

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



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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.

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Upcoming Events

2016 Annual BCFT Speakers Night

The Science and Challenges of Developing **CLEAN LABEL FOOD PRODUCTS**

Thursday, January 21st, 2016
5:30 pm to 8:30 pm

**Food, Nutrition and Health
Building (UBC)**

2205 East Mall, Atrium and Room 60

Event Schedule:

5:30 pm – 6:00 pm Check in
6:00 pm Ice-breaker and activities
6:30 pm Refreshments, light meal,
networking
7:15 pm Clean Label Seminar
8:15 pm Door Prizes

Cost:

BCFT Student Members: **FREE**

Student Non-Members: **\$10**

BCFT Members: **\$20**

Non-BCFT Members: **\$30**

Cost will be **\$35 at the door**
regardless of membership status

**REGISTRATION IS REQUIRED BY
JANUARY 15th!**

Visit www.bcft.ca to register!

This year's speakers are from **CuliNex**, a world leading clean label consulting firm with over 65 years of experience in food product development. In 2015, **clean label** was and continues to be the **largest food trend** as consumers look for foods free of synthetic, highly modified ingredients. The speakers Webb Girard and Katherine Langel, will explore the major categories of conventional ingredients, propose clean label alternatives, and talk about the inherent challenges of clean label ingredients. **Topics to be covered include colors, sweeteners, processed meats, and antimicrobials, among others.**



Webb Girard
Food Scientist, Culinologist



Katherine Langel
Culinologist

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 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

BC Food Protection Annual General Meeting.

Date: Thursday, February 4th, 2016
Time: 4:30 pm to 8:30 pm
Location: Shadbolt Centre 6450 Deer Lake Avenue,
Burnaby, BC V5G 2J3

Open to BCFPA Members in good standing.

AGENDA

4:30 Registration
5:00 Opening Remark, AGM Business, Scholarship Award
5:30 IAFP Presentation
5:45 Speaker Presentation - Christina Wilson, speaking on "Using 'Big Data' Everyday to Manage Performance and Help Improve Food Safety"
6:45 Nutrition Break
7:15 Student Presentation
7:30 Door Prizes, Closing Remarks
7:45-8:30 Networking

Registration information available at bcfoodprotection.ca

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CIFST2016 Registration is Open

Register online www.cifst.ca/2016Conference
Early bird ends December 18, 2015

Day 1 – Monday, February 22, 2016

10:00 am – 6:00 pm Registration
12:45 pm – 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
10:00 am – 11:15 am Session 1 (choice of 3 concurrent sessions)
11:15 am – 11:30 am Break
11:30 am – 12:45 pm Session 2 (choice of 3 concurrent sessions)
1:00 pm – 2:30 pm Lunch & Poster Session
2:45 pm – 4:15 pm Symposium Speakers
4:15 pm – 4:30 pm Break
4:30 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 with a wide range of recognition opportunities

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

- Gain exposure to and network with national and international delegates from academia, government and industry
- 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/2016Conference

BCFT Suppliers Night

Wednesday, February 24, 2016

Delta Burnaby Hotel & Conference Centre

Show Time: 3:30pm – 7:00pm

For more information about BCFT Suppliers Night, please visit: www.bcfst.ca/suppliers_night/supplier_details.html

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.



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:

Ron Kuriyedath

SGS Canada Inc.

3260 Production Way, Burnaby, BC V5A 4W4

Tel: 604 638 2359 x 27105

Fax: 604 444 5486

E-mail: 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 for:

- Up to date info about upcoming BCFT events.
- Job Postings (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

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New Professionals Event for Speed Networking



On November 26th 2015, the New Professionals Committee hosted a speed networking event at Rouge Waterfront. The event was featuring seasoned professionals from academia, industry, and government to share their valuable experience to students and new professional attendees. We invited nine seasoned professionals, including Lisa Corbett, Mike Dolling, Ian Smith, Lance Hill, Dr. Rickey Yada, Dr. Ron Walsik, Dr. Christine Scaman, Dr. Richard Barichello, and Dr. Jerzy Zawistowski. Students and new professionals had 15 minutes to network with each seasoned professional in a small group and rotated around for 2 hours. The attendees were able to interact with the nine seasoned professionals. At the end of the session, there was an open networking session for attendees. Rouge provided excellent hospitality throughout the event. The event was sold out with over 30 students / new professional attendees. Overall, the event was a great turn out. We would like to thank everyone who participated in the event.

