



TECH TALK

B.C. FOOD TECHNOLOGISTS NEWSLETTER

Published by B. C. Food Technologists

March 2013 Volume 62, No. 7

www.bcft.ca



2012/2013 BCFT EXECUTIVE

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UBC Student Rep	Amy Chen	amychen7952@gmail.com

CALENDAR OF EVENTS

1. WEDNESDAY, MAY 8, 2013

What: CIFST Annual General Meeting
 When: 5:00 pm – 6:00 pm
 Where: Fairmont Macdonald Hotel
 10065 100 St NW, Edmonton, AB
 Details: For more info, please visit: <https://secure.cifst.ca/default.asp?ID=984>
 The AGM is being held in conjunction with the CIFST Alberta Section AGM/Dinner.

2. THURSDAY JUNE 6, 2013

What: BCFT Annual Golf Tournament & Banquet
 When: 12:00pm First Tee Off Begins
 6:00pm Banquet Begins
 Where: Greenacres Golf Course
 5040 No. 6 Rd., Richmond, BC
 Details: For more info, please visit: www.bcft.ca

3. SUNDAY AUGUST 17 TO THURSDAY AUGUST 21, 2014

What: International Union of Food Science and Technology (IUFoST)
 17th World Congress of Food Science & Technology – “Research That Resonates”
 Where: Palais des congrès de Montréal
 159 Saint-Antoine St. West, Montréal
 Details: For more info, please visit:
<http://iufost2014.org/>

**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!

Time to Start Dusting Off Those Clubs – The BCFT Annual Golf Tournament and Banquet is Coming!

BCFT's annual golf and banquet event is happening sooner than you think! Join us for an afternoon of Texas Scramble/Best Ball-style golf followed by fantastic food, door prizes (and possibly, a keynote speaker)!

This thing is always fun - come out and have a last hurrah with your food science colleagues or classmates before summer takes hold!

Location:

Greenacres Golf Course
5040 No 6 Rd Richmond, BC V6V 1T1
(604) 273-1121

Date:

Thursday, June 6, 2013

Time:

Golf: First Tee Off time at 12 noon
Banquet to follow at 6:00 pm

Prices:

Golf and Banquet: \$125

Golf and Banquet: Student Member Rate - \$95

Banquet Only: BCFT Member - \$45

Banquet Only: BCFT Non-Member - \$65

Banquet Only: Student Member Rate - \$30



Golf carts are not included and can be made available directly from Greenacres Golf Course.

For any questions or comments contact Sandy Conroy at sandy.conroy@univarcanda.com

Please register at http://www.bcft.ca/upcoming_events/reg20130606.html

Please contact Peter Taylor at taylor58@telus.net with donations, prizes and golf sponsorships.

The BCFT is Looking for Volunteers!

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. We are especially looking for volunteers for the Program Committee, New Professionals committee, and Chair Elect.

Volunteering for BCFT is a wonderful way to give back to the food industry, gain professional experience, and make valuable professional contacts. Additionally, we're always looking for new people to get involved and bring some fresh ideas to the table!

See the current executive list for roles available and see what peaks your interest. If you are interested in volunteering in any position, please contact Reena Mistry at chair@bcft.ca for more information.



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BCFT UBC Student Representatives host a Gum 101 Seminar



Kimio Tsuchiya from TIC Gums explains the use of gums to stabilize emulsions.

On March 1st, 2013, the BCFT UBC student representatives hosted a Gum 101 Seminar presented by Nealanders International and TIC Gums.

The topics in this seminar included an introduction to hydrocolloids, gum chemistry and synergistic and ingredient interactions of applying gums in food systems. The background theory behind different

hydrocolloids, such as agar, locust bean gum and guar gum were presented to a group of eighteen undergraduate and graduate level students. As well, the presenter, Kimio Tsuchiya from TIC Gums, highlighted the functionality of such ingredients as applied in food applications.

After learning the theory of how the ingredients function in a food system, the participants were able to 'touch and feel' how different gums acted. For example, participants were able to compare the hard and brittle gels formed from agar to the elastic gels derived from konjac.

