

La Tasca opens three new restaurants

Date: Tue, 03 May 05 **Type:** DirectNews Item

Analysis

Spanish restaurant chain La Tasca is to open three new restaurants over the next three months.

The tapas specialist is due to open a new restaurant near Liverpool Street in London today, shortly after its 50th UK restaurant opened in Maidstone.

The company is planning to open three more venues over the summer.

La Tasca is planning to come to Brentwood later this month, Swansea next month and Oxford in August.

There are already flagship restaurants in London's Covent Garden and Canary Wharf.

For more information go to: <http://www.caterer-online.co.uk/news/articledetail.asp?SiteSectionID=1&SectionID=1&articleID=58066>
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Coca-Cola plans citrus push

Date: Tue, 03 May 05 **Type:** DirectNews Item

Analysis

Coca-Cola is planning to increase its investment in research and development as it seeks to broaden its reach in the soft drinks market.

The drinks giant is seeking to challenge rival Pepsi in the battle to win over more health conscious consumers.

According to Food Navigator, the firm is planning additional R&D investment in its citrus range.

Vault is reportedly designed to counter the success of Pepsi's Mountain Dew.

The news follows the launch of a new publicity campaign between Coca-Cola and Blockbuster.

Both companies are supporting a competition offering customers at Harrah's casinos in Las Vegas the chance to win up to \$1 million.

For more information go to: <http://www.foodnavigator.com/news/news-ng.asp?n=59742-coca-cola-to>
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Innovative new dishes at Chili's Grill and Bar

Date: Tue, 03 May 05 **Type:** DirectNews Item

Analysis

US-based Chili's Grill and Bar has announced plans to offer customers an innovative new taste experience.

DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

The restaurant chain is hoping to get customers interested with a series of limited ranges.

The first will see a range of fire-skewered dishes including Caribbean Chicken and Sugarcane Shrimp.

"Today's casual dining consumers not only expect quality food and service from their favourite restaurants, but they also want to expand their palates and experience new and different flavour profiles," said John Hatton, Chili's vice president of product innovation.

"Our Fire-Grilled Skewers are part of a continuing effort to appeal to our guests' sense of adventure when dining out. Based on guest feedback when we tested the skewers in select restaurants, we're excited to be launching this offering across the country."

For more information go to: <http://www.mysan.de/article93964.html>

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Vitamin C to fight impact of smoking

Date: Tue, 03 May 05 **Type:** DirectNews Item

Analysis

Vitamin C could help combat the impact of smoking on unborn children, new research has suggested.

A study in the US has revealed that a vitamin supplement can help counter the effects of nicotine, presenting the possibility of treatment for the children of mothers who are unwilling to stop smoking.

The dangers of smoking while pregnant have been well documented, but some mothers continue to smoke in the months before giving birth.

Researchers at the Oregon Health and Science University (OHSU) found that primates whose mothers were given nicotine while they were in the womb displayed slower lung development and reduced breathing capacity.

These effects were lessened when the mothers were given nicotine and vitamin C.

"We found that animals exposed to nicotine prior to birth had reduced airflow in the lungs compared to animals that were given nicotine and vitamin C," said lead researcher Dr Eliot Spindel.

"In fact, the nicotine plus vitamin C group had lung air flow close to that of a normal animal."

The researchers were keen to point out that their study did not mean that it was okay to smoke during pregnancy.

For more information go to:

<http://www.forbes.com/lifestyle/health/feeds/hscout/2005/05/02/hscout525399.html>

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Yakult and Danone plan India venture

Date: Tue, 03 May 05 **Type:** DirectNews Item

Analysis

Food producers Yakult and Danone are planning to launch a new venture to tap into the Indian market.

India is seen as a rapidly emerging market for food producers.

The economy is growing and more and more people are taking an interest in their diet.

Japanese firm Yakult and France's Danone said the new company would be called Yakult Danone India Private Company.

The two companies first opened talks earlier this year.

Under the agreement Yakult and Danone will be able to expand beyond their current markets at a time of growing international competition.

For more information go to:

http://www.hindustantimes.com/news/5983_1341958,00430005.htm

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FSA probe to search out illegal food dyes

Date: Tue, 03 May 05 **Type:** DirectNews Item

Analysis

The Food Standards Agency (FSA) is to launch a probe aimed at identifying illegal food dyes.

The government's food safety watchdog confirmed that it was looking at dyes used in spices such as paprika, chilli and turmeric.

