



# TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

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## 2009/2010 BCFT EXECUTIVE

NAME	POSITION	EMAIL
Chair	Peter Taylor	taylor58@telus.net
Secretary	Reena Mistry	rmistry@interchange.ubc.ca
Treasurer/Suppliers Night	Thu Pham	tbpham@olympicdiary.com
Membership Chair	Theresia Leung	teecubed09@yahoo.ca
Event & PayPal Registration	Christine Scaman	cscaman@interchange.ubc.ca
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Suppliers Night	Ian Smith	ian.smith@kerry.com
Golf Tournament	Sandy Conroy	sandy.conroy@univarcanada.com
Website, Employment Services & Program Committee	Melanie Thomson	mthomson@bdo.ca
Suppliers Night & Program Committee	Mike Dolling	mdolling@canadacolors.com
Program Committee	Kyrsten Dewinetz	kdewinetz@nealanders.com
Director at Large	Kim Mayes	kfmayes@hotmail.com
Director at Large	Gary Sandberg	gary_sandberg@bcit.ca
BCIT Student Rep	Maggie Ho	
BCIT Student Rep	Essie Gonzalez	
BCIT Student Rep	Suzanne Lee	
UBC Student Rep	Nicole Stavro-Leanoff	nstavroleanoff@gmail.com
UBC Student Rep	Joo Eun (June) Lee	jool@interchange.ubc.ca
UBC Student Rep	Yat Fei (Charles) Lee	charlee3@gmail.com

## CALENDAR OF EVENTS

1. Tuesday, April 27, 2010

What: BCFT Suppliers' Night

For more information please visit: [www.bcft.ca](http://www.bcft.ca)

When: 4:00 pm – 7:30 pm

Where: Delta Burnaby Hotel and Conference Center  
4331 Dominion Street, Burnaby, BC

2. Wednesday, April 28, 2010

What: Webinar on Global Food Safety Initiative (GFSI)

When: 10 a.m.

3. Sunday, May 30, 2010 to Tuesday, June 1, 2010

What: 2010 CIFST/ AAFC Conference "Safe and Healthy Food: Harvesting the Science"

For more information please visit: [www.cifst.ca](http://www.cifst.ca)

Where: Fairmont Winnipeg Hotel,  
2 Lombard Place, Winnipeg, MB

4. Friday, June 4, 2010

What: Annual BCFT Golf Tournament and Banquet

When: First tee time is 1:00pm

Where: Eaglequest Coyote Creek  
7778 152nd Street, Surrey, BC



**Dennis McTavish**  
Account Manager

tel: 604.575.3188

fax: 604.575.3184

[dennis@dempseycorporation.com](mailto:dennis@dempseycorporation.com)  
[www.dempseycorporation.com](http://www.dempseycorporation.com)

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## 2010 Annual BCFT Supplier's Night And Free Seminars

BC Food Technologists Association welcomes you to our 16th Annual Supplier's Night event to be held on Tuesday April 27th, 2010. Please note, due to the Vancouver Olympics, we have changed the date of this event and moved to a new location.

Details on the BCFT Supplier's Night event (new date and location):

Date: Tuesday, April 27, 2010  
 Seminars: 1:30 pm to 3:30 pm  
 Show: 4:00 pm to 7:30 pm  
 Place: Delta Hotel and Conference Centre  
 4331 Dominion Street, Burnaby, BC  
 Telephone: (604) 453-0750  
 Cost: Members \$5  
 Non-members \$10  
 Students \$5

4 Free seminars offered by Grain Processing Corporation, Richardson Nutrition, TIC Gum, and Maxxam Analytics.

Times: 2 seminars from 1:30 pm to 2:30 pm  
 2 seminars from 2:30 pm to 3:30 pm  
 Cost: None, pre-registration is required

Attendees of the seminars will receive discount admission to the Supplier's Night Show; pre-registration is mandatory as there is a 20 person limit per seminar. Deadline for seminar registration is April 19, 2010. Please register with Thu Pham at [thu.pham@olympicdairy.com](mailto:thu.pham@olympicdairy.com).

