



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

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CALENDAR OF EVENTS

1. THURSDAY, JANUARY 30, 2014

What: BCFT Speaker's Night
 When: 5:30pm to 8:30pm
 Where: UBC Student Union Building
 Room 207/209
 2329 West Mall, Vancouver, BC
 Details: For more information: please visit www.bcft.ca

2. WEDNESDAY, FEBRUARY 26, 2014

What: BCFT 20th Annual Suppliers' Night
 When: 4:00 pm – 7:00 pm
 Where: Delta Burnaby Hotel and Conference Center
 4331 Dominion Street, Burnaby, BC
 Details: For more information: please visit www.bcft.ca

3. SUNDAY AUGUST 17 TO THURSDAY AUGUST 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, Québec
 Details: For more information: please visit <http://iufost2014.org/>

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!

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BCFT Speaker's Night is Coming Soon!

The annual student organized Speaker's Night is here! Don't miss the chance to learn new and exciting developments in the food industry with your peers!

This year's keynote speaker is Dr. Carolyn Ross from Washington State University. Dr. Ross' research investigates the changes in flavour and odour profiles using sensory analysis coupled with analytical chemistry techniques; namely the use of the electronic tongue in evaluating wine. Dr. Ross' research group focuses on the evaluation of aroma, flavour compounds and precursors, and the changes in these compounds due to viticultural and enological practices.

Ice-breakers and other activities will provide opportunities for students and industry members to become acquainted. There will be a light meal and further networking opportunities with students as well as other industry members.

Last but not least, those who attend will be entered to win door prizes!

Date: Thursday, January 30, 2014

Time: 5:30 - 8:30pm

Location: UBC Student Union Building
Room 207/209
2329 West Mall
Vancouver BC

Fee: FREE for BCFT student members
\$5.00 for non-BCFT student members
\$20.00 CAD for BCFT members
\$35.00 CAD for non-BCFT members

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Let's Recognize the Achievements of BC Professionals through IFT Awards

It's that time of year. Leaves have begun to fall from the trees and IFT (Institute of Food Technologists) award nominations are open. BCFT members, as well as non-members, may be eligible for a number of awards offered through IFT. These awards recognize a variety of achievements within the scope of food science and technology. Do you think your mentor, co-worker, or friend is deserving of recognition for something they have accomplished or been involved in? This is a great opportunity to share your thoughts and help them be credited for contributions in research, applications, and service in the industry. Below you will find a short description of each award offered by IFT. Additional information can be found at www.ift.org. Please note that the deadline for nominations is December 31, 2013.

IFT Awards for Scientific Contribution

NICHOLAS APPERT AWARD: Awarded to an individual for distinction in, and contribution to, the field of food technology

BABCOCK-HART AWARD: Recognizes an IFT member who has significantly contributed to food technology in way that has improved public health through nutrition or more nutritious food

STEPHEN S. CHANG AWARD FOR LIPID OR FLAVOR SCIENCE: Awarded to an IFT member food scientist or technologist who has contributed to significant scientific advancement relating to lipid or flavor science

SAMUEL CATE PRESCOTT AWARD: Rewards an IFT member who has demonstrated remarkable research ability in any area of food science and technology

SENSORY & CONSUMER SCIENCES ACHIEVEMENT AWARD: Recognizes an dedicated individual for excellence within the sensory and consumer sciences field

FOOD TECHNOLOGY INDUSTRIAL ACHIEVEMENT AWARD: Recognizes a company or organization for an outstanding development which represents a substantial innovation in the application of food science and technology to food production

INDUSTRIAL SCIENTIST AWARD: Recognizes a major technical contribution of an IFT member industrial scientist or team of industrial scientists to the advancement of the food industry

BOR S. LUH INTERNATIONAL AWARD: Awards an IFT member or an institution whose exemplary efforts resulted in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation.