The event received highly positive feedback from participants as they enjoyed the hands-on learning that was supplemented with the theory presented and learning about the practical use of gums as applied in food.

As well, the UBC student representatives would like to thank Krysten Dewinetz from Nealanders International Inc. and Kimio Tsuchiya from TIC Gums for making this event possible and sharing their valuable career related advice and experiences with the students.



Gum applications that students were able to touch and feel after learning the theory of each.

UBC Science Co-op Students Available

Would your company be interested hiring motivated and energetic Undergraduate Food and Nutritional Science students for various food-related roles for full-time opportunities this Summer?

UBC Science Co-op students are third or fourth year Undergraduate students who have a sound academic standing in food-related studies, with broad-based knowledge in microbial science, nutrition, and marketing, and are available for 4 to 16-month long placements.

For additional information about UBC Science Co-op, please feel free to contact me directly or refer to this link.

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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!

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- Campylobacter in Poultry
- Giardia-Cryptosporidium
- Pseudomonas species
- Salmonella species
- Bacterial, Yeast & Mold Ids

Procedures Utilized

- Health Canada Compendium Methods
- USP Methods for NHP
- CFIA Approved Methods
- Standard Methods for Water and Wastewater

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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:

Ron Kuriyedath, SGS Canada Inc.
50-655 W. Kent Avenue N., Vancouver, BC, V6P 6T7
Tel: 604-324-1166, x5354; Fax: 604-324-1177
E-mail: ron.kuriyedath@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.

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.



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SGS Announces Opening of New Burnaby Lab

SGS is pleased to announce the opening of a fully equipped commercial Agriculture and Food analysis laboratory in Burnaby, British Columbia, Canada. The new Burnaby laboratory has been strategically located to service the growing needs of the food and natural health product (NHP) industry in Canada. SGS is constantly reviewing opportunities to expand services and is committed to servicing the Agriculture and Food industry globally.

The Burnaby laboratory will provide a variety of services to customers in the food, processing and agricultural supply chain including:

- Grain and Oilseed Testing
- Nutrition Labeling
- Food Chemistry Testing
- Specialized Nutrient Analysis

- Vitamins and Minerals Testing
- Oil Tallow and Grease Analysis
- NHP Analysis

The new Burnaby laboratory will complement the agricultural and food laboratory portfolio we have in North America (Guelph ON, Winnipeg MB, Brookings ND, St. Rose NO). In addition, it will strengthen an unparalleled network of over 50 commercial laboratories globally, many of which are accredited to the ISO/IEC 17025 standard.

SGS offers a wide range of services to the Agriculture sector including GMO testing, microbiology, and toxin testing for the grain industry, food industry, NHP market, seafood industry and trade services.

For further information please visit SGS Agriculture and Food.

<http://www.sgs.ca/en/Agriculture-Food.aspx>

**OUR NEW ADDRESS IS SUITE B 3260
PRODUCTION WAY, BURNABY, BC V5A 4W4.**

TEL: 604-638-2349 FAX: 604-444-5486

Our new laboratory is designed and equipped with state-of-the-art instruments to meet all your agricultural and food testing needs.

ca.vancouveragrilab@sgs.com

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New course offering in the BCIT: **HACCP Food Safety Course Series**

Join us at BCIT for this unique 2-day course! We'll be taking an in-depth look into SOP (and Work Instruction) planning, design, writing, and management techniques that optimize usability, and ultimately HACCP Program effectiveness and business efficiency. As always, the course will be interactive, hands-on, and a great place to network.

So whether you're just starting to write SOPs for your company, you're revising, or you're simply fed up (or embarrassed!) of the current state of your SOPs, we'll be sure to send you home with job-ready tools. Help build a Food Safety culture by keeping SOPs off the 'dusty shelf' and in operation! Sign up today!

ADDITIONAL INFORMATION

FOOD 2162 HACCP: Standard Operating Procedure Design & Management

June 4-5, 2013 at BCIT Burnaby Campus

Instructors: Rebecca Robertson &
Crystal Cinq-Mars

www.bcit.ca/study/courses/food2162

Contact:
Sharon Cameron, Program Assistant
sharon_cameron@bcit.ca

Questions?
Email Crystal Cinq-Mars
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