

TECH TALK



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05/06 BCFT EXECUTIVE

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Jack Phillips	Suppliers Night 604-581-2177 tel	Phillips Ingredients
Daphne Tsai	Suppliers Night 604-296-3286 tel	Soya World
Jerry Hedding	Suppliers Night 604-922-4504 tel	

CALENDAR OF EVENTS

1. October 26, 2006

What: **Canada Organic**
When: 5pm to 9pm
Where: Burnaby Village Museum,
6501 Deer Lake Ave., Burnaby BC
Cost: Member – Prepaid- \$20.00
Non-member- Prepaid - \$30.00
Students - \$10.00
Member/Non-Members
at the Door – \$35.00

Registration:

To register contact Christine Scaman at
accounts@bcft.ca.

Payment will be done through PayPal.
Important: Please pre-register and pay by
Monday, October 23.

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.

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BCFT Executive Meets With CIFST Executive Director

Submitted by Anne McCannel

On September 26, Carol Ann Burrell, CIFST's executive director, made a trip to Vancouver to meet with the BCFT executive. During the informal get-together, Carol Ann highlighted CIFST's relationship to BCFT, national activities including a review of governance, and membership concerns.

Considerable discussion centred on BCFT's hope to bring the International Union of Food Science and Technology (IUFOST) conference to Vancouver in 2012. Carol Ann explained that the bid would have to be put forward by CIFST, not BCFT. CIFST is currently in the process of deciding if a bid will be put forward or not. If it's determined to proceed with a bid, then the CIFST national board will decide which Canadian city should be the host (Montreal has expressed an interest in hosting the event).

It was all very enlightening, and it is hoped that Carol Ann will be able to visit Vancouver again next year at a regular meeting where all members can benefit hearing more about CIFST.

Co-op Students Available to Work

Do you need bright, affordable short-term staff? University of British Columbia Science Co-op has a number of talented junior and senior Land and Food Systems Co-op students available in January, May and September of each year. These students are pre-screened and are available for 4, 8 or 12 month paid work terms.

Co-op students can:

- Assist with quality control and laboratory work
- Help meet project deadlines
- Quickly become productive
- Provide a fresh perspective

Students from Food Science, Food and Nutritional Science, Nutritional Science and Food Market Analysis majors are currently looking for positions for January 2007. Please contact Cathleen Nichols for more information on how your organization can get involved!

Cathleen can be reached at crnichol@interchange.ubc.ca, Tel 604-822-4613, Fax 604-822-6394.



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VANCOUVER VICTORIA KELOWNA WINNIPEG



Daphne I. Tsai Receives BCFT's Barry Walsh Award

Submitted by Anne McCannel

In recognition of her many years of dedicated service to BC Food Technologists, Daphne Tsai was the recipient of this year's BCFT Barry Walsh Award. The annual award, established in the 1980's in memory of long-time BCFT executive member Barry Walsh, honours a BCFT member who has made an outstanding contribution to the BCFT organization.

Daphne, a graduate of UBC Food Science, has enjoyed a broad and diverse career in the food industry. Upon graduation, she accepted an appointment with the Summerland Research Station. She has worked at various companies in the food industry including T.J. Lipton's and Hampton House. When she moved to Savoury Foods, she became involved in operations and then sales, where she became the Director of Technical sales. Currently, Daphne is the Marketing Manager for So Nice beverages.

Daphne first became involved with BCFT in 1992, when she participated in organizing the annual banquet. Shortly thereafter, she accepted a role on the BCFT executive as Assistant Program Chair. She has held this role for over a decade. While maintaining her position as the Assistant Program Chair, Daphne began working with the Supplier's Night committee in 1998. She has been an invaluable member of this group being involved in strategizing, planning, marketing and execution of the event. The highly successful Supplier's Night has now become the largest revenue generating event for BCFT.

Through all of her many roles, Daphne is professional, always enthusiastic, reliable and a pleasure to work with. In recognition of her service and dedication, Daphne represented BCFT at the IFT Leadership Conference in Chicago in 2001. This year, in

addition to receiving the Barry Walsh Award, Daphne was also recognized at the IFT conference in Orlando as an "IFT Outstanding Section Volunteer".

