

March 2011

Island Company Supplies Gluten-Free Products to Walmart



Now, **Duinkerken Foods'** newly expanded line of ten gluten-free products – from white sandwich bread mix to cookie mix – is being sold in Walmart stores across Canada. Duinkerken Foods also distributes its products through retailers such as Sobeys Atlantic, Sobeys Quebec, Sobeys Ontario, Sobeys Western, Atlantic Superstores, Food Basics,

Associated Grocers, The Bay, Co-op Atlantic, Canada's Safeway, A&P, and Bulk Barn.

"Our products are competitive as they provide those on a restricted diet with consistent quality, while offering consumers the same taste and texture of the food they enjoyed before commencing a gluten-free diet." said Brenda Van Duinkerken, Owner of [Duinkerken Foods](#). "Our goal is to make a difference in the lives of people who are restricted to a special diet. By working with Walmart we are reaching more people across Canada who require gluten free products and will appreciate the focus we put on the great taste."

Duinkerken Foods has been working with the Prince Edward Island Food Technology Centre since the concept stage of their first gluten-free product. Since then the Food Technology Centre has provided technical support for development of many of their new products.

"The Food Technology Centre congratulates Brenda and Wayne VanDuinkerken of Duinkerken Foods on their marketing achievements and we are proud to acknowledge that FTC's technical expertise was helpful to these Island entrepreneurs. We help clients in a multitude of ways from product and process development through to quality assurance and food safety," said Dr. Jim Smith, Executive Director of the FTC. "This allows our clients to take an idea, develop it in the pilot plant, and bring it to commercialization. By offering these services in Prince Edward Island we are helping companies bring their food products to their markets, and making them more competitive and innovative in the marketplace."

December 2010

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"*

November 2010

Island Innovator Wins Food "Oscar"

The Food Technology Centre proudly congratulates Island Abbey Foods Ltd. on winning the Global SIAL d'OR award with their Honibe™ Honey Drop™ product. SIAL (Salon International de l'Alimentation) is held in Paris every two years and is the world's largest food tradeshow. The Honey Drop™ was selected as the best new food product to come to market in the last two years from a product field of over 250 of the world's best new food products. We are proud to acknowledge that John Rowe of Island Abbey Foods contracted FTC's technical services to help develop the Honey Drop™ and then provided pilot plant space to manufacture the products for sale until the company graduated to their own manufacturing facility.



See the story in [Food in Canada](#).

Island Abbey Foods Ltd. recently announced a collaboration deal with Dutch Gold Honey of Lancaster, PA and their subsidiary McLure's Honey and Maple Products, Littleton, NH. This deal will see the exclusive honey products produced by Island Abbey Foods under their Honibe™ brand now available through both Dutch Gold Honey and McLure's Honey & Maple Products.

November 2010

Rhubarb Snack from Anne's PEI Farm a Success in Japan



[Anne's PEI Farm](#) grows and sells organic and non-genetically modified (non-GM) products both nationally and internationally. Their current products include organically produced berry preserves, non-GM canola, organic soybeans and organic dandelion roots. They work with local farmers in Prince Edward Island to explore new business opportunities. The company is presently making plans to set up a processing plant.

In 2007, the partners of Anne's PEI Farm approached the Food Technology Centre with the intention of exploring new products with potential for the Japanese market. Since then, FTC has carried out product and process development both in bench top scale and pilot plant scale.

This year, processing of organic dried sweetened rhubarb was carried out in FTC's pilot plant, using locally grown organic rhubarb. The company's intention was to supply a test market volume of organic dried sweetened rhubarb product to customers in Japan. This dried sweetened rhubarb has a well-blended flavour of rhubarb, cane sugar and maple syrup, and can be used as a snack or as a bakery ingredient.

For more information on the product and company, please contact Raymond Loo at 902-569-9664 or raymondloo@springwillowfarms.com. For information on product development services available at FTC, please contact Yaw Dako, Food Technologist at 902-569-7699 or yadako@foodtechnologycentre.ca.

