

TECH TALK

B.C. FOOD TECHNOLOGISTS NEWSLETTER

Published by B. C. Food Technologists

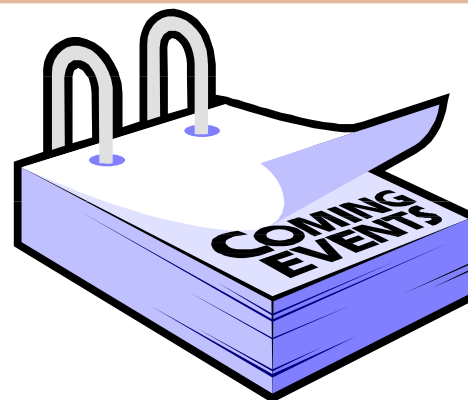
January 2015 Volume 64, No. 5

www.bcft.ca



2014/2015 BCFT EXECUTIVE

NAME	POSITION	EMAIL
Chair	Keely Johnston	chair@bcft.ca
Chair Elect Academic Rep BCIT	Erin Friesen	erin_friesen@bcit.ca
Past Chair Membership Chair	Reena Mistry	rmistry10129@gmail.com
Treasurer/Paypal	Jenny Li	jli@shafer-haggart.com
Secretary	Chelsea Leung	chelsea.bcft@gmail.com
Webmaster	Angie Dueck	webmaster@bcft.ca
Academic Rep UBC	Xiaonan Liu	xiaonan.lu@ubc.ca
Newsletter Editor	Brian Jang	bjang@maxxam.ca
Advertising Chair	Ron Kuriyedath	ron_kuriyedath@sgs.com
Program Committee Chair Social Media Coord.	Emilie le Bihan	elebihan@metaromneotech.com
Program Committee	Janet Clendenning	j.clendenning@gmail.com
Program Committee	Christina Pietrangelo	christinap@daiyafoods.com
Suppliers' Night Comm.	Mike Dolling	mikedolling@phillipsingredients.com
Suppliers' Night Comm.	Daphne Tsai	daphnetsai@telus.net
Suppliers' Night Comm.	Ian Smith	iansmith@phillipsingredients.com
Suppliers' Night Comm.	Julie Tom	jtom@englishbayblending.com
Suppliers' Night Comm. Golf Tournament & Banquet CIFST Representative	Peter Taylor	taylor58@telus.net
Golf & Banquet	Kevin Chau	k.chau54@yahoo.ca
New Profess. Comm.	Karl Li	karlzli@gmail.com
New Profess. Comm.	Liedia Setiowati	llediasetiowati@yahoo.ca
Awards Co-chair	Anisa Lowen	anisa.lowen@gmail.com
Awards Co-chair	Stephanie Nadya	stephanienadya@gmail.com
BCIT Student Rep	Kitty Li	kittymh.li@gmail.com
BCIT Student Rep	Jasmine Lane	jasmineMlane@yahoo.ca
BCIT Student Rep	Virginia Tsai	va1005313@hotmail.com
UBC Student Rep	Sophie Henry	sophie_henry1@hotmail.com
UBC Student Rep	Jenny Qi	jennyqi.5@gmail.com
UBC Student Rep	Andrew Chen	chef.chen.02@gmail.com



1. MONDAY, FEBRUARY 16, 2015

What: BCFT Speakers' Night
Consumer-driven product development
for export markets

When: 5:45 pm – 8:30 pm

Where: BCIT Burnaby Campus
Building SE2 Room 214, Townsquare D
3700 Willingdon Ave, Burnaby, BC

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

2. 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

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

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

BCFT Holiday Social at Salt Tasting Room

BCFT organized a wonderful Holiday Social at Salt Tasting Room, a new event location with fantastic atmosphere on December 2, 2014. The event sold-out with more than 40 participants gathering to learn the ways of wine and cheese from Dr. David McArthur, lecturer for the undergraduate course “Introduction to Wine Science” at UBC and wine extraordinaire. He has great experience in wine tasting and related researches.

