

TECH TALK



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08/09 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. Friday, November 28, 2008

What: Boat Cruise
For more information please contact Margaret Daskis at freshideas@telus.net.

When: TBA
Where: TBA

2. Tuesday, January 13, 2008

What: 2008 Annual BCFT Student Night
Hosted by BCIT Students

When: TBA
Where: TBA

3. Wednesday, February 25, 2008

What: BCFT Suppliers' Night
For more info, please visit: www.bcft.ca

When: 4:00 pm to 7:30 pm
Where: Coast Hotel and Convention Centre
20393 Fraser Hwy, Langley, BC

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

"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.

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Message from the Chair:

What a start for the new season for BCFT! In the midst of a global economic meltdown we start with our first program (in joint participation with BC Food Protection Association) on the Maple Leaf Foods listeria outbreak. There should be no lack of controversy.

With food safety now being at the forefront of all consumers the demands for solid technical expertise on Food Manufacturer's and their Quality Assurance professionals will be higher than ever. As an association of like-minded professionals the BCFT is in a unique position to provide excellent networking opportunities for Technologists and Quality Assurance providers in the food industry.

Food technologists have never been more appreciated. As an association we hope to provide you with the tools to assist you in your careers. Take advantage of your association and executive committee! To all the members of BCFT I urge you to get involved this year. Attend the events, visit our webpage frequently, and contact your executive. If you need more from your association do not hesitate to ask. Let's have a great year.

Peter Taylor – 2008/2009 Chair BCFT



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BCFT Website

Please check out the [BCFT website](http://www.bcft.ca) 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,
- 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 Melanie Thomson at webmaster@bcft.ca.

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

Nancy Metcalfe
Sr. Account Representative
Microbiology Products



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What's up with Listeria? — A joint BCFPA/BCFT Speakers' Evening

On October 9th, BCFT and BCFPA members alike came together for a sold out speakers' evening at the Shadbolt Centre for the Performing Arts in Burnaby about the recent *Listeria monocytogenes* outbreaks in the food industry and what can be done to prevent them in the future. The first presentation was given by Dr. Elenis Balanis, who is an epidemiologist for the BC Centre for Disease Control (BCCDC), and Sion Shyng, a food safety specialist for BCCDC. The pathology and characteristics of listeriosis, as well as a summary of the Maple Leaf Foods *Listeria* outbreak and the current situation, were highlighted. Following this, Graham Monda, who works for Oxoid Thermo Fisher Canada in food safety and inspection, gave great tips on where *Listeria* can pop up typically in processing establishments. And lastly, Rebecca Robertson, a consultant for What's Next (formerly the Food Information Service) at UBC-BCIT, brought light to *Listeria* in the dairy and cold-smoked salmon industries.

Listeriosis is the illness caused by *L. monocytogenes*, which typically resides in soil and decaying vegetation and secondarily in the gut of animals. They are ubiquitous bacteria, but its incidence of death is quite high as it affects those that are immuno-compromised or is passed down from the mother to her unborn child, potentially causing a miscarriage. The microorganism can be killed by pasteurization or cooking, but the problem in the food industry lies in post-production contamination of ready-to-eat foods.

The much publicized *Listeria* outbreak at Maple Leaf Foods was first reported at the end of July and cascaded into a series of further outbreaks around the country and necessary recalls of their products. It was identified that the potential sources of the *Listeria* were "Sure Slice" meat products aimed at institutions for larger scale food production. Maple Leaf Foods has been collaborating with the CFIA, who in turn communicate with provincial and local health authorities to bring the outbreak under control and assist with the recall.

There is a high risk with raw milk cheeses, as well, as there are more pathogens in the milk. The chemical

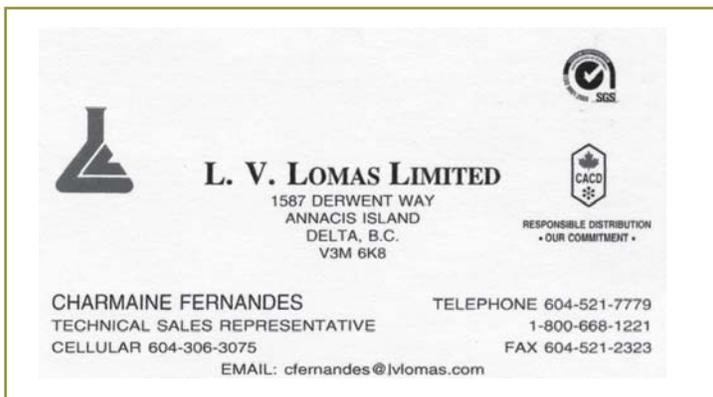
conditions of soft cheeses during ripening are conducive to *L. monocytogenes* during ripening since the mould inoculation generally increases the pH of the cheese back to neutral from the acidic pH it would have before ripening. *Listeria* can grow in a pH of 4.4 to 9.6, in 10% salt solutions, at temperatures ranging from -0.4 to 50°C, and in both aerobic and anaerobic conditions.

"...the problem in the food industry lies in post-production contamination of ready-to-eat foods."

