



TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER

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CALENDAR OF EVENTS

1. . Wednesday, February 29, 2012

What: **BCFT 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

2. Sunday May 27, 2012 to Tuesday, May 29, 2012

What: **CIFST 50th National Conference
Innovation Meets Commercialization**

Where: Scotiabank Covention Centre
6815 Stanley Avenue, Niagara Falls, ON

Details: For more information: please visit www.cifst.ca

3. Thursday June 7, 2012

What: **BCFT Annual Golf Tournament and Banquet**

When: 12:00pm First Tee Off Begins
6:00pm Banquet Begins

Where: Greenacres Golf Course
5040 No. 6 Rd., Richmond, BC

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

INSIDE THIS MONTH'S ISSUE

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**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!

BCFT Supplier's Night ~ Feb. 29th!

BC Food Technologists welcomes you to our 18th Annual Supplier's Night event to be held on Wednesday, February 29, 2012.

Details on the BCFT Suppliers' Night event:

Date: Wednesday, February 29, 2012
Show: 4:00 pm to 7:30 pm
Seminars: 2:30 pm to 4:45 pm
Place: Delta Hotel and Conference Centre
4331 Dominion Street
Burnaby, BC V5G 1C7
Cost: Members \$5; Non-members \$10;
Students \$5

Details on the Seminars:

4 Seminars offered by:

- TIC Gum
- Folio Instruments Inc.
- National Starch Food Innovation
- Teawolf

Date: Wednesday, February 29, 2012
Times: 2 seminars from 2:30 pm to 3:30 pm
2 seminars from 3:45 pm to 4:45 pm
Cost: Complimentary but pre-registration is required

Pre-registration is mandatory as there is a 20-person limit per seminar. Deadline for seminar registration is February 15, 2012. Please register with Thu Pham at thu.pham@olympicdairy.com.

Seminar 1

Time: 2:30 pm to 3:30 pm
Presenting co.: TIC Gums
Speaker: Kimio Tsuchiya, Strategic Account Mgr.
Topic: The Texture Revolution™

Seminar 2

Time: 2:30 pm to 3:30 pm
Presenting co.: Folio Instruments Inc.
Speaker: Neil Howard, Colour Technical Specialist
Topic: More than Meets the Eye - Colour Measurement for Food & Beverage Applications

Seminar 3

Time: 3:45 pm to 4:45 pm
Presenting co.: National Starch Food Innovation
Speaker: Hamid Aliee, Senior Technical Service Specialist
Topic: Starchology™ and Texture

Seminar 4

Time: 3:45 pm to 4:45 pm
Presenting co.: Teawolf
Speaker: Armin Prahst, Technical Director
Topic: From Astragalus to Zeodary - Natural Extracts for Food & Beverage Formulations

We look forward to seeing you on Wednesday, February 29, 2012. For detailed information about the seminar topics, please visit our website at www.bcft.ca.



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2012 Annual BCFT Speaker's Night

Bringing Innovation through R&D for Successful Commercialization

This year's BCFT Speaker's night was held on January 9th, 2012 at the UBC Student Union Building. UBC-BCFT student representatives Amy Leung, Nina Tan, Jamie Siu, and Siew Fong Loo organized and hosted the exciting event. Approximately 85 students and members of the food industry attended this exciting event, which focused on "Bringing Innovation Through R&D for Successful Commercialization."

The night started off with a game segment full of food-related trivia questions. With prizes on the line, everybody enthusiastically jumped to answer each question. In the end, everyone sitting at the winning table each received a box of fruit-flavored pork jerky that were generously donated by Soo Jerky, one of the sponsors of the event. Following the game segment was a light meal, where students and members of the food industry had an opportunity to interact and socialize with each other. The night's keynote speaker, Mr. Yves Potvin, founder of Yve's Veggie Cuisine and Garden Protein International, kindly arranged for Chef Jason Stefanko to be at the event. Chef Jason prepared and served two of the company's best selling products, "Home Style Beefless Tips" and "Seven Grain Crispy Tenders."



Mr. Yves Potvin with UBC-BCFT student representatives

free meat alternatives that are produced in an environmentally friendly and ethical manner. Mr. Potvin also emphasized the importance of innovation in the industry and revealed his recipe for success: teamwork, creativity, continual improvement, and most importantly, a passion for what you do. He left us with a final message - to imagine the possibilities.

The night concluded with a draw for door prizes, where over 25 lucky attendees happily went home with great prizes from our sponsors. We would like to once again thank Mr. Yves Potvin for his interesting presentation, Chef Jason Stefanko for preparing the delicious Gardein samples, sponsors who generously donated items for door prizes and finally, everybody who came out to support the event!

