

TECH TALK

B.C. FOOD TECHNOLOGISTS NEWSLETTER

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2012/2013 BCFT EXECUTIVE

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CALENDAR OF EVENTS

1. TUE., SEPT. 24, 2013

What: BCFT Annual General Meeting

When: 6:00pm to 8:00pm

Where: Hilton Vancouver Metrotown
6083 McKay Ave, Burnaby, BC

Details: For more information: please visit www.bcft.ca

2. SUN., AUG. 17 TO THUR., AUG. 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/>

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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!

Sun Shines on BCFT Annual Banquet & Golf Tournament



Finally the sun shone this year! After three years of rainy golf events, the 28 participants of the 2013 Annual BCFT Golf and Banquet enjoyed a warm and sunny day at Green Acres Golf Course in Richmond, BC. Over 60 people attended the annual banquet in the evening... the highlight being many door prizes for all.

Thank you for all the donations this year. Especially to Carmi Flavors who provided unique event golf towels to all who attended. The following companies generously donated gifts, if we missed anyone, we apologize.

- | | |
|-------------------|---------------------|
| 3M Canada Company | LV Lomas |
| Carmi Flavors | Nana's Kitchen |
| Church & Dwight | Nealanders (Caldic) |
| Daiya Foods | Northern Gold Foods |
| Dempsey Corp | English Bay Cookies |
| Pacific Blends | Innophos |
| Garden Protein | Red Rooter Wines |

- | | |
|----------------------------|------------------|
| IG Micromed | Silliker JR Labs |
| Imasco | Univar |
| Yves Veggie/Hain Celestial | Ingredion |
| Pace Processing | |
- Golf Winners were as follows:

This years' winner for the Nealanders (now Caldic) Trophy went to low group score of -3.

- Yemi Orgunrinola - Vantage Foods
- Tess Mitchell - LV Lomas
- Tas Cheema - LV Lomas
- Peter Taylor - IG Micromed

- Long Drive Women's - Karen Giradeau - Sensient
- KP Women's - Lucie Nicholls - Carmi Flavors
- Long Drive Men's - Raj Dhillon - The Original Cakerie
- KP Men's - Peter Taylor - IG Micromed

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 Spot Light on a Food Scientist – Lance Hill

On May 12, 2012, Karl Li and Mauricio Lozano of the BCFT New Professionals Committee were fortunate to interview Lance Hill, the Food Policy Liaison Officer from Health Canada. Lance acted as an ambassador for the food directorate and represents the food program in the region to create and facilitate two-way communications between the region and the federal government.



Below is a transcript of the highlights from the interview.

Karl: What education or training has led you to the Food Industry? Do you have any educational or professional background other than food?

Lance: I have a Bachelor of Food Science from University of Alberta. I was always interested in food. I was raised on a family farm and initially thought I was going to become a chef. I was on the academic side in high school but I took many cooking courses as a hobby. I was fortunate to go to a vocational school where they offered a chef training program and they told me that one of the first things about a chef is that you have to get up at 5 o'clock in the morning. Most people that know me know that I'm not a morning person so I started to look for something else. Since I was always on the academic side of the program I thought maybe I should try out and go to university. I found that University of Alberta specifically offered a food science program and that's what I chose to do.

Karl: So what was your first job? Was it Health Canada?

Lance: No, but that was my first job application. I was graduating in 1980 and while waiting for the application process I applied to a second job with Central Alberta Dairy Pool and was offered a position in their quality control lab. I did quality control checks on composition and microbiology of the milk and skim milk powder. I left that job and started with the health protection branch of Health Canada in Calgary in September 1980. I worked in Calgary till 1992 and I took a transfer to the regional office in Burnaby. Then Canadian Food Inspection Agency (CFIA) was created and I worked there. In 2002 I went back to Health Canada.

Karl: What was your job about when you first started with Health Canada?

Lance: I was hired as a food and drug inspector so I did a bit of everything. I did a lot of consumer complaints investigation. I did almost all the sampling whether it's pesticide analysis or microbiology analysis. A lot of them were retail, manufacturing and imports. As an inspector I also did inspection; I started with small bakeries, then gradually to regular size bakeries, then to small soft drink plants. By the end of my work in Calgary I was doing inspection for all the commodities and that lasted quite a few years.

Karl: Then you moved to the policy side of the work?

Lance: I was an inspector till 1985-86. Then I became a food specialist and focused more on the complex food plants like dairies and high risk commodities such as low acid canning. Eventually I became involved in a joint inspection program where Health Canada was going out evaluating and assessing the delivery of the program by other federal departments and that was before CFIA was created.

Karl: What are some things you would like to share with the industry through your years of work as an inspector?

Lance: Of the things I learned is that it is fine to do inspections and provide a list of corrective actions to people. But a list is not good to anybody unless you tell them and educate them on why these are on the list; because if you don't do that, you should expect to go back next year and make the same list. They don't know the benefit of actually addressing it. So a big part of what we were doing was not only pointing out things but to let them know why they were a problem. In our closing meetings we would try to give them an appreciation that fixing it would actually benefit them. Usually it's about cost savings and improves the quality of their product such as shelf life. By properly stacking boxes and pallets away from the walls, the cleaning staff can clean the area with much less time instead of having to move everything from their way, and the same time it's really good for pest control. So although you are pointing out things, you are really trying to show them how it would save them time and money. It really helps the plant and the inspectors because next year when you go back they've addressed all those things.

(cont) BCFT Spot Light on a Food Scientist – Lance Hill

Karl: When were you started to focus on food allergy issues?