In a food manufacturing facility, the main sources of contamination are usually environmental factors such as standing water, equipment, raw materials, packaging materials, engineering design of the facility and equipment, and employee traffic patterns and GMP training. Monda and Robertson emphasized that to combat foodborne *Listeria* outbreaks it was important to identify growth areas in the facilities, such as drains, equipment welds and gaskets, and air handling systems, as well as designing an adequate biased sampling program based on known problem areas. They also stressed that it was crucial to prevent outbreaks by reducing employee rotation, keeping well-maintained facilities, and strategically design the food processing to aid in the ease of cleaning. For example, in the case of the cold-smoked salmon, Robertson indicated that it was better to salt salmon filets in larger vats than smaller ones because it is easier to clean the large vats.

By the end of the evening, everyone learned quite a bit about *Listeria* in the food industry, using the recent events as an example.

—Submitted by Reena Mistry



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15th Annual BCFT Supplier's Night and Seminars

Please join us on February 25, 2009 in four seminars which will follow by the Supplier's Night Show.

Presentation 1 will be presented by **3M Microbiology Products**, a division of 3M Canada Company. Raquel Lenati, M.Sc. Professional Services Advisor for 3M Microbiology in Canada will be speaking on Environmental Monitoring and Sanitation Verification via ATP and Microbiology Tests.

Maintaining an environmental monitoring program is critical in the food industry today. Programs that monitor and manage areas of microbiological risk in the plant environment can serve as "early warning systems" to identify and eliminate sources of potential contamination. Overall objectives for environmental monitoring programs may include:

- To find possible indicator or spoilage organisms and/or pathogens
- To determine the effectiveness of cleaning and sanitizing procedures
- To determine cleaning frequency
- To reinforce employee training programs

Monitoring your plant environment with microbial tests as well as ATP will provide information of cleaning and sanitation effectiveness.

Investing on data trending will allow you to assess whether hygiene standards are being maintained. Data trending also provides concise reports for management meetings, customers or auditors.

In this seminar environmental monitoring methods will be presented together with examples and advantages for different scenarios.

Presentation 2 will be offered by **Denomega Nutritional Oils**. Please join Ron Wheelwright, Senior Account Manager at Denomega in a discussion of Overcoming the Challenges of Formulating Foods and Beverages with EPA and DHA Omega-3.

Denomega Nutritional Oils is the leading manufacturer of all natural taste-and-odor-free omega-3 ingredients. They have been involved with the refining and processing of marine oils for nearly 100 years. Their omega-3 is sourced from a sustainable supply and is Kosher and Halal certified. They are a solutions-oriented company with a variety of omega-3 options. Their experienced technical team can assist manufacturers in incorporating omega-3 into a wide variety of food and beverage products without an impact on taste or odor.

Omega-3 can be a challenging ingredient to work with. But with the right information, many of these challenges can be overcome. Whether you are looking at introducing your first omega-3 product or have had a bad experience in the past, this presentation will give you new "food for thought."

Presentation 3 will be presented by **Kerry Ingredients and Flavours**. Presentation 4 is still in the work. More information will follow in subsequent newsletter. Please stay tuned.

SUPPLIER'S NIGHT FREE SEMINARS

When: February 25, 2009
 Time: Two Seminars hold concurrently from **1:30 to 2:30pm**
 Two Seminars hold concurrently from **2:30 to 3:30pm**
 Where: **Coastal Hotel & Convention Centre**,
 20393 Fraser Highway, Langley
 604-530-1500
 Rooms: TBA

Presented by:

1. 3M Canada Company
 Topic: Environmental Monitoring and Sanitation Verification (ATP and microbiology tests)
 Speaker: Raquel Lenati, M. Sc., Professional Services Advisor

2. Denomega Nutritional Oils
 Topic: Overcoming the Challenges of Formulating Foods and Beverages with EPA+DHA Omega-3
 Speaker: Ron Wheelwright, Senior Account Manager

3. Kerry Ingredients and Flavours

4. TBA

Registration: thu.pham@olympicdairy.com
 Deadline: TBA
 Fee: Complimentary of Supplier's Night Show Registration

Seats are limited. Please register early to attend.

Thank You Letter to the BCFT Executive from Reena Mistry

Dear BCFT Executive:

Thank you for nominating me to receive the 2008 BCFT Student Award and recognizing my efforts to get more students involved with the organization. I did not expect to receive the award, but I was quite honored when I heard that I am a recipient.

My experience as a part of the BCFT executive last year was invaluable. I chose to become a UBC Student Representative for BCFT because I wanted students to recognize the opportunities available by getting involved. I also aspired to bring Food Science students together on a social and professional level, while learning together about different aspects of the food science industry outside of the classroom. And while I, along with my co-rep Sharon Kaler, was able to accomplish these things, I recognize the need to continuously select strong, motivated student representatives to continue and grow the UBC BCFT student section beyond what it is today.

I graduated from UBC with my B.Sc. in Food Science on May 26th, but I am continuing my education with the M.Sc. program in Food Science at UBC this September. I hope to stay involved with the BCFT Executive throughout the years and continue to build my professional skills. Thank you once again for recognizing me for a BCFT Student award.

Sincerely,

Reena Mistry



Nominate a BCFT member for an IFT Award!

IFT has a large number of awards established to honour and recognize individuals involved industry, government and academia. Eligibility depends on the specific award type. Brief descriptions of the awards and nomination forms can be found at <http://members.ift.org/IFT/Awards/>. Please note that the deadline for nominations for all IFT achievement awards is *December 1st, 2008*.

Check out the available awards, and get those nominations in. As Awards Chair, Anne McCannel (anne_mccannel@bcit.ca) can assist with the nominations. Let's recognize our many deserving members through these awards.



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