November 2016

TECH TALK

B.C. Food Technologists Newsletter Published by B.C. Food Technologies November 2016 Volume 66, No. 2 www.bcft.ca







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karlzrli@gmail.com felicia@felicialoo.com Erin Friesen@bcit.ca Erin_Friesen@bcit.ca felicia@felicialoo.com michelleluiws@shaw.ca preetipratap@hotmail.com keely.bcft@gmail.com jandru@debro.com jerzy.zawistowski@ubc.ca taylor58@telus.net adeelah10@gmail.com elebihan@gmail.com RMistry@caldic.ca dipikajvatnani@gmail.com j.clendenning@gmail.com daphnetsai@telus.net Erin Friesen@bcit.ca jeffreyma90@gmail.com taylor58@telus.net karlzrli@gmail.com k.chau54@yahoo.ca jen_tian@hotmail.com graciawindi@gmail.com lozowik.maggy@gmail.com kittymh.li@gmail.com phingst@mail.ubc.ca kpamely@gmail.com jennifer.cao08@gmail.com dling7@my.bcit.ca anna96zhu@hotmail.com

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Upcoming Events

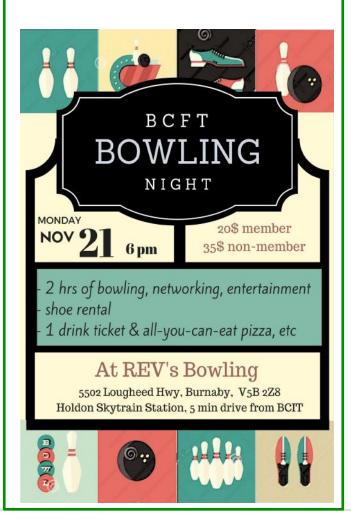
BCFT Holiday Trivia & Networking Night

Please join us at the John Molson Academy in Vancouver for a night of Holiday Trivia and Networking with other members from the food industry! Prizes given for the first and second place teams. Cost of admission includes food (passed h'ors d'oeuvres) and alcoholic & nonalcoholic beverages.

When: December 7th, 2016

Where: John Molson Academy at the Molson Brewery, 1550 Burrard Street Vancouver, BC, Canada

Cost: \$20 - Students \$30 - Members\$ 45 - Non-Members





Kyrsten Dewinetz REGIONAL MANAGER • WESTERN CANADA

#201-7950 Huston Road Delta, British Columbia V4G 1C2 **Telephone:** 604-940-4181 **Cell:** 604-230-0462 **Toll Free:** 1-877-940-4181 **Fax:** 604-940-4180 E-mail: kdewinetz@caldic.ca www.caldic.com

BCFT is Looking for You!

As you know the BCFT is run entirely by volunteers and we are always soliciting members for their interest in participating in our executive or helping at our events.



Help keep our flame bright. If you are interested in volunteering, please contact Karl Li at chair@bcft.ca

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Upcoming Events

Mark Your Calendars!

Pacific Fish Technologists Conference 2017

The 68th Pacific Fisheries Technologists' (PFT) conference will be held February 5-8th 2017 in downtown Vancouver, BC Canada at the Pinnacle Harbourfront Hotel affording majestic views over Vancouver Harbour to Stanley Park and the North Shore Mountains.

This year our keynote speakers will address our theme of **"From bottom to top: ethics matter"** and we are planning an exciting line up of papers and presentations to stimulate discussions concerning technical, scientific and ecological matters related to the seafood industries; processing; safety; developments in the academic world and the ever changing regulatory environment within which we all work.

The PFT conference is an annual international event that moves between the Pacific States and Provinces of Mexico, USA and Canada. We are always thrilled to welcome a sizable contingent from Asia, Europe and elsewhere and have a reputation for being a friendly, welcoming group where old acquaintances are renewed and many new ones made. Whether you work in academia, government, seafood industry, supporting industries, are a student or merely interested in fish – plan to come to PFT for 4 days of networking and fun

Details to be available at www.pftfish.net

GARMI

Lucie Nicholls General Manager

#212-1515 Broadway Street Port Coquitlam, BC V3C 6M2 Canada

Tel: 604-468-9800 Toll Free: 1-866-468-9800 Fax: 604-468-9801 Cell: 604-866-9804 www.carmiflavors.com lucienicholls@carmiflavors.com

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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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We accept ready-to-print copy of your ad in PDF or JPG format in color or black & white. The advertisements can be sent by email or other digitial format.

