

TECH TALK



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05/06 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. May 26th, 2006
Annual Golf Tournament/Banquet
Hosted by BCFT
Where: Surrey Golf Club
7700-168 Street, Surrey, BC
When: First tee-off time at 12:30 pm
Cash bar at 6:00 pm
Dinner at 7:00pm
Cost: Members, \$85.00 for golf & banquet
Members, \$35.00 for banquet only
Non-members, TBA (check the website soon)
Register: www.bcft.ca/golf2006.htm

2. May 28th - 30th, 2006
CIFST-AAFC Joint Conference
Delta Hotel, Montreal, Quebec
This conference has a scientific and technical program, that is on the leading edge of what industry has conveyed are their present and future areas of concentration. We will also have a dedicated tabletop exhibition plus an elaborate sponsorship program, both of which offer many added benefits for participating companies. This conference will be a great opportunity for you to network, meet the guest speakers and colleagues from all areas of the food industry; find out what's up and coming in the food industry.
Additional information can be found at: [Http://www.cifst.ca](http://www.cifst.ca)
Early bird until April 3, 2006

3. June 24th - 28th, 2006
Canadian Breakfast
at the IFT Annual Meeting in
Orlando, Florida
Are you planning to attend the IFT Annual Meeting in Orlando, FL this year? When you fill out your registration form, please remember to sign up for the Canadian Breakfast to be held on Sunday June 25, 7: 15 a.m. at the Headquarters Hotel, The Rosen Center. A hot breakfast will be served. This is an excellent opportunity to meet up with old and new friends with connections to Canada.

Please be aware the tickets for this event can only be obtained with advance registration and will not be available on-site. Registration Kits for the IFT ANNUAL MEETING + FOOD EXPO® will accompany the March 2005 issue of Food Technology. Online registration opens March 1, at <http://www.am-fe.ift.org/cms/>. Attending the IFT Annual Meeting + FOOD EXPO® is an effective way to keep current with the industry and to do business. Visit www.ift.org frequently for updates. See you in Orlando, June 24-28 and at the Canadian Breakfast on Sunday June 25 at 7:15 a.m.!

Message from the BCFT Chair

I must say that I was relieved that the Glycemic index symposium went well (see separate article for details). It was the first time that BCFT has worked with the Okanagan-Kootenay section & the CIFST national office to put on a day event. Thanks to all of you who supported the event through attendance and / or sponsorships.

In order to make registering for future meetings easier, a "PayPal" service has been established so that people will be able to pay for BCFT events in advance by credit card. Thanks to Peter Taylor for organizing and setting this up.

As I finish up this year as Chair of BCFT, I must say I am proud of the association, and particularly thankful for the dedicated volunteers who work so hard to make BCFT a successful organization. As I will return to my teaching duties in September, I feel I will not be able to continue as Chair in the new term. It has been a wonderful learning experience for me to be able to work with the executive in this capacity. I plan to remain on the executive in a new role (yet unknown), and look forward to supporting the new chair as they lead BCFT forward.

I hope to see you all at the upcoming golf tournament and banquet on May 26, and at the CIFST conference in Montreal.

As this will be the last newsletter for this year, I wish you all the very best for a wonderful, safe summer. See you in September!

Anne McCannel, BCFT Chair

Notice of the BCFT Annual General Meeting

All members in good standing are invited to attend the Annual General Meeting of the British Columbia Food Technologists on May 26th at the Surrey Golf Club, Surrey, B.C. during the annual banquet.

Financial and event reports will be available at the meeting. Anyone interested in becoming involved with the 2006 / 2007 BCFT executive is invited to contact Anne McCannel at anne_mccannel@bcit.ca.

See you on May 26!

BCFT Website

Please check out the BCFT website at www.bcft.ca for:

- Up to date information about upcoming BCFT events,
- Job Postings, for those companies needing a hard working food technologist,
- Job Seekers, for those hard working food technologist needing a company,

If you have any feedback or events that you would like posted, please email Peter Taylor at webmaster@bcft.ca.

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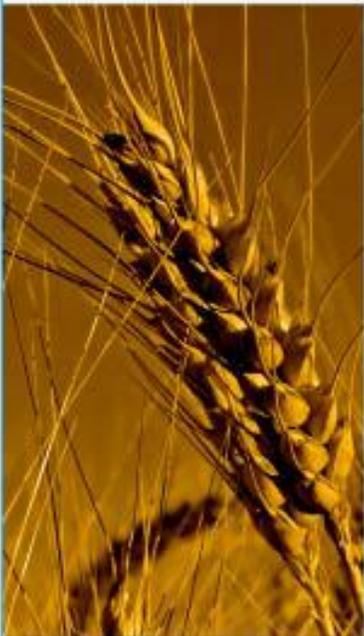
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Glycemic Index Symposium A Big Success!

