



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER
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CALENDAR OF EVENTS

1. Wednesday, January 26, 2011

What: BC Food Protection Association Annual General Meeting
For more information please visit: www.bcfpa.net
When: 5:30 pm to 9:00 pm
Where: Delta Hotel and Conference Centre
4331 Dominion Street, Burnaby BC

2. Sun., February 13 to Wed., February 16, 2011

What: 2011 Pacific Fish Technologist Conference
For more information, please visit www.pfffish.net
When: TBA
Where: Coast Plaza Hotel and Suites
1763 Comox Street, Vancouver, BC

3. Thu., February 17 to Fri., February 18, 2011

What: NCSI presents a training course in food safety: Interpreting the BRC Global Food Standard
When: 9:00am – 4:00pm each day
Where: 1066 West Hastings Street
20th & 23rd Floors, Vancouver, BC
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/>

4. Wednesday, March 2, 2011

What: 17th Annual Suppliers' Night with 4 Free Seminars. For more information please visit: www.bcft.ca
When: 4:30 pm to 7:00 pm
Where: Delta Hotel and Conference Centre
4331 Dominion Street, Burnaby BC

5. Thursday, June 2, 2011

What: Annual BCFT Golf Tournament and Banquet
When: First tee time is 12:00pm
Banquet to follow at 6:00pm
Where: Greenacres Golf Course, Richmond, BC
5040 No 6 Road, Richmond, BC

2011 Annual BCFT Suppliers' Night and Free Seminars

BC Food Technologists invites you to attend in our 17th Annual Suppliers' Night table top event. Our event will be held on Wednesday March 2nd, 2011.

Our show creates an opportunity for networking and displaying of your products and services to R&D Technologists, Food Scientists, Purchasers, and Senior Managers from leading food and beverage manufacturers in B.C.

With the Vancouver Olympics now behind us, we have been able to return to our seasonal dates to coincide with the Portland and Seattle Supplier's Night Events.

We are excited to return to the same location as last year. It is central and convenient for both suppliers and attendees. More information on accommodations and directions to/from the airport and the Delta Burnaby Hotel and Conference Centre can be found on: www.deltahotels.com. The Delta Burnaby Hotel and Conference Centre is conveniently located off the TransCanada (# 1) Highway near the Willingdon exit in Burnaby, B.C.

Date: Wednesday, March 2, 2011
 Show: 4:00 pm to 7:30 pm
 Place: Delta Hotel and Conference Centre
 4331 Dominion Street, Burnaby, BC
 Ticket Prices: Members \$5
 Non-members \$10
 Students \$5

4 Free seminars will be offered (details beginning on Page 3).

Time: Seminar 1 and 2 held concurrently from
 2:30 to 3:30pm
 Seminar 3 and 4 held concurrently from
 3:30 to 4:30pm
 Cost: None, pre-registration is required

Pre-registration for the seminars is mandatory as there is a 20 person limit per seminar. Deadline for registration is February 16, 2011. Please register with Thu Pham at thu.pham@olympicdairy.com.

For more information, please visit our website at www.bcft.ca or contact:

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Let's Honour BC's Best Through CIFST Awards!

Because BCFT is in the unique position of being a section of CIFST (Canadian Institute of Food Science and Technology) members may be eligible for a wide number of awards, depending on the national organization to which they are affiliated.

CIFST also has several annual awards designed to recognize the "endeavours and contributions of members to the Institute and the food industry". Descriptions and nomination forms can be found at <https://secure.cifst.ca/default.asp?ID=851>. Deadline for CIFST awards nominations is February 28, 2011.

Check out the available awards, and get those nominations in. It's always wonderful to have our members recognized nationally.



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Suppliers' Night Free Seminars

Seminar 1: Salt Reduction

Guyline Trachy, Technical Director

Kerry Ingredients and Flavors

Time and Place: 2:30-3:30pm in the Firenze Room

Sodium reduction is a huge issue for the food industry: we will review the Canadian Government's sodium reduction strategy as well as the sensory and preservative functions of salt. We will explore substitution possibilities and solutions and have a selection of sodium reduced products to taste.

Guyline Trachy is the Technical Director for the flavour division of Kerry Ingredients and Flavours in Canada. She is based at the plant in Granby, Quebec and has worked for the company for 15 years. She is Flavour Chemist certified by The Society of Flavor Chemists in the USA.

Seminar 2: The Global Food Safety Initiative

Merat Moinazad Tehrani, M.Sc., M.Eng.

