



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

Published by B. C. Food Technologists

July 2012 Volume 61, No. 10

2011/2012 BCFT EXECUTIVE

NAME	POSITION	EMAIL
Chair	Reena Mistry	chair@bcft.ca
Past Chair / Program Committee / Banquet / Suppliers Night	Peter Taylor	taylor58@telus.net
Secretary	Jenny Li	jli@shafer-haggart.com
Treasurer/Suppl. Night	Thu Pham	
Membership Chair	Erin Friesen	membership@bcft.ca
Event & PayPal Reg.	Christine Scaman	christine.scaman@ubc.ca
Newsletter Editor	Brian Jang	bjang@maxxam.ca
Advertising Chair	Nilmini Wijewickreme	nilmini_wijewickreme@sgs.com
Suppliers Night	Daphne Tsai	daphnetsai@telus.net
Suppliers Night	Ian Smith	suppliersnight@bcft.ca
Suppliers Night	Mike Dolling	suppliersnight@bcft.ca
Program Committee	Melanie Thomson	mthomson.bcft@gmail.com
Program Committee	Julie Tom	jtom@englishbayblending.com
Program Committee	William Hu	williamhu3@shaw.ca
Golf Tournament	Sandy Conroy	sandy.conroy@univarcanada.com
Website & Emp. Svcs.	Angie Dueck	angie.dueck@gmail.com
BC Ag-Food Rep.	Gary Sandberg	gary_sandberg@bcit.ca
New Prof. Comm.	Kendra Coutts	kycoutts@gmail.com
New Prof. Comm	Karl Li	karlzlri@gmail.com
Director at Large	Nancy Ross	info@foodquality.ca
BCIT Student Rep	Andrew Hou	ahou9@my.bcit.ca
BCIT Student Rep	Karen Edgar	karen.m.edgar@gmail.com
UBC Student Rep	Slew Fong (Felicia) Loo	feliciasiewfong@yahoo.ca
UBC Student Rep	Amy Leung	aleung0207@gmail.com
UBC Student Rep	Nina Tan	nina.y.tan@gmail.com

CALENDAR OF EVENTS

1. Thursday, September 13 to
Friday, September 14, 2012

What: 2012 Pacific NW IFT Section Conference
21st Century Food Industry Trends

Where: Granville Island Hotel
1253 Johnston St
Vancouver, BC

Details: For more information: please visit
http://www.bcft.ca/upcoming_events.html

We're on
Facebook!



BCFT has expanded its web presence to Facebook. Facebook is a free social networking service connecting individuals to their friends.

Find the page at <https://www.facebook.com/pages/British-Columbia-Food-Technologists-BCFT/180485308680605>.
"Like" us to get all the latest BCFT updates!



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 Columbia Produces Award Winners!

A number of BCFT members received awards at the CIFST (Canadian Institute of Food Science and Technology) national conference held in Niagara Falls at the end of May. Brief descriptions of the award winners are given below. More details can be found on the CIFST website at www.cifst.ca, in the awards section.

Margaret Daskis received the Food Safety & Quality Award, recognizing her commitment to the enhancement of safety and quality of food products in British Columbia. Margaret created her consulting company, Fresh Ideas and Solutions, in 1999. In her capacity as President and Owner, Margaret has assisted many companies. Her focus has been on effective and functional HACCP programs. She has introduced & implemented ISO 9001:2000 in two manufacturing facilities, and worked with non-profit societies to develop value-added products and food safety training programs. Working with the Small Scale Food Processors Association, she administered the Food Safety Initiative program as an assessor and consultant. Margaret held key roles on the BCFT executive from 2003 to 2010, and continues to support the organization as an active member.

Dr. Tim Durance is Director, Chairman and co-CEO of EnWave Corporation, and Professor in Food, Nutrition and Health at UBC. Dr. Durance received the Fellow of the Institute Award for his outstanding research, technical direction, publications, teaching, and service to the community. Dr. Durance's work has generated sixteen patents, and numerous publications. His applied research meets the objective of CIFST to "promote quality, safety and wholesomeness of the food supply through applications of food science and technology".