"The FSA is currently developing plans for surveillance work to look for the possible presence of illegal dyes in a range of spices being imported into the UK," the FSA said in a statement.

"This includes turmeric, chilli, paprika and cayenne pepper and we will work with the industry to take this forward."

Earlier this year, stores and supermarkets were forced to recall thousands of items after the illegal dye, Sudan 1, was detected in some processed foods. Sudan 1 has been linked to cancer.

Just last week Tesco announced the recall of its barbeque rice cakes after they were found to contain Sudan 1.

For more information go to: http://news.bbc.co.uk/2/hi/uk_news/4507679.stm

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Cholesterol-lowering yoghurt brought to the market

Date: Wed, 04 May 05 **Type:** DirectNews Item

DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

Analysis

Finnish food group Kesko Food has unveiled a new range of yoghurts that incorporate cholesterol-lowering ingredient Reducol.

Named Pirkka, the yoghurts are the first in a series of scheduled product launches planned for later this year incorporating Forbes Medi-Tech's cholesterol-lowering ingredient.

"Kesko has made a strategic decision to invest in the development of healthy food products under the Pirkka premium brand. We see Reducol as one of the key components of this corporate strategy," said Harri Sivula, deputy managing director of Kesko Food.

"We are excited about the launch with an anticipated distribution to over 1,000 stores and subsequent marketing programs with reach to virtually every household in Finland."

Grocery firm Kesko's key businesses include the K-food store chain and Kespro catering sales.

The deal between Forbes Medi-Tech, a life sciences company focused on innovative products for the prevention and treatment of cardiovascular disease, is the result of Forbes' 2004 Scandinavian partnership deal with Scanvit of Finland.

Find out more about Kesko Food at: www.kesko.fi

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Finnish food group Kesko Food has unveiled a new range of yoghurts that incorporate cholesterol-lowering ingredient Reducol.

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Tate & Lyle launches new solutions for cereal bars

Date: Wed, 04 May 05 **Type:** DirectNews Item

Analysis

Tate & Lyle has unveiled two new solutions that are binding mediums for cereal bars.

The ingredients firm claims that the solutions, called Tate & Lyle Rebalance System 001 and Tate & Lyle Rebalance System 002, will give consumers a greater variety of cereal bar choice by enabling bar manufacturers to achieve a wider range of nutritional values. The solutions allow manufacturers to reduce the calorific and total sugar content of their products and create a lower carbohydrate content.

Tate & Lyle Rebalance System 001 is a liquid blend of low calorie bulking agents combined with low calorie sweeteners such as polydextrose and Splenda Sucralose, while Tate & Lyle Rebalance System 002 is a liquid blend of low calorie bulking agents and fructose.

The combination of ingredients in both Tate & Lyle Rebalance System 001 and 002 allows food manufacturers to achieve the desired nutritional value in their products without compromising on taste, flavour or texture, according to the food company.

Tate & Lyle claims that bars that contain Tate & Lyle's new Solutions have been tested

against 12 other products on the market in Britain, France, Germany and the Benelux countries with positive results. The solutions produce a soft, yet stable structure, giving cereal bars a shelf life of six months after delivery without toughening or crystallisation.

Mike Augustine, Tate & Lyle director of product applications and technical support, ingredients, Europe, said: "Our new solutions are designed to offer our customers in the cereal bar market a real choice of ingredients. Using Tate & Lyle Rebalance 001 or 002 means that they can make bars that are lower in sugar content, calorific value or carbohydrate content while retaining all the sweetness and functional benefits of more traditional ingredients - something that we believe many of them will welcome."

Further information: <http://www.tateandlyle.co.uk/TateAndLyle/default.htm>
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UK brewer secures major stake in Kingfisher brewery

Date: Wed, 04 May 05 **Type:** DirectNews Item

Analysis

Brewer Scottish & Newcastle has announced the completion of an £88 million deal with India's leading producer United Breweries Limited (UBL).

The maker of Newcastle Brown Ale and John Smiths now owns 37.5 per cent of UBL after the completion of the acquisition, which was agreed by shareholders.

Edinburgh-based Scottish & Newcastle made the initial announcement in December 2004, giving it an equal stake with VJM, the group of shareholders led by the chairman of UBL, Dr Vijay Mallya.

UBL produces Kingfisher, India's best-selling beer, and S&N will be seeking expansion in the country after sales in western Europe slid and UK trade stalled.

