

Nutritional Analysis & Food Chemistry

Most prepackaged foods and food products sold in retail outlets in Canada and the United States require nutritional labeling. Core nutritional labels include information on calories and 13 nutrients as defined in the Food and Drug Regulation and outlined in the Guide to Food Labeling and Advertising. Values expressed on the label have to be accurate and reflect the true contents of the product. Therefore, analytical testing of each product is advised.

RPC offers full nutritional analysis of food and food products that meets all requirements for Canada and the United States.

Our skilled staff have extensive experience analyzing a large variety of foods including fish and fish products, potatoes, fruits, meats, oils and fats as well as processed foods such as pizzas, pastries, luncheon meats, etc.

RPC offers a complete start-to-finish service that begins with advice regarding sampling and analytical requirements and finishes with a ready to print nutritional facts panel supplied to our clients.

Core Nutrition Facts Panel analyses include:

- Fatty Acid Profile (Total, Saturated and Trans)
- Cholesterol
- Sugar
- Total dietary fibre
- Vitamins (A and C)
- Minerals (Sodium, Calcium, Potassium and Iron)
- Proximates (Moisture, Protein, Fat, Ash, Calories and Carbohydrates)

Analyses for additional nutrients:

- Other minerals
- Other vitamins
- Monounsaturates, Polyunsaturates, Omega-3, Omega-6 and other fatty acids

Further analyses offered by RPC:

- Rancidity testing (p-Anisidine, peroxide value and free fatty acids)
- Alcohol
- Acidity
- Brix
- Salt
- Allergens
- DNA based meat species identification

RPC also tries to accommodate individual requests that are not currently within the scope of our system.



Nutrition Facts		
Valeur nutritive		
Per 5 pieces (30 g) / par 5 pièces (30 g)		
Amount	% Daily Value	
Teneur	% valeur quotidienne	
Calories / Calories	90	
Fat / Lipides	7 g	
Saturated / saturés	5 g	
+ Trans / trans	0 g	
Cholesterol / Cholestérol	25 mg	
Sodium	1 g	

About RPC

RPC is New Brunswick's provincial research organization (PRO), an independent contract research and development and technical services organization located in Fredericton, NB. RPC's complement of 100 scientists, engineers and technologists are supported by a 13,000 sq. meter facility housing world-class analytical chemistry and material-testing laboratories, comprehensive life science capabilities, an internationally recognized fish health lab, extensive prototype design, manufacturing and testing services, and a wide variety of pilot facilities for the development and improvement of industrial and environmental processes and products.

Further information about RPC's services is available from www.rpc.ca.

Qualifications

RPC's analytical services laboratories hold ISO/IEC 17025 accreditation through the Standard Council of Canada (SCC). The scope of accredited services is listed on SCC's website. The laboratory accreditation program is based on the continued demonstration of performance as evaluated through inter-laboratory proficiency testing and laboratory site audits.

RPC's quality management system is registered to ISO 9001.

Contact Us

Josh Perry, Client Services Representative
Tel: 506.460.5765
josh.perry@rpc.ca

Cathy Hay, Microbiology
Tel: 506.452.1390
cathy.hay@rpc.ca

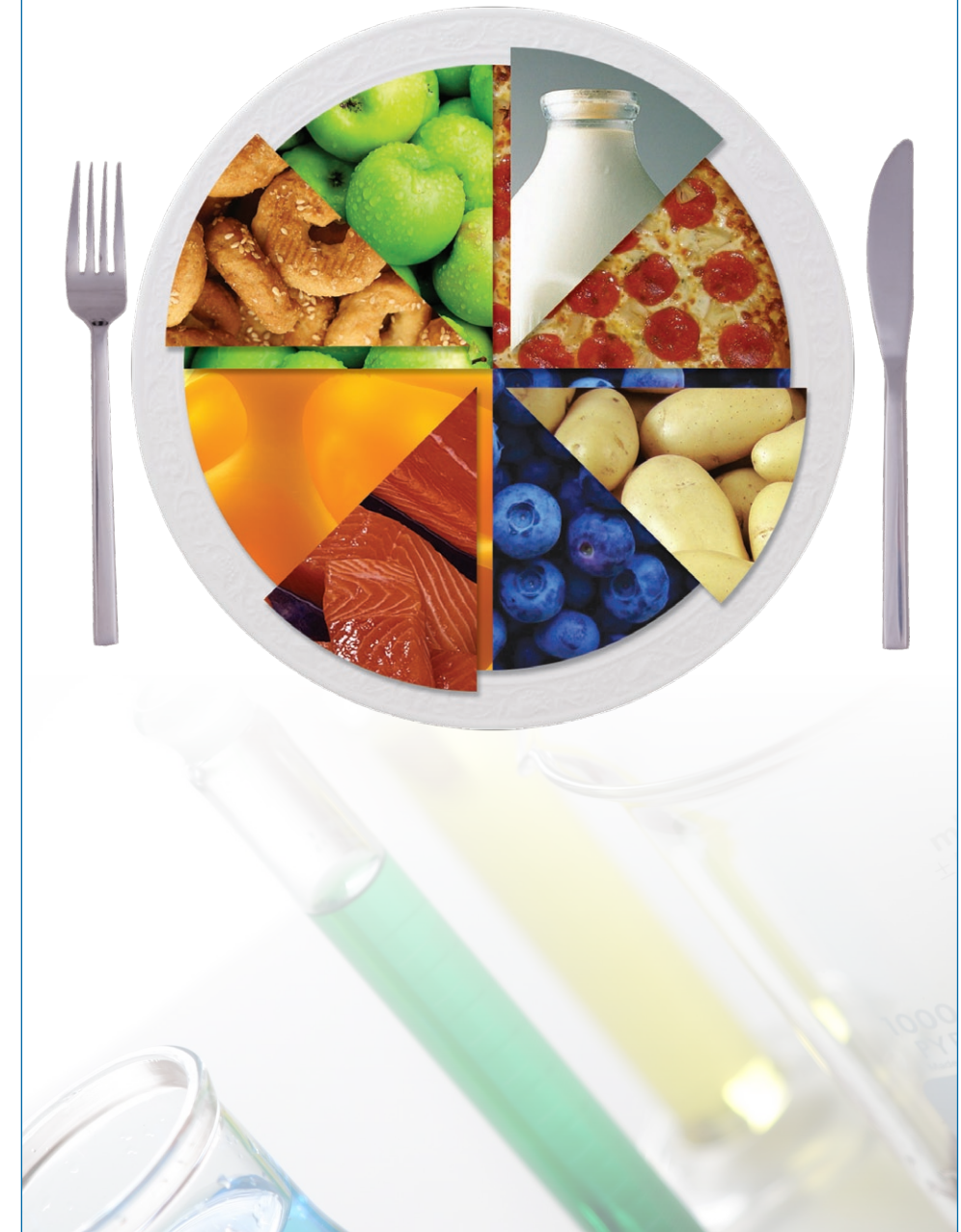
Jill Hay, Nutritional Analysis & Food Chemistry
Tel: 506.460.5662
jill.hay@rpc.ca

