



# TECH TALK



**B.C. FOOD TECHNOLOGISTS NEWSLETTER**

**Published by B. C. Food Technologists**

**January 2013**

**Volume 62, No. 5**

**www.bcft.ca**

## 2012/2013 BCFT EXECUTIVE

NAME	POSITION	EMAIL
Chair	Reena Mistry	chair@bcft.ca
Treasurer	Jenny Li	jli@shafer-haggart.com
Secretary	William Hu	williamhu3@shaw.ca
Membership Chair	Erin Friesen	membership@bcft.ca
Academic Rep BCIT	Gary Sandberg	gary_sandberg@bcit.ca
Academic Rep UBC/PayPal	Christine Scaman	christine.scaman@ubc.ca
Newsletter Editor	Brian Jang	bjang@maxxam.ca
Advertising Chair	Ron Kuriyedath	ron_kuriyedath@sgs.com
Program Committee Chair	Melanie Thomson	mthomson.bcft@gmail.com
Past Chair / Program Committee/ Banquet / Suppliers Night	Peter Taylor	taylor58@telus.net
Program Committee / Awards Co-chair	Keely Johnston	keelynj@gmail.com
Suppliers' Night Comm.	Mike Dolling	suppliersnight@bcft.ca
Suppliers' Night Comm.	Daphne Tsai	daphnetsai@telus.net
Suppliers' Night Comm.	Ian Smith	suppliersnight@bcft.ca
Suppliers' Night Comm.	Julie Tom	jtom@englishbayblending.com
Golf Tournament	Sandy Conroy	sandy.conroy@univarcana.com
Webmaster	Angie Dueck	webmaster@bcft.ca
New Professionals Comm.	Karl Li	karlzli@gmail.com
New Professionals Comm.	Mauricio Lozano Gendreau	lozano.gendreau@gmail.com
Social Media Coord.	Emilie le Bihan	elebihan@metaromneotech.com
Awards Co-chair	Sherisse Sweetman	ssweetman@puratos.com
BCIT Student Rep	Kevin Chau	k.chau54@yahoo.ca
UBC Student Rep	Jeffrey Ma	jeffreyma90@gmail.com
UBC Student Rep	Amy Chen	amychen7952@gmail.com

## CALENDAR OF EVENTS

### 1. WEDNESDAY, FEBRUARY 27, 2013

What: BCFT 19th Annual Suppliers' Night  
 When: 4:00 pm – 7:00 pm  
 Where: Delta Burnaby Hotel & Conference Center  
 4331 Dominion Street, Burnaby  
 Details: For more information: please visit [www.bcft.ca](http://www.bcft.ca)

### 2. THURSDAY JUNE 6, 2013

What: BCFT Annual Golf Tournament and Banquet  
 When: 12:00pm First Tee Off Begins  
 6:00pm Banquet Begins  
 Where: Greenacres Golf Course  
 5040 No. 6 Rd., Richmond, BC  
 Details: For more information: please visit [www.bcft.ca](http://www.bcft.ca)

### 3. SUN., AUGUST 17 TO THUR., AUGUST 21, 2014

What: International Union of Food Science and Technology (IUFoST)  
 17th World Congress of Food Science & Technology – "Research That Resonates"  
 Where: Palais des congrès de Montréal  
 159 Saint-Antoine St. West, Montréal  
 Details: For more information: please visit <http://iufost2014.org/>

# Let's Honour BC's Best Through CIFST Awards – Nomination Deadline is March 3!

CIFST has several annual awards designed to recognize the “endeavors and contributions of members to the Institute and the food industry”. Descriptions and nomination forms can be found at [www.cifst.ca](http://www.cifst.ca). Deadline for CIFST awards nominations is March 3, 2013.

**INSTITUTE AWARD:** To honor a Professional or Retired CIFST member for an outstanding contribution who has worked diligently and long in maintaining and furthering the reputation and aims of the Institute and has stimulated others.