S&N and VJM have now each appointed two directors to the board of UBL and have jointly announced three independent non-executive directors, The Newcastle Journal reports. Scottish & Newcastle has also appointed Lesley Jackson as chief financial officer at UBL.

S&N is due to close down Newcastle's Tyne Brewery at the end of this month, moving production to the former Federation Brewery in Dunston, as part of a £60 million cost savings programme.

Information about Scottish and Newcastle is available at: www.scottish-newcastle.com
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PepsiCo acquires EU juice business from Sunny Delight

Date: Wed, 04 May 05 **Type:** DirectNews Item

Analysis

PepsiCo has announced that it has agreed to purchase German fruit juices and juice drinks firm Punica Getranke from Sunny Delight Beverages.

Pepsi claims that the deal will enhance the company's juice business in Continental Europe by giving it access to three beverage segments: fruit nectars and juice drinks, tea
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and fruit blends and schorles (fruit juice and sparkling mineral water).

Punica products are offered in a range of packages, including distinctive glass bottles, paper cartons and PET plastic bottles and are distributed principally through grocery chains and drinkcenter outlets.

Michael White, chairman and CEO of PepsiCo International, said: "This investment is an important part of our ongoing effort to offer consumers a range of beverage choices. It also reflects our continuing optimism about growth prospects for PepsiCo in Germany and across Europe."

PepsiCo currently has just one major fruit juice brand on the continent at present; the Tropicana brand of fruit juices.

The Punica purchase is subject to regulatory clearance and is likely to complete within the next few weeks. Neither party has disclosed terms of the agreement.

More on this deal and other PepsiCo news can be found at www.pepsico.com
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Geographical protection for Budvar Budweiser

Date: Wed, 04 May 05 **Type:** DirectNews Item

Analysis

Czech beer company Budejovicky Budvar has won a geographical protection for the use of the Budweiser brand.

The European Union has awarded protected geographical status to the Budvar Budweiser, which is brewed in Budweis, Prague, Brand Republic magazine reports.

The move comes as the latest round in the ongoing battle between Budejovicky Budvar and US firm Anheuser-Busch.

Last month the Cambodian supreme court backed the Czech firm's bid to sell beer under the Budweiser brand.

The ruling means that Budejovicky Budvar will be able to compete with Anheuser-Busch, which already sells its Budweiser beer in Cambodia.

More information about Budejovicky Budvar is available at: www.budvar.cz

Information about US-based Anheuser-Busch can be found at: www.budweiser.com

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Czech beer company Budejovicky Budvar has won a geographical protection for the use of the Budweiser brand.

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Lindemans to launch single serving bottle

Date: Wed, 04 May 05 **Type:** DirectNews Item

Analysis

Australian wine maker Lindemans has announced plans to launch a single serving bottle
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in the US.

The 187ml bottles will be available in Bin 65 Chardonnay, Bin 40 Merlot, Bin 50 Shiraz, and Bin 45 Cabernet Sauvignon, just-drinks.com reports.

The move comes as Australian wines continue to make inroads into key consumer markets like the US.

Lindemans is one of the top wine producers in the southern hemisphere and last year launched its 20th wine.

Approximately 2,500 bottles of Lindemans wine are sold every hour of every day in Australia, making it the second biggest bottled wine in the country.

Further information about Lindemans is available at www.lindemans.com

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Australian wine maker Lindemans has announced plans to launch a single serving bottle in the US.

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Pepsi unveils new lime colas

Date: Wed, 04 May 05 **Type:** DirectNews Item

Analysis

Drinks giant Pepsi has announced the launch of two new colas in the United States.

Pepsi Lime and Diet Pepsi Lime will be available in 20oz bottles, 2 litre bottles and 12 and 24 packs of 12oz cans wherever Pepsi products are sold.

The new colas are slated for national distribution by Memorial Day and Pepsi has created two new websites - pepsilime.com and dietpepsilime.com - to promote the lime brand. Pepsi plans to include a vacation sweepstakes and interactive video game on the sites.

"Lime is more popular than ever in all types of food and beverage categories," said Katie Lacey, vice president of carbonated soft drinks for Pepsi-Cola North America. "It's a flavour that is seen as fun, exciting and active -- a description that fits the Pepsi-Cola brand to a tee."

Purchase, New York-based Pepsi has secured two 15-second television spots from BBDO New York featuring a pair of friendly, animated lime characters, informally known as the 'Lime Guys'. The adverts will run on an array of television outlets from next week and will be accompanied by an internet marketing campaign.

