

# TECH TALK



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## CALENDAR OF EVENTS

1. Wednesday, February 25, 2009

**What:** BCFT Suppliers Night  
For more information please visit:  
[www.bcft.ca](http://www.bcft.ca)

**When:** 4:00 pm – 7:30 pm

**Where:** Coast Hotel and Convention Centre  
20393 Fraser Highway, Langley, BC

2. Friday, May 29, 2009

**What:** Annual BCFT Golf Tournament  
and Banquet

**When:** First Tee Time is 1 pm

**Where:** Eaglequest Coyote Creek  
7778 152<sup>nd</sup> Street, Surrey, BC

**Pricing:** Golf - \$40  
Dinner - Members, \$35  
Dinner - Non-members, \$40  
Dinner - Students, \$20

## Nominate a BCFT member for an IFT Award!



IFT has a large number of awards established to honour and recognize individuals involved in 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](mailto:anne_mccannel@bcit.ca)) can assist with the nominations. Let's recognize our many deserving members through these awards.




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## 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](http://bcft.ca/Positions_available.htm)

For more information or to post a job, contact Melanie Thomson at [webmaster@bcft.ca](mailto:webmaster@bcft.ca)



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## Nominations for CIFST Institute Awards

CIFST relies on members to ensure that peers, organizations and/or teams are acknowledged for their work and successes in food science and the food sector. Through your participation, CIFST can continue to applaud the many achievements that distinguish colleagues in the sector.

**Institute Award:** to an individual for outstanding contribution to CIFST.

**Fellow of the Institute:** to individuals for distinguished accomplishment in food science and technology.

**Emeritus Awards:** for selected retired CIFST members who have made a significant contribution to the Institute. **William J. Eva Award:** to an individual for outstanding contributions to food science through research and science.

**Gordon Royal Maybee Award:** to an individual or organization for outstanding applied development in the

food sector.

**Food Industry CEO of the Year Award:** for the CEO of a company which has made an outstanding contribution to the Canadian Food Industry.

**Food Development Award:** for an outstanding contribution to product development by R & D or Product Development team personnel or consultants.

**Food Production Award:** for outstanding contribution to the food processing industry by QC or QA management personnel with a minimum of 10 years' experience.

**Food Marketing Award:** for outstanding contribution to the marketing of finished food products by member of marketing team or a consultant.

For more information, contact Anne McCannel (BCFT Awards Chair) or to submit a nomination on-line, visit [www.cifst.ca](http://www.cifst.ca) and click on the "Awards and Scholarship" link. Submission deadline is Sunday, March 8, 2009.

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# BCFT STUDENT NIGHT 2009: VALUE AND ROLE OF GOLD STANDARD RECIPIES

Submitted by Maggie Ho and Theresia Leung

The 2009 BCFT Student Night was hosted by BC Institute of Technology and had a great turnout of 80 plus attendees. Chef Charlie Baggs, CEO and executive chef of Charlie Baggs Inc. was the honoured speaker, sponsored through the Institute of Food Technologists (IFT) Distinguished Lectureship Program.

The night kicked off with a student challenge cup hosted by Crystal Cinq-Mars from Fresh Ideas and Solutions Inc. An inevitable two team tie beat out six teams to win the night's challenge cup. The two winning teams had a successful combination of both industry expertise and student knowledge.

Chef Charlie Baggs shared his widely acknowledged expertise and creativity with the curious audience. He outlined the methods for converting gold standard recipes to commercial formulas and flavour B.A.S.I.C.S. The presentation specifically looked at the use of functional ingredients, importance and handling of prototypes, conversion to formulas, market research, preparation of



*BCFT Student Representatives with Chef Charlie*



*Chef Charlie Baggs*

samples, and production processes. Chef Charlie inspired sensory and consumer insight as the foundation for culinary product development and perception as the link to great products.

Thanks to the generous turn out of door prize donations the night concluded on a high note, where many attendees did not leave empty handed.

On behalf of the BCFT student executive we personally thank Chef Charlie for his passionate presentation on The

Value of Gold Standard Recipes and their Role in Product Development. We also acknowledge the support of the event by IFT through the Distinguished Lectureship Program.

## ***A special thanks to BCFT Students Night 2009 Donors:***

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

# 15<sup>th</sup> 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 Wheelright, 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**. Please join Guylaine Trachy, Technical Director at Kerry for the answer to your questions – What is a functional ingredient in food and why are we using it?

What is a functional ingredient in food and why are we using it? This is the general question that we will answer during this presentation. First we will review the history of functional ingredients and their relationship with trends over the years. We will look at the most important functional ingredients in various food categories including beverages, bars, bakery, confectionary, and dairy. We will discuss proteins, gums, enzymes, emulsifiers, antioxidants, fibers, vitamins and other nutraceutical ingredients. We will also discuss flavor as a functional ingredient that can be used as a masking agent or to replace salt, cocoa, sugar, fat and more.

**Presentation 4** will be offered by **Ecolab, The Food & Beverage Division**. The Food & Beverage Division of Ecolab is the leading provider of critical environment sanitation products and systems for the dairy, food and beverage processing, dairy agricultural and pharmaceutical markets. By meeting high standards of sanitation and service, Ecolab has gained an increasing amount of business from major corporate and regional customers throughout the world.

Ecolab provides a comprehensive program that combines Integrated Intervention Systems with thorough Operational Productivity Services, customized for each processing facility's unique operating conditions.

Please join Terry Lum for a discussion about the Effective Use of Chemical in Sanitation of Niche Areas. Terry will review the importance of cleaning a production plant, and answer questions of what, where, and when we should be cleaning. In addition, he will provide information on how to clean and who is responsible for the cleanliness of the plant. Lastly, he will review monitoring steps to ensure the effectiveness of the sanitation program.



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# SUPPLIERS' NIGHT FREE SEMINARS

When: February 25, 2009  
 Time: Seminar 1 and 2 held concurrently from **1:30 to 2:30pm**  
 Seminar 3 and 4 held concurrently from **2:30 to 3:30pm**  
 Where: **Coastal Hotel and Convention Centre**,  
 20393 Fraser Highway  
 Langley, B.C.  
 Tel: 604-530-1500

## 1. 3M CANADA COMPANY

Topic: *Environmental Monitoring & 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

Topic: *What is a functional ingredient in food, and why are we using it?*  
 Speaker: Guylaine Trachy, Technical Director

## 4. ECOLAB, THE FOOD & BEVERAGE DIVISION

Topic: *Effective Use of Chemical in Sanitation of Niche Areas*  
 Speaker: Terry Lum  
 Account Manager

Registration: [thu.pham@olympicdairy.com](mailto:thu.pham@olympicdairy.com)  
 Deadline: February 20, 2009  
**Seats are limited.**

**Please register early to attend.**  
 Fee: Complimentary of Suppliers' Night Show Registration

## 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, 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](mailto:webmaster@bcft.ca).



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