



# TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER  
Published by B. C. Food Technologists  
September 2010 Volume 60, No. 1

## 2010 / 2011 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 Reg.	Christine Scaman	christine.scaman@ubc.ca
Newsletter Editor	Brian Jang	brian.jang@maxxamalytics.com
Advertising Chair	Nilmini Wijewickreme nilmini.wijewickreme@maxxamalytics.com	
Banquet Chair/Pgm. Comm.	Nancy Ross	info@foodquality.ca
Suppliers Night	Daphne Tsai	daphnetsai@telus.net
Suppliers Night	Ian Smith	ian.smith@kerry.com
Golf Tournament	Sandy Conroy	sandy.conroy@univarcana.com
Website, Employment Services and Program Committee	Melanie Thomson	mthomson.bcft@gmail.com
Suppliers Night and Program Committee	Mike Dolling	mdolling@telus.net
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. 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 - Rapid Detection & Regulatory Requirements  
 When: 5:30 pm to 9:00 pm  
 Where: Italian Cultural Centre  
 3075 Slocan Street, Vancouver, BC

For more information, please visit [www.bcfpa.net](http://www.bcfpa.net)

### 3. NOVEMBER 2010

What: BCFT Seminar  
 Topic: Salt Reduction  
 When: TBA  
 Where: TBA

# In Appreciation

July 28, 2010

Dr Christine Scaman  
British Columbia  
UBC Faculty of Land and Food Systems  
Rm 207-2205 East Mall  
Vancouver, BC V6T 1Z4

Dear BC Food Technologists Executive,

I would like to convey my deepest gratitude for awarding BCFT Graduate Student award of \$1000 to me in December. This award has helped me significantly with tuition in the winter semester, reducing my financial stress load. This scholarship means a lot to me as I have been quite involved with BCFT, the UBC Food Science department, and food science undergraduate students as a teaching assistant, and I have never expected anything in return. It is nice to be recognized for hard work and effort.

I hope that my receiving this award will encourage more graduate students to become involved with BCFT or other professional associations, and enhance the professional development of other undergraduate students. Once again, thank you very much for this opportunity.

Sincerely,

*R. Mistry*


Ms. Reena Mistry  
M. Sc. Food Science Candidate  
University of British Columbia



## 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.



**Dennis McTavish**  
Account Manager

tel: 604.575.3188  
fax: 604.575.3184  
cell: 778.839.1432  
TF: 1.800.268.6798  
dennis@dempseycorporation.com  
www.dempseycorporation.com


18663-60A Avenue  
Surrey, British Columbia  
Canada V3S 7P4



**Bruce Larkin B.Sc.**  
Technical Sales Representative  
Food  
blarkin@lvlomas.com

1587 Derwent Way,  
Delta, British Columbia V3M 6K8  
Tel: 604 521 7779  
TF: 1 800 668 1221  
Fax: 604 521 2323  
Cell: 604 619 2870  
www.lvlomas.com

TORONTO MONTREAL VANCOUVER PORTLAND SEATTLE SHANGHAI



**Nancy Metcalfe**  
Sr. Account Representative  
Microbiology Products

3M Canada Company

804 Carleton Court, Annacis Island  
Delta, BC V3M 3M1  
604 463 8374 Tel. Home Office  
800 265 1840 Toll Free 7423  
778 772 3716 Cell  
800 665 4759 Fax Orders  
nametcalfe@mmm.com



**Vernon Lo, M.Sc.**  
Western Region Sales Manager

130- 18279 Blundell Road  
Richmond, British Columbia  
Canada  
V6W 1L8

Cell: (778) 245-2211  
Email: vlo@debro.com

Customer Service  
Tel: 1-866-294-7914  
Fax: 1-877-294-7929  
customerservice@debro.com

# 2010 IFT Annual Meeting and Food Expo



*Reena Mistry (BCFT Secretary 2009-present) and Paul Cole (Puget Sound IFT Section) at the 2010 IFT Annual Meeting and Food Expo.*

