000 in January. This award will assist me with tuition in the winter and summer semester of this year. Currently, I am working towards completing my Master's thesis in analytical food chemistry, working under Dr. Christine Scaman, focusing on vitamin B3 analysis using molecularly imprinted polymers. I aim to finish by July 2011, and hopefully have a job lined up. My career interests lie in consulting, educating, or client relations in the food technology industry.

I have been involved on the BCFT executive since 2007, and as well with food science student development. I hope that my receiving this award for the second consecutive year will encourage more food science students to become involved with BCFT or other professional associations. Once again, thank you very much for this opportunity.

Sincerely,

R. Mistry

Ms. Reena Mistry
M. Sc. Food Science Candidate
University of British Columbia

Sandy Conroy Honoured with the Barry Walsh Award

At the BCFT Annual General Meeting in September, Sandy Conroy of Univar Canada was recognized with the Barry Walsh award. Sandy, a long-standing member of the executive, has organized the annual BCFT golf tournament for the last ten years.

Sandy always has a smile on her face, and gets special recognition for her ability to ensure the sun will shine on golf day! Thanks, Sandy!



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