

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

October 2010

Featured in this issue:

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- Cranberries
- Genevac EZ-2 Plus Personal Evaporator
- Innovation PEI Industry Research Chairs
- Microbiology Lab Services
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Free Preliminary Consultation

FTC provides free preliminary consultation services and FTC will help you source appropriate funding for your food development projects.

Funding Programs

Links to information about programs available from our funding partners are available on FTC's website. See [Funding Programs](#).

The **PEI Product Development Fund** is available to Prince Edward Island companies to access the professional, technical assistance services of the Food Technology Centre. This assistance can be applied to the development and testing of new and improved products and processes, and other technical development-related activities. The fund will contribute 50% of project costs to a maximum of \$50,000.

Success Stories

We love to help our clients succeed! A few of their success stories are available on FTC's website. See [Success Stories](#).

Canada's Honey Drop™ up next week for the Global SIAL d'Or

The Honey Drop™ has already won SIAL's Best of Canada 2010 and Best in the Sweet Grocery Category 2010 and will be presented with these prizes at [SIAL in Paris on October 17th -21st](#). The winner of the top award - the Global SIAL d'Or - will be declared during the official SIAL d'Or award ceremony, held during the exhibition.

The Honey Drop™ is a contender for the SIAL D'OR top prize and we wish John Rowe and all at Island Abbey Foods our Best Wishes. Background on the Honey Drop™ and the Food Technology Centre's role in its innovation are in our [June newsletter](#).



Cranberries*

By Kathy MacEwen, BSc, Library Technician



Cranberry picture compliments Bradley Creers HR Cooks' Blog

With the Thanksgiving holiday fast approaching our thoughts are turning towards the traditional turkey dinner. One item regarded as an important part of the Thanksgiving meal is cranberry sauce, but this berry commonly associated with holiday meals is becoming well known for other reasons. With the global functional food industry on the rise, the cranberry is gaining consumer popularity for its nutrient content and antioxidant qualities, giving it commercial status as a "super fruit". Recent scientific studies show that the cranberry and cranberry products contain significant amounts of bioactive compounds that help protect against urinary tract infections, heart disease and some forms of cancer.

The compounds of interest fall into categories such as anthocyanins and flavonols, compounds typically found in fruits that also contribute to the bright colours of this produce. For example, a specific group of compounds known as proanthocyanidins has been shown to inhibit bacterial attachment in the urinary tract, and researchers suggest that this may help to reduce and prevent infections caused by bacteria.

Cranberries are harvested in late September or early October when the berry takes on its distinctive red color. Cranberry beds are flooded with water and a harvester is driven through the bed to remove the berries from the vine. The cranberries float in the water and can then be conveyed from the bed. Approximately 95 percent of cranberries are processed into products such as juice drinks, sauces and sweetened dried products. The remaining 5 percent are sold as a fresh product to consumers.

(*Source used: "The Science of Good Food"; Authors: David Joachim, Andrew Schloss; 2008; Robert Rose Inc.)

Microbiology Laboratory Services

- [Sample Submission forms](#)
- [Requirements for the collection and shipping of samples](#)
- [Specific instructions for the collection and shipping of shellfish samples](#)

Preparations are required prior to receipt of samples, therefore please call 24 hours prior to sample drop off or results will not be received in a timely manner. Micro lab receiving hours: Monday to Thursday, 8:30 a.m. to 3:30 p.m., unless previous arrangements have been made.

To obtain swabbing supplies and sterile bottles, or for further information about our laboratory services, please call our microbiology laboratory at (902) 368-5937.

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Featured Equipment: Genevac EZ-2 Plus Personal Evaporator with User Interface Upgrade

By Gosia Zawadzka, MSc, Sr. Extraction Technologist



The Genevac EZ-2 Plus is a piece of laboratory equipment used at FTC to concentrate or dry samples by removing solvent. The oil-free vacuum pump and the defrost-free solvent trap are robust and compatible with commonly used solvents and acids.

The ability to program and control evaporation conditions enables users to achieve excellent results particularly when working with biologically active and temperature sensitive compounds. The temperature of the holder is automatically adjusted to collect solvent and water in liquid form.

Depending on the solvent to be evaporated, the instrument alters the vacuum level, and the intensity of the heating lamp to the optimal gradient. Genevac's patented Dri-Pure protection system prevents cross-contamination of samples, sample loss due to bumping, and it also automatically stops the run once the sample is dry or the concentration point is reached. Equipped with a chamber heating system and a powerful pump, the EZ-2 Plus model is suitable to use when working with harder-to-evaporate solvents, heavy loads of water and HPLC fractions.

Featured Funding: Innovation PEI Industry Research Chairs

Call for Applications: Applications should be submitted by November 22, 2010.

As part of the implementation of the Island Prosperity Strategy, the province is inviting submissions to the following initiative to support its commitment to advance innovation and growth in the strategic sectors of bioscience (including agriculture and fisheries), information technology, aerospace, and renewable energy.

The Innovation PEI Industry Research Chairs program will assist Island-based businesses in the strategic sectors attract highly qualified researchers to push forward economically valuable research projects. These projects are of great value to Prince Edward Island, creating jobs and utilizing our local resource pool. Research chairs are a tool of choice to recruit high caliber, renowned, and emerging researchers who are leaders in their respective fields, have cutting edge ideas, and attract other talented researchers and investments to their work.

Details on the program and the application process can be found online at <http://islandprosperity.com/currentcomp.php>.

Food Safety Workshops

- [H ACCP and the Control of Listeria Workshop](#) (3 days), November 3-5, 2010, Moncton, NB.
- Plant Sanitation and *Listeria* Control for Plant Workers, December 2010, Charlottetown, PE (date to be determined).

Course outlines of all our Food Safety Workshops are available on the [Training page](#) of our FTC website. For further information on these, or if you would like a course held in your area, please contact Jim Landrigan at (902) 368-5772 or by email at jklandri@foodtechnologycentre.ca