**W.J. EVA AWARD:** To honor a person who has made significant contributions to Canadian food science & technology through outstanding research and service to the industry.

**GORDON ROYAL MAYBEE AWARD:** An achievement award in recognition of an outstanding applied development by a Canadian company or institute in the field of food production, processing, transportation, storage or quality control.

**FOOD INDUSTRY CEO OF THE YEAR:** Conferred on the CEO of a company who has made an outstanding contribution to the Canadian food industry.

**FOOD SAFETY & QUALITY AWARD:** For outstanding contribution to the food processing industry by QA or QC management personnel with a minimum of 10 years experience.

**FOOD INNOVATION AWARD:** To honor an individual or team for outstanding work in food innovation. The innovation must have been on the market for at least one year prior to nomination.

**STUDENT LEADERSHIP AWARD:** This award is presented to a student member of the CIFST who has demonstrated outstanding leadership and contribution to the CIFST.

**EMERITUS MEMBERSHIP:** An Honorary Title to a retired Professional Member, who in the course of their career has contributed meritorious service to the Food Industry and the Institute.

**FELLOW OF THE INSTITUTE:** Conferred upon a living, active member for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science & technology.

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



**Henry Wu**  
Account Manager  
Nutritional and Functional Ingredients

604.340.3925

e [henry\\_wu@quadra.ca](mailto:henry_wu@quadra.ca)  
[www.quadraingredients.com](http://www.quadraingredients.com)  
t 800.665.6553 f 866.424.9458

7990 Ventage Way, Delta BC V4G 1A8



**Sherisse Sweetman BSC**  
Key Account Manager  
Retail Bakeries & Distributors

ssweetman@puratos.com  
Direct: 604 787 7300 - Fax: 905 362 0296

Puratos Canada Inc - 520 Slate Drive, Mississauga, ON, L5T 0A1  
[www.puratos.ca](http://www.puratos.ca)



**Lucie Nicholls**  
General Manager

#212-1515 Broadway Street  
Port Coquitlam, BC  
V3C 6M2 Canada

Tel: 604-468-9800  
Toll Free: 1-866-468-9800  
Fax: 604-468-9801  
Cell: 604-866-9804  
[www.carmiflavors.com](http://www.carmiflavors.com)  
[lucienicholls@carmiflavors.com](mailto:lucienicholls@carmiflavors.com)



## Call for Volunteers for CIFST Magazine Editorial Board

CIFST is looking for a volunteer to serve on the editorial board of a newly created professional CIFST magazine. The publishing and editorial contents of the magazine will be similar to those of "Food Technology" and "Inform".

CIFST is still in the process of signing a contract with the chosen publisher, so the magazine does not have a name yet. The proposed inaugural publication date is March or June 2013, and will be quarterly thereafter as an electronic magazine.

The editorial board will be responsible for reviewing and approving news and scientific submissions for the magazine. The publisher has journalists that will write the stories but story ideas will need to be approved by the editorial board.

CIFST envisage monthly teleconference meetings of the editorial board but as the publication grows, this may change to two meetings per month. Membership of the editorial board is not permanent and volunteers are free to step down at any time if their time commitment will not allow further participation.



## For Employers & Job Searchers

BCFT sponsors 'no-charge' job 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: [www.bcft.ca/employment.html](http://www.bcft.ca/employment.html)

For more information or to post a job, please contact Angie Dueck at [employment@bcft.ca](mailto:employment@bcft.ca).



## BCFT Website

Please check out the BCFT website at [www.bcft.ca](http://www.bcft.ca) for:

- Up to date information about upcoming BCFT events
- Job Postings (<http://www.bcft.ca/employment.html>) for those companies needing a hard working food technologist.

If you have any feedback or events that you would like posted, please email Angie Dueck at [webmaster@bcft.ca](mailto:webmaster@bcft.ca).

