

# TECH TALK

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## 2015 / 2016 BCFT Executive

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# Upcoming Events

## **Suppliers' Night Attendee Registration**

Suppliers' Night Attendee Registration is now open.

### **Date:**

Wednesday, February 24, 2016

### **Location:**

Delta Burnaby Hotel and Conference Centre 4331 Dominion Street Burnaby BC

### **Description:**

BCFT Suppliers' Night is a much-anticipated yearly event in which industry suppliers come together with R&D technologists, food scientists, purchasers and senior management from leading food and beverage companies in BC. Organized as an expo, Suppliers' Night is perfect for networking and learning about new and existing ingredients and equipment. Affordable and casual, this event is an excellent opportunity for Food Science students looking to connect with industry professionals.

### **Itinerary:**

Seminar A: Why Coconut and Palm Oil have become so Popular in Food Production. Presented by Natu'oil Services Inc.

Seminar B: Sanitation – The Science of Where Seeing Does Not Always Equal Believe! Presented by 3M Canada.

Seminar C: Savoury Flavors 101. Presented by Savoury Systems International.

Seminar D: Tom Foley- IFT. **A Promising Future for Our Profession** In a fast-changing global marketplace, food scientists and technologists continue to generate new innovations that meet consumer demands worldwide. IFT President Colin Dennis will share an update on IFT's critical role in helping our community develop, innovate, network and advocate to meet needs today and tomorrow.

Suppliers Night Trade Show 3:30 – 7:00 pm

Registration now open to attendees. Information available at [www.bcft.ca](http://www.bcft.ca)



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## **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](mailto:chair@bcft.ca).

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INTELLIGENT DISTRIBUTION STARTS HERE

## Education and Performance Blending academia with the working world



UBC Science Co-op enables employers to hire motivated and energetic students, who have acquired the academic knowledge and professional skill sets to be effective in real-life work-experience opportunities. With having placed students in a variety of more than 1,700 4-month Co-op positions in our last fiscal year, we definitely have the expertise to assist in creating great Co-op placements.

### BENEFITS OF HIRING A CO-OP

- Assistance during peak production periods
- Assistance with unique or short-term projects
- Students are pre-screened to ensure that they meet high academic and personal values
- Co-ops complete a pre-employment curriculum, which focuses on workplace etiquette and job readiness skills
- Assistance with scheduling the entire employer-student interview process

### ACADEMIC CONCENTRATIONS

#### *Food Science*

- Studies include: Chemistry; Microbiology; Sensory and Nutritional Properties of food
- Co-op roles could focus on: Assisting with QA/QC; Product Development; Food Safety

#### *Nutritional Science*

- Studies include: Nutrition, Health, and Science Integration
- Co-op roles could focus on: Assisting with Nutrition and Health Research

#### *Food Market Analysis*

- Studies include: Food Markets; Economics; and Business
- Co-op roles could focus on: Assisting with Food Marketing; Food Policy Economics

\*Other Science Disciplines Include: Biochemistry; Biology; Biotechnology; Chemistry; Computer Science; Engineering Physics; Environmental Science; Math and Statistics

### AVAILABILITY

Students are available for 4, 8, 12, and 16 month work terms, starting in January, May, and September. UBC Science Co-op continuously accepts postings throughout the year, and employers are encouraged to post their opportunity with UBC Science Co-op at their most earliest convenience to ensure that their posting is made available to the greatest number of Co-op students.

### CONTACT INFORMATION

Please contact Chris McKinnon at [cmckinnon@sciencecoop.ubc.ca](mailto:cmckinnon@sciencecoop.ubc.ca) or at 604-827-3303 for more information or to learn more about posting an opportunity with the UBC Science Co-op program. We look forward to connecting with you to discuss how our students can be of added value to your organization.





## Upcoming Events

### BCFT Annual Golf and Banquet

Date: Thursday, June 9, 2016

Time: 11:00 am to 9:00pm

Location: Green Acres Golf Course, Richmond BC

SAVE THE DATE!

Details will be available in the coming weeks. Visit [www.bcft.ca](http://www.bcft.ca) for updates

The BC Ministry of Agriculture and Grounded Strategies are pleased to announce two E-Commerce Seminars on March 1, 2016.