The Glycemic Index (GI) Symposium, held on March 30 in Richmond, was a great success. A total of 71 people attended, with an additional 17 students in the audience for the morning sessions. The event was co-hosted by BCFT, national CIFST, and the Okanagan-Kootenay section of CIFST.

The day began with four excellent expert speakers. Dr. Vlad Vuksan, from the St. Michael's Hospital Diabetes Comprehensive Care Program at the University of Toronto discussed the science of Glycemic Index. Katherine Corbett from Glycemic Index Laboratories (Toronto) described global examples of GI product launches and marketing. And Saul Katz and Carla Poirier from New Era Nutrition (Edmonton) talked about product opportunities that have been driven by the GI trend.

In the afternoon, industry representatives discussed their experiences with the GI market and products. Speakers included Andy Dobson (Bioneutra), Cal Kelly (Emerald Seed

Products), Kim Lucas (Cevena Bioproducts), and Sara Weintraub (Sunopta).

An open discussion at the end of the event allowed participants to share their successes and challenges in the area of GI. The possibility of lobbying the government to move forward in the area of glycemic index was raised. While it is the mandate of BCFT and CIFST to share ideas and information on key industry developments amongst members, rather than lobby the government on specific issues, Katherine Corbett of Glycemic Index Laboratories volunteered to be a contact person for those who wish to work together to approach the government on this issue. Katherine can be reached at kcorbett@gilabs.com for more information.

Special thanks to sponsors of the event: Boticelli Chocolates, Brenntag, National Starch and Silver Hills Bakery.

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BCFT PROGRAMS: Wrap-up and A Look Ahead

Spring is in the air!!! It marks the end of another great year for the British Columbia Food Technologist Section (BCFT). Wait... we can not end a fiscal year without having the all-time favourite BCFT Golf and Banquet. Please mark your calendar for a day of fun golfing and fine dining at the Surrey Golf Course on May 26, 2006. Please see additional notes within Tech Talk.

As another year is coming to an end, I can't help but reflect; reflect to appreciate the support and contribution members of the BCFT had made to the programs and events; reflect to learn from past mistakes or difficulties; reflect so that improvements can be made for the betterment of future programs. As I completed my first year as BCFT's Program Chair, I would like to extend many thanks to the committee, members and non-members for your support and guidance which enables the continual success of BCFT programs.

The 2005/2006 BCFT program began in October 2005 with a slow, relaxed, and take-a-chill type of event, where we tasted wines from the Westham Island Estate Winery and enjoyed Dr. David McArthur's interesting and informative speech on the history of wine, the varieties, and wines sensory attributes.

In January 2006, we continued with the Students Night event organized by the UBC student representatives, Karen Cheung and Linda Nguyen along with the support of UBC Food Science professors and students. The programs of the event was well liked by the students and therefore, well attended by the students. However, the event was poorly attended by the Food Industry members. Thus, I hope for greater support from the Food Industry members of next year's Students Night since students are the next generation of Food Scientists and a source of innovations. Please show your support!!!

As January withering away... there appeared February and in came BCFT's joint meeting with BCFPA (British Columbia Food Packaging Association) on Allergens and Understanding the Risks. The event presented two interesting speakers: Dr. Teuber, an IFT distinguished lecturer, engaged us with case studies and research on Allergens and Gary Baird of the Canadian Food Inspection Agency (CFIA) talked on the regulatory aspects of Food Allergens. The two speakers made for a very complementary presentation. Many thanks for all your support.

March 2006 came along and brought with it BCFT's annual Supplier's Night. The change in venue this year had brought out new faces which I had the pleasure of meeting. Many thanks to the organizers, suppliers, and participants.

March proved to be a busy month. It began with the Supplier's Night and ended with a full day symposium on Glycemic Index presented jointly by CIFST (Canadian Institute of Food Science and Technology), CIFST Okanagan-Kootenay Section and BCFT. The meeting resulted in a great discussion.

And now... May is here. It signals the end of another program year at BCFT. The program started out slow, but ends with an upbeat note as we will come together again to enjoy a game of golf and share a delicious meal.

As I continue on as BCFT Program Chair for the 2006\2007 fiscal year, I hope for your feedbacks and comments of past events, and I look forward to your suggestions and ideas for the coming program year. As we embrace the spring, I wish you all a fun-filled summer, and see you again in autumn.