The drinks firm has also arranged an exclusive beverage sponsorship deal with Star Wars: Episode III Revenge of the Sith, which opens nationwide in the US on May 19th. A "Call Upon Yoda" instant-win sweepstakes will offer players the chances to win one of ten \$100,000 grand prizes online, by phone, or by text messaging.

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CJ Corp enters Tofu market

Date: Thu, 05 May 05 **Type:** DirectNews Item

DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

Analysis

Processed food giant CJ Corp has announced plans to break into the Korean Tofu market.

The company is hoping to cash in on growing demand for meat alternatives like Tofu.

CJ Corp is planned to compete directly with soybean-based food products, Yoon Seok-chun, executive vice president of CJ Corp's fresh food business unit, told reporters this week.

"We have entered the tofu business because we plan to aggressively compete in the traditional foods market with soybean-based products, which have a lot of growth potential in the domestic and global markets," the Korean Herald quoted him as saying.

Rival Pulmuone currently controls three-quarters of the tofu market in Korea and will provide tough competition for CJ Corp.

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Processed food giant CJ Corp has announced plans to break into the Korean Tofu market.

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Cargill announces re-branding

Date: Thu, 05 May 05 **Type:** DirectNews Item

Analysis

Cargill's Juice is reportedly planning to re-brand itself.

Under the new name of Cargill Juice Beverage Applications the company hopes to better reflect the range of services it offers.

Rather than simply providing juices, Cargill also produces semi-finished products, which are sold to manufacturers for further processing.

"These enhancements demonstrate our desire to provide a more comprehensive, innovative service to our beverage customers worldwide," Martin Dudley, head of Cargill's global Juice Beverage Applications business told just-drinks.com.

"We will work closely with Cargill's Duckworth Flavours business to capitalise on existing strengths and to leverage synergies which will help our customers keep ahead of the field in the development of innovative beverages."

Information about Cargill is available at: <http://www.cargill.com>

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Cargill's Juice is reportedly planning to re-brand itself.

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Frutarom unveils "functional" ice cream

Date: Thu, 05 May 05 **Type:** DirectNews Item

Analysis

Israeli food ingredients group, Frutarom, has unveiled its range of products for a new range of functional ice creams.

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The company hopes to tap into the growing demand for healthier eating options, which is having an impact across all food groups.

Frutarom claims that the functional ingredient segment is currently growing at an annual rate of eight to ten per cent in both developing and developed countries, mainly in the beverage and dairy sectors.

Unilever recently unveiled its own range of "wellness" ice cream. Frutarom expects a similar move from other leading manufacturers in response to consumer demand.

"Frutarom's unique capabilities for providing integrative products have been strengthened by the acquisition of IFF's European Food Systems," said Ori Yehudai, the company's president and CEO.

"We can now offer our customers in the food industry unique, innovative, added-value, pre-integrated products that combine natural flavours and natural functional ingredients with food systems."

Details about the new arrange are available at:

<http://biz.yahoo.com/prnews/050503/uktu020.html?v=2> or at www.frutarom.com

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Israeli food ingredients group, Frutarom, has unveiled its range of products for a new range of functional ice creams.

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NZ to get flavour of raspberry Coke

Date: Thu, 05 May 05 **Type:** DirectNews Item

Analysis

Consumers in New Zealand will be among the first people to get a taste of new raspberry coke later this month.

Coca-Cola said the new flavoured offering would be available on supermarket shelves from May 30th.

New Zealand has been identified as an ideal test market by the soft drinks giant as Kiwis have traditionally been early adopters of new tastes.

"For years, we've had numerous calls to Coca-Cola's customer services department requesting raspberry as a new Coke flavour," a spokesperson for the company said.

She added: "So it's really just been a case of listening to what the public wants."

A shot of raspberry and coke is apparently a popular choice at New Zealand's self-service drinks kiosks.

Find out more about Coca-Cola on the drinks giant's website: www.coca-cola.com

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Flavoured ice cream encourages children to eat vegetables

Date: Fri, 06 May 05 **Type:** DirectNews Item

Analysis

A UK-based organic baby food firm is claiming that its range of vegetable flavoured ice cream and frozen yoghurt is proving a hit with children.

The brightly-coloured pea and other flavoured desert products are the brainchild of Fresh Daisy, which unveiled the soon-to-be-launched products at a Baby Show in Birmingham on Friday.

