

TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
Published by B. C. Food Technologists
210, 13911 Maycrest Way
Richmond, B.C. V6V 2J4
December 2006 Volume 56, No. 2
www.ift.org/sections/britishcolumbia



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Daphne Tsai	Suppliers Night 604-296-3286 tel	Soya World
Jerry Hedding	Suppliers Night 604-922-4504 tel	

Calendar of Events

What: Student Night
Hosted By BCIT Students

When: January 15, 2007
5:00 pm – 8:00 pm

Where: Building SE2
2nd Floor Rooms
Town Square A and B
BCIT Burnaby Campus
3700 Willingdon Ave
Burnaby BC

For a Map please visit:
<http://www.bcit.ca/files/about/pdf/bcitmap.pdf>

Parking: Staff Parking Lots 5, 7 or 8
at a cost of \$3.00 for the evening

Registration: To register, contact Christine Scaman at accounts@bcft.ca. Payment will be done through PayPal. It's important that you pre-register by January 11, 2007.

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,
- **NEW** Book your table at Supplier's Night using our online registration.

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

BRENTAG

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Supplier's Night Is Coming! Mark Feb. 28th on Your Calendar

BC Food Technologists Association invites you to exhibit in our 13th Annual Supplier's Night table top event. Our event will be held on Wednesday February 28th, 2007. It is the third show of a series that starts in Portland (Feb 26th), then Seattle (Feb 27th) before concluding in Vancouver British Columbia, Canada (Feb 28th).

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 BC.


For more information please view the PDF file attached for our brochure and registration form.

If you would like to register online, please follow this link http://www.bcft.ca/supplier_registration.htm, complete

information and submit payment as described. Registration does not however guarantee reservations. Remember to submit payment along with your registration information for guaranteed reservations. Tables will be assigned only to paid registrants. For more information please contact us at suppliersnight@bcft.ca. Once we receive the registration information and payment we will confirm your registration via e-mail.

To take advantage of the early bird registration fee you must register and pay before January 15th 2007. Fees for Supplier's night tables are \$200 CDN or \$175 US with registration and payment before January 15th 2007. After January 15th 2007 fees for suppliers' night tables are \$250CDN and \$220US.

Looking forward to seeing you at the BCFT Supplier's Night!



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Thank You from BC Food Technologists Award Recipient in Food Technology for 2006

I wish to express my gratitude to the BC Food Technologists and the donors towards my selection for the above award. My family also attended the awards ceremony on Thursday, June 22nd and they were deeply honored in the manner students were recognized for their sterling academic performance during their term of studies at BCIT.

Please convey my sincere appreciation to the BC Food Technologists and the donors for the \$626 as this will be utilized towards by graduate studies at BCIT commencing in the fall of 2006.

Sincerely,

Ashwin Kumar Din



For Employers and 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://www.bcft.ca/Positions_available.htm

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



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Audits: The CFIA Views on How to Improve Internal Audits in Your Plant

The next exhilarating BCFT meeting, Student Night will be held at BCIT and hosted by the Food Technology Students on the discussion of internal audits in a food plant.

The networking event this year is a friendly Challenge Cup. Students and industry members will be randomly grouped in teams to answer food related trivia. Everyone is encouraged to participate because a prize will be given out to the winning team.

Greig Beilhartz, Inspection Manager with CFIA will be addressing the topic of internal audits. Greig will cover how to perform an audit and how to prepare for an audit in a food plant. He will also be covering employment opportunities within CFIA.

Greig's been with the Federal Government for "30" years. His teams' expertise has helped companies in BC meet the government regulations. He has also been involved with the development and delivery of HACCP training courses. Greig is an ideal mentor in supporting current students, graduating students and graduates of Food Industry Programs.

Who Should Attend

This event will be of particular interest to those who want to network; those who work in the food industry that may be involved in HACCP; or those who play a role in conducting audits in a food plant. This talk will provide a quick overview on how to improve auditing.

DATE: January 15, 2006
Location: BCIT Burnaby Campus Building SE2
Rooms: 2nd Floor Town Square A & B

TIME
5:00 pm - 5:45 pm Registration
5:45 pm - 6:30 pm Networking Event:"A Challenge Cup"
6:30 pm - 7:00 pm Light Snack
7:00 pm - 7:45 pm Greig Beilhartz:Audits & Employment
7:45 pm - 8:00 pm Questions, wrap-up and prizes

COST
 Pre-registration by January 11
 Students: Free *Must Register
 Members: \$15.00
 Non-members: \$30.00
 Registration at the door
 Regardless of Membership Status: \$40.00

PARKING
 Parking is conveniently located in staff lots 5, 7, or 8; these lots are available to the public after 4:30 pm for a cost of \$3.00. These parking lots are not accessible from Willingdon. Access from either Canada Way or Wayburne. Please see map:


<http://www.bcit.ca/files/about/pdf/bcitmap.pdf>



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Online Payments for Events and Seminars Now Available



This year BCFT has introduced online payments for events and seminars through paypal. There are significant discounts if payments are made through this system for prior attendance to the event or seminar.

Once registered for a seminar or event with our BCFT Registration Chair - Christine Scaman at accounts@bcft.ca, an electronic invoice will be emailed with a link to payment options through paypal.

Paypal hosts a secure method for payment of our events with a credit card. In order to have the 'prepayment' discount benefit you must pay through this system or you will be subject to the 'at door' rate.

Once redirected to the paypal secure site via the link in your email, you will be requested to provide the details of your credit card. Pay pal accepts most major credit cards. If you already have a paypal account you can pay through your paypal account. Be advised that the credit card attached to your paypal account can not be used to pay directly via credit card.

We believe this will greatly assist with seminar and event registration and minimize the handling of cash at the door for our volunteers.

If there are any concerns or issues with this payment system, do not hesitate to contact our Webmaster at webmaster@bcft.ca.

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Joke of the Month:

Why Engineers Don't Write Recipe Books

Chocolate Chip Cookies:

INGREDIENTS:

1. 532.35 cm³ gluten
2. 4.9 cm³ NaHCO₃
3. 4.9 cm³ refined halite
4. 236.6 cm³ partially hydrogenated tallow triglyceride
5. 177.45 cm³ crystalline C₁₂H₂₂O₁₁
6. 177.45 cm³ unrefined C₁₂H₂₂O₁₁
7. 4.9 cm³ methyl ether of protocatechuic aldehyde
8. Two calcium carbonate-encapsulated avian albumen-coated protein
9. 473.2 cm³ theobroma cacao
10. 236.6 cm³ de-encapsulated legume meats (sieve size #10)

INSTRUCTIONS:

To a 2-L jacketed round reactor vessel (reactor #1) with an overall heat transfer coefficient of about 100 Btu/F-ft²-hr, add ingredients one, two and three with constant agitation. In a second 2-L reactor vessel with a radial flow impeller operating at 100 rpm, add ingredients four, five, six, and seven until the mixture is homogenous. To reactor #2, add ingredient eight, followed by three equal volumes of the homogenous mixture in reactor #1. Additionally, add ingredient nine and ten slowly, with constant agitation. Care must be taken at this point in the reaction to control any temperature rise that may be the result of an exothermic reaction.

Using a screw extruder attached to a #4 nodulizer, place the mixture piece-meal on a 316SS sheet (300 x 600 mm). Heat in a 460K oven for a period of time that is in agreement with Frank & Johnston's first order rate expression (see JACOS, 21, 55), or until golden brown. Once the reaction is complete, place the sheet on a 25 C heat-transfer table, allowing the product to come to equilibrium.

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