October 15, 2010

CHARLOTTETOWN METAL PRODUCTS TESTS INNOVATIVE PRODUCT WITH ASSISTANCE FROM THE PILOT FUND AND FOOD TECHNOLOGY CENTRE

Through the assistance of the Innovation PEI Pilot Fund, Charlottetown Metal Products has completed initial testing of their prototype high-pressure steam food processor.

With funding from the Pilot Fund, Charlottetown Metal Products (CMP) partnered with the Food Technology Centre (FTC) to conduct processing trials using their steam processor prototype. Different food commodities were evaluated by comparing yields and product qualities of the processed material against those processed by conventional means.

"The purpose of the Pilot Fund is to provide the seed capital our companies need to prove the viability of their products and test high-risk ideas," says Minister Allan Campbell, Department of Innovation and Advanced Learning. "I am pleased to see positive results coming from this program and that our local companies are continuing to develop highly innovative products. Charlottetown Metal Products has an excellent track record in designing food processing equipment and I hope they will have continued success with their steam processor."

The FTC tested a variety of fruits, vegetables and seafood to assess the performance and suitability of the processor for different food types. The types of processing procedures included

in these tests were peeling, blanching and cooking shellfish, and canning seafood meat. The tests concluded that the prototype steam processor displayed clear advantages in peeling fruits and vegetables, such as potatoes and apples, as well as in cooking various seafood including shrimp and mussels.

CMP has been designing and manufacturing stainless steel food and seafood processing equipment for the past 50 years. CMP has an established worldwide and Canadian customer base consisting of many dominant players in the food and seafood processing industries including Cavendish Farms, McCain Foods, Maple Leaf and Ocean Choice.

“With the help of Innovation PEI and the Food Technology Centre, we were able to conduct early stage, third party testing on our steam processor and obtain the data we needed to move to commercial scale production,” said Steve Kelley, President of Charlottetown Metal Products. “Food processing equipment is forever evolving and consumers are becoming more aware of and concerned with the procedures used to process the food they eat. Support from the Pilot Fund really helped us move our product to the next stage of development and determine our target market.”

Charlottetown Metal Products is now reviewing the results collected by the Food Technology Centre and is working to attain the funding they need to commercialize the production of this prototype. There is still additional testing on the steam processor that needs to be completed but CMP hopes it will lead to further refinements and greater efficiency for their product.

The Pilot and Discovery Fund recently announced its third call for applications. For more information about this program or other programs offered by Innovation PEI, visit www.innovationpei.com.

June 2010

PEI Product Wins SIAL d'OR 2010 Awards



SIAL (Salon International de l'Alimentation) is the world's largest food tradeshow. The SIAL d'OR 2010 Awards recognizes nine of the world's most innovative and successful new-product launches that came to market after November of 2008. FTC is proud to say that a Prince Edward Island company, Island Abbey Foods, has won two SIAL d'OR awards with its Honibe Honey Drop product. The first award was for **Best Sweet Grocery Product 2010** and the second was for **Best of Canada 2010**. It is also in the running for overall winner of SIAL 2010 – one of nine

finalists worldwide.

The SIAL d'OR awards are judged by a panel that is comprised of 30 judges from 30 different countries. The nine finalists were chosen from a product field of over 250 of the world's best new products.

The Honey Drop™ solves a common problem: liquid honey can be messy. The Honey Drop™ is an individual serving (one teaspoon / 5 g.) of 100% pure dried honey without any additives. It is

ideal for sweetening tea or coffee. Simply drop into a hot beverage and stir. You have all of the natural honey flavour without the usual honey mess.

Since 2004, the Food Technology Centre has provided technical support for the development of the dehydration process as well as providing factory space to manufacture the Honibe products. In 2009 Island Abbey Foods graduated from the Food Technology Centre incubation factory to their own manufacturing facility. "Without the technical assistance and incubation support provided by the Food Technology Centre", says Mr. Rowe, "Island Abbey Foods would not be here today."

Congratulations to John Rowe and to all who have helped him with this world class achievement!