BCFT is pleased to express our sincere thanks to Daphne for her exceptional contribution to the organization, and we look forward to her continued service.

Congratulations, Daphne, on receiving the 2006 BCFT Barry Walsh Award.



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Welcome Back, BC Food Technologists!

Our next event is quickly approaching! Including 3 speakers, ample time for questions, networking, and refreshments, not to mention a hot topic: Organics...this is an event not to be missed! See below for registration info and program agenda.

BCFT Presents: 'Canada Organic'

Date: Thursday, October 26th, 2006
 Time: 5-8 pm
 Location: Burnaby Village Museum
 6501 Deer Lake Ave., Burnaby BC
 Cost: BCFT members - prepaid - \$20
 Non-members - prepaid - \$30
 BCFT members/non-members at the door - \$35
 Students - \$10

To register contact Christine Scaman at accounts@bcft.ca Payment will be done through PayPal
 Important: Please pre-register and pay by Monday, Oct. 23.

PROGRAM AGENDA

5:00 – 5:30pm REGISTRATION & REFRESHMENT
 5:30 – 5:40pm BCFT WELCOME
 5:40 – 6:10pm The Canada Organic Products Regulations
 PADDY DOHERTY, COABC
 6:10 – 6:15pm Question & Answer Period
 6:15 – 6:45pm Accreditation and Certification Process
 HUBERT TIMMENGA, FVOA
 6:45 – 6:50pm Question & Answer Period

6:50 – 7:10pm REFRESHMENT BREAK AND NETWORKING
 7:10 – 7:40pm Research and Products Development, and Marketing of organic products
 DAG FALCK, Nature's Path
 7:40 – 7:45pm Question & Answer Period
 7:45 – 8:00pm Final Notes & Wrap up

Bio for Dag Falck

Dag Falck is a leader in the organic movement which is quickly becoming the most watched segment of the food industry, boasting growth rates of 20-40 % per year.

Educated as an Agronomist in Norway, Dag has worked with conventional (non-organic) and organic farming systems, understanding both from a practical point of view. Based on his background in agriculture and his strong interest in organic methods he was hired in 1990 as the first inspector for Islands Organic Producers Association on Vancouver Island which led to a 14 year career as an inspector of organic farms and processors in Western Canada and the US.

Dag is currently working for Nature's Path Food Inc, North America's biggest organic breakfast cereal producer. As their Organic Program Manager he oversees all aspects of the company's organic supplies, policies, and consumer interactions.

His contribution to and involvement with the organic industry includes being a board member of the Organic Trade Association, Organic Agriculture Centre of Canada, Canadian Organic Growers and a member of the Organic Advisory Council of the Canadian Health Food Association.

A New Way to Pay: BCFT now has PayPal®

When you register for a BCFT meeting this year, you will notice some changes in this process. After you send your e-mail registration request to "accounts@bcft.ca", you will receive an invoice from BCFT via e-mail, requesting payment through PayPal®. PayPal is an e-commerce business that may be most familiar to those who have made purchases on e-Bay. PayPal will allow you to pay for BCFT meetings through the internet as a secure, electronic alternative to paying by cheque or cash in person.

Why use PayPal? PayPal is the most widely recognized and respected independent online payment processor, which specializes in processing secure online credit card transactions.

1. **PayPal Security:** PayPal provides a secure server (SSL) so your transaction is safe, but moreover, when you make a purchase through a PayPal merchant such as BCFT, only PayPal, not the merchant, is provided with your credit card information. That means BCFT will never have access to your credit card number and your financial information stays safe. Plus, you're protected against unauthorized payments sent from your account. PayPal sends an email confirmation of every account transaction so you always know what is happening with your account.

2. **Convenience:** By collecting registration fees prior to the meeting, registration will be quick and hassle-free – you can spend more time to relaxing and talking with colleagues, rather than waiting to pay. And no more worries about having money on hand, at the door. This means the BCFT executive has one less thing to worry about at meetings as well!