Introduction to E-Commerce Seminar - March 1 - Vancouver BC

Introduction to E-Commerce

Seminar: 8 am 12:00 pm

Lunch: 12:00 12:30 pm

Location: Sheraton Wall Centre, Vancouver

<https://www.eventbrite.ca/e/introduction-to-e-commerce-tickets-20956490427>

International E-Commerce Seminar March 1 - Vancouver BC International E-Commerce with a Focus on China

Lunch: 12:00 12:30 pm

Seminar: 12:30 4:30 pm

<https://www.eventbrite.ca/e/international-e-commerce-with-a-focus-on-china-tickets-20956805369>



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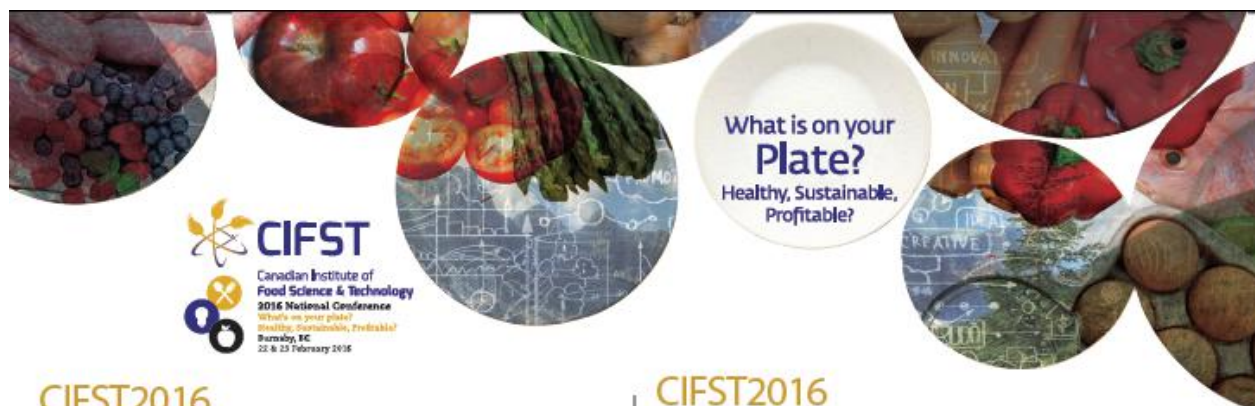
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## CIFST2016 Registration is Open

Register online [www.cifst.ca](http://www.cifst.ca)

Conference Registration closes January 29, 2016

### Day 1 – Monday, February 22, 2016

10:00 am – 6:00 pm	Registration
12:45pm – 2:15 pm	Food Fraud and Adulteration
2:15 pm – 2:30 pm	Break
2:30 pm – 4:00 pm	Pulse Canada Student Food Development Competition
4:00 pm – 4:15 pm	Break
4:15 pm – 5:45 pm	Indigenous food systems - a community approach to health, heritage and sustainability in the 21st Century
6:00 pm – 7:00 pm	Networking Reception
7:00 pm	Dine Around - Optional

### Day 2 – Tuesday, February 23, 2016

7:00 am – 2:00 pm	Registration
8:00 am – 9:00 am	Continental Breakfast & Networking
9:00 am – 9:45 am	Opening Speaker
9:55 am – 11:15 am	Session 1 (choice of 2 concurrent sessions)
11:15 am – 11:30 am	Break
11:30 am – 12:50 pm	Session 2 (choice of 2 concurrent sessions)
1:00 pm – 2:30 pm	Lunch & Poster Session
2:40 pm – 4:00 pm	Session 3 (choice of 2 concurrent sessions)
4:00 pm – 4:15 pm	Break
4:15 pm – 5:00 pm	Closing Speaker
6:00 pm	Evening Event - Optional

## CIFST2016 Call for Sponsors

Participate as a Conference Sponsor

Our Sponsorship Packages are tailored to meet a variety of marketing objectives and are flexible to appeal to your specific marketing goals.