March 2010

Oysters Rockyfellas – Future Seafoods



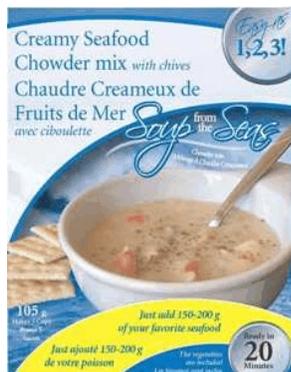
Everyone knows that Prince Edward Island is famous for Anne of Green Gables and potatoes. What people may not know is that PEI is also the leading oyster producing province in Canada with six million pounds being shipped worldwide annually. Mother Nature has gifted us with an area of outstanding natural beauty and ideal conditions to grow the popular *Crassostrea virginica* oyster - also known as the American oyster - a veritable food treasure enjoyed by millions worldwide.

Future Seafoods is based in Salutation Cove, in the community of Fernwood, on the south shore of Prince Edward Island. Ted Boutilier, Brian Lewis, and Erskine Lewis have been cultivating some of the best oysters in the Atlantic Region, thanks to the ideal conditions of Salutation Cove, a sheltered, clean, protected sanctuary. Recently Future Seafoods has been working with the Food Technology Centre and the Culinary Institute of Canada to create and develop the new product **Oysters Rockyfellas** that is now being processed in Future Seafoods' plant in Fernwood, PE. This frozen product is the company's version of the classic Oyster Rockefeller recipe, and can be quickly cooked in an oven and served.

Ted Boutilier of Future Seafoods commented on the product development work conducted at FTC: "My whole experience with the Food Tech [Centre] was both professional and courteous; the formula for the product 'Oysters Rockyfella' was developed at the Food Tech [Centre] with much attention given to every detail by Yaw Dako [Food Technologist]. What impressed me was the fact that Yaw kept continuously thinking about making the formula commercially viable, not just working in the lab setting. It really made a difference having every service from the micro-lab to the pilot plant and sensory analysis facilities all under one roof."

February 2010

Soup from the Seas – Creamy Seafood Chowder Mix



When fisherman and business entrepreneur Phillip Surette, of Yarmouth, Nova Scotia, thought of a product idea in 2006, he approached the Food Technology Centre for technical assistance in developing the product. His idea was to develop a soup base mix that could be sold together with seafood to increase his seafood sales. The requirements for the product were simple but specific - a dry soup base that could easily be turned into seafood chowder, calling for only a few additional ingredients, with preparation time of 15-20 minutes. Of course, most importantly, it would need to be a tasty, flavourful, creamy chowder made with seafood freshly brought from the seas.

The packaging selection and label printing were completed after FTC's food science team found the sources of ingredients and developed the formulation along with preparation instructions for the product. The next step for Mr. Surette was to test market the product. He began to receive positive responses from customers when he first presented the prepared seafood chowder at the Fisherman's Market in Yarmouth and at the Halifax Farmer's Market.

The **Soup from the Seas - Creamy Seafood Chowder Mix** contains 105g of dry ingredients in bags that give 5 cup servings each of seafood chowder. It has no preservatives, and cooking instructions are simple and easy to follow - "Easy as 1, 2, 3." Only milk, seafood and water need to be added, and it is ready for serving in 20 minutes. This product is now available at Sobeys' seafood departments in Nova Scotia.

For more information on the product, please contact Mr. Phillip Surette of Phillip Surette Holdings Ltd. at psurette1@ns.sympatico.ca. For further information on product development services available at FTC, please contact Yaw Dako, Food Technologist at (902) 569-7699.

November 2009

Honibe™ Introduces Honey Delights™ — the World's First 100% Pure Honey Candy



Island Abbey Foods Ltd., specialty food producer and creator of the award winning Honey Drop™ recently introduced the world's first 100% pure honey candy: **Honey Delights™**.

“We are very pleased to introduce Honey Delights™ the world's first 100% pure honey candy,” stated John Rowe, President of Island Abbey Foods Ltd. “Honey Delights™ are a truly delicious treat made from one natural ingredient: honey. Other honey candies are simply *honey flavored* because sugar is the main ingredient. Honey Delights™ contain only honey and nothing else! This makes them, in our opinion, the best tasting candies in the world.”