## By Reena Mistry

The 2010 IFT Annual Meeting and Food Expo (AMFE) welcomed 21,500 registrants this year. The event was a great success that brought together professionals involved in both the science and the business of food - experts from around the world from industry, academia, and government. There were 1,000 companies exhibiting in more than 2,100 booths at McCormick Place Convention Center in Chicago, Illinois. Among the exhibit was Bell Flavours and Fragrances, where Paul Cole (from the Puget Sound IFT Section; you may remember him from the BCFT 2010 Golf and Banquet) greeted me with a welcoming smile. Other noteworthy booths included Traina Dried Fruit, Inc., which created dried fruit and vegetable wraps to use on sushi instead of seaweed, as a potential application, and Enwave from Vancouver. Enwave was a 2009 IFT Innovation Award winner for its nutraREV Dehydration Technology. The radiant energy vacuum technology delivers rapid, low-temperature dehydration of fruits, vegetables, snack foods, and herbs. It uses less than one-third the energy of freeze drying with one-sixth the capital cost. See Dr. Tim Durance in the YouTube video of the award <http://www.youtube.com/watch?v=Wp6XzW1YKxM> (Enwave appears at 1 minute 58 seconds).

The opening session introduced Daniel Pink, an American author whose books focus on the changing world of the workplace. Mr. Pink spoke about three basic motivators of job performance—autonomy, mastery, and purpose. He also gave a few suggestions on how to utilize these concepts in the workplace. For a more in depth review of this session, see the IFT article about the opening session by Mary Ellen Kuhn <http://live.ift.org/2010/07/18/daniel-pink-dissects-motivation-science/>.

This year was also the 10th anniversary for the IFT Foundation's Annual 5K Fun Run and Walk, in which I had the opportunity to participate in. The run took place at Grant Park along the Lakeside with a beautiful view of the Chicago skyline. The Fun Run helped raise over \$75,000 for IFT's Feeding Tomorrow scholarships, with a record number of participants - 600 people registered. Currently, I am also a recipient of an IFT Foundation Award, so it was nice to give back.

The experience of attending the AMFE was invaluable, especially for the networking opportunities that were presented. This was by far, the largest food expo I have ever experienced and I look forward to returning to the 2011 IFT AMFE in New Orleans, Louisiana.



*Parastoo Yaghmaee (from Vancouver's own Enwave Corp.) and Reena Mistry.*



### Sandy Conroy

Sales Representative  
Food and Pharmaceuticals

### Univar Canada Ltd.

9800 Van Horne Way  
Richmond, BC  
V6X 1W5

Tel 604 273 1441  
Cell 604 813 9996  
Fax 604 231 5294  
TF 1 800 663 9628 (BC Only)  
[sandy.conroy@univarcanada.com](mailto:sandy.conroy@univarcanada.com)  
[www.univarcanada.com](http://www.univarcanada.com)



### Michael Dolling

REGION MANAGER • WESTERN CANADA

[mdolling@nealanders.com](mailto:mdolling@nealanders.com)

#201-7950 Huston Road, Delta, BC V4G 1C2

PHONE 604-940-4181 CELL 604-940-4180

FAX 604-940-4180 [www.nealanders.com](http://www.nealanders.com)

TORONTO MONTREAL VANCOUVER CALGARY EDMONTON



## Think About Advertising in Tech Talk

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 more than 300 individuals. For complete details on placing your ad in **Tech Talk**, contact:

Nilmini Wijewickreme, Maxxam Analytics  
4606 Canada Way, Burnaby, BC, V5G 1K5  
Tel: 604-734-7276 | Fax: 604-731-2386  
E-mail: nilmini.wijewickreme@maxxamanalytics.com

We accept ready-to-print copy of your ad in PDF or TIFF format in color or black and white, or a hard copy of business cards. The advertisements also can be sent via e-mail in any sort of digital format. For example, a high-resolution (300 dpi or better) scanned copy, or digital format (e.g., EPS or PDF) of the ad.

Business card	(4" x 2")	\$30
Page Sponsor	(8" x 2")	\$50
¼ Page Sponsor	(4" x 5")	\$60
½ Page Sponsor	(4" x 10")	\$90
Full Page Sponsor	(8" x 10")	\$150

*Rates indicated are on per issue basis. Discounts up to 10% are available for advertising in multiple issues.*

## For 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)





Quadra Chemicals Ltd.  
7930 Vantage Way, Delta, British Columbia V4G 1A8

**Henry Wu**  
Inside Sales Representative  
Nutritional and Functional Ingredients

e [henry\\_wu@quadrachemicals.com](mailto:henry_wu@quadrachemicals.com)  
t 604.940.2830 ext. 319  
f 604.940.1626  
c 604.340.3925

customer service  
800.665.6553 [www.quadrachemicals.com](http://www.quadrachemicals.com)








Quadra Chemicals Ltd.  
7930 Vantage Way, Delta, British Columbia V4G 1A8

**Cindy Armstrong**  
Senior Account Manager

e [cindy\\_armstrong@quadrachemicals.com](mailto:cindy_armstrong@quadrachemicals.com)  
t 604.940.2830 ext. 325  
f 604.940.1626  
c 778.227.4620

customer service  
800.665.6553  
[www.quadrachemicals.com](http://www.quadrachemicals.com)






Suppliers to the Food and Beverage Industry.

