

TECH TALK

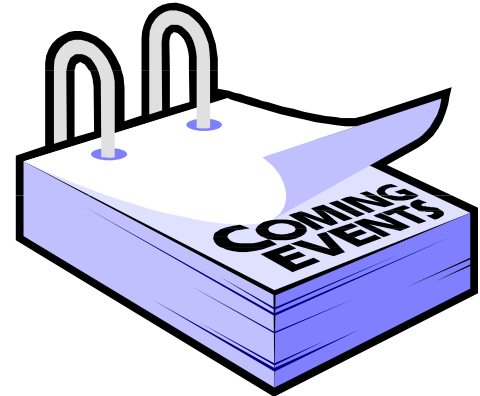


B.C. FOOD TECHNOLOGISTS NEWSLETTER
Published by B. C. Food Technologists
September 2014 Volume 64, No. 1
www.bcft.ca



2013/2014 BCFT EXECUTIVE

NAME	POSITION	EMAIL
Chair Elect	Keely Johnston	keelynj@gmail.com
Chair	Reena Mistry	chair@bcft.ca
Treasurer	Jenny Li	jli@shafer-haggart.com
Secretary	Jeffrey Ma	jeffreyma90@gmail.com
Membership Chair	Angie Dueck	angie.bcft@gmail.com
Academic Rep BCIT	Gary Sandberg	gary_sandberg@bcit.ca
Academic Rep UBC	Xiaonan Liu	xiaonan.lu@ubc.ca
Event & PayPal Registration	Christine Scaman	christine.scaman@ubc.ca
Newsletter Editor	Brian Jang	bjang@maxxam.ca
Advertising Chair	Ron Kuriyedath	ron_kuriyedath@sgs.com
Program Comm. Chair	Melanie Thomson	mthomson.bcft@gmail.com
Program Committee	Emilie le Bihan	elebihan@metaromneotech.com
Program Committee	Keely Johnston	keelynj@gmail.com
Program Committee	Erin Friesen	erin.friesen@ubc.ca
Suppliers' Night Comm.	Peter Taylor	taylor58@telus.net
Suppliers' Night Comm.	Mike Dolling	suppliersnight@bcft.ca
Suppliers' Night Comm.	Daphne Tsai	daphnetsai@telus.net
Suppliers' Night Comm.	Ian Smith	suppliersnight@bcft.ca
Suppliers' Night Comm.	Julie Tom	jtom@englishbayblending.com
Golf & Banquet	Peter Taylor	taylor58@telus.net
Golf & Banquet	Kevin Chau	k.chau54@yahoo.ca
Webmaster	William Hu	williamhu3@shaw.ca
New Professionals Comm.	Karl Li	karlzrli@gmail.com
New Professionals Comm.	Mauricio Lozano Gendreau	lozano.gendreau@gmail.com
Social Media Coord.	Emilie le Bihan	elebihan@metaromneotech.com
Awards Co-chair	Stephanie Nadya	stephanienadya@gmail.com
Awards Co-chair	Anisa Lowen	aloewenj@hotmail.com
BCIT Student Rep	Paul Kovamees	pkovamees@hotmail.com
BCIT Student Rep	Jinny Chung	euijin36@gmail.com
BCIT Student Rep	Kitty Li	kittymh.li@gmail.com
BCIT Student Rep	Sara Plain	splain1@my.bcit.ca
UBC Student Rep	Jamie Siu	jamies604@hotmail.com
UBC Student Rep	Praveena Thiru	praveena.thirunathan@gmail.com



1. WEDNESDAY, FEBRUARY 25, 2015

What: BCFT 21st Annual Suppliers' Night
When: 4:00 pm – 7:30 pm
Where: Delta Burnaby Hotel and Conference Center
4331 Dominion Street, Burnaby, BC
Details: For more information: please visit www.bcft.ca

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!

Gordon Groundwater



Direct: 604 419 3851
Cell: 604 839 0249
Office: 604 681 3554
Fax: 604 681 0567

Unit 102 – 4599 Tillicum St
Burnaby, BC V5J 3J9

ggroundwater@bcmimporters.com

www.bcmimporters.com

BCFT Suppliers' Night 2015

BCFT is pleased to announce our 21st Annual Suppliers' night on Wednesday, February 25, 2015. We are excited to return to the Delta Burnaby Hotel & Conference Centre, central and convenient to both suppliers and attendees!