Thank you,
Thu Pham
 BCFT Program Chair



Ida Ho
 Account Manager

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Dr. William Powrie to Receive CIFST's Emeritus Award



Submitted by Anne McCannel

BCFT member Dr. William (Bill) Powrie recently received word that he will be receiving the CIFST Emeritus Award. He is very deserving of this honour.

Dr. Powrie has made a tremendous contribution to the food industry throughout his career. In 1955 to 1956 he was Head of Food Research in the Division of Horticulture, Agriculture Canada in Ottawa. He then moved to academia, where he contributed to the mentorship and education of a large number of students through his various positions at the University of Toronto, University of Massachusetts, Michigan State University, University of Wisconsin, and the University of British Columbia.

In 1969, Dr. Powrie came to UBC as a Professor and Head of the newly-formed Department of Food Science where he continued as Head until 1989. Other administrative positions at UBC included Head of the Department of Bio Resource Engineering from 1970 to 1976 and Co-Director of the BC Food Technology Centre (1987-1989).

Dr. Powrie served CIFST in many capacities throughout his career. He was Chair of the Program Committee for the 1973 Conference, Chair of the Awards Committee in 1974 – 1975, Regional Communicator from 1976 – 1982, Assistant Chair of the Program Committee for the 1984 Conference, member of the Scholarship Trust selection committee from 1986 to 1989, and member of the Editorial Board of the CIFST Journal from 1986 to 1987.

Dr. Powrie has also been very involved with IFT throughout his career. He was Chair of the Wisconsin section (1965), member of the Graduate Awards Jury (1970-73), Member of the IFT Fellow's Award Committee (1984-87), and Chair of the Toxicology and Safety Evaluation Division (1984-85).

Among many other national and international committees on which he has served, he was Chair of the Canada Committee on Food from 1977 to 1983, and then continued on as a board member until 1990. From 1972 to 1982 he served as Trustee for the Canadian Hunger Foundation.

Dr. Powrie developed a food processing technique for the heat sterilization of potatoes for which Canadian and US patents were issued. As well, a license agreement between UBC and Pacific Rim Foods was signed for the technology he developed for preserving food by modified atmosphere packaging.

Dr. Powrie's accomplishments and contributions have been recognized in the past by various organizations. He received the Distinguished Service Award from the National Confectioners Association (1968), CIFST's William J. Eva Award (1979), became a Fellow of IFT (1982), received BCFT's Barry Walsh Memorial Award (1988), and in 1989 became a Fellow of CIFST and a Fellow of the Chemical Institute of Canada.

Dr. Powrie retired from UBC in 1991. Congratulations to Dr. Powrie as he receives the CIFST Emeritus award recognizing his lifetime meritorious service to the industry.

CIFST National Membership Drive: 2006 results

To all those who have renewed their CIFST membership for 2006, thank you from the Membership Drive team. The volunteers who made the calls for BC Section were Tom Jakob and Brigitte Boulais.

The 16 volunteers across the country made over 300 phone calls to CIFST unrenewed members. The volunteers shared the benefits of membership and their own experience of how CIFST enriches their professional career, and generated 96 renewals to date. This is a 30% success rate which exceeded our expectations. Congratulations to all the participants!

A contest was held between the western section volunteers (BC, Okanagan-Kootenay, Alberta, Manitoba) with a prize to the volunteer obtaining the most renewals. The winner was Tom Jakob of Tate & Lyle with 6 renewals. Tom wins a gift certificate sponsored by **Cargill Texturizing and Sweetening Solutions**. Congratulations to Tom, he must be an excellent salesperson.

Some interesting statistics obtained from the phone drive are listed below:

Will you renew your membership?

Yes: 31%

No: 20%

Not able to contact: 29%

If you are not renewing your membership, why not?

Maternity/paternity leave: 10%

Changed industries/no longer with the company: 50%

Someone else in the company is a member: 20%

Didn't see enough value with CIFST: 10%

Other/retired/unemployed: 10%

There is an inevitable turnover in the industry and this phone drive illustrated that it is approximately 10% of the total CIFST membership. If you are interested in any other statistics generated by the membership drive, please feel free to contact me to discuss.

The volunteers found the experience very positive and personally enriching in many different ways. I heard many times over that if everyone knew the benefits of volunteering, they would be lined up at the door to participate. If you have ever considered volunteering with CIFST, please contact me or your section representative to learn about the many ways you too can participate and reap the benefits. Volunteering does not have to be time consuming; for example the time commitment for this project was about 3 hours per volunteer in a one-month period.

Regards to all members,

Belinda Elysée-Collen

International Sugars Inc.

(belinda@internationalsugars.com)

Program Director, CIFST Membership Renewal Drive

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