



## 2006 CIFST-AAFC Joint Conference

The Canadian Institute of Food Science and Technology and Agriculture and Agri-Food Canada team up again for a joint conference in Montreal from **May 28 to 30, 2006**



After the success of the first joint conference in Guelph, Ont. in 2004, the Canadian Institute of Food Science and Technology (CIFST) and Agriculture and Agri-Food Canada (AAFC) are doing it again – and expecting an even higher turnout this year. Having listened to the industry, the CIFST and AAFC have crafted a scientific and technical program that focuses on everything from conservation, functional foods, emerging technologies, sanitation and R&D. In between sessions, attendees can visit the dedicated tabletop exhibition. The conference also offers a great opportunity to network, meet the guest speakers and mingle with colleagues from all areas of the food industry – and keep tabs on what's up and coming in the food and beverage industry.

### PLENARY SESSION – INDUSTRIAL GUEST SPEAKERS

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There are two plenary speakers scheduled for May 29.



8:30 a.m. - 9 a.m.

Raymond Carroll

Group Manager - Thermal Processing  
Campbell Soup Company, Camden, N.J.

#### **Aseptic technology development at Campbell soup company**

Campbell Soup has developed a global aseptic soup business over the last several years in Australia, Canada and the U.S. This session will outline the events that led to and the work behind the introduction of Campbell's Gardennay soup in Canada, and the challenge of satisfying the U.S. Food and Drug Administration's requirements for establishing a safe aseptic thermal process. The contribution of Campbell Canada in the success of Campbell's Select Gold Label aseptic soups in the U.S. will also be highlighted.



9 a.m. - 9:30 a.m.

Vincent Haeck

R&D Co-ordinator

Les Vergers/Leahy Orchards Inc., Franklin  
Center, Que.

#### **High Hydrostatic Pressure Processing – From Imagination to Reality**

This session will focus on High Hydrostatic Pressure (HHP) processing from a manufacturer's point of view. The speaker will discuss why Leahy Orchards chose HHP processing for its new product line and will briefly outline some of the current applications of HHP processing in the food industry, and summarize how a HHP press works. There will also be an overview of the steps Leahy Orchards had to go through to get its new Extreem Squeeze Apple Snacks on the shelves (contending with issues such as Health Canada, packaging issues and shelf life).

## OTHER FEATURED EVENTS

**May 28**

**Pre-Conference Tour** • 10 a.m. - 2 p.m.

*Quebec City*

Tour of the Institut des nutraceutiques et des aliments fonctionnels (INAF)/Nutraceuticals and Functional Foods Institute at Laval University. INAF aims to develop nutraceuticals and functional foods that improve human health through interdisciplinary research, education, technology transfer and communication. INAF proposes an innovative and integrated research approach, which includes the screening of bioactive molecules, the development of innovative and safe functional foods, and the validation of health benefits through clinical trials and economic perspectives. Many INAF scientists specialize in identifying promising bioactive molecules from a variety of natural sources. Molecules of special interest include antioxidants, phytoestrogens, conjugated linoleic acids, milk-derived peptides and probiotics.

**May 28**

**Interactive Technical Food Ingredient Training Workshop: Come taste the difference!** • 2 p.m. - 5 p.m.

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This workshop has two sessions and is open to food scientists, product developers, sensory personnel, marketing personnel, nutritionists and chefs. Attendees will learn how to optimize flavour systems in food and beverages, make nutritious products delicious, and develop more sensory perception skills.

**Session A:** Effects on the taste perception of beverages using different sweeteners, food acids and fat levels.

**Speaker:** Bob Gordon, technical director, FONA International.

**Session B:** Application of Saskatoon Berry Juice Concentrate in Foods and Beverages – A nutritious and delicious functional food and ingredient.

**Speaker:** John Ritz, co-owner, Prairie Lane Saskatoons.

**May 29**

**Tabletop** • 11 a.m. - 5 p.m.

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The tabletop exhibit, which is open to all attendees, provides a great opportunity to network with food industry representatives, academia and research institutions.

**May 29 - 30**

**Posters Sessions**

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There will be two different poster sessions on each day. Sessions are open to all attendees. Tuesday's session will include the graduate students' posters.

**May 30**

**Banquet** • 6:30 p.m.

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**Speaker:** André Chagnon, president of the Fondation Lucie et André Chagnon.

**May 31**

**Post-Conference Tour** • 10 a.m. - 11:30 a.m.

*St-Hyacinthe, Quebec*

Tour of Agriculture and Agri-Food Canada's (AAFC) Food Research and Development Centre (FRDC). The FRDC is one of the AAFC's 19 research centres. It was founded in 1987, and is Canada's largest research centre devoted to food processing. It specializes in food quality, safety, preservation and processing. FRDC supports the R&D activities of food and beverage processing companies in several innovative ways. FC

**For more information on the program and registration, visit: <http://www.cifst.ca/default.asp?id=986>**

## CIFST 2006 STUDENT CHALLENGE

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The student challenge will run as follows:

**May 28**

**Prequalifying Quiz**

A written quiz will be held to select four teams that will qualify to move on to the Student Challenge on May 29. The quiz will be 30 minutes long. Qualifying teams will be notified on the morning of May 29. The location for the prequalifying quiz will be announced.

**May 29**

A draw will take place to determine which teams compete against each other in the opening rounds and through the qualifying rounds of the challenge.

**1. Group Round** – 10 questions. Teams decide on an

answer together and, after the 10-second time limit, display their answers together. Correct answer wins the team a point.

**2. Lightning Round** – 10 questions. The first team to hit the buzzer wins a point. If an incorrect answer is given, the other team has an opportunity to answer and steal the point.

**3. Final Jeopardy Question** – One question. In this round teams get to wager points. Points are wagered first, and teams can wager anywhere from zero up to the maximum they have accumulated at this point in the match. Teams have 15 seconds to come up with an answer once the question is read. The teams then display their answers together. **Prize:** A plaque and a \$150 award will be given to each member of the winning team.