Dr. Durance also received the CEO of the Year Award for his work with EnWave, a company that is developing a new industry standard for the dehydration of food, liquids, and pharmaceuticals. EnWave's current technology dates back to 1996 when Dr. Durance developed the first prototype Radiant Energy Vacuum ("REV") machine at the University of British Columbia. Since then, EnWave has produced and sold commercial-scale, continuous machines for food dehydration, and developed a number of prototypes for drying bulk liquids and pharmaceuticals in vials. EnWave has been named one of the TSX Venture Top 50 companies



CIFST Award Winners Reena Mistry, Dr. Tim Durance, Paul Wong (representing Daiya Foods), Dr. Joe Mazza and Margaret Daskis, with Anne McCannel (third from the right).

for three consecutive years. In January 2012, the Investment Agriculture Foundation of B.C. awarded Dr. Durance the Award of Excellence for Innovation in Agriculture and Agri-Food, in recognition of his innovative thinking and contribution to the BC food industry.

Dr. G. (Joe) Mazza, who recently retired from Agriculture and Agri-Food Canada, received Emeritus Membership. As one of the first scientists studying anthocyanins and other natural products, Dr. Mazza became recognized as a world leader in this field. He has authored or co-authored over 200 research papers, several critical reviews,

over 30 book chapters and five books. In 2002, he received the Queen's Golden Jubilee Medal for his work in the area of functional foods and nutraceuticals. In 2005 he was named by the Information Sciences Institute as 'a world's most cited and influential researcher' in agricultural sciences. Dr. Mazza has recently created Mazza Innovation Ltd., a company which provides extraction systems for high value phytochemicals from plants.

Reena Mistry received the newly created Student Leadership Award, recognizing her outstanding leadership demonstrated through her many activities. Reena has been very active with the BCFT executive over the last several years. In 2007, she became involved as the UBC Student Representative. In 2008, she continued on as director-at-large. In 2009, she became secretary for the organization, and remained in this position for two years. Since 2011, she has taken on the lead role of BCFT chair, and has spearheaded the New Professionals committee to target engagement of recent graduates and new members of the industry. As a UBC student, Reena has served as a Senior Student Mentor, and the Food Science Graduate Student representative at UBC faculty meetings. In 2010 and 2011, she was VP of Membership Experiences for the IFT Student Association. She assisted in the organization of a mixer for new professionals at the IFT annual meeting recently held in Las Vegas. Reena works full-time for Daiya Foods, and is expected to complete her M.Sc. in Food Science in the summer.

Daiya Foods Inc. received the Gordon Royal Maybee Award in recognition of their outstanding applied development. The company, which was founded in January 2008, owns proprietary technology and know-how that
cont. on p. 3



UBC M.Sc. student Orly Varon, winner of the CIFST Student Poster competition

enables it to produce both hard and soft varieties of its vegan cheese alternative. Currently the company is producing commercial-scale quantities of its cheddar and Italian blend (mozzarella style) products. Daiya has just launched its second generation of soft cheese varieties (eg: Cheddar, Jack, and Havarti Jalapeno). Over the last few years, this young company has been recognized for their outstanding product development through several prestigious honours and awards.

Orly Varon, a M.Sc. student in Food, Nutrition and Health at UBC, received first place in the Student Poster competition for her poster titled 'Characterization of the Antimicrobial Activity of the Chilean Tinamou (*Nothoprocta Perdicaria*) Egg White Ovotransferrin'. Orly's academic advisor is Dr. Christine Scaman.

Sincere congratulations are extended to all the winners!



Kyrsten Dewinetz
REGIONAL MANAGER • WESTERN CANADA
kdewinetz@nealanders.com

#201-7950 Huston Road, Delta, BC V4G 1C2
PHONE 604-940-4181 CELL 604-230-0462
FAX 604-940-4180 www.nealanders.com


TORONTO MONTREAL VANCOUVER CALGARY EDMONTON



Nancy Bender
Sr. Account Manager BC; AB; SK
3M Food Safety Canada

3M Canada Company


300 Tartan Drive
London, ON N5V 4M9
800 265 1840 Ext. 7423 VM
604 463 8374 HO
778 772 3716 Cell
800 665 4759 Fax for Ordering
nabender@3M.com