The CIFST 2016 National Conference will provide an excellent opportunity for your organization to:

- Gain exposure to and network with national and international delegates
- Generate new business opportunities
- Show your involvement, commitment and support for the food industry

For more information about sponsorship opportunities, please visit: [www.cifst.ca](http://www.cifst.ca)

## Student Networking Event

Monday, February 22, 2016

First ever CIFST Amazing Race!

Student teams will race from the Delta Burnaby Hotel to the British Columbia Institute of Technology (BCIT) main campus with various challenges along the way. The event will include a light meal at the very end of the race. Plan to join us.

### Why Attend?

Knowing our customers and consumers of today are very concerned about their food quality, origins and traceability, I attend the CIFST National Conference to gain more technical insights into these food production aspects.

*Rick Hames  
Vice President of Sales & Marketing  
Continental Ingredients*

### Why Sponsor?

CIFST2016 is a conference that brings together food science professionals from all over Canada. Natu'oil Services is proud to be a part of a conference that provides a value added opportunity for students, industry professionals and researchers to foster relationships.

*Adeelah Saad,  
Marketing Executive,  
Natu'oil Services Inc*

# CIFST 2016 National Conference



**CIFST**  
Canadian Institute of  
Food Science & Technology



2016 National Conference  
What's on your plate?  
Healthy, Sustainable, Profitable?  
Burnaby, BC  
22 & 23 February 2016

February 22 & 23, 2016

Delta Burnaby Hotel and Conference Centre



CIFST welcomes Pulse Canada as a Partner of CIFST2016 and is pleased to host Pulse Canada's national student food development competition, Mission ImPULSEible. This unique partnership provides a value-added opportunity for students, industry professionals and researchers to network, foster relationships and celebrate innovation.





# BCFT 2016

British Columbia Food Technologists

## 22<sup>nd</sup> ANNUAL BCFT SUPPLIERS' NIGHT & SEMINARS

BC Food Technologists welcomes you to our 22nd Annual Supplier's Night Event

Please note that this is an announcement, not a complimentary ticket. A ticket is needed for entry to the event.

### BCFT SUPPLIERS' NIGHT EVENT

**Date:** Wednesday, February 24, 2016

**Show:** 3:00 pm to 7:00 pm

**Seminars:** 1:30 pm to 2:30 pm & 2:45 pm to 3:45 pm

**Place:** Delta Hotel and Conference Centre, 4331 Dominion Street, Burnaby, BC V5G 1C7

**Cost:** Online \$7.50; Members \$10; non-members \$15

Attendees can pre-register online for the event and seminars at [bcft2016sn.eventbrite.ca](http://bcft2016sn.eventbrite.ca)

### SUPPLIERS' NIGHT SEMINARS

**Times:** Seminar A & B from 1:30 pm to 2:30 pm

Seminars C & D from 2:45 pm to 3:45 pm

**Cost:** Online \$7.50; Members \$10 (includes free admission to the Suppliers' Night Event)

Pre-registration for the seminars is required as seating is limited per seminar.

Please register at [bcft2016sn.eventbrite.ca](http://bcft2016sn.eventbrite.ca). Deadline for seminar registration is February 15<sup>th</sup>, 2016.

### Informative seminars are presented by:

**Natu'oil Services Inc.:** Why Coconut and Palm Oil have become so Popular in Food Production.  
(Seminar A: 1:30 - 2:30pm)

**3M Canada:** Sanitation – The Science of Where Seeing Does Not Always Equal Believe!  
(Seminar A: 1:30 – 2:30pm)

**Savoury Systems International:** Savoury Flavors IOI. (Seminar C: 2:45 - 3:45pm)

**IFT:** A Promising Future for Our Profession (Seminar C: 2:45 - 3:45pm)

For complete description on the seminar topics, please visit [bcft.ca](http://bcft.ca)  
Come and join us to celebrate our 22nd Suppliers' Night 2016!



Canadian Institute of Food Science and Technology  
Institut Canadien de Science et Technologie Alimentaires



[www.bcft.ca](http://www.bcft.ca)



# BCFT 2016

British Columbia Food Technologists

## LIST OF COMPANIES\*

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AIC  
Anton Paar Canada Inc.  
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\*Registered at the time of printing



Canadian Institute of Food Science and Technology  
Institut Canadien de Science et Technologie Alimentaires



[www.bcft.ca](http://www.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:

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SGS Canada Inc.