3. **Save money:** Using PayPal will cost you nothing, and **by pre-paying for meetings, you will save significantly over registration fees paid at the door.**

How does it work? After you send your e-mail registration request, you will receive an e-mail invoice from BCFT requesting payment via PayPal. Simply click, or paste the link in the invoice into your browser and follow the instructions on the PayPal site. A receipt will be issued to you after you complete your payment. If you decide to set up a PayPal account, you won't need to enter your personal or credit card information for additional transactions with BCFT or any other PayPal merchant.

Try it out and save some money on your meeting registration fees!



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A message from CIFST Executive Director, Carol Ann Burrell

Future National Conference planning well underway

As with the planning cycles within your own professional endeavors, CIFST is also making plans, reviewing ideas and plotting strategies for events and initiatives that are still many years ahead of us. Case in point is that even prior to the start of the successful CIFST/AAFC Conference held in Montreal in May, the National Board of Directors and Executive Committee began gathering data, seeking feedback and analyzing information that will help them decide on the location of future CIFST/AAFC Conferences (2008, 2010 and 2012). Consultation with AAFC, regional section volunteers and event planning professionals continues to be a critical part of the process, demonstrating CIFST's ability to be collaborative, nimble and methodical.

Intensive fact-finding precedes decision to bid on the IUFOST World Congress in 2012

Coupled with these important decisions about future conferences is the exciting proposition of submitting a bid to host the IUFOST World Congress in 2012. Recently, President Michele Marcotte and other CIFST volunteers with connections to IUFOST attended the 2006 IUFOST World Congress in Nantes, France where they gathered information from the organizers of the Nantes congress, as well as the organizers of the 2008 (China) and 2010 (South Africa) congresses. CIFST hosted the IUFOST World Congress in 1991 and can draw from this experience, but much has changed since then for both CIFST and IUFOST.

Once the fact-finding component is complete, not only does CIFST have to decide whether to submit a proposal, but if we do, a host city has to be chosen. An enthusiastic team from BCFT has already expressed interest in bringing the IUFOST Congress to Vancouver. Additionally, a contingent from Montreal is equally excited about the opportunity. I believe this friendly competition illustrates a renewed energy and commitment within the food science sector and prompted one astute BCFT volunteer to half-jokingly compare the competition to that of the host city selection process for the Olympics! This is actually not all that far from the truth, since even if CIFST proceeds with a bid, city tourism officials are expected to pull out all the stops in an effort to stand above the stiff competition that is expected from rumoured competitors Argentina and Brazil. Neither has ever hosted the congress, nor has the congress ever been held in South America.

This is an exciting time for CIFST, ripe with abundant opportunities for members. Stay tuned for announcements, both about the 2008 CIFST/AAFC Conference and whether CIFST will submit a bid to host IUFOST and the world's food science community in 2012.

Take advantage of membership features and save the cost of membership

As the membership renewal period approaches, it is good time to take stock of the benefits of CIFST. National CIFST features, such as topical scientific symposia, a world-class conference, career-advancing employment services and money-saving affinity partner programs (group home and auto insurance, communications services, plus free and discounted subscriptions), to name a few, are complemented by the impressive offerings of BCFT, including timely technical sessions and networking events, a highly rated table top, and a newsletter that keeps you up-to-date.

By any standard, CIFST's annual membership fee is very reasonable, but add to this the fact that as a member you not only have access to all of these features at special discounted rates, but you are also very likely to save more than the cost of membership when you take advantage of one or more of them. For full details on membership benefits visit the web site at www.cifst.ca and select "membership".

Membership renewal to begin later this fall

Please make a note that the membership renewal period begins very shortly. Since the process largely involves e-mail reminders, it is critically important that we have your up-to-date e-mail address. If you haven't received an e-mail from CIFST in a while, I urge you to check your contact information by logging onto the web site (www.cifst.ca) and reviewing your profile.

As for the online renewal process, this will take you less than 15 minutes from start to finish. You'll need your username and password to get started (if you've forgotten these, you can use the auto-reminder feature on the web site) and then you just follow the instructions as you proceed through each step.