This event is an exceptional opportunity for learning about new companies, products and services and networking with other R&D technologists, food scientists, purchasers and senior management from leading food and beverage companies within BC.

DAY OF THE EVENT

Date: Wednesday, February 25, 2015

Show Time: 4.00pm - 7.30pm

More details available at www.bcft.ca

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. <http://www.bcft.ca/employment.html>. For more information or to post a job, please contact Angie Dueck at employment@bcft.ca.



Créateur de solutions aromatiques
Flavor solutions designer

Emilie Le Bihan

Technical Sales Representative

Représentante Technique des Ventes

elebihan@metaromneotech.com

C : 604 787-3093

D : 604 563-9712

metarom
NEOTECH

5000 Armand Frappier

St-Hubert QC J3Z 1G5

T : 450-443-3113

F : 450-445-8462

DEBRO
CHEMICALS INC.

Vernon Lo, M.Sc.
Western Region Business Director

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

Phone: 1 (866) 294-7914
Fax: 1 (877) 294-7929
Cell: (778) 245-2211
E-Mail: vlo@debroy.com

Quadra Ingredients
NUTRITIONAL & FUNCTIONAL INGREDIENTS

Cindy Armstrong
Sales Manager - Western Canada
Nutritional and Functional Ingredients

t 604.940.6153
e 778.227.4620

e cindy_armstrong@quadra.ca
www.quadraingredients.com
t 800.885.6553 f 866.424.9458

BEST SMALL & MEDIUM
ENTREPRENEUR OF CANADA

7500 Vantage Way, Delta BC V4G 1A8

BCIT Students at IUFoST 2014



Student teams from seven schools in the Challenge Cup.

Submitted by Ariela Badenas

From August 17th until the 21st, our team had the wonderful opportunity to attend the 17th World Congress of Food Science and Technology and to compete in the 2014 Student Challenge Cup organized by the Canadian Institute of Food Science and Technology (CIFST), which was held in Montreal.

Representing BCIT, we went up against six other schools in the Challenge Cup. With the support of our mentor, Dr. Chris Findlay of Compusense, we were able to test the knowledge we gained after finishing our first year of the Food Technology program. Despite being the only team completing from a Diploma program, we did our best and we were able to compete at a university level. Even though we did not advance to the final round, it was a very fun experience. We also got to meet other Food Technology students from several Canadian universities.

We were also privileged to attend different talks and plenaries presented by distinguished professionals, from both the industry and academia. From novel processing methods to emerging food safety and environmental issues, we have learned so many things and met so many people from all over the world during our stay. Furthermore, we got to discover Montreal's

magnificent sights and amazing food during our free time – it's truly a city with its own character.

Our team would like to thank CIFST, Compusense, the BC Food Technologists, the BCIT Student Association, the BCIT Food Technology program and our instructors. Thank you very much for this one-of-a-kind experience; it would not have been possible without your kind support and generosity.



BCIT Challenge Cup team (from L-R): Dr. Chris Findlay, Andrew Chen, Elia Cheung, Colin Wing, and Ariela Badenas

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.

BCFT Website

Please visit the BCFT website at www.bcft.ca for:

- Up to date info 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.

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.
 3260 Production Way, Burnaby, BC V5A 4W4
 Tel: 604 638 2359 x 27105
 Fax: 604 444 5486
 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.



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



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



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 Spotlight a Food Scientist: Dr. Christine Scaman

On June 6, 2014, Karl Li and Liedia Setiowati from the BCFT New Professional Committee interviewed Dr. Christine Scaman, associate professor in the UBC Food, Nutrition and Health group. Christine Scaman has been active as a student and a professional in the Food Science field for the past 27 years. Below is a transcript of the highlights of the interview.

Liedia (L): How did you begin your involvement in the Food Science field and/or the Food Industry?