GILBERT A. LEVEILLE AWARD AND LECTURESHIP: Given in acknowledgement of outstanding research and/or public service at the interface between the disciplines of nutrition or food science, over a period of five years or more, which has contributed to improved health and well-being

RESEARCH AND DEVELOPMENT AWARD: Recognizes an IFT member or team of members who have recently made a significant contribution to research and development relating to the understanding of

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Recognizing Achievements of BC Professionals through IFT Awards

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food science, food technology, or nutrition

W.K. KELLOGG INTERNATIONAL FOOD SECURITY AWARD AND LECTURESHIP: Recognizes emerging research that made substantial advances in food safety, security, processing and/or technology for developing countries

MARCEL LONCIN RESEARCH PRIZE: Honors and provides research funding to an IFT member or non-member scientist or engineer carrying out basic chemistry/physics/engineering research with applications in food processing and food quality improvement

BERNARD L. OSER FOOD INGREDIENT SAFETY AWARD: Awarded to an IFT member for contributions to scientific knowledge of food ingredient safety or leadership in developing principles for food ingredient safety evaluation or regulation

IFT Awards for Service to the Profession

WILLIAM V. CRUESS AWARD: Honours an IFT member for distinction in teaching food science and technology

CARL R. FELLERS AWARD: Honors a member of IFT and Phi Tau Sigma who has brought honour to the profession of food science and technology through leadership, service, and skilled communication

CALVERT L. WILLEY DISTINGUISHED SERVICE AWARD: Honours a long-time IFT member or staff member who has provided continuing, meritorious, and imaginative services to IFT

IFT FELLOW: This designation is awarded in recognition of accomplishments in scholarly advancement and the food science and technology profession, inspiring others to excel in the food science and technology field, success of a new food product, and/or improvement of the human condition via food science and technology.

Note * The deadline for complete IFT Fellow nominations is January 31, 2014.

It is a great thing to be recognized among the larger community of IFT, so get those nominations in before the deadline sneaks up on you!



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.



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BCFT Seminar Focuses on Genetically Modified Foods



Aaron Sanger, Dr. Brian Ellis, and Dag Falck spoke and took questions in a BCFT-hosted discussion of GM Foods.

On Tuesday November 19th, more than 60 people from various sectors of the food industry came out to the Shadbolt Center for the Arts in Burnaby for an evening seminar organized by BCFT on genetically modified (GM) foods. Three speakers presented talks on GM foods and each talk was followed by thought-provoking questions from the audience.

The first speaker, Aaron Sanger, Verification Program Manager from the Non-GMO Project, provided an introduction into the current production statistics for GM crops and showed figures indicating people would like to know if they are consuming GMO products. Aaron introduced the group to the Non-GMO project which is a voluntary strategy used in North America that provides consensus-based standards for GMO avoidance.

Also included in this project is independent analytical verification and a 3rd party non-GMO label. Aaron explained the product verification process, co-packer support and livestock verification. Presently there are over 14000 Verified UPC's and over 1000 brands participating in this program.

Dr. Brian Ellis from the Michael Smith Laboratories followed this talk by speaking about GM foods of today vs GM foods of tomorrow. Some foods in the pipeline include: salmon, apples, citrus, cassava, rice and

wheat. The future of GM foods is likely to avoid gene insertion technology by using marker aided selection (MAS) and association genomics. Brian's talk further detailed the process behind these two methods.



Aaron Sanger from the Non-GMO Project speaks at the BCFT GMO Seminar.

Dag Falck the Organic Program Manager from Nature's Path Foods Inc. spoke about Nature's Path experience going through the Non-GMO certification process. He spoke about specific aspects of the verification process such as the testing of risk ingredients, GMO action threshold levels, and approved laboratories for PCR testing.

BCFT would like to thank all of the attendees who attended this meeting, and would especially like to thank the three speakers for volunteering their time to attend.

BCFT Suppliers Night 2014

GENERAL INFORMATION

BCFT is pleased to announce our 20th Annual Suppliers' night on Wednesday, February 26, 2014. 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 26, 2014
 Set-up Time: 1.00pm
 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.

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For complete details on placing your ad in *Tech Talk*, contact:

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