We're on  
Facebook!



BCFT has expanded its web presence to Facebook. Facebook is a free social networking service connecting individuals to their friends.

Find the page at <https://www.facebook.com/pages/British-Columbia-Food-Technologists-BCFT/180485308680605>.

"Like" us to get all the latest BCFT updates!

### Nancy Bender

Sr. Account Manager BC; AB; SK  
3M Food Safety Canada

### 3M Canada Company

300 Tartan Drive  
London, ON N5V 4M9  
800 265 1840 Ext. 7423 VM  
604 463 8374 HO  
778 772 3716 Cell  
800 665 4759 Fax for Ordering  
[nabender@3M.com](mailto:nabender@3M.com)



## 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 Reena Mistry at [chair@bcft.ca](mailto:chair@bcft.ca).



**Dennis McTavish**  
Account Manager

tel: 604.575.3188  
fax: 604.575.3184  
cell: 778.839.1432  
TF: 1.800.268.6798  
[dennis@dempseycorporation.com](mailto:dennis@dempseycorporation.com)  
[www.dempseycorporation.com](http://www.dempseycorporation.com)

18663-60A Avenue  
Surrey, British Columbia  
Canada V3S 7P4

**DEBRO**  
CHEMICALS INC.

Cell: (778) 245-2211  
Email: [vlo@debro.com](mailto:vlo@debro.com)

**Vernon Lo, M.Sc.**  
Western Region Business Director

130- 18279 Blundell Road  
Richmond, British Columbia  
Canada  
V6W 1L8

Customer Service  
Tel: 1-866-294-7914  
Fax: 1-877-294-7929  
[customerservice@debro.com](mailto:customerservice@debro.com)

# Calling all UBC FNH, Nutritional Sciences & Food Sciences Grads!

Are you a graduate of the FNH, Nutritional Sciences, or Food Sciences program at UBC? Then we would like to reconnect with you! The Food, Nutrition and Health program at UBC wants to stay connected with its alumni.

If you are interested, send us a quick e-mail at [fnh.alumni@ubc.ca](mailto:fnh.alumni@ubc.ca) to update your contact information (name, email, major and year of graduation).

Or, connect with us by Facebook by joining our group at "UBC FNH Alumni". A great way to stay up-to-date with the program and to connect with former classmates!

### IG MicroMed Environmental Inc.

Microbiology Testing for Consumer & Commercial Products  
Including Food, Beverage, NHP, Pharmaceutical, Water, Wastewater, Soil and Environmental Materials  
**Accredited to ISO/IEC 17025 by the Standards Council of Canada, Lab No. 476**  
**Health Canada Establishment License**  
Province of B.C. approved laboratory for microbiological testing of drinking water  
**Your Partner in Success**

#### Testing Services

- Full microbial testing with isolation and identification of pathogenic and non-pathogenic organisms
- Potability Water Testing Package (Standard Plate Count, Total and Fecal Coliforms)
- **No Minimum Fees**

#### Specific Analysis

- Listeria Mono and Species
- Escherichia coli (E. coli)
- E. coli 0157:H7
- STECs (shiga toxin E. Coli)
- Rapid Pathogen Detection
- GDS-PCR
- Campylobacter in Poultry
- Giardia-Cryptosporidium
- Pseudomonas species
- Salmonella species
- Bacterial, Yeast & Mold Ids

#### Procedures Utilized

- Health Canada Compendium Methods
- USP Methods for NHP
- CFIA Approved Methods
- Standard Methods for Water and Wastewater

### Microbiology to Your Benefit

190 - 12860 Clarke Place, Richmond, B.C. V6V 2H1  
Tel: (604) 279-0666 Fax: (604) 279-0663  
Sales Inquires: [sales@igmicromed.com](mailto:sales@igmicromed.com)  
General Enquires: [info@igmicromed.com](mailto:info@igmicromed.com)  
Web site: [www.igmicromed.com](http://www.igmicromed.com)

# 2013 Annual B.C.F.T. Suppliers' Night and Seminars

BC Food Technologists welcomes you to our 19th Annual Supplier's Night event to be held on Wednesday, February 27, 2013.