### SEMINAR 1

Time: 1:30 pm to 2:30 pm  
 Presenting co.: Grain Processing Corporation  
 Speaker: Celeste Sullivan, Technical Manager  
 (Food Applications)  
 Topic: TBA

### SEMINAR 2

Time: 1:30 pm to 2:30 pm  
 Presenting co.: Richardson Nutrition  
 Speaker: Lloyd Watt, Canadian Ingredient/  
 Bakery Division Manager  
 Topic: The Future of Oil, Shortening  
 & Margarine for Canada & US

### SEMINAR 3

Time: 2:30 pm to 3:30 pm  
 Presenting co.: TIC Gum  
 Speaker: Kimio Tsuchiya, Strategic Account Manager  
 Topic: TBA

### SEMINAR 4

Time: 2:30 pm to 3:30 pm  
 Presenting co.: Maxxam Analytics  
 Speaker: Peter Taylor, Business Development  
 Topic: Introduction to Rapid Microbiological  
 Analysis For Regulated Food Industries  
 Using PCR Technology

We look forward to seeing you on Tuesday, April 27th, 2010. For more information, please visit our website at <http://www.bcft.ca/suppnight.htm>.

**Grain Processing Corporation (GPC)** is a leading manufacturer and worldwide marketer of corn-based products including maltodextrins, corn syrup solids, and starches for the food, pharmaceutical, and personal care markets; ethyl alcohol for beverage and industrial use; starches for the paper, corrugated box, textile, and wallboard industries; corn oil; animal feed ingredients, and pet care products. GPC is a privately owned company with a solid history and the vision for continued success in the future. For more information, please visit [www.grainprocessing.com](http://www.grainprocessing.com) or contact:

*Celeste Sullivan, Technical Manager, Food Applications*  
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[Celeste\\_sullivan@grainprocessing.com](mailto:Celeste_sullivan@grainprocessing.com)

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*Lloyd Watt, Canadian Industrial & Bakery Manager*  
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*Peter Taylor*  
 Tel: 604-734-7276; Cell: 604-506-0686  
[Peter.taylor@maxxamanalytics.com](mailto:Peter.taylor@maxxamanalytics.com)

# Brewery tour at Granville Island

Submitted by June Lee

It was cold afternoon and the BCFT student members were looking for a place to celebrate their first week back to school. The Granville Island Brewery tour was a perfect chance! The tour was organized by UBC-BCFT representatives to learn about the beer making process; moreover, to appreciate the time and effort that is being put onto the production of one beer. This tour was opened to both UBC and BCIT students. Over 16 students were signed up for the tour and we planned two different days in order to accommodate students' busy schedules.

The Granville Island Brewery was the first microbrewery in Canada. It opened its doors in 1984 and ever since that time, it provides natural and in-

novative beers to its local neighborhoods. Jessie gave us the tour of the brewery and took us through the processes of making a beer. His tour started with a very important question. What are the ingredients for making beer? With no hesitation, the food science students said 'malted barley, hops, yeast and water.' The students were very engaged and asked several questions during tour. The one hour tour went by quite quickly.

After the tour, we had a chance to test the four different kinds of beers. Everyone had a chance to relax, socialize with fellow students and enjoy their time at



*BCFT student members enjoy some beers at Granville Island Brewery.*

the Granville Island Brewery.

We would like to take this opportunity to thank BCFT for sponsoring 2010 Granville Island Brewery tour.



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# UBC BCFT Students Storm Portland, Oregon

Submitted by Reena Mistry

On April 2nd, 2010, ten UBC students headed to Portland, Oregon for the 2010 IFT Student Association (IFTSA) Pacific West Area Meeting and College Bowl. Fighting the treacherous road conditions and ridiculously long line up at the border, they made it there safely and just in time to meet a few of the other student IFT members from Oregon State University, UC Davis, California State University Fresno, Washington State University, and University of Idaho. The annual Pac-West Area Meeting serves as a preliminary round for the IFTSA College Bowl (food science and IFT trivia competition) to see which university will represent the Pac-West area at the IFT Annual Meeting College Bowl competing against the winners of the other areas' universities. Additionally, the area meeting serves as a grounds for the different universities to learn what



UBC BCFT Students at the Oregon State University Food Innovation Center (FIC); From left to right: Andrea Goldson, Erika Sandoval, Molly Morgan, Peter Jenkelunas, June Lee, Tiffany Ho, Angie Dueck, Charmaine Koo, Keely Johnston, and Reena Mistry.

each other has done in their respective food science clubs.