Lance: Right after my move in 1992 was that we finally started to look into food allergies. In 1992-1994 we started to do some recalls. Prior to 1994 we did some work at the food service level but not manufacturing because we didn't have any information or data. But allergens were things we identified as problems and we needed to work on. Over 10-15 years things have really changed. Now you see CFIA announce an allergy recall and the message goes to subscribed people's emails. Anaphylaxis Canada has an emailing list so you can specify by allergen to get that specific information or recall from CFIA. So there are a number of ways to get information if you are affected by food allergies. Back then when we started there was nothing and internet really changed it.

Karl: What are some changes other than allergen you see occurring in the food industry?

Lance: The way we communicate as a whole has changed a lot. BC Food Technologists Association (BCFT) and BC Food Protection Association (BCFPA) as a non-profit group are fairly used to send out things in the mail and people would sit and count stamps and ask if they could afford to mail things out or even photo copy them. Now you can do everything electronically with minimal cost other than volunteer time. That applies to everything, even government. For the food industry I think the biggest change is the move to third party audits. To me the government inspections really are going to be the second place. Customers want your third party audit results not CFIA's. Government has set some minimum standards; GFSI has set some customer standards which would probably be beyond government standards, and that's what you have to work with. If I had a new plant, my focus would not be so much on the government standards if I really intended to get big and supply somebody who's relied on third party audits.

Karl: What comments or suggestions would you give to students if they decide to pursue an education or career in the food industry?

Lance: I think food science was very good for my career. In our food processing and food engineering courses we were able to go out on field trips and probably saw every commodity being processed. This was really good for me when I started my job as an inspector because I already had a little bit of exposure to the processes. I found food science for a person going to the regulatory side of things

is very good training and very relevant. Also, because you can't always access things through the university experience, participating with groups like BCFT or BCFPA where they try to build some programs and networking events for the students is very valuable. Students should go out and take advantages of these things, and use this to build up network with people. You will find that most people do their hiring through people they know. Even if they have a competition, it is the people they know that might get that extra half point.

Karl: Do you have any specific comments for people who would like to work with the government such as Health Canada?

Lance: Working with government is getting more difficult but there are opportunities still there. I tend to see more opportunities on the drug inspection side than the food side. We are still in a period where there's going to be a high turnover of staff retiring in federal government. So even though things look static right now there will be changes in the next five years.

Karl: Last but not least, do you have any suggestions that you think are important in career advancement?

Lance: I think to move up there is usually things you need to learn to get there. People in this day and age really need to make sure they take advantage of the training needs. If they truly want to go to the next level and they see some training they need to get there, they need to identify that to their manager and make sure they take the training when it is available. Anytime you sit down with your manager if they don't tell you, you need to ask them where they think your weaknesses are and force them to help you in a way. You want the company to invest in you so you are valuable to keep. If a company invested so much money in you it could increase your value when you have your annual review or salary review.

From Lance's interview, we can appreciate that staying committed to a field really pays off in job satisfaction and personal growth. The Food industry is a rapidly changing one. It's pretty unlikely that things will be done the same in the following years. It is being nimble and adaptable to change that can make a professional successful in the food world. Careers like Lance's, who from inspection to policy always stayed committed to excellence in his field, are an inspiration to young professionals and contribute to the improvement of the daily operation, supervision and delivery of safe and reliable food products in North America.

IN MEMORIAM:

William (Bill) Powrie (1926 – 2013)

Dr. Bill Powrie, a long-standing member of CIFST and IFT, and a founding member of the Department of Food Science at the University of British Columbia, passed away on May 30th, at the age of 86. Dr. Powrie was born and raised in Toronto, Ontario. He received his PhD in Food Science, Chemistry and Chemical Engineering in 1955 from the University of Massachusetts. While at Massachusetts, he was a charter member of the Phi Tau Sigma society, which presents food science awards annually at the IFT conference. From 1955 -1956, he was Head, Food Products Lab, Agriculture Canada. He then took on Professorships at Michigan State University (1956-1959) and the University of Wisconsin (1959-1969). In 1969, Dr. Powrie came to UBC as a Professor and Head of the newly formed Department of Food Science, and remained the Head until 1989. Under his direction, the department thrived, and became the largest and most respected in Canada.

Dr. Powrie published over 100 scientific papers, chapters, and patents. Dr. Powrie's research focused on the assessment of the safety of food and on food preservation, including projects on paralytic shellfish poisoning, mutagens and carcinogens in food, and modified atmosphere packaging. The latter work resulted in creation of a spin-off company to market the technology. He was very active professionally and served as Chairman of the Canada Committee on Food, Board Member of the Canadian Hunger Foundation, advisor to FAO, and many other professional groups. His outstanding research and service was recognized with the William J Eva Award from CIFST in 1979, followed by an IFT Fellowship in 1982, and a CIFST Fellowship in 1989. He was also made a Fellow of the Chemical Institute of Canada.



After retirement in 1991, a graduate scholarship that is awarded annually was named in his honour. Dr. Powrie will be fondly remembered as an inspiring scientist with a fine sense of humour, and as a supportive and positive mentor to many former students and colleagues.

Food by a Food Scientist

Check out Cliff Dunlop's website/blog called Food by a Food Scientist.

<http://www.food-by-a-food-scientist.com/>

Cliff is a retired long time member of BCFT and has been in the food industry for 50 years.

He tries to provide down to earth information about the basics of food science to the average person, as well as to discuss some of the pressing issues of the day.

Sandy Conroy
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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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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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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:

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- 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.

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



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1. Research conducted by IPSOS-ASI Ltd., January 2010
2. Fry study conducted by Cargill, Spring 2009.