## DETAILS ON THE BCFT SUPPLIERS' NIGHT EVENT

Date: Wednesday, February 27, 2013  
Show: 4:00 pm to 7:30 pm  
Seminars: 2:30 pm to 4:45 pm  
Place: Delta Hotel and Conference Centre  
4331 Dominion Street  
Burnaby, BC V5G 1C7  
Cost: \$7.50 Advance online regardless of member status†  
\$10.00 BCFT members day of the event  
\$15.00 Non-members day of the event

†Advance registration remains open until Friday, February 15. This fee, paid in advance, grants you access to seminars, when selected at the time of registration.

## DETAILS ON THE SEMINARS

4 Seminars offered by:

- Palsgaard North America
- IG Micromed Environmental Inc.
- SGS Canada Inc.
- SciTech International

Date: Wednesday, February 27, 2013  
Times: 2 seminars from 2:30 pm to 3:30 pm  
2 seminars from 3:45 pm to 4:45 pm

To attend the seminars, you must select the desired topics during advance online registration. The last date to register in advance is Friday, February 15. There is a 20 person limit per seminar.

## SEMINAR A

Time: 2:30 pm to 3:30 pm  
Presenting Co.: Palsgaard North America  
Speaker: Rosa Regalado, Gen. Mgr.  
Topic: Emulsifiers and formulating cleaner, leaner bakery products

## SEMINAR B

Time: 2:30 pm to 3:30 pm  
Presenting Co.: IG Micromed Environmental Inc.  
Speaker: Peter Taylor, Business Development Manager  
Topic: Rapid pathogen analysis techniques for food, relevance and regulation

## SEMINAR C

Time: 3:45 pm to 4:45 pm  
Presenting Co.: SGS Canada Inc.  
Speaker: Mohit McLaren, Regional Manager Western Canada  
Topic: The GSFI, an overview of the various GFSI certifications, differences and comparisons, upcoming standards changes and the impact on industry

## SEMINAR D

Time: 3:45 pm to 4:45 pm  
Presenting Co.: SciTech International  
Speaker: John Spordone & Bill Gambrell  
Topic: Taste modulators - unraveling the olfactory code and the latest developments in taste modulators

We look forward to seeing you on Wednesday, February 27, 2013. For detailed information about the seminar topics, please visit our website at <http://www.bcft.ca/>.



### Gordon Groundwater

Direct: 778 371 7933  
Cell: 604 839 0249  
Office: 604 681 3554  
Fax: 604 681 0567  
ggroundwater@bcimporters.net

7588 Winston Street  
Burnaby, BC V5A 4X5  
[www.bcimporters.ca](http://www.bcimporters.ca)



Emilie Le Bihan  
Technical representative  
C 604 787-3093

[elebihan@metaromneotech.com](mailto:elebihan@metaromneotech.com)  
[www.metaromneotech.com](http://www.metaromneotech.com)

**Western Office**  
4111 E Hastings St, suite 380  
Burnaby, BC V5C 6T7  
P 604 563-9712  
F 604 291-0061

**Head Office**  
5000, Armand Frappier  
St-Hubert, QC J3Z 1G5  
P 450 443-3113  
F 450 445-8462

# Successful January Speaker's Night Hosted by BCIT Students

Submitted by

**Kevin Chau**

The The 2013 BCFT Speaker's Night was hosted at BC Institute of Technology and had a great turnout of 50+ attendees. Dr. Jennifer Black presented an outstanding discussion about the connection between neighbourhoods and local availability of nutritious foods. BCIT Food Technology student Kevin Chau took the lead role in organizing and hosting the thought-provoking event.