Dr. McArthur gave an interesting and interactive presentation entitled “20 typical wine questions that a supposed wine guru gets asked.” During the talk, Dr. McArthur lead attendees through a variety of wine and cheese pairing permutations while explaining aspects of the aroma, acidity, wine body and after-aroma. The most interesting part was to find different matches of wine and cheese could have a “chemical reaction”, making them taste even better when tasted together.

Dr. McArthur also answered some most frequently asked questions about wine, like: “Is it right to store my wine the longer the better?” or “Is Chardonnay a type of wine or a type of grape?” It was interesting to find that members with different background would have different perspectives interpreting these questions. Then he described aspects of grape yards and wineries. The talk was incorporated with pieces of interesting stories and parts of interaction.

Everybody was fully involved in the lecture and enjoyed the delicious food. It was a wonderful experience learning about wine and cheese, and also a good chance to network and get to know others involved in BCFT.



IFT Global Student Innovation Challenge

This year IFT has introduced an exciting new challenge, the Global Student Innovation Challenge sponsored by Tate and Lyle Food Systems, open to all student members of IFT. The objective of this challenge is to design an innovative food stabilizer system consisting of more than one single ingredient in a dry blend to create innovative textures in neutral dairy desserts. Four finalists will win a \$3,000 travel grant and complimentary registration to attend IFT15 in Chicago, IL USA in July 2015 and the winning student will receive a plaque and a trip to visit one of Tate and Lyle's Global Innovation Centers. For more details on how to participate visit the IFT Global Student Innovation Challenge website. Deadline for preliminary proposals is January 1, 2015.

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.



Emilie Le Bihan
Technical representative
C 604 787-3093

elebihan@metaromneotech.com
www.metaromneotech.com

Western Office
4111 E Hastings St, suite 380
Burnaby, BC V5C 6T7
P 604 563-9712
F 604 570-0330

Head Office
5000, Armand Frappier
St-Hubert, QC J3Z 1G5
P 450 443-3113
F 450 445-8462



Dennis McTavish
Account Manager

tel: 604.575.3188
fax: 604.575.3184
cell: 778.839.1432
TF: 1.800.268.6798

18663-60A Avenue
Surrey, British Columbia
Canada V3S 7P4

dennis@dempseycorporation.com
www.dempseycorporation.com

BCFT Speakers' Night

Consumer-driven Product Development for Export Markets

The annual BCFT Speakers' Night, organized by BCIT Student Representatives, will be on Monday, February 16, 2015 at BCIT Burnaby Campus. This year's speaker is Dr. Chris Findlay from Compusense Inc., in Guelph, Ontario. Dr. Findlay will discuss how a systematic approach to product development based on Sensory Informed Design can improve product success, especially for export markets.

Traditionally, information to develop successful new products has been obtained through large and expensive category appraisals conducted in the target market. A more efficient and cost effective alternative is to conduct trained panel descriptive analysis on representative products in the market to understand the attributes that drive liking. With the attributes identified, guidance can be provided to enhance success.

Sensory Informed Design permits effective segmentation of consumers using smaller consumer panels than conventional methods. To illustrate this approach, Dr. Findlay will use red wine, bread and Asian noodles as examples.

Speakers' Bio:

In 1986, **DR. CHRIS FINDLAY** founded Compusense Inc., a company that has become a world leader in sensory and consumer science. He continues to serve as its chairman. He is active in organizations including the Institute of Food Technologists



(IFT) for over 30 years, and is a past Chair of the Sensory Evaluation Division. He was awarded the IFT Inaugural Award for Achievement in Sensory and Consumer Science in 2011, is involved in the American Society for Testing Materials E-18 Committee, Society of Sensory Professionals and Sensometrics, and is a Fellow of the Canadian Institute of Food Science and Technology. He has taught Sensory Evaluation as an Adjunct Professor in the Department of Food Science at the University of Guelph and has lectured internationally on a wide range of sensory subjects. He holds a B.Sc. Chemistry, from Loyola, Montreal, M.Sc. and Ph.D. in Food Science from the University of Guelph. Also, he holds 7 patents, has published over 50 refereed scientific papers and has contributed to four books on sensory science.