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Fax: 604 444 5486

E-mail: [ron.kuriyedath@sgs.com](mailto: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.

## BCFT Website

Please visit the BCFT website at [www.bcft.ca](http://www.bcft.ca) for:

- Up to date info about upcoming BCFT events.
- Job Postings ([www.bcft.ca/employment.html](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 Keely Johnston at [webmaster.bcft.ca](mailto:webmaster.bcft.ca)

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## CIFST AWARDS

CIFST has a number of awards to recognize “peers, organizations and/or teams for their work and successes in food science and the food sector”. Descriptions of these awards can be found at <https://www.cifst.ca/default.asp?ID=1381>.

The deadline for nomination is in May 2016.

- **Institute Award:** To honour a Professional member or Retired member of CIFST for an outstanding contribution to the Institute.
- **W.J. EVA AWARD:** To honour an individual who has contributed to Canadian food science and technology through outstanding research and service to the industry.
- **GORDON ROYAL MAYBEE AWARD:** Recognizes an outstanding applied development by a Canadian company or institution in the fields of food production, processing, transportation, storage or quality control.
- **FOOD INDUSTRY CEO OF THE YEAR AWARD:** Conferred on the CEO of a company who has made an outstanding contribution to the Canadian food industry.
- **FOOD INNOVATION AWARD:** Awards an individual or team for outstanding work in food innovation.
- **STUDENT LEADERSHIP AWARD:** The candidate must be a student member of CIFST at the time of nomination, be closely involved with CIFST and have demonstrated strong leadership by engaging his or her student peers in CIFST activities and events.
- **EMERITUS MEMBERSHIP:** To bestow an Honourary Title upon a Professional Member who has retired from vocation, and has contributed meritorious service to the Food Industry and the Institute during their career
- **FELLOW OF THE INSTITUTE:** Conferred upon a living, active member of the CIFST for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science and technology. A person recognized as a Fellow of the Canadian Institute of Food Science and Technology shall be entitled to use the designation FCIFST following his/her name.

## IFT AWARDS

IFT has a large number of awards created to “recognize outstanding individuals, teams and organizations for contribution to the profession of food science and technology”. Descriptions of these awards and nomination forms can be found at <http://www.ift.org/membership/awards-and-recognition/achievement-awards.aspx>. The deadline for nominations is December 1, 2015.

### **Achievement Awards**

#### **Babcock-Hart Award**

Awarded for food technology contributions that led to improved public health through nutrition or more nutritious food.

#### **Bernard L. Oser Food Ingredient Safety Award**

Awarded for contributions to food ingredient safety evaluation or regulation.

#### **Bor S. Luh International Award**

Honors an IFT member or an institution whose outstanding efforts in the field of food technology resulted in international exchange of ideas; better international understanding; and/or practical successful transfer of food technology to an economically depressed area.

#### **Calvert L. Willey Distinguished Service Award**

Recognizes an individual who has provided continuing, meritorious and imaginative service to IFT.

#### **Carl R. Fellers Award**

Honors an IFT member and Phi Tau Sigma member for their distinguished career in the food science and technology profession, and who has displayed excellent leadership, service, and communication skills

#### **Food Technology Industrial Achievement Award**

Honors a company or organization for significant advances in the application of food science and technology to food production.

#### **Gilbert A. Leveille Award and Lectureship**

Recognizes outstanding research and/or public service in nutrition and food science, over a period of at least five years.

#### **Industrial Scientist Award**

Awarded for a major technical contribution to the advancement of the food industry.

#### **Marcel Loncin Research Prize**

To award research funding for basic chemistry/physics/engineering research applied to food processing.

#### **Nicolas Appert Award**

Honors an individual for contributions to the field of food technology.

#### **Research and Development Award**

Awarded for significant research and development contribution to the understanding of food science, food technology, or nutrition.

#### **Samuel Cate Prescott Award for Research**

Awarded for outstanding research in food science and technology.

#### **Sensory and Consumer Sciences Achievement Award**

Recognizes excellence within the sensory and consumer sciences field.