The night began with a meticulously planned questionnaire which tested the knowledge of all the attendees. Throughout the game, students and experienced industry officials worked together to answer questions that covered the entire spectrum of Food Technology. Once all the points were tallied, the winning team displayed a perfect combination of industry expertise and student knowledge.

**DR. JENNIFER BLACK** began her talk with startling statistics collected from the United States which visually displayed the growing trend of obesity from the 1980's to 2011. Throughout the night, Dr. Black raised the question of how food technologists and food producers can offer British Columbians a sustainable pathway to healthy foods. A trend plaguing the United



**A captive audience listens to Dr. Jennifer Black.**

States is the accumulation of fast food chains in close proximity to low income neighbourhoods. In addition, it was noted that the diminishing number of grocery stores were also straying away from the neighbourhoods.

At the end of the night, door prizes were distributed to several individuals. The food prepared by the BCIT Catering Services produced a meal deserving of rave reviews.

Kudos to Dr. Black for a phenomenal presentation! A special thanks to BCIT for providing the space to host this annual event.

I'd like to recognize the companies listed below for their door prize contributions:

**BCIT**  
**Gourmet Baker**  
**IG Micromed Environmental INC**  
**Metarom Neotech**  
**Natural Pastures**  
**SGS**



**Dr. Jennifer Black presents at the BCFT Speaker's Night.**



# SGS Announces Opening of New Burnaby Lab

SGS is pleased to announce the opening of a fully equipped commercial Agriculture and Food analysis laboratory in Burnaby, British Columbia, Canada. The new Burnaby laboratory has been strategically located to service the growing needs of the food and natural health product (NHP) industry in Canada. SGS is constantly reviewing opportunities to expand services and is committed to servicing the Agriculture and Food industry globally.

The Burnaby laboratory will provide a variety of services to customers in the food, processing and agricultural supply chain including:

- Grain and Oilseed Testing
- Nutrition Labeling
- Food Chemistry Testing
- Specialized Nutrient Analysis

- Vitamins and Minerals Testing
- Oil Tallow and Grease Analysis
- NHP Analysis

The new Burnaby laboratory will complement the agricultural and food laboratory portfolio we have in North America (Guelph ON, Winnipeg MB, Brookings ND, St. Rose NO). In addition, it will strengthen an unparalleled network of over 50 commercial laboratories globally, many of which are accredited to the ISO/IEC 17025 standard.

SGS offers a wide range of services to the Agriculture sector including GMO testing, microbiology, and toxin testing for the grain industry, food industry, NHP market, seafood industry and trade services.

For further information please visit SGS Agriculture and Food.

<http://www.sgs.ca/en/Agriculture-Food.aspx>

**OUR NEW ADDRESS IS SUITE B 3260  
PRODUCTION WAY, BURNABY, BC V5A 4W4.**

**TEL: 604-638-2349 FAX: 604-444-5486**

Our new laboratory is designed and equipped with state-of-the-art instruments to meet all your agricultural and food testing needs.

[ca.vancouveragrilab@sgs.com](mailto:ca.vancouveragrilab@sgs.com)

**SGS IS THE WORLD'S LEADING INSPECTION,  
VERIFICATION, TESTING AND CERTIFICATION COMPANY**

[WWW.SGS.CA](http://WWW.SGS.CA)

**SGS**



# Think About Advertising Your Business in Tech Talk

You can't afford to miss this opportunity to advertise!

*Tech Talk* is published approximately nine times a year by the British Columbia Food Technologists Association (BCFT). As the official publication of the association, *Tech Talk* reaches the local audience of individuals in the Food Science and Technology profession - your ad in *Tech Talk* will keep you on top of our readership of over 300 individuals.