Honey Delights™ are made from 100% pure Honibe™ brand honey with no sugar added. Honey

Delights™ are only 14 calories per 3.5 gram piece. Honey Delights™ are available for food service and retailers in bulk cases of 250, 500 and 1,000 pieces or in packages of 20 (bag: 70g) and 300 (candy jar: 1kg) pieces. Honey Delights™ do not contain any added sugar, artificial colouring, flavouring, or preservatives. Honey Delights™ are available in two flavours: pure honey and pure honey with a hint of lemon. Honey Delights™ are a product of Prince Edward Island, Canada.

The Food Technology Centre was contracted in 2004 to assist with Island Abbey Foods R&D and scale-up to mass production and has been producing the Honey Drop™ in FTC's food processing incubator. Island Abbey Foods recently graduated from the FTC incubator and are now operating in their own processing facility.

For more information please visit Island Abbey Foods on the web at [www.Honibe.com](http://www.honibe.com)
<<http://www.honibe.com>>.

September 2009

Soy Hardy Ltd., Alberton, P.E.I. – one of this year's Top Ten Innovators



The Food Technology Centre extends congratulations to Soy Hardy Ltd. of Alberton, Prince Edward Island, for being selected as one of the top ten innovative producers by Food in Canada magazine.

Today everybody is looking for an inexpensive and healthy snack food. Now a 99 cents bag of soy nuts from Prince Edward Island can be a total meal replacement . . . so says the Hardy family of Alberton, PE. John Hardy of Soy Hardy says his work with soy nuts goes all the way back to 1986. At the time he was a certified organic dairy farmer. "I was selling a lot of the soy nuts at school in the beginning," he says.

John and his father, Sydney, designed and built the roasting machine to cook the soy nuts, which come in three flavours: Sea Salt, All Dressed Up and Fire Hot. The constant rotating of this machine gives the roasted soy nuts their unique flavor. "No other company has the same taste," says John, but he notes he cannot give away all his roasting secrets.

Working at first in both dairy and soy, the Hardy's decided to get out of dairy in 1997. By 2002 they were producing tofu and soy nuts exclusively. John's son, Matthew, works with him on a daily basis mixing tofu and roasting soy nuts.

Initially they had designed a 114 gram bag that sold for \$2.50, but the family soon learned this was not popular. "We went to a 40 gram bag for just 99 cents and found people would rather pay the lower price," says John.

The company is now listed with Sobey's and Co-op supermarkets. Just last year they also began selling the tasty treats at the Bestofpei Store and Riverview Country Market, two "buy local" stores in Charlottetown. John notes that these two stores put the product on the shelf immediately. Both he and Matthew work at sales and he notes that they cannot take a concept to

a retailer, "It has to be the actual finished product."

While their tofu does very well in Atlantic Canada, the soy nuts are also off to a great start. And the best customers, according to John are young folks with allergies to peanuts, or anyone who wants a healthy alternative snack. Besides their latest product release (Frozen Soy Dessert) the father and son are now thinking of a new product, soy butter that could be made successfully with the current equipment. John chuckles when he remembers how the idea of roasting soy nuts materialized. "My mother-in-law was roasting them in an oven and adding salt and they tasted pretty good, so that's when my father and I designed and built the first roasting machine."

Prior to launching the Soy Nuts products on the market, the company approached the Food Technology Centre for technical assistance in determining the right packaging and nutritional labelling, and to conduct a shelf-life study of the Soy Hardy line of Soy Nut products. With technical assistance provided by FTC and considerable effort by the company, the Soy Hardy certified organic line of roasted Soy Nuts was launched in August 2006.

July 2009

Hey, those blue-rrr berries are not blueberries!



An exciting new development is taking place in Canada's boreal forests; a new berry crop has been discovered and is in the early stages of commercial development. *Lonicera caerulea*, a native plant species commonly referred to as "Blue Honeysuckle", has shown dramatic promise for development as a berry crop. Sweet and tangy with bright blue berries which boast an intensely colour-rich pulp, this looks like a door opening to new fresh berries at farmers markets, as well as novel jams, jellies, wines and juices.