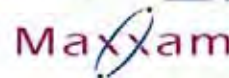
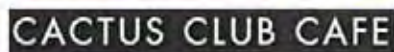


Chef Jason Stefanko prepares a couple of Gardein products.

Everyone who attended the event was amazed at how well the products resembled their meat versions in flavour, texture and appearance!

The highlight of the night was the keynote presentation given by Mr. Potvin. He gave an inspiring talk about how he brought the first veggie dog in North America to the market and the development of his company. He pointed out that consumers are increasingly interested in fat-free, cholesterol-

Thank You to Our Sponsors for Making This Event Possible





The 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 Reena Mistry at chair@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 9 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 Nilmini Wijewickreme, SGS Canada Inc., 50-655 West Kent Avenue North, Vancouver, BC, V6P 6T7. Tel: 604-324-1166 Ext 5294; Fax: 604-324-1177; E-mail: nilmini_wijewickreme@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.

Business card	(4" x 2")	\$30
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¼ Page Sponsor	(4" x 5")	\$60
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Let's Honour BC's Best Through the CIFST Awards!

BCFT members who belong to CIFST (the Canadian Institute of Food Science and Technology) are eligible for a wide number of national awards. These annual awards have been designed to recognize the endeavours and contributions of members to CIFST and the food industry.

Awards for which nominations are currently being accepted include:

- Institute Award, for outstanding contribution to CIFST
- W.J. Eva Award, recognizing outstanding research and service to the industry
- Gordon Royal Maybee Award, recognizing an outstanding applied development by a Canadian company or institution
- Emeritus Membership, bestowed upon someone who has retired and has contributed meritorious service to the food industry and institute throughout their career
- Food Industry CEO of the Year Award, for a CEO of a company that has made an outstanding contribution to the Canadian food industry
- Food Safety and Quality Award, for outstanding contribution by QA or QC management personnel with a minimum of 10 years of experience

- Food Innovation Award, for outstanding contribution in the area of food innovation
- Student Leadership Award, for a student member who has demonstrated outstanding leadership and contribution to CIFST
- Fellow of the Institute, for outstanding and distinguished accomplishment as measured by extraordinary performance in the field of food science and technology.

More detailed descriptions and nomination forms, as well as a list of past recipients, can be found at www.cifst.ca in the "Awards and Scholarships" "Institute Awards" section.

Deadline for all nominations is March 4. Nominations can be submitted by individual CIFST members, or by our regional section. If you wish to have the nomination submitted by BCFT, please send suggested names to Anne McCannel (anne_mccannel@bcit.ca) as soon as possible, so that potential nominees can be considered by the BCFT executive.

It is always great to have our members recognized through these national awards.



BCFT Website

Please check out the BCFT website at www.bcft.ca for:

- Up to date information 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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In Memoriam: Dr. Shuryo Nakai



Long-standing CIFST member, Dr. Shuryo Nakai passed away peacefully at Mt. St. Joseph Hospital in Vancouver on January 16, 2012 at the age of 85. He leaves behind his devoted wife of 59 years, Michie, daughters, Hitomi Gilliam, Harumi Nakai, Emily Nakai, and grandson, Colin Gilliam.

The youngest of four children, Shuryo was born on December 13, 1926 in Kanazawa, Japan. He attended the University of Tokyo where he received his Ph.D. in Food Science and then went on to work at the Meiji Company where he met Michie. In 1962, the young family moved to the U.S. where Shuryo completed his post-doctorate at the University of Illinois.

Shuryo joined the University of B.C. in 1966 as an Assistant Professor in the Department of Food Science. Dr. Nakai rose quickly through the ranks to full professorship in 1975.

As a food scientist, he became acknowledged internationally and garnered many awards for his outstanding body of work. Two acknowledgments he felt most honored by were the AGFD Award for the Advancement of Agricultural and Food Chemistry by the American Chemical Society and recognition by the Institute for Scientific Information as one of the most cited scientists in Food Science. Although he retired from undergraduate teaching in 1991, he remained actively involved in what he loved most - conducting research. He continued to work tirelessly at his office at UBC until he was 81. Shuryo was known for his tenacity to achieve, work ethic and the belief that anyone had the ability to succeed. He was immensely proud of the graduate students that he had supervised over the years, many of whom went on to pursue their own successful careers all over the world.

Shuryo will be lovingly remembered by his family for his dry humor, smile, laughter, and wise insightful advice. They will always cherish the fond memories from the family vacation road trips and treasure the wonderful home movies and photographs that he so enjoyed to take.

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If you are interested, send us a quick e-mail at fnh.alumni@ubc.ca to update your contact information (name, email, major and year of graduation).

Or, connect with us by Facebook by joining our group at "UBC FNH Alumni". A great way to stay up-to-date with the program and to connect with former classmates!

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: 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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