Date: Monday, February 16, 2015

Time: 5:30 pm Registration check in
6:00 pm Ice-breaker and activities
6:30 pm Refreshments, light meal, and networking
7:00 pm Speaker: Dr. Chris Findlay, Compusense Inc. Guelph, Ontario
8:00 pm Door prizes and wrap up

Place: BCIT Burnaby Campus
Building SE2 Room 214 Townsquare D
3700 Willingdon Avenue, Burnaby

Fee: FREE for BCFT student members
\$10.00 for non-BCFT student members
\$20.00 CAD for BCFT members
\$35.00 CAD for non-BCFT members
Advance registration closes at noon February 12, 2015. Members and non-members may attend by paying \$35 at the door on the night of the event.

Parking: Pay parking is available in lots 5, 7 or 8 after 4:30 pm (access from Wayburne Drive or Carey Avenue; these lots cannot be accessed from Willingdon Avenue).

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



UBC or BCIT Students

Would you like to attend a BCFT event for free? If you are willing to write a brief summary of the event complete with a few pictures for a future edition of BCFT Tech Talk we would be happy to have you as our guest! When a future BCFT event catches your eye and you want to be the student journalist for this event, e-mail the program chair, Emilie Le Bihan (ELeBihan@metaromneotech.com) to secure your free entry to this event.

Also, BCFT is looking for an amateur photographer to take pictures. Please contact Keely Johnston at chair@bcft.ca.

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 Keely Johnston at chair@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!

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.



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



Gordon Groundwater

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

gggroundwater@bcimporters.com

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

www.bcimporters.com



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



Katpana Nagendra
Account Manager
Nutritional and Functional Ingredients

778.870.5824

katpana_nagendra@quadra.ca
www.quadraingredients.com
800.865.6553 f 666.424.9458



7930 Vantage Way, Delta BC V4G 1A9

BCFT Suppliers' Night 2015

GENERAL INFORMATION

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.

Date: Wednesday, February 25, 2015
Seminar Times: 2 seminars from 2:30-3:30 pm
2 seminars from 3:45-4:45 pm
Show Time: 4.00pm - 7.30pm

To attend the seminars, you must select the desired topics during advance online registration. The last date to register in advance is Friday, February 13, 2015. There is a 20 person limit per seminar.

DETAILS ON THE SEMINARS

SEMINAR A

Time: 2:30 pm to 3:30 pm
Presenting company: Debro Chemicals Inc./
Barry Callebaut
Speaker: Alex de Haydu, Sr. National
Account Mgr., Barry Callebaut
Topic: Introduction to chocolate-from
cocoa bean to chocolate bar

SEMINAR B

Time: 2:30 pm to 3:30 pm
Presenting company: Hela Spice Canada Inc.
Speaker: Eric Nummeli, Director of Sales

and Marketing, Hela Spice Canada Inc.

Topic: A discussion of the newest functional technologies and flavour trends for the Canadian meat, dairy and bakery industries

SEMINAR C

Time: 3:45 pm to 4:45 pm
Presenting company: Phillips Ingredients/
Savoury Systems
Speaker: Kevin McDermott, Technical Sales
Manager, Savoury Systems International
Topic: It's just delicious – umami and kokumi

SEMINAR D

Time: 3:45 pm to 4:45 pm
Presenting company: L.V. Lomas
Speaker: Mary Lim, Technical Manager,
L.V. Lomas Ltd.
Topic: Clean up your label and supercharge
your nutritional profile with Empure and VegeFull

For detailed information about the seminar topics, please visit our website at <http://www.bcft.ca/>.



Quadra 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 800.865.6553 f 866.424.9458
BEST SMALL & MEDIUM
7500 Vantage Way, Delta BC V4C 1A8



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



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