



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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2010 / 2011 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. BCFT SEMINAR

When: Thursday, November 25, 2010, 6:00 pm
What: BCFT Seminar
Topic: Salt Reduction
Where: Vancouver Airport Marriott Hotel
7571 Westminister Highway, Richmond

2. 2011 PACIFIC FISH TECHNOLOGIST CONFERENCE

When: Sunday, February 13 to
Wednesday February 16, 2011
Where: Coast Plaza Hotel and Suites
1763 Comox Street, Vancouver
For more information, please visit
www.pffish.net

3. FOOD SAFETY TRAINING COURSE

When: Thursday, February 17 to
Friday, February 18, 2011
9:00am – 4:00pm each day
What: NCSI presents a training course
in food safety:
Interpreting the BRC Global
Food Standard
Where: 1066 West Hastings Street, Vancouver
20th & 23rd Floors
The cost is US\$500 per delegate. Delegates can
register here:
<http://www.cvent.com/EVENTS/Info/Summary.aspx?e=12ff5d36-e833-4c1f-8d66-d19b38588c29>

Course information is available here:
<http://ncsiamericas.com/interpreting-the-brc-global-food-standard/>

Message from the Chair

Another BCFT session is about to start. The AGM was held on September 29th, 2010 at the Delta Burnaby Hotel. At that meeting, we ratified the new executive slate and reviewed finances, awards and events from our previous year.

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.

This year will have a dynamic and informative program series with some events announced at AGM. We are also hoping to add a social networking event for 'new' food science professionals to become involved in our association.

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, please 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.

Sincerely,

Peter Taylor

2010/2011 Chair BCFT



Michael Dolling

REGION MANAGER • WESTERN CANADA

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BCFT Fall Technical Seminar: Salt Reduction

Salt's ability to preserve food was a foundation of civilization. It eliminated the dependence on the seasonal availability of food and it allowed travel over long distances. Sodium is an element found in table salt and in many foods in our diet. Some sodium is naturally occurring, but most of it is added to food mainly in the form of salt for a variety of reasons, e.g. to add flavour, ensure food safety and perform many functions related to the texture and structure of foods.

Sodium is an essential nutrient, but while the body needs some sodium to function, too much may lead to high blood pressure, a major risk factor for stroke, heart disease and kidney disease. Heart disease and stroke are leading causes of death and disability in Canada.

Sodium consumption in Canada is currently at an average of 3,400mg/day. Health Canada released the Sodium Reduction Strategy for Canada in July 2010. Recognizing that Canadians consume more than twice the amount of sodium they need The Sodium Reduction Strategy for Canada recommends an interim sodium intake goal of a population average of 2,300 mg of sodium per day to be achieved by 2016. With the Canadian Food Industry under pressure to reach this goal, salt reduction will be a key factor for food manufacturers and suppliers when developing and re-formulating products.

Join the BCFT Fall Technical Seminar on Salt Reduction and listen to our two key speakers discuss the main aspects of salt reduction.

DR. SUSAN BARR

Professor, Food Nutrition and Health, UBC

Essential Information for Industry, Sodium: Setting the Context

DR. GARY SANDBERG

Program Head, Food Technology, BCIT

Overcoming the Technical Challenges of Reduced Salt Formulations

Date: Thursday November 25th

Location: Vancouver Airport Marriott Hotel
7571 Westminister Highway, Richmond

Time: Registration 6:00 PM
Meeting will begin at 6:30 PM

Cost: Members \$25
Students \$15
Non-members and at door \$35

Refreshments will be served between the speakers.
Please register by PayPal.

Report from the 2010 IFT Annual Meeting

By Stella Lukman

On July 17-20, 2010, IFT conducted its annual meeting in Chicago, IL which was attended by food scientists and food industries from nearly 80 countries. The annual meeting began with the IFT award celebration and networking reception where food scientists from around the world can interact and share their experiences and research with each other to broaden their knowledge. I was very fortunate to be given a chance to attend the 2010 IFT Annual Meeting for the second time as a session monitor, an experience which included a partially funded travel grant from BCFT, free registration, and a complimentary shared room from IFT during the conference.



Stella Lukman with student session monitor, Julius Ashirif-Gogofio, from the University of Pennsylvania.



Stella Lukman attended the IFT Annual Meeting 2010 at McCormick Place in Chicago.

During this annual meeting, students were able to attend various scientific sessions, symposium and poster sessions with topics covering food engineering, food chemistry and additives, food microbiology, muscle food and product development division. IFT also supported student research through the IFT Student Association (IFTSA) by conducting various competitions. These competitions included IFTSA undergraduate research, IFSTA Disney Product Development, and developing solutions for developing countries, and an oral presentation competition.

From the exhibition hall, students were able to see many booths and network with representatives from food industries, such as Kraft, Frito Lays, Pepsi Cola, General Mills and TIC Gum. In addition, students were also given an opportunity to have an on-site private interview for job seekers through the IFT Employment Bureau.

In my second year joining the IFT annual conference, I met my colleagues, professors and food scientists from various universities around the world that I had met last year. I began to seek some information about good universities and education opportunities for my masters degree in the future. I feel very fortunate and I am very grateful to BCFT that I had been given a chance to go to the IFT 2010 Annual Meeting as it helped broaden my view as a new graduate about my future career in the food science field around the world.



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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





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2010 BCFT AGM

By Mike Dolling

The BCFT Annual General Meeting was held at the Delta Hotel, Burnaby on Wednesday September 29th. The event was well attended with over 40 members present, taking part in the networking and formal AGM meeting.

Presentations were made on the main activity areas – Introduction/Chair/New Executive (Peter Taylor), Finance (Thu Pham), Awards (Anne McCannel), and Program (Mike Dolling).

Thanks to all those who attended and took part in the event!



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2010 Golf Tournament and Banquet

By Nancy Ross, Banquet Co-chair



Sandy Conroy and I have organized the annual banquet for a number of years now. She did a great job of organizing the tee off times as usual this year but I did a poor job of organizing the door prizes. I had a moment of panic when I realized the banquet was 2 weeks away and I had done nothing about door prizes yet. However, everyone went home happily with a couple of frozen pizzas and some cans of beer –

always a winning combination. The pizzas were donated by Pace Processing and Product Development Ltd. of Surrey, BC and I bought the beer.

I would also like to thank Nealanders International, Maxxam Analytical, Univar Canada, Carmi Flavours and LV Lomas who added many additional gifts to the table. My poor job extended to the record keeping of people who brought gifts to the event so I apologize to those whose names I have missed. Usually when you do a poor job you don't get asked to do it again. However, Sandy has started getting ready for next year's banquet that will be held at Green Acres on June 2, 2010 and she has asked me to help. See you there.

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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