



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
Published by B. C. Food Technologists
July 2010 Volume 59, No. 9

2009/2010 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. September 29, 2010

What: BCFT Annual General Meeting

When: 6:00 pm to 8:00 pm

Where: Delta Burnaby Hotel & Conference Centre
4331 Dominion Street, Burnaby, BC

Details: Beverages and appetizers served. Open to all members in good standing with BCFT (through CIFST or IFT).

Please register with Christine Scaman at
christine.scaman@ubc.ca

For more info or to request agenda items, please contact
Peter Taylor: taylor58@telus.net or 604-506-0686

2. October 7th, 2010

What: BC Food Protection Association
Speaker's Evening

Topic: Food Allergens

When: TBA

Where: Italian Cultural Centre
3075 Slocan Street, Vancouver, BC



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CIFST/AAFC Conference 2010

Safe and Healthy Food: Harvesting the Science

By Peter Taylor

With support from BCFT, I was able to attend the 49th conference for the Canadian Institute of Food Science and Technology (CIFST) which took place in Winnipeg Manitoba this year and represent the BC Chapter. This year's theme "Safe and Healthy Food: Harvesting the Science" highlighted the opportunities for utilizing science and technology to improve the safety and health of our food supply; a common goal that unites a broad spectrum of food and agri-food disciplines. The conference experience was a unique forum for learning, sharing and networking between industry, government and academia working in the agri-food sector.

The opening Keynote Speaker Stephen Lewis, Professor in Global Health, McMaster University, set the stage by bringing an insightful perspective to our roles in the global context of food security. Even if you did not agree with his politics, his speech was interesting and well received.

The keynote speech was followed by a two-day line up of industry symposia and technical presentations, including a special session on food and health challenges and opportunities for Aboriginal Peoples. A summary of the conference can be provided by contacting me at taylor58@telus.net.

The innovative program featured such topics as traceability, food safety, functional foods and nutraceuticals, dietary fibre, food processing and innovation, commercialization and more. A myriad of poster displays and industry trade booths was another way to learn about cutting edge science and business opportunities.

The Student Challenge was won by UBC. BCFT provided financial support for the UBC team to attend the conference. Congratulations to Sara Saberi, Keely Johnston, Jay Martiniuk and Angie Dueck.

BC was well represented at the annual CIFST awards presentation by winning 3 awards of the 5 presentations.



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British Columbia Produces Award Winners!

By Anne McCannel

British Columbia was well represented at the national Canadian Institute of Food Science and Technology (CIFST) awards ceremony held at the CIFST / AAFC conference in Winnipeg in May.

ENWAVE CORPORATION received the Gordon Royal Maybee award, which honours their outstanding contribution to the food sector through the development of commercial-scale vacuum-microwave drying equipment and processes designed to replace freeze drying. Enwave sold and licensed its first commercial dryer in March 2009 to one of B.C.'s largest blueberry producers for the production of a new consumer product, crunchy "puffed" blueberries. The company recently announced plans to open a pilot plant adjacent to its engineering operation. This will allow the company to expand its marketing and sales efforts by providing larger-scale trial runs for product development.

DR. EUNICE LI-CHAN, Professor, Food, Nutrition and Health, UBC, received the William J. Eva award. This recognizes her outstanding contribution to food science through research and service. Dr. Li-Chan's area of research has focused on the understanding of the relationship between molecular structure and function of protein and peptides. She has published over 100 articles in refereed journals, and many others in non-refereed publications. She is exceptional in her ability to offer technical direction and leadership, and has inspired many young food scientists through her teaching at UBC.

REBECCA ROBERTSON, Research Associate for the Integrative Bioscience Research Cluster at BCIT and



BC participants at the CIFST conference include (l to r): Reihaneh Noorbakhsh, Eunice Li-Chan, Angie Dueck, Jay Martiniuk, Keely Johnston, Sara Saberi and Tim Durance

MFS Practicum Coordinator at UBC, was acknowledged with the Food Production award. This award recognizes her exceptional contribution to the food processing industry in the area of Quality Assurance. Rebecca has specialized in the area of food safety, and worked with many different food processors in British Columbia. She is committed to enhancing British Columbia's capacity for technology transfer and development, and is chairing the Steering Committee that is working to establish a BC Agri-Food Centre.

The UBC team of students **SARA SABERI, KEELY JOHNSTON, JAY MARTINIUK AND ANGIE DUECK** were recognized champions in the Marvin Tung Challenge Cup, defeating teams from the University of Saskatchewan, University of Manitoba, and Ryerson.

Sincere congratulations are extended to all winners.

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UBC wins the 2010 CIFST Student Challenge

By Jay Martiniuk

Four students from UBC's Food, Nutrition and Health department attended this year's CIFST/AAFC conference in Winnipeg, MB to compete as a team in the conference Student Challenge. Structured in a timed, Jeopardy!-style format, the competition tested the knowledge of four student teams from food science and nutrition programs across Canada, asking questions in the areas of nutrition, food chemistry, microbiology and processing. Team members Angie Dueck, Keely Johnston, Jay Martiniuk and Sara Saberi finished the preliminary set of round-robin matches in first place, with the University of Saskatchewan in a close second. The final match against the U of S was close, but UBC finished the last round of questions ahead of the other team, winning the competition. Each student was awarded 150 dollars and the team was able to take the Marvin S. Tung Memorial Trophy back to UBC, where it is proudly on display in the Food, Nutrition and Health Building. Thanks to all the other UBC attendees for their support in the audience!