For complete details on placing your ad in *Tech Talk*, contact:

Ron Kuriyedath  
SGS Canada Inc.  
50-655 West Kent Avenue North  
Vancouver, BC, V6P 6T7  
Tel: 604-324-1166, x5354; Fax: 604-324-1177  
E-mail: ron.kuriyedath@sgs.com

We accept ready-to-print copy of your ad in PDF or TIFF format in color or black & white, or a hard copy of business cards. The advertisements also can be sent via email in any digital format. For example, a high-resolution (300 dpi or better) scanned copy, or digital format (e.g., EPS or PDF) of the ad.

## RATES

Business card (4" x 2")	\$30
Page Sponsor (8" x 2")	\$50
¼ Page Sponsor (4" x 5")	\$60
½ Page Sponsor (4" x 10")	\$90
Full Page Sponsor(8" x 10")	\$150

*Rates indicated are on per issue basis. Discounts up to 10% are available for advertising in multiple issues.*



### Cindy Armstrong

Sales Manager - Western Canada  
Nutritional and Functional Ingredients

t 604.940.6153  
c 778.227.4620

e cindy\_armstrong@quadra.ca

www.quadraingredients.com  
t 800.665.6553 f 866.424.9458



7990 Venetia Way, Delta BC V4G 1A8



**Sandy Conroy**  
Account Manager

**Univar Canada Ltd.**  
9800 Van Horne Way  
Richmond, BC V6X 1W5  
Canada

Tel 604 273 1441  
Cell 604 813 9996  
Fax 604 231 5294  
sandy.conroy@univarcanada.com  
www.univar.com  
www.univarcanada.com



**Kyrsten Dewinetz**  
**REGIONAL MANAGER • WESTERN CANADA**  
kdewinetz@nealanders.com

#201-7950 Huston Road, Delta, BC V4G 1C2  
**PHONE** 604-940-4181 **CELL** 604-230-0462  
**FAX** 604-940-4180 [www.nealanders.com](http://www.nealanders.com)

**TORONTO MONTREAL VANCOUVER CALGARY EDMONTON**



**AGRISOURCE**  
Suppliers to the Food and Beverage Industry

**FRUIT INGREDIENTS**

- Aromas/Essences
- Concentrates
- Crushed
- Diced
- Dried
- Flakes
- Fresh
- Frozen
- Pastes
- Peels
- Powders
- Purees

Tel: (604) 273-4641 Fax: (604) 273-7710

**Agrisource Food Products Inc.**  
16291 River Road,  
Richmond, BC V6V 1L7  
Canada





## RESEARCH THAT RESONATES

AUGUST 17-21, 2014 | MONTREAL, CANADA

# IUFoST 17<sup>th</sup> WORLD CONGRESS OF FOOD SCIENCE & TECHNOLOGY

Add August 17-21, 2014  
to your calendar!



### CONGRESS INGREDIENTS

Over 5 Congress Days

<b>Canadian Delegates</b>	<b>500</b>
<b>International Delegates</b>	<b>1,500</b>
Exhibitors + Sponsors	150
Keynote Speakers	8
Session Chairs	60
<b>Abstracts</b>	<b>1,200</b>
Parallel Sessions	140
Think Tank Sessions	2
<b>Innovation + Collaboration</b>	<b>100%</b>

## 6 REASONS TO ATTEND IUFoST 2014:

- 1. Get the best of both worlds:**  
CIFST 2014 National Conference will be integrated with IUFoST 2014
- 2. Meet thousands of professionals** from all sectors of the food industry around the globe converging in Montreal
- 3. Share knowledge** on the latest advances in food science and technology
- 4. Gain insights** into key industry drivers such as: food safety, regulation, consumer
- 5. Exchange with colleagues** on the challenges facing the industry today
- 6. Collaborate with leaders** of various sectors to ensure ongoing innovation that resonates

*International Union of Food Science and Technology (IUFoST) aims to strengthen food science and technology's role in helping secure the world's food supply and eliminate world hunger.*

[iufost2014.org/CIFST](http://iufost2014.org/CIFST)



Congress Hosts