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¹ / ₂ Page Sponsor	(4" x 10")	\$90
Full Page Sponsor	(8" x 10")	\$150

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BCFT Website

Please visit the BCFT website at <u>www.bcft.ca</u> for:

- Up to date info about upcoming BCFT events.
- Job Postings (<u>www.bcft.ca/employment.html</u>) 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





BCFT Event Summary

Submitted by Graham Medway

Recently I was given the exciting opportunity to attend a chocolate and wine paring event at Backyard Vineyards located at 3033 on 232nd street in Langley on the evening of Thursday October 27. This was my first time attending a BCFT event as a member of BCFT and I did not know what to expect. I was nervous. Though when I arrived, I was greeted by the event organizer Reena Mistry with a firm handshake and friendly smile. From that moment, I knew that this night would be special.

Firstly, the night started off with some networking. I was introduced to different BCFT members, all of which were very interesting to talk with. It was very captivating to hear their insights into BC's food industry and what they do at their jobs. Being a BCIT student, it was nice hearing about the industry. The BCFT members also were interested in getting to know me as well. I told them about going to BCIT, and how tonight was a study break for me as I had a midterm next morning. It made feel very special that they were interested in my challenges at BCIT and my interest in the Food Industry. The BCFT members felt more like close friends, that would come to your aid if you need anything.

During the event, we were treated to a wonderful plate of various deli meats, cheeses, crackers, and fruits. The meats being severed were very flavourful and enjoyable. After an hour of networking, the main event of the night began, the wine and chocolate pairings. The main event first started off with a video introduction to the chocolate supplier for the event, Barry Callebaut. These videos were very interesting to me, as they detailed how the company locates the cocoa pods to make chocolate, and how the coca pods go from the pods to the chocolate. Next, the pairings began. Backyard Vineyards supplied the wines for us to taste along with the chocolate.

There were five wine and chocolate pairings. We first started with white chocolate and a sparkling white wine. We were told to take a sip of the wine, insert the cholate into our mouths, let it dissolve a little, and then take another sip of wine to dissolve the rest of the chocolate. The representative from Barry Callebaut explained the flavours that we would notice while tasting the chocolate with the wine and I was shocked that I could taste these subtle yet distinct flavours. It was an eye-opening experience. Next we switched from white chocolate to dark milk chocolate, and from white wine to red wine. Then as the pairings went on, we went up in cacao percentage in the chocolate, and the red wine we tasted along with the chocolate became sweeter and sweeter.

After the five pairings were done, we were given coffee and tea to cleanse our pallets, which was very nice and refreshing. During this time, some more networking went on, and again it was interesting to hear all about each BCFT member's insight into the Food Industry, the industry that I will soon hope to be a part of when I graduate from BCIT next year.

Eventually, it was getting late and people started to leave. It was a nice treat and a surprise to get a gift bag from Barry Callebaut and Backyard Vineyards. Though the best gift to me from the night was the new bonds that I had formed with my fellow BCFT members. As I said good by to my fellow BCFT members, each one replied with "Good luck on your exam tomorrow" It was surprising and very heart warming to hear each BCFT member say that to me. They remembered what I had talked to them about and it made me feel included and valued as a BCFT member. This was my first BCFT event, and it most certainly will not be my last.

Overall, this event made me want to learn about how to make wine, and this made me excited for a food lab that I will be doing at school next year, where I get to make wine and learn about the science behind it.





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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 <u>https://www.cifst.ca/default.asp?ID=1381</u>.

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.

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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.

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AWARD RECIPIENTS

Congratulations to the following BCFT 2016 Award Winners!

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.

- Anna Zhu BCIT
- Saheli Bose- BCIT
- Pamely Keung UBC
- Praveena Thirunathan UBC

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.

• Jenny Tian

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.

- Jasmine Lane
- Preeti Pratap

CIFST Institute Award: To honour a Professional member or Retired member of CIFST for an outstanding contribution to the Institute.

Anne McCannell

Barry Walsh Award

Ian Smith





pkraemer@foodarom.com © 541-213-7005 © 858 268-4000

USA 4343 Viewridge Avenue, Suite B San Diego, CA 92123

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