### FRUIT INGREDIENTS

Aromas/Essences  
Concentrates  
Crushed  
Diced  
Dried  
Flakes  
Fresh  
Frozen  
Pastes  
Peels  
Powders  
Purees

Tel: (604) 273-4641 Fax: (604) 273-7710

**Agrisource Food Products Inc.**  
16291 River Road,  
Richmond, BC V6V 1L7  
Canada

# Why do food manufacturers prefer Sunflower oil?

## Here's why...

“ In Snax Pita Crisps are baked in sun oil giving them a **light taste** and a **longer shelf life**. ”

Luc Prévost, VP Sales and Marketing,  
**IN FOODS INC.**

“ The neutral taste of sun oil allows the **true flavour** of the herbs and spices to come through in our Wildly Delicious Bread Dippers. Sun oil is also **high in Vitamin E** and has **longer shelf stability** than other oils, making it ideal for our premium products. ”

Cathie Wauchope, Manager Q&A and R&D,  
**WILDLY DELICIOUS® FINE FOODS**

“ We make our popcorn fresh daily at over 68 Kernels stores across the country. We pride ourselves in using Sunflower Oil for its profile and **stability** even when popping at **high temperatures**. ”

Carolyn Macgregor, Brand Enforcer,  
**KERNELS POPCORN LIMITED**

75% of Canadians indicate that they are interested in purchasing products made with sun oil,<sup>1</sup> **why not switch to sun oil today!**



### To Purchase Sunflower Oil:

Sunflower oil creates products that stand out from your competition. If you would like to set up a test contact one of the suppliers listed below:

ADM – 800-637-5866 x 2319

Cargill – 905-333-8794

Fazio Foods International Ltd. – 604-253-2668

LV Lomas Ltd – 905-458-1555

Nealanders International Inc. – 800-263-1939

Sager Food Products Inc. – 514-643-4887

### Organic and Conventional Expeller-Pressed

SunOpta Grains & Foods Group – 707 658-1650

Wilbur Ellis Company – 519-735-7441



Buy USA Sunflower Oil | [www.sunflowernsa.com](http://www.sunflowernsa.com)



**Lucie Nicholls**  
General Manager

#212-1515 Broadway Street  
Port Coquitlam, BC  
V3C 6M2 Canada

Tel: 604-468-9800  
Toll Free: 1-866-468-9800  
Fax: 604-468-9801  
Cell: 604-866-9804  
www.carmiflavors.com  
lucienicholls@carmiflavors.com

**BRITISH CANADIAN IMPORTERS**  
(VANCOUVER) LIMITED



7588 Winston Street  
Burnaby, British Columbia  
Canada V5A 4X5

**Gordon Groundwater**

Direct: 778-371-7933  
Cell: 604-839-0249

Office Tel: 604-681-3554  
Fax: 604-681-0567

email: ggroundwater@bcimporters.net



Consumer Testings Services

**Ron Kuriyedath**  
Chief Chemist  
Agri-Food Laboratories

SGS Canada Inc.  
50-655 W. Kent Avenue N.  
Vancouver, BC V6P 6T7  
www.ca.sgs.com

t (604) 324-1166  
1-877-728-1188  
f (604) 324-1177  
e Ron.kuriyedath@sgs.com



**Canada Colors and Chemicals Limited**

**Katherine Ray**

TECHNICAL SPECIALIST  
Tel: (604) 468-2621 Cellular: (604) 349-6185  
E-mail: kray@canadacolors.com

1071 Cliveden Avenue, Annacis Island  
Delta, British Columbia V3M 6N4  
Customer Service/Order Desk:  
Tel: (604) 525-3326 Fax: (604) 525-8409  
Toll Free: 1-877-698-6620  
Website: www.canadacolors.com



## Expertise in Food Analysis

- Microbiology
- Food Chemistry
- Nutritional Labelling
- Residue Testing
- Environmental Monitoring

Tel: 604 734 7276  
Toll free: 1 800 665 8566  
foodsafety-yvr@maxxamanalytics.com

www.maxxam.ca