

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

December 2010

Featured in this issue:

- Ceapro Inc.: FTC Client Profile
- FTC's Advanced Sensory Laboratory
- Development and Commercialization Fund
- Microbiology Lab Services
- Food Safety Workshops

Free Preliminary Consultation

FTC provides free preliminary consultation services and will help you source appropriate funding for your 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](#).

Season's Greetings from the Food Technology Centre

One of the greatest joys of this season is the opportunity to say THANK YOU to our clients and to wish you the very best for the New Year!



Our staff will be taking vacation from December 24 until the new year. The Centre will close at 5:00 p.m. on Thursday, December 23 and reopen at 8:30 a.m. on Tuesday, January 4, 2011. During this period our main phone line will be answered, and our staff will be available to respond to food safety emergencies.

We look forward to working with you in 2011. Please give us a call if we can be of any help.

All of us at the Food Technology Centre wish you a Happy Holiday Season and All the Best for the New Year!

Client Profile: Ceapro Inc.

Printed with permission of Ceapro Inc.

[Ceapro Inc.](#) is a Canadian growth-stage biotechnology company. Primary business activities relate to the development and commercialization of active ingredients for personal care and cosmetic industries using proprietary technology and natural, renewable resources. The commercial line of natural active ingredients include beta glucan, avenanthramides (colloidal oat extract), oat powder, oat oil, oat peptides, and lupin peptides. These active ingredients are used in brand name products by industry giants for applications ranging from wound-care to baby-care, and from sun-care to anti-aging.

As part of a recent news release ([Marketwire, Nov. 8, 2010](#)) Ceapro announced that the project the Food Technology Centre is working on for the company continues to make progress. This involves supercritical extraction of active ingredients and downstream processing and purification of avenanthramides. Supercritical extraction uses carbon dioxide in a closed system at high pressure to extract bioactive ingredients from natural resources. This is done in one of the natural products extraction pilot plants at the Food Technology Centre.



Sepragen QuantaSep 100 Automated Chromatography System used for purification

"We are very pleased with our collaborations with the Food Technology Centre. This has given us an opportunity to apply these technologies to our business with the goal of improving our products and increasing manufacturing efficiencies as well as to access to the Centre's top caliber scientific and technology personnel." said David Fielder, Chief Scientific Officer. "We are looking forward to a long-term relationship with the Food Technology Centre"

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 dropping off samples or results will be delayed. 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.

Prince Edward Island Food Technology Centre

101 Belvedere Ave.
P.O. Box 2000, Charlottetown, PE
C1A 7N8
Tel: (902) 368-5548
Fax: (902) 368-5549
Email:
FTCWEB@foodtechnologycentre.ca
Website:
www.foodtechnologycentre.ca

To be added to our newsletter emailing list, please email:
ftcnews@foodtechnologycentre.ca

To unsubscribe please email
ftcnews@foodtechnologycentre.ca with
"unsubscribe" in the subject line.

FTC's Renovation Update: Advanced Sensory Laboratory



Sensory characteristics play important roles in defining product quality as well as in attracting customers. The Food Technology Centre has invested in a contemporary Sensory Information Management System, [SIMS 2000](#), for sensory evaluation services. This is being installed in an interactive sensory laboratory adjoining the newly appointed product development laboratory. Renovations are on-going at the Food Technology Centre — after twenty-three years of fulfilling the technical needs of our clients, we are updating our facilities to better meet the challenges of current food product development.

With the SIMS 2000, the sensory evaluation is computerized and streamlined for more convenient and accurate data collection and analysis. We can more efficiently measure any sensory attributes, such as appearance, odour, flavour, texture, and aftertaste. The SIMS 2000 lets us perform panelist setup, questionnaire and experimental design, and statistical analysis of data. Whether we are conducting shelf-life studies or new product development, our clients will benefit from this advanced sensory laboratory.

If you would like to learn more about our sensory evaluation services, please contact Lilian Yu at lyu@foodtechnologycentre.ca, or Esther Lee at elee@foodtechnologycentre.ca.

Featured Funding: Development and Commercialization Fund

Through the Island Prosperity Strategy, Innovation PEI is issuing a call for applications to the Development and Commercialization Fund (formerly known as Discovery and Development).

The Development and Commercialization Fund will support Island-based businesses and researchers who have moved beyond the prototype and pilot stage, have tested and developed a product and wish to move towards manufacturing or commercial scale production.

The Development and Commercialization Fund will contribute a maximum of \$100,000 (or 50% of eligible expenses) towards the completion of an approved project. Applications will be evaluated by a peer review committee and should align to one of the strategic sectors: bioscience (including agriculture and fisheries), information technology, renewable energy, aerospace and advanced manufacturing.

Call for Applications: The intake deadline for full applications will be January 14, 2011 at 5:00 p.m. Details on the program and the application process can be found online at <http://islandprosperity.com/dnc/programdetails.php>

Food Safety Workshops — Here is the list for January and February. Jim Landrigan will have dates soon.

Food Safety for Supervisors and Maintenance Workers (1 Day) – Jan., 2011, Charlottetown, PE (9:00 to 4:00)
HACCP and the Control of *Listeria* Workshop (3 days) – Jan., 2011, Moncton, NB (Daily 9:00 to 4:00)
HACCP and the Control of *Listeria* Workshop (3 days) – Feb., 2011, Sydney, NS (Daily 9:00 to 4:00)
Enhanced Leadership Skills Level II (2 Days) – Jan., 2011, Charlottetown, PE, (Daily 9:00 to 3:00)
Control of *Listeria* in Food Processing Plants (1 day) – Feb., 2011, Charlottetown, PE, (9:00 to 4:00)

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 jlandri@foodtechnologycentre.ca