## TECH TALK



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Phillips Ingredients

Daphne Tsai Suppliers Night

604-296-3286 tel

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604-922-4504 tel

### Calendar of Events

What: **BCFT Supplier's Night** 

When: Wednesday, February 28, 2007

4:30 pm - 8:00 pm

Where: **Coast Hotel and Convention Centre** 

20393 Fraser Hwy, Langley, BC

Cost: \$5.00 for members and students

\$10.00 for non-members

Coming soon....

Tuesday, March 27, 2007

Am I Making a Food or a Natural Health Product?

(Details to appear in the March Newsletter)

## **BCFT** Website

Please check out the BCFT website at www.bcft.ca for: ·Up to date information about upcoming BCFT events,

Job Postings, for those companies needing a hard working food technologist,

 Job Seekers, for those hard working food technologist needing a company

 NEW Book your table at Supplier's Night using our online registration.

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



Ida Ho

Account Manager

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## From the Chair

CIFST will be submitting a bid to host the IUFoST (International Union of Food Science and Technology) World Congress to be held in August 2012. Montreal has been awarded the host city by the Executive Committee and endorsed by the CIFST Board. There is still the global competition for the Congress so we bid Good Luck to CIFST and the Montreal team.

As many of you know the BCFT provided a proposal to CIFST to promote Vancouver as the host city. I would like to thank Anne McCannel and Joe Mazza as well as Dorte Ottesen of Tourism Vancouver and Jillian Smith of the Vancouver Convention and Exhibition Center for their assistance in the preparation of the proposal. The timeline was very tight and challenging but with the support and endorsement of the BCFT Executive, Academia, the Food Industry, other supporting associations, and our Provincial Agriculture Ministry the effort was well worth it. There is always a next time to show off our hospitality, scientific and technological innovations, and our awesome, multicultural city and province!

Thanks and we'll see you at the Supplier's Night on the 28th!

#### Margaret Daskis



#### Nancy Bender

Sales Representative Microbiology Products

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## IFT's Food & Beverage Cybrary: The Search Engine for Food Scientists

In the summer of 2006, the IFT announced a new member benefit called the Food & Beverage Cybrary. The IFT Food & Beverage Cybrary (powered by Chemidex) is a unique and most powerful search engine specifically designed for R&D professionals in the food and beverage industry. Not only does the Cybrary index ingredient and equipment supplier Web sites like a Google search engine, but it also provides much deeper technical content such as data sheets, MSDSs, formulations, Nutritional, Allergen, GMO information and more.

In addition to the in depth content, the search capabilities enable members to search by a variety of methods to quickly find the products of interest including Keyword, Company Name, Product Category, and Physical Property. As a result, members can now rapidly pinpoint the most valuable solutions for their formulating needs from extensive, global libraries of information. Furthermore formulators will be connected to the largest network of technical experts from the ingredient suppliers all at a single location.

The purpose of this presentation will be to demonstrate the complete functionality and content of the IFT Food & Beverage Cybrary. This will include a full review of the search capabilities and methods for communicating with suppliers as needed.

This service is free to all IFT members and accessible through the IFT Web site at www.ift.org or at www.foodcybrary.com.



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# For Employers and Job Searchers

BCFT sponsors 'no-charge' job postings and resume 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/Positions available.htm

For more information or to post a job, contact Peter Taylor at

webmaster@bcft.ca



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## 13th Annual B.F.C.T. Suppliers' Night

Mark your calendars and prepare to attend the BC Food Technologists 13th Annual Suppliers Night Table Top Event on Wednesday February 28, 2007.

Our show will be held at the Coast Hotel and Convention

Centre

Address: 20393 Fraser Highway, Langley, BC

Time: 4:30 pm to 8:00pm Tickets: \$5 members and students

\$10 non-members

Please refer to our website www.bcft.ca/suppnight.htm for directions to the hotel.

We encourage you to bring your friends and associates to come and support this event as well as the Suppliers who have travelled some from great distances to be here for you.

This will also be a great opportunity to network and to catch up with your peers in the food industry!

Mark your calendars and plan now to attend. Pre-registration is not required, we look forward to seeing you at the show!

#### LIST OF SUPPLIERS ATTENDING SUPPLIERS NIGHT

Canada Colors and Chemicals

Gage Industries, Inc. Cargill Textures Cargill Corn Milling Cargill Cocoa

International Fiber Corp.

Environmental Micro Analysis, Inc.

Gold Coast Ingredients, Inc. David Michael & Co., Inc. 3M Canada Company Ottens Flavors

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Quadra Chemicals Limited

Quadra Chemicals Limited(2nd table)

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OSF Flavors

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National Starch Food Innovation(Table 2)

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Zep Manufacturing of Canada Dealers Ingredients Inc

FONA International Canada ULC

Pacific Blends Ltd.

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CPE Systems Inc (Table 2) Anachemia Science (Table 2) Flavor & Fragrance Specialties

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CARMI FLAVORS (second table)

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ACH

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Pacific Coast Chemicals

The Wright Group N2 Ingredients Inc. Bay Valley Foods

Martek Biosciences Corp.