Early investigations by collaborators at PEI's Food Technology Centre and NRC's Institute for Nutrisciences and Health have found that these blue-rrr berries (called Haskap in Asian markets) contain high levels of the antioxidant Cyanadin-3-glucoside. A series of trials is underway to fully evaluate berry antioxidant levels and methods of extraction of this biologically active component.

Phytocultures Ltd., Eastern Canada's licensed propagator of Haskap varieties, has planting stock available for sale starting August 2009. Contact the Phytocultures office at (902) 629-1229 or view their web site at www.phytocultures.com for their new developments.

June 2009

The Honey Drop™ – Top 10 Food & Beverage Idea for 2009



Island Abbey Foods Ltd., of Montague, PEI, has just announced that it has been named as Top 10 Food and Beverage Idea for 2009 by Springwise for its Honey Drop™ - A Honey You Can Hold – the world's first non-sticky honey. Springwise searches the globe to identify the world's most promising business ventures, ideas and concepts that are ready for regional and international growth.

Island Abbey Foods Ltd. of Montague, PEI has also recently announced its distribution agreement with distributor Tree of Life. Tree of Life is a leading distributor of natural, organic, specialty, ethnic, and gourmet food products. Tree of Life will spearhead national sales and service of Island Abbey Foods Ltd's flagship product, the Honey Drop™ hot beverage sweetener across Canada and the USA.

The Honey Drop™ comes in two flavours: pure honey and pure honey with lemon. The Honey Drop™ is only 20 calories, has a shelf life of three years, and does not contain any artificial colouring, flavouring, or preservatives.

To find out more information please see www.Honibe.com.

May 2009

PEI Seafood Processors take a Proactive Approach to Plant Sanitation



Swabbing conveyor lines at a PEI seafood plant

Sanitation is a necessary way of life in seafood processing. Prince Edward Island Seafood Processors are taking a proactive approach in maintaining high standards within their processing plants.

Given the recent Maple Leaf Listeria contamination incident, there are heightened concerns for food safety especially for Listeria. It is ubiquitous and dangerous to people with depressed immune systems (20-30% fatality rate). Listeria can take residence in a food processing plant and be difficult to completely eliminate. But Listeria can be controlled using proper measures.

The Seafood Processors Association sponsored two one-day workshops conducted by the Food Technology Centre (FTC) on the control of Listeria in seafood processing plants. To identify any Listeria concerns in a seafood plant, a project leading up to the workshop involved environmental monitoring of three separate processing plants on PEI. FTC staff went to these individual plants to help evaluate and swab areas within the plant that could serve as potential sources of contamination or trouble spots. The findings were then presented in conjunction with the Listeria workshop.

These workshops are valuable to maintain a high level of training and to ensure staff do not

become complacent and miss any details relevant to the overall sanitation within their work environment. They are an excellent opportunity to ask questions, receive feedback, highlight innovations and ensure proper techniques are being followed. It is FTC's objective to provide training and refresher courses annually.

This proactive approach by the PEI Seafood Processors is extremely beneficial to the industry. In the past six months, eleven similar Listeria workshops were conducted in PE, NS, NL and NB by the Food Technology Centre.

March 2009

Prince Edward Island Preserve Company



In May 2007, the Food Technology Centre (FTC) was contacted by the Prince Edward Island Preserve Company when a shipment of their preserves was held in Japan due to the discovery of benzoic acid in the products when analysed. The scientists at FTC examined the ingredients and suspected that naturally-occurring benzoic acid in some fruit could have caused the presence of benzoic acid in the final product. This was further substantiated by the scientific literature. Upon reviewing the FTC report, the Japanese authorities released the products onto the market as safe for eating.

Later that year the Prince Edward Island Preserve Company asked FTC to help them improve their process and quality control procedures and FTC's recommendations were implemented. Since then, the company employs an enhanced approach to their production and quality management.