SGS Lead Auditor, Compliance Vice President at IEH/MEI Labs.

Time and Place: 2:30-3:30pm in the Venezia Room

In the current global market, many major retailers and branded food manufacturers require their suppliers to comply with Global Food Safety Initiative (GFSI) recognized standards. The main schemes currently approved by the GFSI are:

- British Retail Consortium (BRC) Global Standard for Food Safety
- Dutch Hazard Analysis Critical Control Point food safety system (Dutch RvA HACCP)
- Food Safety System Certification (FSSC) 22000
- International Food Standard (IFS)
- Safe Quality Food (SQF)

This seminar is intended to be an overview of the GFSI program to help participants understand the pros & cons of each standard as well as the issues involved with complying with the standards.

Merat Moinazad Tehrani, M.Sc., M.Eng., has more than twenty years of experience in auditing food safety & quality management systems. He is the only RABQSA Certified Food Safety Lead Auditor in the US. In the capacity of Food Safety & Quality Lead Auditor at SGS, Merat has performed numerous audits for food and pharmaceutical manufacturers, laboratories and farms in compliance with ISO, SQF, HACCP, and GxP standards and regulations.

Seminar 3: Health & Functional Foods – Stabilizer Applications and Label Declarations.

Kimio Tsuchiya, Strategic Account Manager

TIC Gums

Time and Place: 3:30-4:30pm in the Firenze Room

This seminar explores the main applications of stabilizers in Health and Functional Foods and the issues related to labeling declarations for health and functional food stabilizers. The seminar covers both theory and applications and will be of interest to anyone involved in the development, production and legislative aspects of such products.

Kimio Tsuchiya, M.Sc., is Strategic Accounts Manager at TIC Gums and works in North America and overseas at the forefront of stabilizer applications. Kimio has over twenty years of experience working in the field and assisting customers with formulating successful products.

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Suppliers' Night Free Seminars

Seminar 4: Formulating Products with Heart Healthy Sunflower Oil

Leo Manning, Innovation and Enterprise Officer
Technology Crops International

Chris Gould

National Sunflower Association

Time and Place: 3:30-4:30pm in the Venezia Room

Since the BC government introduced trans fat regulations in late 2009, food manufacturers and foodservice operators have been struggling to make bakery and other products compliant with the new regulations. In this seminar you will learn about the following topics, with a particular focus on sunflower oils and how they have been successful in overcoming these formulation issues and how they will provide structure and texture in bakery and confectionery applications.

- Stability, fry and shelf-life of a variety of oils, including NutriSun™, a new “solid” oil
- How blending oils can assist you with trans fat and cost reductions
- Health Canada’s trans fat labeling requirements
- health benefits and consumer perceptions

Leo Manning has held a number of key roles in the oils/fats and food ingredients business and holds the position of Innovation and Enterprise Officer at Technology Crops




International, a global leader in delivering sustainable, traceable, and assured solutions from plants. Leo recently held the position of Sales Director, North America and Director of Business Development at Loders Croklaan and he holds a M.B.A. from Northern Illinois University.



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Salt Reduction Seminar a Success

The Salt Reduction night, held on Thursday, November 25th at the Richmond Airport Marriott Hotel, was a great success. A total of 40 people made their way out on a snowy evening to attend BCFT's first technical session of the 2010/11 year.

The evening began with a rousing game of Sodium Jeopardy hosted by Nancy Ross; those who correctly answered questions related to sodium won a reduced-sodium food product. At each table there were bowls of regular and sodium-reduced snack foods and attendees were invited to sample and compare them.

The first presentation of the evening was given by Dr. Susan Barr, professor of Food Nutrition and Health at UBC, and member of Health Canada's Sodium Working Group, established in 2007 to develop a population health strategy for reducing sodium intake among Canadians. Dr. Barr's presentation "Sodium:

Setting the Context" gave us insight into the complex and challenging task of the development of sodium reduction strategies both in Canada and internationally.

Dr. Gary Sandberg, Program Head of Food Technology at BCIT provided the second presentation of the evening: "Overcoming the Technical Challenges of Reduced Salt Formulations". Dr. Sandberg provided examples of many strategies for reduction of sodium in various commodities: "leave it out", reduction, replacement and bitter blockers.

Thank you again to both Dr. Barr and Dr. Sandberg and to all of the attendees for making this evening a success.

Both Dr. Barr's and Dr. Sandberg's presentations

can be viewed on the BCFT website at <http://www.bcf.ca/events/event-presentations.htm>




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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.

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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