Sherisse Sweetman BSc
Technical Sales Representative
Food
ssweetman@lvlomas.com

1587 Derwent Way,
Delta, British Columbia V3M 6K8

Cell: 604 612 6373
TF: 1 800 668 1221
Fax: 604 521 2323
www.lvlomas.com



TORONTO MONTREAL VANCOUVER PORTLAND SEATTLE SHANGHAI



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

Vernon Lo, M.Sc.
Western Region Business Director

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


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



Sandy Conroy
Account Manager

Univar Canada Ltd.
9800 Van Horne Way
Richmond, BC V6X 1W5
Canada

Tel 604 273 1441
Cell 604 813 9996
Fax 604 231 5294
sandy.conroy@univarcanada.com
www.univar.com
www.univarcanada.com



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

BCFT Annual Golf Tournament and Banquet

The BCFT Golf and dinner banquet was held on June-uary 7, 2012 at Green Acres golf course under liquid sunshine. We would like to thank retirees John and Gay Soutter for supporting this event every year and for being the first group out to lead the way through all 18 wet holes. Special thanks to Paul Cole (Bell Flavors & Fragrances) for making an effort to bring his group north but having to turn back because they didn't have the proper rain gear, we will do our best for sunshine next year. Our men's longest drive winner was Raj Dhillon (The Original Cakerie) and for women it was Lucie Nicholls (Carmi Flavors). The winning team at 2 under par was Dave King and Wade Godin (Sandel Foods) and Lucie Nicholls (Carmi Flavors). Congratulations to all the winners and to everyone for slogging through all 18 holes.

The following companies generously donated gifts, if we missed anyone, we apologize.

3M Canada Company	LV Lomas
BC Importers	Innophos
Barry Callebaut Canada	Kerry
Bell Flavors & Fragrances	Univar
Brenntag	Metarom Neotech
Church & Dwight	Northern Gold Foods
Debro Chemical Inc.	Olympic Dairy
Dempsey Corp	Pacific Blends
Fresh Ideas and Solutions	Quadra Ingredients
Garden Protein	Sensient Colors
Hain Celestial/ Yves Veggie	Sensient Flavors
Carmi Flavors	Nana's Kitchen
IG MicroMed Environmental	
ICL Performance Products	



*BCFT Golf Men's Longest Drive winner
Raj Dhillon*



*BCFT Golf Women's Longest Drive winner
Lucie Nicholls*



BCFT Golf Winning Team - Dave King, Wade Godin, and Lucie Nicholls

Challenge Cup at the 50th CIFST conference

Eight students from the University of British Columbia (UBC) and the British Columbia Institute of Technology (BCIT) represented their schools in the Challenge Cup at the 50th CIFST conference in Niagara Falls. A total of ten schools from across the country competed to win the Marvin Tung trophy, named after an outstanding food scientist who was at the forefront of food packaging and thermal processing research. To make the Challenge Cup more exciting this year, each team was supported by an industry sponsor, who provided attire and participated in the competition as well. The competition consisted of a lightning and a jeopardy round of questions that covered different topics in Food Science. All students enjoyed the

opportunity to demonstrate their knowledge and cheered for their favourite teams as we approached the final round. In the thrilling finals, the University of Manitoba won the trophy in a tight battle against the University of Guelph.

Later that evening, a social event held at Jimmy Buffett's Margaritaville provided further opportunities for everyone to network while enjoying tasty food in a relaxed atmosphere. The UBC and BCIT teams would like to thank BCFT as well as the Food Science departments at both schools for sponsoring the trip and providing them with the opportunity to attend the conference.



BCIT Team: Kevin Chau, Jennifer Lau, Andrew Hou, Karen Edgar



BCIT Students during Student Challenge Competition with Industry Sponsor, Vijay Dhanraj, from Brenntag



UBC Team: Ana Cancarevic, Monica Tang, Amy Leung, Jamie Siu



UBC Students during Student Challenge Competition with Industry Sponsor, Belinda Elysee-Collen, from International Sugars

Think About Advertising Your Business in *Tech Talk*

You can't afford to miss this opportunity to advertise!

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 over 300 individuals.

For complete details on placing your ad in *Tech Talk*, contact:

Nilmini Wijewickreme
SGS Canada Inc.,
50-655 West Kent Avenue North
Vancouver, BC, V6P 6T7
Tel: 604-324-1166 Ext 5294
Fax: 604-324-1177
E-mail: nilmini_wijewickreme@sgs.com.

We accept ready-to-print copy of your ad in PDF or TIFF format in color or black & white, or a hard copy

of business cards. The advertisements also can be sent via email in any digital format. For example, a high-resolution (300 dpi or better) scanned copy, or digital format (e.g., EPS or PDF) of the ad.

