



BC FOOD PROTECTION ASSOCIATION

2018 ANNUAL GENERAL MEETING

January 28, 2019

**Shadbolt Centre for the
Performing Arts**

6450 Deer Lake Avenue, Burnaby, BC

FEATURED SPEAKERS

Joan Soriano & Hedwig Lee

Senior Compliance Officers in Food Safety, Canadian Food Inspection Agency

Joan Soriano and Hedwig Lee are Senior Compliance Officers in Food Safety and have been with the Canadian Food Inspection Agency for 10 years.

Joan and Hedwig will present on:

Safe Food for Canadians Regulations

On January 15, 2019, the Safe Food for Canadians Act (SFCA) and the Safe Food for Canadians Regulations (SFCR) came into force. The Safe Food for Canadians Regulations streamline the requirements from the 14 current sets of regulation to provide a consistent level of safety for all food. Under the new regulations, businesses that import or prepare food which will be exported or moved between provinces/territories, will have to meet requirements for Licensing, Preventive Controls and Traceability. The timelines for compliance will vary depending on business size, type of activity, and food commodity. While some businesses will need to be in compliance with all requirements as of January 15, 2019, others may have up to 30 months to comply with certain requirements.

FEATURED SPEAKERS



Elaine Cheng

University of British Columbia, MSc Candidate in Food Science

Elaine Cheng is a MSc candidate in Food Science from the University of British Columbia. She graduated from the University of British Columbia with a BSc in Science (Food, Nutrition and Health) in 2007. When she was young, she grew up in Hong Kong where she was surrounded by different imported Asian snacks from different countries, which sparked her interest in studying Food Science. In her spare time, she enjoys dancing and embroidery.

Elaine will present on:

Surveying *Saccharomyces* populations and phenolic compounds of Pinot Noir grapes in the Okanagan Valley

Wine fermented by commercial yeast inoculation is a common practice in the Okanagan Valley. In recent years, however, multiple studies have suggested that native yeasts and grapes within specific geographical sites may provide a distinctive aroma profile for the resulting wine. Particularly, wine yeasts varied in strain-level have shown complexed yet unique metabolic interactions which differentially impact the sensory perspective of wine. To examine this phenomenon, my project focuses on surveying wine yeast from 13 vineyards across three sub-regions of the Okanagan Valley along with a chemical analysis on the grapes and wine produced from the surveyed yeasts in 2017. We hypothesize that there will be geographical differences with the wine yeast strains and grapes from each sub-region that can be associated with distinguishing flavor profiles provided by the subsequent wine. This required a characterization of approximately 1,600 wine yeast strains using fingerprinting techniques. Also, an analysis of tannins and anthocyanins contents of over 2,000 berries and 30 wine samples will be achieved by spectrophotometer and Liquid Chromatography. Tannins and anthocyanins are frequently used as wine quality assessment since they contribute to color stability and astringent potential in wine. BC winemakers will benefit from this project through identifying distinctive features of their wine for better competitive factors in the globalized market. For research purposes, this is a first step to identify native and regional wine yeast strains with the intention to create special inoculates in the future that guarantee predictable yet regional-specific wine fermentation.