Christine Scaman (S): I started being involved in the food science academic field in my third year of university. I was originally from the Biochemistry program at the University of Alberta. I've always liked the idea of applied science, so I transferred to UBC for the Food Science program.

L: Has Food Science always been your passion? If not, how did you become interested in it?

S: Yes, I think it has been. I like cooking, and I first found out about food science during high school. Once I got into the Food Science program, I've never thought about leaving.

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

S: As mentioned before, I did my Bachelor's at UBC. I continued with my Master's in Food Science also at UBC. Then I did my PhD in Food Chemistry at the University of Alberta, Edmonton. I worked at Agriculture Canada in Summerland in the wine program from 1987-1989. I was responsible in setting up fermentation, monitoring, bottling and conducting sensory evaluation of hundreds of grape varieties, as well as helping out with the Okanagan Wine Festival. The ultimate goal of the project was to evaluate the potential of the grape varieties for commercial production.

L: What was your first job in the food industry? What was your impression of it?

S: I've always been an academian. My first job was in the UBC Food Science department. One of my first research interests is still ongoing, which is the investigation of processing alpha-glucosidase I. There are many practical reasons to understand more about

this enzyme, as it is a potential therapeutic target for antiviral or anti-inflammatory agents. We've discovered more features about the enzyme, so it is very interesting.

In terms of my impression of my first job, it's pretty good, because I'm still there!

Karl (K): What are some other interesting research that you've done?

S: A while ago, I was working with Dr. Tim Durance on microwave-vacuum drying. We were looking at the texture, sensory properties and bioactive properties of the vacuum-microwaved products. It was applied research, so it was quite interesting. Lately I've also been working with some metabolic dietitians on

projects related to galactosemia and phenylketonuria (PKU). For example, we are looking at an enzyme that is extracted from plants which could convert phenylalanine to a product that is harmless for those with PKU, and would allow them to eat a more normal diet.

L: Very interesting! I also heard that you were doing research about the tinamou bird. Would you mind telling us a bit about that?

S: Yes, the tinamou is a bird that's related to ostrich and a specialty breed in South America. We were looking at the amount of ovotransferrin in tinamou egg and its antimicrobial effect against foodborne microbes. Under some conditions, it was more effective than the ovotransferrin from chicken eggs.



BCFT Spotlight a Food Scientist: Dr. Christine Scaman

continued from previous page

So potentially, it could be isolated to be used as an antimicrobial agent.

L: You've been involved in the Food Science field for quite a long time. What are some of the challenges you've dealt with during your career in the Food Science field?

S: It's mostly about trying to get more support for research. I understand that the food industry is a tough business with tight margins, but I feel that there needs to be more cooperation between people in the industry to support research.

L: What do you think your biggest contribution to the Food Industry is?

S: It's probably the small projects I've done in terms of local and practical applications. For example, helping companies in improving the texture or shelf life of their products. It's great to publish paper and do research, but I think these small projects are very practical and have the most impact locally.

L: As we all know, the Food Industry is a very dynamic industry. Throughout the time you've been involved in it, what kind of changes have you seen occurring in the Food Industry?

S: When I was in undergraduate, I was not taught about HACCP. I think one of the biggest changes is

the growing emphasis of regulating food safety and the awareness of how important it is. Another thing that's really big right now is functional foods. It's been a huge area for research and development for the last little while.

L: In relation to the previous question, what do you think the next "big thing" is in the Food Industry?

S: I think we've got to do something about aging demographics. We need more emphasis on food products for the aging population, the "baby boomers", because it is such a big demographic.

L: What comments or suggestions would you give to people who decide to pursue an education / career in food industry?

S: I think Food Science is a great area to get into. It appeals to people who want a very practical career, but can also appeal to people who like research. It is a very wonderful field because of its versatility and there are lots of opportunities out there.

K&L: Yes, we agree!

L: Just as a side question to wrap up, if you didn't pursue career in the Food Industry, what profession or career field would you choose?

S: I would have been an ornithologist. I do some bird watching and love listening to the birds in the morning.