The Preserve Company produces 120,000 bottles of product every year at their processing facility. The products include barbeque sauces, fruit preserves - both conventional and organic, fruit salsa, fruit sauces and syrups, jelly, pepper jelly, and vinegars. Their products are sold in the company's store in New Glasgow and in stores across Canada as well as through mail order. Some of their products are being exported to Japan as well.

The company is presently in process of making plans for the company's future expansion. They are also working with a dozen local fruit growers to explore new business opportunities. For more information on the products, please contact the Prince Edward Island Preserve Company at 1-800-565-5267 or visit the company online at www.preservecompany.com.

February 2009

Bio Vision Technology Inc.



Bio Vision Technology Inc. is an Atlantic Canadian company undertaking the development of a biorefinery designed to convert biomass (e.g. hardwoods, straws) into highly purified, low molecular weight feedstocks. The Food Technology Centre through its Natural Products Extraction group, is one of Bio Vision's strategic partners.

At the FTC, woody plant materials are being processed on a small scale using Bio Vision Technology Inc. equipment and procedures. This technology uses high temperatures and pressures to break down wood and plant fibre into their simpler components hemi-cellulose, cellulose and lignin. FTC scientists can then separate and purify these and other components into much higher value products. This work will help Bio Vision Technology Inc. refine its processes and allow estimates of energy consumption, product yields and product quality.

To learn more about Bio Vision Technology Inc., its process and goals, please visit their website at <http://www.biovisiontech.ca/>

P.E.I. Department of Health

Since 1989, the microbiology laboratory of the Food Technology Centre has worked with Environmental Health, a division of the Prince Edward Island Department of Health, by providing analytical services, especially of food samples. This analysis is necessary for the Department to determine the sources of foodborne illness using epidemiology as well as to devise effective strategies for preventing such events.

The Department of Health is responsible for promoting and protecting the health and safety of islanders and visitors through education, enforcement of regulations, and inspections of public and private services and facilities.

The Food Safety Program administered by the department focuses on the prevention of foodborne illness. This mandate is carried out through public education and inspections of all food premises in the province, including grocery stores, slaughterhouses, eating establishments, and licensed premises, on a regular basis. Integral to the food protection program is the investigation of foodborne illness outbreaks and complaints of suspected food poisoning cases. A significant component in the investigation of foodborne illness is a competent and accredited laboratory capable of prompt analytical response.

Nautilus Biosciences Canada

The company Nautilus Biosciences Canada focuses on the discovery and development of novel

therapeutic agents derived from marine organisms. It has an exclusive license to patented technology leading to extraction of compounds from marine organisms. These valuable compounds have an established market in cosmetics and a potential market as pharmaceuticals.



The Food Technology Centre has been contracted to develop technologies for isolation and purification of active cosmeceutical ingredients from coral. The main objective of the work is to develop a technology for large scale production from a Caribbean soft coral species. The active agents are natural products which possess potent anti-inflammatory and analgesic (pain relief) properties. They appear to work by inhibiting the synthesis of eicosanoids (locally functioning hormone-like substances) in polymorphonuclear leukocytes (a type of white blood cell). The extreme selectivity with which these natural products target their activity is intriguing to researchers. They appear to be pharmacologically distinct from other non-steroidal anti-inflammatory drugs (NSAIDs) and their mechanism of action appears to be novel as well. They are currently in use as commercial skin cream additives and are in clinical development for medical applications.

For further information, contact: Russell Kerr, PhD, CEO, Nautilus Biosciences Canada, NRC-INH, Suite 407, University of PEI, Charlottetown, PE; email: rkerr@upeii.ca

AgraWest now a Major Supplier to KFC

In the USA, KFC serves steaming hot mashed potato with their finger-lickin' good chicken. If you eat at KFC restaurants on the eastern seaboard of the USA, the mashed potato you are served originates in Prince Edward Island and is made by AgraWest Foods in Souris, PEI.

Food Scientists at the Food Technology Centre worked with Jamie Trainor, plant manager at AgraWest Foods, to develop a high quality instant mashed potato mix made from dehydrated potato granules. A convenient, cost effective, and tasty product was prepared into a prototype batch and presented to KFC's purchasing team.