Germain Landry, Food Development & Processing
Tel: 506.452.1382
germain.landry@rpc.ca



RPC Fredericton - 921 College Hill Road, Fredericton, NB, Canada E3B 6Z9
RPC Moncton - 150 Lutz Street, Moncton, NB, Canada E1C 5E9
www.rpc.ca

Food Services Menu



rpc
SCIENCE & ENGINEERING

Food Safety

Contamination of food products is a growing concern for food producers and processors, as well as for the end consumer. Maintaining a high quality standard from initial production through processing, down to packaging and final consumption can only be guaranteed by tight quality systems and regular monitoring.

RPC has been providing diagnostic services to the food, feed, and beverage industry for over 30 years. Microbiological, inorganic, and organic analyses are carried out on various matrices on a regular basis at our facility.

Common food safety analyses include:

Food microbiology testing

- *Salmonella spp.*, *Listeria monocytogenes*, *E. coli*, *Clostridium perfringens*, Yeast/Mold, etc.

Inorganic contaminant testing

- Mercury, arsenic, lead, etc.

Organic contaminant testing

- Dioxin, PCBs, pesticide/herbicide residues, etc.

Food complaint investigations

- Off-tastes, foreign body analysis, etc.

RPC also offers non-standard analyses and method development. For a complete list of analyses, or to customize a testing program to suit your needs, please contact us.

More than just a laboratory...

RPC's technical specialists provide on-site assistance to aid companies in diagnosing product safety and quality problems. Continuous support entails working with the client to develop HACCP-based, or other appropriate solutions to maintaining product integrity and production quality. This includes help with validation planning and execution.



Food Development & Processing

RPC provides technical expertise across many food product categories. We specialize in the development of innovative new products, designing improvements to existing products, and assisting clients in finding ways to reduce production costs through ingredient, processing and/or packaging alterations.

New Product Development

RPC's experience gives us a unique perspective of the food industry. We use that perspective to help you develop the right product for your market, expand current opportunities and understand market trends. Our food specialists will guide you through the steps to turn your idea into an exciting new product.

RPC's food specialists can:

- determine the market potential through market research, feasibility evaluations, and literature searches
- assist with food related regulations
- provide quality analysis of your product
- determine and possibly extend shelf-life
- identify appropriate ingredients and packaging
- assist with manufacturing and production line set-up

Shelf-Life Studies

RPC eliminates the guesswork surrounding shelf-life by providing affordable science-based data and guidance, so you thoroughly understand your product and are able to maximize its value. With extensive experience in the seafood and agrifood sectors, our specialists can accurately determine, optimize and extend product shelf-life. RPC clients can be confident in their new products, knowing they have safeguarded their product's safety, performance and reliability.

Benefits of shelf-life studies:

- Gain a full understanding of the effects of processing and/or formulation changes on product safety and quality
- Realize cost savings by preventing product recalls and excessive waste
- Identify potential spoilage, safety or degradation problems during the preliminary stages of product development
- Establish optimum storage conditions for costly or perishable raw materials
- Identification of unstable formulations or problematic ingredients which may limit final product shelf-life



Heat Processing & Validation Services

RPC conducts custom process validation studies to verify the effectiveness of your processes to reduce the presence of spoilage organisms and pathogens, extend product shelf-life and assure product safety. Properly implemented thermal processing protocols offer you and your customer peace of mind and optimal product quality.

RPC expertise:

- In-plant process validation
- Determination and submission of shelf-stable products
- Thermal distribution study for new or modified cooker and retort
- Identification of monitoring spots for cooking and cooling equipment
- Identification, validation and submission of pasteurization process
- Assessment of alternative packaging
- Pilot plant scale-up for feasibility studies



Food Pilot Plant

Flexible programs are available for clients wishing to utilize RPC's licensed 1600ft² Food Piloting Facility.

Pilot Plant Description

- Processing equipment (kettles, tanks, mixing, filling, retort, homogenizer, MAP, vacuum packaging, etc)
- Freezing and chilling capabilities
- Direct access loading bay

Typical Client Applications

- Production scale-up
- New equipment assessment
- Formulation development
- Temporary processing space for clients undergoing expansion

Additional Services

- Formulation optimization
- Process and packaging evaluation
- Troubleshooting product and process problems (including in-plant problem solving)
- Experimental kitchen