



CPEPC Technical Symposium

Tuesday, October 20, 2009
9:00 – 4:00

Delta Ottawa Hotel & Suites, Victoria Room

361 Queen Street, Ottawa, ON

Welcome and Opening Remarks

9:00 – 9:05, Ms. Erica Charlton
CPEPC, Technical Director

Processing Equipment

1. 9:05 – 9:50, Mr. Nick DePinto
Avure Technologies Inc.

High Pressure Processing (HPP) is a post-package, post-lethality intervention method for disabling potential pathogenic contamination in pre-packaged foods. HPP does not require the use of heat or preservatives but instead uses ultra-high water pressure (87,000 psi) to inactivate virtually any potentially illness-causing bacteria as well as retarding the microorganisms responsible for the spoilage of foods.

2. 9:50 – 10:35, Mr. Bruce Whiting
Electrostatic Spray Systems Inc.

As bacterial strains become more resilient and harder to eradicate, Electrostatic Spraying Systems has been showing the poultry industry, that it is not just **what** you spray, but **how** you spray a disinfectant that matters. Electrostatic Spraying Systems has recently brought its revolutionary spray technology to the poultry industry. The advantages of an electrostatic sprayer are that it provides a fine mist of electrically charged liquid droplets, which coat thoroughly, dry quickly, and literally wrap around the targeted object, with an attraction 75 times greater than that of gravity.

10:35 – 10:45, *Coffee Break*

3. 10:45 – 11:30, Mr. Duane Gorman,
Gorman Controls Ltd.

Trustwater manufacturers leading edge ECA (Electrochemical Activation) technology for the on-site and on-demand generation of an effective and safe disinfectant. Application for the egg and poultry industry include: product washing, process water treatment and facility sanitation.

Validation

4. 11:30 – 12:00, Mr. Graham Tinsley
THINQ Compliance

Mr. Tinsley will touch on the history of compliance and validation, the validation process, current best practices including requirements and risk management and concluding with a glimpse at available tools to automate validation.

Lunch 12:00 – 1:00, served in the Victoria Room

Food Safety

5. 1:00 – 2:15, Dr. Scott Russell,
University of Georgia

How to Create a Salmonella Biomap in a Poultry Processing Plant

2:15 – 2:30, *Coffee Break*

6. 2:30 – 3:15, Dr. Scott Russell
University of Georgia

Biofilms

Poultry Research in Canada

7. 3:15 – 4:00, Samira Dadgar
University of Saskatchewan

Effect of Cold Stress During Winter Transportation on Broiler Chicken Meat Quality

Closing Remarks

4:00, Erica Charlton
CPEPC, Technical Director