RATES

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.

THE SERVICES YOU NEED ALL IN A ONE STOP SHOP

ANALYTICAL SERVICES

- Pesticide & Drug Residue
- Trace Elements & Heavy Metals
- Feed Analysis
- Contaminants
- Nutritional Labelling & Chemistry
- Microbiology
- Aquaculture & Seafood
- And more

CONTACT DETAILS

SGS Canada Inc.
50-655 West Kent Avenue North
Vancouver, B.C. V6P 6T7
Tel. (604) 324 1166
Fax. (604) 324 1177
Email : ca.vancouveragrilab@sgs.com

WWW.CA.SGS.COM

SGS IS THE WORLD'S LEADING INSPECTION, VERIFICATION, TESTING AND CERTIFICATION COMPANY



WHEN YOU NEED TO BE SURE

SGS



For Employers and Job Searchers

BCFT sponsors 'no-charge' job 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: www.bcft.ca/employment.html

For more information or to post a job, please contact Angie Dueck at employment@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 Reena Mistry at chair@bcft.ca.



Calling all UBC FNH, Nutritional Sciences & Food Sciences Grads!

Are you a graduate of the FNH, Nutritional Sciences, or Food Sciences program at UBC? Then we would like to reconnect with you! The Food, Nutrition and Health program at UBC wants to stay connected with its alumni.

If you are interested, send us a quick e-mail at fnh.alumni@ubc.ca to update your contact information (name, email, major and year of graduation).

Or, connect with us by Facebook by joining our group at "UBC FNH Alumni". A great way to stay up-to-date with the program and to connect with former classmates!



Cindy Armstrong

Sales Manager - Western Canada
Nutritional and Functional Ingredients

t 604.940.6153
c 778.227.4620

e cindy_armstrong@quadra.ca

www.quadraingredients.com
t 800.665.6553 f 866.424.9458



BCFT Website

Please check out the BCFT website at www.bcft.ca for:

- Up to date information about upcoming BCFT events
- Job Postings (<http://www.bcft.ca/employment.html>.) for those companies needing a hard working food technologist.



If you have any feedback or events that you would like posted, please email Angie Dueck at webmaster@bcft.ca.



Gordon Groundwater

Direct: 778 371 7933
 Cell: 604 839 0249
 Office: 604 681 3554
 Fax: 604 681 0567
ggroundwater@bcimporters.net

7588 Winston Street
 Burnaby, BC V5A 4X5

www.bcimporters.ca



Henry Wu

Account Manager
 Nutritional and Functional Ingredients

c 604.340.3925

e henry_wu@quadra.ca

www.quadraingredients.com

t 800.665.6553 f 866.424.9458



7930 Vantage Way, Delta BC V4G 1A8



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



Give your products a **WELLNESS BOOST** with **Sunflower Oil**

To test or purchase sunflower oil contact
one of the suppliers listed below:

ADM – 800-637-5843

Bunge Oils (Canada) – 800-361-3043

Cargill – 905-333-8794

Fazio Foods International Ltd. – 604-253-2668

LV Lomas Ltd. – 905-458-1555

Nealanders International Inc.* – 800-263-1939

SunOpta Grains & Foods Group* – 952-607-4832

Wilbur Ellis Company* – 888-522-6652

***Also sell Organic or Conventional Expeller-Pressed**



Buy USA Sunflower Oil | www.sunflowernsa.com

SUNFLOWER OIL IS:

- Not genetically modified
- High in monounsaturates, which help reduce bad cholesterol and increase good cholesterol¹
- Trans fat free and low in saturates
- Has more Vitamin E than other oils

SUNFLOWER OIL HAS:

- Greater stability/superior shelf-life due to only a trace of Omega 3
- Longer fry-life² than other oils
- Light neutral taste that is significantly better than other oils³

75%
of Canadians are
interested in buying
products made with
sun oil,⁴ why not
switch today!

1. Jenkins, DJA et al., Canadian Medical Association Journal, November 1, 2010. (10.1503/cmaj.092128)
2. Fry study conducted by Cargill, spring 2009.
3. Research conducted at USDA/ARS National Center for AG Utilization Research, Peoria, IL
4. Research conducted by IPSOS-ASI Ltd., January 2010

