

FOOD TECHNOLOGY CENTRE

Innovation for the Food & Bioresource Industries

Prince Edward Island, CANADA

NEWSLETTER

January 2008

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The **Prince Edward Island Food Products Development Fund** will assist Island businesses with projects conducted at the Food Technology Centre. Companies from neighbouring provinces, NB and NS, also have funding support available from their provincial governments for product development activities conducted at FTC. Contact Yaw Dako, Food Technologist (902-569-7699).

Free Preliminary Consultation

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

FTC can provide solutions in **natural products extraction** and nutraceuticals/ functional foods product development. FTC has the equipment and the expertise to help you develop new products and techniques that will help you to design extraction, separation and purification methods and to reduce your production costs. For further information, please contact Dr. Edward Charter, Manager, Food Science & Natural Products Extraction, at 902-368-5912.

FTC provides certified **organic processing** services. Contact Dr. Leigh Gao, Food Scientist/Engineer at 902-368-5465.

An Island Innovation: The Honey Drop™ — Non-Messy Honey



The Honey Drop™ hot beverage sweetener solves a common problem — liquid honey can be messy. The Honey Drop™ is an individual serving (one teaspoon or 5 g) of 100% pure dried honey without any additives or binding agents. It is ideal for sweetening tea or coffee. Simply drop into a hot beverage and stir. It has all the natural honey flavour without the usual honey mess.

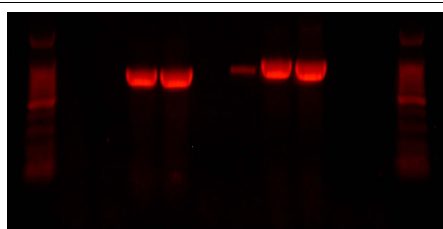
Island inventor and entrepreneur John Rowe first conceived the idea of non-messy honey after several 'liquid honey accidents' in the 1990's. After spending many years searching, John realized that an all-natural, dried honey product did not exist! They all contained sugar, corn syrup, or other additives. John took measures into his own hands, and the Honey Drop™ was born. The FTC was engaged in 2004 to assist with John's R&D and scale-up to mass production.

Island Abbey Foods Ltd. is currently producing the Honey Drop™ in FTC's food processing incubator. The Honey Drop™ comes in two flavours, pure honey and pure honey and lemon. The Honey Drop™ is available in packages of 20 units for retail sale or in bulk for food service. The Honey Drop™ has a shelf-life of one year and does not contain any artificial colouring, flavouring, or preservatives. The Honey Drop™ is an all-natural product of PEI.

For more information on the Honey Drop™ please contact John Rowe of Island Abbey Foods Ltd. at (902) 969-9848 or visit Island Abbey Foods Ltd. online at www.Honibe.com. For further information on food processing services available at FTC please contact Esther Lee, Food Scientist, at (902) 368-5238.

Using Polymerase Chain Reaction in Microbiology

By Eva van't Veld, Microbiology Lab Technologist



Positive bands fluoresce on an electrophoresis gel.

The PEI Food Technology has the ability to use molecular methods such as polymerase chain reaction (PCR) to identify the presence or absence of harmful microorganisms in foods and other samples. This rapid method is accurate and has a relatively quick turnaround time compared to traditional confirmation methods.

This method is based on analyzing the genes of an organism. As every living organism has a set of genetic sequences specific to the organism, this can be compared to a set of blueprints. PCR takes advantage of the specificity of these sequences in order to identify organisms in question. The sequences in question are run on an electrophoresis gel and visualized. To understand the potential benefits of

Microbiology Laboratory Services

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

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

Food Safety Workshops

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@gov.pe.ca

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Feedback: If you have ideas for future newsletters or any comments, we would love to hear from you. Please call Janet Docherty at 902-368-5226 or email jvdocher@gov.pe.ca

using PCR, consider the time required to confirm the presence of *Listeria monocytogenes*. Compared to traditional methods, PCR has the ability to reduce the time required by days.

The Food Technology Centre is able to analyze samples for bacteria such as verocytotoxigenic *Escherichia coli* (VTEC), *Salmonella spp.*, and *Listeria monocytogenes*. Methods for protozoan organisms such as *Cryptosporidium spp.* and *Giardia spp.* are being finalized and methods for detecting genetically modified organisms and identifying yeasts and moulds are also being validated.

Staff Profile: Yaw Dako, BAsc (Hons)

Yaw Dako grew up in Accra, Ghana, and received his Bachelor of Applied Science (Hons) in Food Science and Technology, from Dalhousie University, Halifax, NS. in 2003. In addition to his university education, Yaw has undertaken multiple courses in Project Management and Food Safety.

Mr. Dako was hired as a Food Technologist at the Food Technology Centre in 2003. In this position, Yaw is the initial contact to respond to technical inquiries from food companies and he provides initial troubleshooting and directs the inquiries to the appropriate technical staff at the Centre. Yaw provides technical support for our Food Scientists in the delivery of various product/process development and sensory evaluation projects, and is also the Project Leader in several of these projects.

Mr. Dako provides coordination in the implementation of HACCP plans for food production in FTC's pilot plants. As the ISO 9001 Quality Coordinator for the Food Science division, he is also responsible for maintaining and upgrading the ISO Quality System used in Food Science work at FTC. He is a professional member of the Canadian Institute of Food Science and Technology.

Featured FOODTECH Canada Centre: POS Pilot Plant

Thirteen similar centres across Canada have formed a network incorporated as **FOODTECH Canada**. The purpose of this network is to provide technical support for Canada's food processors to commercialise new products, to enable the centres to work on large projects that they could not do on their own, and to allow the centres to focus on their particular expertise. This month we are featuring a **FOODTECH Canada** Centre in Saskatchewan.



POS Pilot Plant is a confidential contract research, toll processing, and analytical services organization located in Saskatoon, Canada. They specialize in extraction, fractionation, purification and modification of bio-based materials from oceans, prairies, and forests, including algae and yeast-based biomass. Their 54,000 sq. ft. facility comprises five pilot plant processing areas, eleven laboratories, warehousing and quarantine areas, library, client rooms and administrative areas. Key features that will help you successfully fast track your product development plans can be found at www.pos.ca/

Funding Programs

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

Success Stories

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