Recently, KFC has increased their volume and now AgraWest is supplying KFC with 200,000 kg of dehydrated mashed potato granules every month that are prepared in their restaurants by adding hot water. This product is a significant business for AgraWest which employs 100 people in Souris, PEI.

Charlottetown Metal Products Sells Innovative Cookers to Seafood Processors



Charlottetown Metal Products (CMP) has developed a patented continuous flow high pressure cooker/processor. This processor has recently been tested for different applications in the Food Technology Centre's pilot facilities. CMP has revolutionized cooker design by providing reliable processing control, continuous product flow and maximum energy efficiency.

There have been many different types of steam cookers developed and marketed including the open vat type and its various improvements. The CMP continuous system can be operated under completely controlled pressure/temperature conditions. This is highly desired as biological materials are sensitive to processing temperatures. This controllability in the processor allows operators to process under the most favourable conditions for the targeted materials.

Another advantage of the continuous cooking system over batch processors is higher productivity as the downtime due to loading and unloading required in a batch system is largely eliminated. An additional major advantage is energy savings as cooling and heating of the processor itself are unnecessary in a continuous system.

The preliminary work at FTC has demonstrated that the CMP continuous system is perfectly suitable for various materials, especially for sensitive and high value materials such as seafood and vegetables. The work has also pointed out benefits for additional energy savings under various operating conditions. CMP is currently testing the system for interested buyers in targeted markets and products processing.

For further information, contact Steve Kelly of Charlottetown Metal Products: Toll Free:1-800-461-6877; Email: cmp@cmpequipment.com

ADL Flavoured Butter Oil Product Development

Amalgamated Dairies Limited (ADL) is the largest home-grown food company on Prince Edward Island with annual sales of over \$100 million. ADL offers a wide range of dairy products for sale under the ADL label and other national brand names. Over 80% of ADL's annual production is destined for markets outside of PEI.

ADL progressively develops products which will expand its market share. Butter oil is a unique milk product that consists of pure butter fat which is separated, clarified and flavoured to best suit the needs of discerning consumers. It is free from milk solids and moisture. Technically, it is known as anhydrous milk fat (AMF). It is used extensively in food service and households for flavouring and gourmet cooking.

The Food Technology Centre developed a process for flavoured butter oil products which will last for months at ambient temperature (22°C). FTC solved technical difficulties and tested the process at pilot scale and developed the most economical and efficient process conditions for manufacture of the products. The optimum process was determined and the results were transferred to ADL who plan to begin commercial production this year.

For further information on the product, please contact Mr. Chad Mann, Amalgamated Dairies Limited at (902) 888-5088.

Throughout this project FTC has enjoyed the opportunity to partner with the Culinary Institute of Canada (CIC) to take advantage of CIC's expertise in product formulation. The Canadian Dairy Commission provided financial support for the work through their Milk Ingredients Innovation Support Program.

PEI Specialty Chowders Inc. Supreme Seafood Chowder



A gourmet seafood chowder that you would be proud to serve to your family and friends is being produced by PEI Specialty Chowders Inc. This newly-developed product is available at the Charlottetown Farmers' Market and at some local Island restaurants. The entrepreneur behind this ready-to-heat-and-serve Supreme Seafood Chowder is Mr. Greg Aitken, an experienced chef. Island seafood and flavourful natural ingredients are the basis of this hallmark chowder.

Encouraged by local appreciation for his chowder, Mr. Aitken was determined to commercialize large scale production of his recipe. The Food Technology Centre helped him realize his goal by standardizing his recipe and developing a scale-up process. We also assisted his company with product quality assessment, shelf-life study, sensory analysis, nutritional labeling, process determination and ingredient applications. The Supreme Seafood Chowder is the first of several chowders and soups that will be produced here on Prince Edward Island. Mr. Aitken has plans for a production facility in the near future.

PEI Specialty Chowders is currently producing the Supreme Seafood Chowder in FTC's food processing incubator. This ready-to-heat-and-serve product is packaged in a pouch that is suitable for freezing and heating.

For more information on the product, please contact Mrs. Dona Aitken of the PEI Specialty Chowders Inc. at (902) 566-4274.