Attending the conference was a fantastic experience for all the team members, not just because of the competition, but because of the opportunity to learn about the latest research in food science and also to meet other students, researchers and industry professionals from across the country. The team is extremely grateful for all of the support given by BCFT and the UBC FNH department – without it, attending and competing at the conference would not have been possible. The team would also like to thank Dr. Chris Scaman for her help in organizing the team, and Natalia Saenz for her competition advice.

BCFT 2010 Annual Golf Tournament



The BCFT 2010 golf tournament and banquet was held on June 4th at Eaglequest Coyote Creek Golf Course in Surrey for the second year in a row. The weather was sunny and hot and all of the golfers had fun. Winners of the event included:

Ladies Longest Drive: Lucie Nicholls

Men's Longest Drive: Joe Buckman

Ladies KP: Lucie Nicholls

Men's KP: Dave Campfield

Winning Team: The team shot 6 under par.

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BC Food Safety Stakeholders Group Initiative on Food Safety Policy for BC

BACKGROUND

The BC Food Safety Stakeholders Group (BC FSSG) was formed in late 2009 to provide a forum for stakeholders throughout the food chain in British Columbia. BCFT has representation in this stakeholder group. The BCFSSG has begun an initiative to develop a multi-year strategic plan to advance food safety in BC. The objective of this plan is to capture and articulate a common set of needs including:

- 1) Creating a system level view of food safety in BC
- 2) Systematically identifying and prioritizing BC food safety issues
- 3) Harmonizing BC food safety strategy with relevant national strategies
- 4) Focusing BC efforts on those activities most important and relevant to the broad set of stakeholders involved in BC food safety

The strategic plan will be a key document for the BC FSSG from which to guide planning, initiatives and coordination of agri-food related activities, communication and policy.

The BCFSSG represents a BC industry wide forum to focus efforts and provide a discussion forum for all agri-food stakeholders across the province. This coordination aims to provide many benefits to stakeholders including policy clarity, sharing of resources and a forum to voice concerns.

DEVELOPING THE PLAN

The approach taken to develop the strategic plan is one of collaboration. There are 19 unique stakeholders currently represented within the group covering large and small industry, government, academia and the public.

At the most recent meeting of the BC FSSG, members agreed on an approach to developing a strategic plan for public release over the next six months. During this time, a combination of workshops, interviews and review sessions will be utilized to gain agreement on a common vision and initiatives to support the vision. This approach will ensure all perspectives

are captured, discussed and represented in the formulation of the strategic plan.

The intent, and indeed challenge, of the plan is to articulate the top agri-food priorities and initiatives to improve food safety while fostering a viable industry and protecting consumer choice.

NEXT STEPS

Further to the collaborative approach, the next priority is to focus on gathering perspectives on various agri-food issues, challenges and opportunities. To accomplish this, each member organization will have the opportunity to contribute to the collection of perspectives through individual interviews and subsequent workshop sessions.

This information will be collected and grouped into a collection of themes from which to drive common strategic themes and initiatives. The group will then begin the process of reviewing and refining the messages to ensure their constituent perspectives are addressed, accurately represented and concisely described.

CONTACT

If you have any questions or concerns relating to the BCFSSG, please contact Peter Taylor with BCFT at taylor58@telus.net.



The BCFT Is Looking For You!

As you know the BCFT is run entirely by volunteers and once again we are soliciting members for their interest in participating in next year's executive. We will have a number of vacancies to fill. Help keep our flame burning bright.

If you are interested in volunteering please contact Peter Taylor - ptaylor@bcft.ca.



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NUTRISUN oil will provide the food industry with a much-needed healthy alternative to highly saturated oils such as coconut and palm and is a replacement for fully or partially hydrogenated fats. This innovative new oil suits the needs for food applications in frying oils, bakery products, margarines, ice creams, chocolates, and other foods which require the use of stable fats.

Intellectual property rights for NUTRISUN oil are owned by Advanta, a leading company in the global seeds and oils market, with worldwide commercial presence. The sunflower crop is grown, processed and delivered by Technology Crops International, a global leader in the evaluation, development, commercialization, and delivery of new and high-value strategic oilseed crops.

“In recent years, the Canadian food industry has faced a tremendous challenge of finding replacements for unhealthy fats in foods, while maintaining product taste and texture,” says John Sandbakken, International Marketing Director for the National Sunflower Association. “NUTRISUN was developed using conventional hybrid plant breeding methods and contains high levels of both oleic and stearic fatty acids which will help food manufacturers reduce trans and unhealthy saturated fats such as palmitic and myristic in their products.”

Oleic acid is a monounsaturated fat that lowers LDL cholesterol and thus is considered to be heart healthy. Stearic acid is the only saturated fatty acid considered to be a “neutral” fatty acid since it does not negatively affect blood cholesterol levels.

Health Canada has recommended that Canadian food manufacturers adopt the recommendations of the Trans Fat Task Force which state that the level of trans fat in processed foods should be limited to two per cent of the total fat content for vegetable oils and soft, spreadable margarines and should be limited to five per cent of the total fat content for all other foods, including products sold to restaurants.

The first North American commercial crops of NUTRISUN sunflower will be grown later this year, providing initial supplies

of the oil to food companies. Consumer products containing NUTRISUN oil will likely be available by 2012.

For more information or to interview John Sandbakken, please contact:

Krystin Lee or Chris Gould
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NATIONAL SUNFLOWER ASSOCIATION

Based in North Dakota, the National Sunflower Association is a non-profit organization consisting of farmers, processors and exporters. The organization is focused on market development, education, production and utilization research.

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