If the idea of making an online payment is uncomfortable for you, or you want to pay by cheque, you can still do most of the renewal process online and then send in your payment. Plus, whether you complete the entire process yourself or not, a receipt will be forwarded to you by e-mail once your payment is received.

As has been the practice in the past few years, paper renewal reminders won't be sent by regular mail until the New Year. Nevertheless, paper renewal forms will be available on the web site for download.

What's important to remember is that if you are at all uncertain at any time during the process, just contact the CIFST office. In fact, if you have any questions at all about CIFST, please feel free to contact me. I am always pleased to assist you.


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Students Report on Challenge Cup Experience

It was our first experience participating in the student challenge cup competition and none of us had been to Montreal either. We had an opportunity to meet students from six universities all around Canada including University of Guelph, University of Manitoba, University of British Columbia, University of Montreal, University of McGill and University of Laval.

We were the only students from a technical institution and the only students in a diploma program participating in the challenge cup. The challenge cup competition was very tough and unexpectedly most of the questions/quizzes were related to biochemistry, food analysis, food safety and sanitation.

Even though we could not achieve the best outcome as we wanted, it was worthwhile to be a proud participant from BCIT and to experience the competitive feeling and all of the excitement.

Further, we attended many discussions and presentations of technical papers and learned a lot about food and new developments in the food industry in Canada and the world itself. We also had an opportunity to interact with different food technologists and food sales personnel mainly from the USA and Canada.

We enjoyed our stay in Montreal very much. We also had a short city tour and were able to see the beauty and witnessed how the proud history of Canada unwrapped around Montreal.

We really appreciate the generous support rendered by the BCFT in financial contribution and organizing such a wonderful experience for us. Without your financial support and kind guidance this could have been just a daydream for us. Once

WANTED: Directed Studies Projects for BCIT Students!

The BCIT Food Technology Program is again accepting project proposals from companies willing to sponsor students taking the Directed Studies course in Food Technology. Past projects have included: HACCP and prerequisite program development, food product development, shelf life studies, nutritional analysis, waste utilization, etc.

The students have one day per week (Wednesdays) from Jan. to Apr. to devote to the project. The student must complete a literature review on the project area, develop methodology with assistance of the sponsor, and then carry out the specific research. Work may be done at BCIT and/or company premises.

During the project, the student has access to BCIT Food Technology pilot plant and analytical equipment. Presentation of oral and written reports will take place at the beginning of May 2007. The sponsor is asked to be available to advise the student throughout the project, attend the oral presentation, complete a brief evaluation of the student, and cover costs of consumables.

For information, please contact Anne McCannel at (604) 432-8269 or Anne_McCannel@bcit.ca. Projects must be submitted by December 15 to be considered. Project acceptance depends on suitability and interest by the students.



(L-R) Ashwin Din, Sheryl Ramos, Wasantha Premarathne, & Abdul Matin at the Challenge Cup in Montreal this year.

again let us thank all the executive and members of BCFT for your generosity.

Thank you very much again from the BCIT Food Technology Challenge Cup team,

What's Next?

This question is often asked by food processors when commercializing a new food or natural health product. The Food Information Service of UBC (FIS) and the Food Process Resource Centre at BCIT have merged their technical services to better serve the industry and help with this question. The team at what's next? will focus on our strengths of thermal processing, analytical method development for herbal products and hurdle technology.



One of our big goals is to continue the discussions of the need for a food processing pilot plant that would enable companies to produce food in a facility that could be sold or used as evaluation samples. This has been a recognized challenge to the BC Food Industry. A national meeting was held this summer in PEI to discuss the capabilities of each province. Rebecca Robertson of FIS and Paula Brown of HEAL (BCIT) attended on our behalf. Provincially the BC Food Processors Association recently made a presentation to the Select Standing Committee on Finance and Government Services to discuss the need for such a facility.

It's exciting to think about the development of such a centre in British Columbia. Nancy and Rebecca of Robertson & Ross, Associates are working with the two institutions to establish the what's next? Food Processing Centre. We are committed to this idea and we would be pleased to discuss this plan with you. You may also call us to discuss your technical requirements.

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