Quadra Ingredients
NUTRITIONAL AND FUNCTIONAL INGREDIENTS

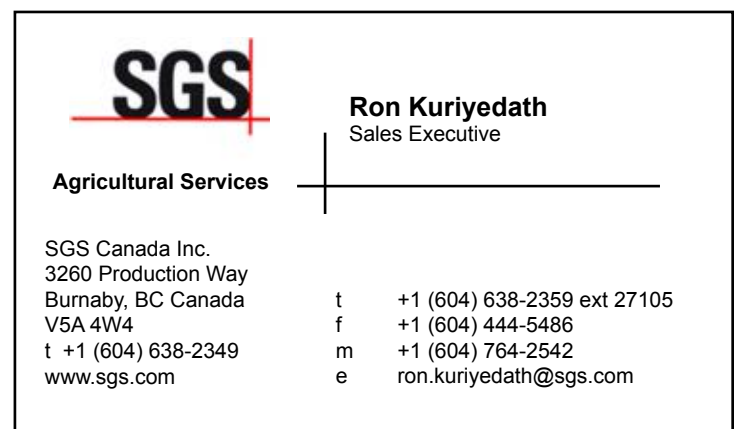
Katpana Nagendra
Account Manager
Nutritional and Functional Ingredients

778.870.5824

katpana_nagendra@quadra.ca
www.quadraingredients.com
800.865.6553 f 866.424.9458

BEST SMALL & MEDIUM ENTERPRISES

7930 Vantage Way, Delta BC V4G 1A9



SGS

Ron Kuriyedath
Sales Executive

Agricultural Services

SGS Canada Inc.
3260 Production Way
Burnaby, BC Canada
V5A 4W4
t +1 (604) 638-2349
www.sgs.com

t +1 (604) 638-2359 ext 27105
f +1 (604) 444-5486
m +1 (604) 764-2542
e ron.kuriyedath@sgs.com

Letters to BCFT from Award Recipients

Dear BCFT,

As the recipient of the Jack Philips and Jerry Hedding Award, I would like to express my sincere gratitude for the support that you have provided me through this scholarship. This award allowed me to maintain focus on my studies as I completed the diploma in Food Technology last May. I look forward to successfully completing the new BSc. in Food Technology and Operations Management program in two years while gaining valuable work experience in the brewing industry. I thank you once again for your generous support.

Sincerely,

Paul Kovamees

Dear BCFT,

Thank you, I am so grateful for this amazing opportunity to receive the Graduation Award. This award will provide me with the needed support to finance my educational goals. I have recently graduated the Food Technology Program. I am now continuing my education by entering the Environmental Health Program.

I am a very goal driven, hard-working, motivated student. My goal in life is to help people, which is why I wish to perusing a career in Public Health. The Food Technology Program has been an inspiring educational experience. It has given

me a broad perspective of how much detail and work all companies endure to ensure that their products are safe and delicious. This award that you have provided me with is greatly appreciated. It is such an honour to be acknowledged for my efforts towards my educational career.

Thank you,

Sara Plain

Dear BCFT,

This year I was awarded the British Columbia Food Technologists Graduate Student Award. I am truly grateful and honoured that I was selected as a recipient of this award.

I have been working towards a Master of Science in Food Science at the University of British Columbia. I have thoroughly enjoyed the time I've spent at UBC so far. Thanks to the funding this scholarship will provide, I will be able to focus more on my research goals and involvement in the food industry, such as my involvement with BCFT. Again, I am incredibly thankful for this recognition.

Thank you,

Anisa Loewen

IG MicroMed Environmental Inc.

Peter Taylor

Business Development Manager

190 - 12860 Clarke Place, Richmond, B.C. V6V 2H1

Direct Line: (778) 803-6772 Mobile: (604) 209-2858

MainTel: (604) 279-0666 Fax: (604) 279-0663

E-mail: ptaylor@igmicromed.com

www.igmicromed.com



Kyrsten Dewinetz

REGIONAL MANAGER • WESTERN CANADA

#201-7950 Huston Road

Delta, British Columbia V4G 1C2

Telephone: 604-940-4181 Cell: 604-230-0462

Toll Free: 1-877-940-4181 Fax: 604-940-4180

E-mail: kdewinetz@caldic.ca

www.caldic.com