



BioFoodTech now offers Ethanol Testing for Low Alcohol Products



BioFoodTech is now offering ethanol testing in low alcohol beverages and foods. Ethanol (alcohol) is ubiquitous in its natural occurrence due to the activity of yeasts in sugar-containing foods and beverages. Quantification of ethanol is important not only in the manufacture of wines, beers, and spirits, but also for low-alcohol and non-alcoholic beverages, and a range of other foods including jam, honey, and vinegar. The Enzytec™ enzymatic assay for low alcohol testing in beverages and food was validated for use by the AOAC in fall 2017. This rapid, low cost method is ideal for companies that need to verify that they meet provincial and federal regulations for alcohol in products such as kombucha, alcohol-free beer and other fermented and non-fermented products. For more information about this test and its application, please contact BioFoodTech Lab Services at (902)368-5937.

Safe Food for Canadians Regulations are published



SAFE FOOD FOR CANADIANS REGULATIONS

The final *Safe Food for Canadians Regulations* have been published in Canada Gazette Part II, and will take effect early 2019. CFIA states that the regulations will provide clear and consistent rules so consumers can be confident that food on grocery shelves is safer to eat, whether it is produced in Canada or abroad. This change combines 14 previous regulations into one set of rules. The new regulations were created after listening to stakeholders and consumers during in-depth consultations, since the *Safe Food for Canadians Act* was passed in 2012. The new regulations will take effect January 15, 2019.

CFIA expects this time frame should give food and beverage companies time to familiarize themselves with and prepare for the new requirements, including licensing, traceability and preventive controls. The new rules meet international food safety standards and will create greater market access opportunities for Canadian food products. Businesses will now need a licence from CFIA as well as preventive controls that address potential risks to food safety if they import, export or send food across provincial or territorial borders.

BioFoodTech can help companies prepare for these changes, including hazard analysis, documentation and traceability. Click [here](#) for more information on the Safe Food Regulations.

2018 CIFST Award winners revealed

A total of seven awards were handed out as during the gala dinner of the Canadian Institute of Food Science & Technology (CIFST) at their annual conference on Niagara-on-the-Lake, in May. BioFoodTech's staff member – Joy Shinn – was presented with one of two President's Awards for contributions and advancement to the national and regional sections of CIFST.

Other CIFST Award recipients were:

Katie Haddad and **Erin Hopkins** – Student Leadership Award

Eunice Li Chan – Emeritus Membership Award

Aline Tezcucano – Institute Award

Mike Nickerson – W.J. Eva Award

Amy Proulx – President's Award

H.P. Vasantha Rupasinghe - Fellow of CIFST



Presented annually, the CIFST Awards recognize significant contributions of dedicated food and beverage sector professionals working across Canada.

UPCOMING EVENTS



MARK YOUR CALENDARS

- [Sept 13-16 - CHFA East Conference & Trade Show, Toronto, ON](#)
- [Sept 19–21 - HACCP and the Control of Listeria – Baddeck, NS](#)
- [Oct 10 - Food Safety for Maintenance Staff, Moncton, NB](#)
- [Oct 11 - Food Safety for Managers & Supervisors, Truro, NS](#)
- [Oct 16 - Allergen Risk Management for Food Processors, Ch'town, PE](#)
- [Oct 22–24 HACCP and the Control of Listeria Workshop, Halifax, NS](#)
- [Oct 29 - Food Safety for Maintenance Staff, Ch'town, PE](#)
- [Oct 30 - Food Protection Strategies Including Food Defense and Food Fraud, Amherst, NS](#)





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