#### **Stephen S. Chang Award for Lipid or Flavor Science**

Awarded for significant contributions to lipid or flavor science.

#### **Trailblazer Award and Lectureship**

Honors the advancement of science at the nexus of nutrition or dietetics and food science for at least five years.

#### **William V. Cruess Award for Excellence in Teaching**

Awarded for achieving excellence in teaching food science and technology.

#### **W.K. Kellogg International Food Security Award and Lectureship**

Honors an IFT member whose emerging research has made substantial advances on how foods can be better manufactured and made available for developing countries.

#### **IFT Fellow**

The IFT Fellow designation is an honor bestowed upon an IFT member for their exemplary accomplishments in the areas of scholarly advancement, service to the food science and technology profession, and inspiration of others to excel in the food science and technology field. \*The nomination deadline for IFT Fellow is February 1, 2016.

## AWARD RECIPIENTS

Congratulations to the following BCFT Award Winners!

**2015 Student Awards.** BCFT would like to recognize students who are members of BCFT for their accomplishments. This award recognizes students who demonstrate outstanding scholastic achievements, leadership skills and devotion to food science and technology.

- Justin Falardeau, UBC
- Jenny Qi, UBC
- Jasmine Lane, BCIT
- Kezia Gonzalez, BCIT

**UBC Graduate Student Award.** This award recognizes a student who has demonstrated a high level of academic achievement and research excellence, leadership ability and commitment to the profession.

- Gracia Windiasti

**BCIT Graduating Award.** Recipient(s) are selected based on a combination of participation in BCFT events, leadership, service and all-round performance in second year.

- Andrew Chen
- Man Hing (Kitty) Li







## Sunflower Oil

A non-GMO oil ideal for product formulations

### Mid Oleic and High Oleic Sunflower Oil

- superior stability and extended shelf-life
- a longer fry-life<sup>1</sup> than other oils
- a light, neutral taste, offering a clean flavour profile
- heart health benefits – trans fat free and an excellent source of Vitamin E

Call one of the following suppliers to determine which sunflower oil is right for your application:

ADM  
800-637-5843

Bunge Oils (Canada)  
800-361-3043

Caldic Canada Inc.  
800-263-1939

Cargill  
800-263-5573

C.P. Vegetable Oil Inc.  
800-431-3731

Fazio Foods International Ltd.  
604-253-2668

Hubbert's Industries Ltd.  
905-791-0101

LV Lomas Ltd.  
800-575-3382

Northern Alliance  
Commodities  
519-979-3800

Sager Food Products Inc.  
514-643-4887

Saporito Foods  
905-944-0505

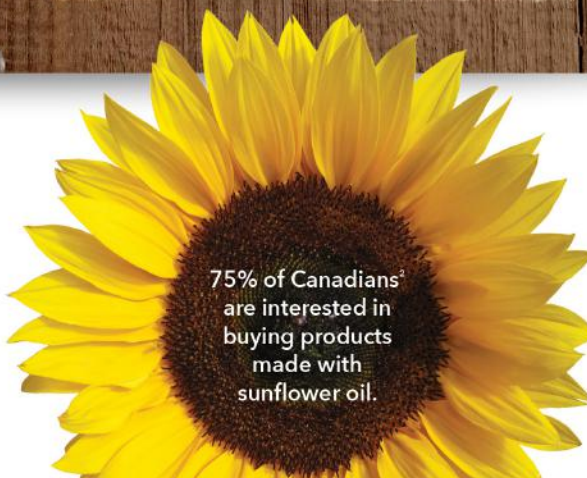
TAKTIK Marketing  
514-389-2553

Trade Organics USA, LLC  
888-210-2599



Buy USA Sunflower Oil | [SunflowerNSA.com](http://SunflowerNSA.com)

NuSun® is a registered trademark of the National Sunflower Association.  
1. Fry study conducted by Cargill, spring 2009.  
2. Research conducted by IPSOS-ASI Ltd., January 2010



75% of Canadians<sup>2</sup>  
are interested in  
buying products  
made with  
sunflower oil.



## BC Food Technologists

Local BC Chapter for CIFST and IFT

For more information contact:

<mailto:info@bcft.ca>

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