The meeting began on Saturday, April 3rd at 10:00 am at the Oregon State University Food Innovation Center (FIC). The FIC is a resource for client based Product and Process Development, Packaging Engineering and Shelf Life Studies, and Consumer Sensory Testing (<http://fic.oregonstate.edu/>). The tour of the FIC showed a top-of-the-line sensory testing booths, a large texture analyzer, as well as a commercial kitchen with all the product development tools a food scien-



Andrea Bouma, IFTSA President Elect, chats with UBC's June Lee, Erika Sandoval, Andrea Goldson, and Reena Mistry (photo by Tomomi Fujimaru)



Michael Morrissey, Superintendent of the FIC, leading the tour of the FIC.

tist can imagine. At the end of the tour, a sensory competition between the schools awaited the students. Four different flavoured gelatin samples were given, but the colour of each gelatin sample does not match the flavour. The aim was to correctly guess the correct flavour of each gelatin. The two teams with the most correct responses won prizes from Tazo Tea and Beaver Mustard. UBC was a proud 2nd place winner of this competition with 12/20 correct responses!

After lunch, the College Bowl competition commenced and Washington State University emerged as the winner! UBC didn't participate in the College Bowl since it's not yet recognized as an official IFTSA chapter. The day continued with a tour of Bridgeport Brewery, where students were inspired by the potential of a brewery to be sustainable. Bridgeport Brewery recycles all their glass waste into new beer bottles, treats their own waste water before returning into the city's water system, sends the spent grains to farms for animal feed, and composts all other organic waste. To end the evening, an industry mixer was held where students gained insight about getting ahead in the industry from the IFT industry members, all while playing a fun food-based trivia game. UBC food science students left Portland that weekend and motivated and inspired to get more involved within IFT and BCFT and gain a better understanding of the food industry.

A BIG thank you to BCFT for the support, and to Linda Wechsler, the 2009-2010 IFTSA Pac-West Area Representative for organizing a great weekend!



Tour of the Widmer Brewery



# BCFT Annual Golf Tournament & Banquet

BCFT invites you to the annual golf tournament and banquet to be held at Eaglequest Coyote Creek in Surrey, on Friday June 4, 2010. The BCFT social event of the year will include golf, dinner and door prizes. Guests are welcome.

Eaglequest Coyote Creek is an 18 hole mid length golf course. The course layout takes advantage of a beautiful tree-lined setting and a creek that strategically comes into play on a number of holes. The event is designed as a "Texas Scramble" (best ball), so we play on teams of three or four. All levels of players are welcome. The first tee time is 1:00 pm. It is requested that you arrive 30 minutes prior to your scheduled tee time. Standard golf attire is required, and club and pull cart rental is available for an additional fee.

Banquet dinner will be steak, wild salmon or chicken.

Costs: For golf only - \$40.00

For banquet only: \$20 for students, \$35 for BCFT members, \$40 for non-members

Final registration and payment for golf and banquet is May 25, 2010. Registration after this date is subject to an extra \$15. Please contact Christine Scaman at Christine.scaman@ubc.ca for banquet dinner selection, and payment for dinner and/or golf. Payment can be made by Paypal or with a major credit card. There will be no registration at the door. Please contact Sandy Conroy at sandy.conroy@univarcana.com for golf details.

As always, please participate in the opportunity to promote your business and products. Donations for the door prize gala are always greatly appreciated. If you wish to donate, please contact Nancy Ross at info@foodquality.ca.

Please come out and enjoy good food in the company of fellow food technologists.

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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)

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



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This webinar will discuss the programs recognized by major food retailers and branded food companies. It is designed for local and international manufacturers of branded food items and their suppliers.

- Learn the modifications needed in your management systems to meet the requirements of GFSI recognized standards.
- Gain an overview of how you can construct a single, complete food safety and quality management program covering any combination of the GFSI recognized standards and ISO 22000, 9001, ISO 14001, OHSAS 18001, and GMP.

#### Date and Time:

- **April 28, 2010**

10:00 a.m. Pacific Standard Time (BC)

1:00 p.m. Eastern Daylight Time (New York)

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