OmegaPure Food & Beverage

Cybrary (Chemidex) **ADM Specialty Ingredients** 

Van Drunen Farms

London Scientific

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## Online Payments for Events and Seminars Now Available



Editors Note: Overall, the switch to Paypal has been a huge success. The benefits of using this system allow the executive to plan meetings that accurately represent the number of attendees, as well as streamline the registration process at the events. If you have trouble using the Paypal system after reading their online FAQ's, please contact Christine Scaman at accounts@bcft.ca.

BCFT has introduced online payments for events and seminars thought Paypal. There are significant discounts if payments are made through this system for prior attendance to the event or seminar.

Once registered for a seminar or event with our BCFT Registration Chair - Christine Scaman at accounts@bcft.ca, an electronic invoice will be emailed with a link to payment options through paypal.

Paypal hosts a secure method for payment of our events with a credit card. In order to have the 'prepayment' discount benefit you must pay through this system or you will be subject to the 'at door' rate.

Once redirected to the paypal secure site via the link in your email, you will be requested to provide the details of your credit card. Pay pal accepts most major credit cards. If you already have a paypal account you can pay through your paypal account. Be advised that the credit card attached to your pay pal account can not be used to pay directly via credit card.

We believe this will greatly assist with seminar and event registration and minimize the handling of cash at the door for our volunteers.

If there are any concerns or issues with this payment system, do not hesitate to contact our Webmaster at webmaster@bcft.ca.

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# BCFT Student Night a Big Success!

On January 15, 2007, BCIT Food Technology students Emily Ho and Eva Pierre hosted the annual BCFT Student Night. This successful night had over 100 attendees from BCIT, UBC and industry professionals.

The challenge cup, hosted by Crystal Cinq-Mars, was the icebreaker of the evening. Everyone joined together to answer brain teasing food trivia.

Inspection manager, Greig Beilhartz' talk on "Internal Audits" and job opportunities with the CFIA was very informative to all the attendees.

The evening ended with presentations to the Challenge Cup winners, as well as door prizes to many lucky participants.

The following sponsors were all recognized throughout the evening and we are pleased to have their contributions:

- BCIT eJobs
- BCIT Food Technology Part-time Studies
- BCIT Student Association
- Cantest
- Charlies Chocolate Factory
- Dynamic Chocolates
- · Marketplace IGA
- Nealanders International Inc
- · Olympic Dairy Products Ltd
- Original Cakerie
- Robertson & Ross Associates
- Saputo
- Save-on-foods
- Vanderpol's
- Vantage Foods.



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#### Report on the Initial Working Group for the Agriculture Innovation Hub Held January 11, 2007 Hosted by Investment Agriculture

#### Submitted by Anne McCannel

#### **Background:**

Anne McCannel represented BCFT at a meeting on January 11 hosted by Investment Agriculture to investigate the development of an "Agriculture Innovation Hub" within British Columbia. A large number of industry organizations and government groups were represented at the meeting. The industry organizations included the BC Food Processors Association (BCFPA), Western Canadian Functional Food and Natural Health Product Network (WCFN), University of British Columbia Faculty of Land & Food Systems (UBC), the Small Scale Food Processor Association (SSFPA), BC BioProducts Association (BCBPA), and the BC Agricultural Council (BCAC).

The government groups were comprised of Western Economic Diversification, BC Ministry of Agriculture and Lands, and Investment Agriculture.

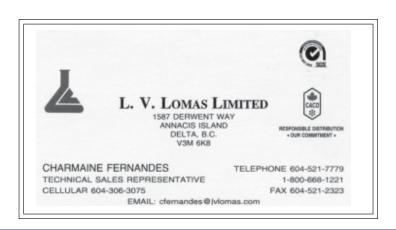
A BC Food Technology Centre Working Group consisting of the industry organizations had already met previously to address the need for an industry-centred technology and commercialization centre in BC. This group submitted a proposal for funding a project with the goal of defining the services that should be offered and the form or structure of the centre.

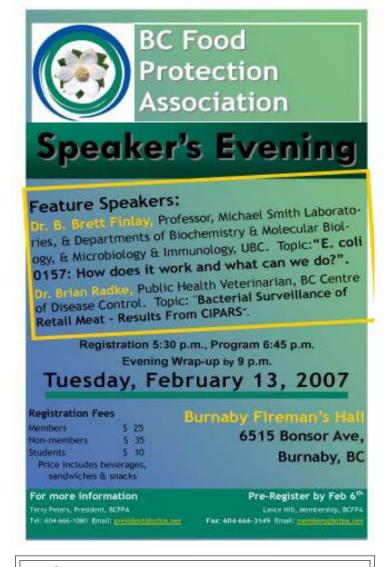
#### What happened at the January 11 meeting?

Discussion included a description of past activities and future "visions" for a centre (must be affordable, accessible, allow production of commercial products, use existing infrastructure as much as possible, entrepreneurial, etc). It was agreed that the Agriculture Innovation Hub participants would work together to move forward on the initiative. The first step towards this vision is to perform a feasibility study and write a business plan. The industry organizations, in concert with the government groups, are in the process of facilitating this project.

#### **Next steps**

Because the creation of a centre would be such an important development for BCFT members, Margaret Daskis has agreed to continue in the role of representing BCFT at future meetings.







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