Holiday Social Event

On December 7th, 2015 the Programs & Events committee hosted the annual Holiday Social event at VanDusen Botanical Gardens' Floral Hall, an event that was well attended and not short on holiday cheer. The hall was decked in lights, ornaments and garland, with even a roaring 'fireplace' in the background. Tickets to the event granted access to the renowned Festival of Lights, a stunning display of over one million lights set on the ever beautiful backdrop of the botanical gardens, truly a festive treat with a hot apple cider in hand. Catering was provided by Truffles Fine Foods and was wonderfully received by the group of discerning palates – foodies of the BCFT!

Special thanks to Daiya Foods for providing their deliciously dairy-free cheesecake and pizza, to the Original Cakerie for the divine mango mousse cake and to Kerry Taste & Nutrition for donating hot apple cider, cocoa and cold drinks.

Stay tuned for upcoming BCFT events – proudly hosted by your Programs & Events Committee! For feedback & ideas for future events, email j.clendenning@gmail.com

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





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800-431-3731

Fazio Foods International Ltd.
604-253-2668

Hubbert's Industries Ltd.
905-791-0101

LV Lomas Ltd.
800-575-3382

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519-979-3800

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514-643-4887

Saporito Foods
905-944-0505

TAKTIK Marketing
514-389-2553

Trade Organics USA, LLC
888-210-2599



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1. Fry study conducted by Cargill, spring 2009.
2. Research conducted by IPSOS-ASI Ltd., January 2010



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buying products
made with
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*CIFST is pleased to share this announcement on behalf of the
Institute for Thermal Processing Specialists (IFTPS)*

2016 IFTPS Award Programs

Charles R. Stumbo Graduate Student Paper Competition

IFTPS invites papers from students presenting researched progress in methodologies, techniques, system technologies, or other topics relevant to thermal and/or non-thermal processing of food or biological materials including pharmaceuticals to make them shelf stable by inactivating pathogenic and spoilage-causing microorganisms.

Eligibility

All undergraduate and graduate students enrolled in an accredited university program are eligible to enter.

Manuscripts submitted for competition should follow the style provided in J. Food Sci. 55:597.

Only complete manuscripts are accepted (not just abstract). Submit your manuscript in pdf format.

Recognition

The student author of the award-winning manuscript will receive a cash prize of \$2500 and be recognized as a featured speaker at the Institute's annual meeting.

The second and third place winners will get \$1500 and \$1000, respectively and a recognition certificate.

All winners will receive free conference and symposium registrations, and a \$500 travel grant and up to four nights hotel accommodation for those attending the conference.

As well as, a one-year membership in the Institute including the opportunity to utilize IFTPS' career employment services for possible placement within the field of thermal processing.

Selection Process

Manuscripts will be evaluated by a jury of IFTPS members for content and relevance to the advancement of knowledge in thermal and/or non-thermal processing used to produce shelf stable foods and biological materials. Selection of the student recipient by the jury will be final and contingent upon the presentation of the paper by the recipient at the IFTPS annual meeting.

The 2016 Annual Meeting will be held February 21-26, 2016, Drury Plaza Hotel San Antonio Riverwalk, San Antonio, USA.

Deadline for Abstract Submission: January 13, 2016

Please submit FULL MANUSCRIPTS in PDF format by e-mail to Dr. Hosahalli Ramaswamy, Chair, IFTPS Stumbo Student Paper Competition, using the following email: hosahalli.ramaswamy@mcgill.ca with subject line clearly marked "IFTPS Charles Stumbo Student Paper Competition".



BC Food Technologists

Local BC Chapter for CIFST and IFT

For more information contact:

<mailto:info@bcft.ca>

We are on Facebook!



British Columbia Food Technologists (BCFT)

