

NEW PRODUCTS

TEMPERATURE PROTECTION

Petro-Canada has launched two new synthetic lubricants for the food processing industry. Both provide added protection in extreme temperature applications while maintaining high food-industry safety standards. Purity FG Synthetic Grease provides continuous protection under normal operating conditions from -45° C to 200° C.

Purity FG Synthetic EP Gear Fluid provides continuous protection under normal operating conditions from -35° C to 121° C. Both have better wear protection and load carrying capability.

Petro-Canada. Tel: (800) 268-5850 Canada; (888) 284-4572 U.S.
Email: lubecsr@petro-canada.ca
www.petro-canada.ca

LOOK IT UP IN THE CATALOGUE

Urschel Laboratories Inc. has issued a catalogue, free of charge, called *How to Cut Food and Related Products*.

The catalogue offers processors 116 pages, which include an updated alphabetical listing of the many different food products along with a reference to different types of Urschel cutters that may be used.

Urschel Laboratories Inc.
Tel: (219) 464-4811. Email: info@urschel.com
www.urschel.com

NEW EMULSIFIERS

Stepan Food & Health Specialties has expanded its polyglycerol ester line with the new Drewpol PGPR (Polyglycerol Polyricinoleate). The company says the new emulsifier is a highly efficient water-in-oil emulsifier.

It's used to modify the rheology of chocolate coatings by reducing the yield value when blended with lecithin. Drewpol has GRAS status. *Stepan Food & Health Specialties*.
Tel: (201) 712-7642. www.stepan.com

FITS LIKE A GLOVE

Concord, Ont.-based Ronco has launched Pure-Touch, its white, stretch vinyl disposable gloves. The company says the gloves are more flexible than traditional vinyl gloves. The gloves are also accepted by the CFIA for contact with food. Pure-Touch do not contain any latex proteins, making them suitable for individuals with latex sensitivities or allergies. They also come in lightly powdered or powder-free versions.

Ronco Protective Products.
Tel: (877) 663-7735/(905) 660-6700.
Email: ronco@ronco.ca www.ronco.ca

PROTECT YOUR FEET

RefrigiWear, a manufacturer of insulated industrial work wear, accessories and equipment, has added Athletic Hiker/122 to its line of protective footwear. The Hiker is a hybrid: it provides the active worker the maximum protection and slip resistance of a boot but with the comfort of an athletic shoe. The shoes are lightweight, comfortable and durable.

RefrigiWear. Tel: (800) 645-3744.
www.refrigiwear.com

JUST IN TIME FOR PICNIC SEASON

Danisco has created an antimicrobial system that minimizes the risk of *Listeria monocytogenes* in meat-containing salads. The NovaGard CB-1 produced more than a 2 log reduction of *L. monocytogenes* count and maintained that reduction throughout the shelf life of chicken salad. Comprised of a proprietary blend of natural and GRAS ingredients, NovaGard was designed to be added to the dressing

 Canadian Dairy Commission / Commission canadienne du lait

 **Canada**
MILK ingredients.ca

Dairy Marketing Program



regional AFFAIRS

The CDC has recently launched the Direct Access Fund and Innovation Support Fund in order to facilitate access to the technical support and expertise required to develop new and innovative dairy and finished food products and bring them to market.

Contact the CDC today to find out how your company can obtain up to \$25,000 in funding for projects that lead to growth and innovation in the manufacture and use of Canadian dairy products and components.

For more information on these programs and services, contact:
Shana Bailey
Marketing Officer
Phone: (613) 797-2035 | 1-866-366-0576
Email: sbailey@agr.gc.ca
Website: www.milkingredients.ca

portion of meat-containing deli salads and is equally effective in other salads such as potato, coleslaw and tuna.
Danisco USA Inc. Tel: (800) 255-6837/(913) 764-8100.
www.danisco.com

WORK CLOTHES WITH FOOD SAFETY IN MIND

UniFirst offers HACCP-conscious uniform programs. The line includes shirts, pants and smocks designed for the food processing environment. The garments do not have buttons or pockets to protect against potential contaminants and are also colour-coded to help managers see workers who might be contaminating areas outside of their own work areas.
UniFirst Corporation. Tel: (800) 225-3364. www.unifirst.com

WHOLE GRAIN SOY

Kerry Americas has introduced whole-grain soy flour from Nutriant. The company says it's the first soy flour to be recognized as whole grain by the American Association of Cereal Chemists' definition for whole grains. The flour is available in both full- and reduced-fat versions. It features 80 per cent more dietary fibre than whole wheat.
Kerry Americas/Nutriant. Tel: (800) 648-3503/(319) 277-3250.
www.kerryamericas.com

SAVING YOUR DRUMS

CDF Corporation has just launched the DrumSaver inserts for steel drums. The inserts can reduce container cleaning time and cost and maximize the life of the drum. The inserts are suitable for mixing, pumping and storing nearly any liquid, powder or paste. DrumSavers protect steel drums from your product and ensure product purity in reconditioned steel drums. The inserts come straight sided, pleated or a combination of straight-sided design with a band of accordion pleats to accommodate drum height variations.
CDF Corporation. Tel: (800) 443-1920/(508) 747-5858.
www.cdfi.com

Acatris Inc.	Page 14
ANUGA 2005/Koelnmesse GmbH	Page 16
BPM Solutions	Page 45
Canadian Dairy Commission	Page 44
Canadian Institute of Food Science & Technology.....	Page 21
Cargill Food & Pharma Specialties	Page 19
Chemroy Canada.....	Page 10
Chisholm Machine Sales Ltd.	Page 41
Clayton Sales & Services	Page 37
Eckert Machinery Inc.	Page 39
Eurofins Scientific Inc.	Page 4
Festo Inc.	Page 23
Foss North America	Page 40
GE Commercial Finance/ Equipment Financing Canada	Inside Front Cover
Givaudan Canada Co.	Page 29
Guelph Food Technology Centre	Page 28
Handtman Canada Ltd.....	Page 30
Insect-O-Cutor	Page 4
International Dehydrated Foods Inc.	Page 36
Kalsec Inc.	Page 9
National Starch Food Innovation	Page 5
Orafti	Outside Back Cover
Paramalat Canada	Page 15
Praxair	Page 11
PriorCIP Inc.	Page 45
Reimelt Canada	Page 40
Shat-R-Shield	Page 42
Shell Canada.....	Page 6
SIKA Canada	Page 13
Silliker Laboratories	Page 43
Westfalia Separator Canada, Inc	Page 28
Worldwide Food Expo	Inside Back Cover



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PHONE: 705-790-8086

E-mail: info@bpmstrategic.com

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