"Asking your child to eat purple or green ice cream may prove easier than asking them to eat cabbage or broccoli," Fresh Daisy's Gerrie Hawes told the Telegraph.

"The carrot and orange ice cream is delicious. The purple ice cream is made with red cabbage."

Vegetables are blended with other fresh produce including oranges and sultanas to render the greenery more palatable for young children, and trials are already proving successful.

Fiona McIntosh from west London has tried the ice cream and yoghurts with her son Joe.

"He loves ice cream so his reaction was positive," she told the paper.

"He loves the pea flavour, and the carrot and orange, and he likes the pear and parsnip yogurt."

Fresh Daisy is currently in talks with manufacturers and the group is also launching a recipe book.

For more information go to:

<http://news.telegraph.co.uk/news/main.jhtml?view=DETAILS&xml=/news/2005/05/06/npea06.xml>

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Young's brewery undergoes corporate reform

Date: Fri, 06 May 05 **Type:** DirectNews Item

Analysis

Major corporate changes are underway at London based Brewers Young and Co and after 174 years the family behind the company have announced it is giving up its veto on major decisions.

Beer has been produced on the site of the Young's Brewery since 1831, which makes the Ram Brewery the oldest site in Britain on which beer has been brewed continuously.

However, as a re reorganisation of shares, the Young family is relinquishing its special B shares which have been passed down for generations, paving the way for a possible

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takeover of the company.

Currently any major decisions, such as takeovers or approval of accounts, must get approval from owners of B shares before they are put to holders of A shares.

Blake Nixon, of Guinness Peat Group (GPG), which will own about ten per cent of the new share capital, told the Independent: "This removes the family veto on resolutions and also allows anyone to buy the company's shares freely. As it was, no one could ever buy the company because only family members could own the B shares, so its takeover protection is now removed."

Although the family will still own 57 per cent of the A shares after the changes, all the shares that have voting rights will be on the same footing. This means non-family members could buy the company.

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Unilever chairman could go ahead of schedule

Date: Fri, 06 May 05 **Type:** DirectNews Item

Analysis

Unilever's chairman has said he is willing to step down from his post ahead of schedule.

Antony Burgmans, who was expected to stay on as head of the food group until 2007, told the Financial Times that he would consider quitting early.

Mr Burgmans is said to have told a meeting with shareholders that he would be willing to do so if a successor can be found.

The chairman has come under scrutiny in recent months, with his position becoming increasingly threatened.

Earlier this year Mr Burgmans was made non-executive chairman as the company sought to restructure its leadership.

For more information go to:

<http://www.forbes.com/home/feeds/afx/2005/05/05/afx2004843.html>

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Proof that ice cream makes people happy

Date: Fri, 06 May 05 **Type:** DirectNews Item

Analysis

New research has uncovered scientific evidence to support the belief that ice cream makes people happier.

A study conducted at the Institute of Psychiatry in London has shown that eating ice cream has an immediate effect on the so-called "pleasure areas" of the brain - the parts that are activated when someone is enjoying themselves.

Participants in the study, conducted by Wall's ice cream owner Unilever, had their brains scanned using functional magnetic resonance imaging (fMRI) while eating ice cream, allowing scientists to track which part of the brain were affected.

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The fMRI is able to detect regions with changes in levels of blood oxygenation, since the amount of oxygen found in blood affects its magnetic properties.

It found that a major processing area at the front of the brain - the orbitofrontal cortex - was activated while eating ice cream, suggesting that the food has a significant positive physical effect.

Don Darling, vice president development from Unilever ice cream Europe said: "We all know that eating an ice cream is one of life's pleasures - it's fun to eat and has very positive memory associations.

"However, this is the first time that we've been able to show that ice cream makes you happy."

Unilever undertook consumer research in 2002 showing that most European consumers think ice cream is fun to eat (71 per cent), while nearly two in three think that ice cream is good for socialising (63.2 per cent).

For more information go to: <http://www.dairyreporter.com/news/news-ng.asp?n=59805-ice-cream-makes>
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FSA issues Para Red food dye warning

Date: Fri, 06 May 05 **Type:** DirectNews Item

Analysis

The Food Standards Agency (FSA) has issued a warning over products made with spices that could be contaminated with the illegal dye Para Red.

Food businesses have informed the FSA that a further 35 products have been found to contain the spices, and that they will consequently be withdrawing the items from sale.

More contaminated products may be yet to be discovered, the FSA warned, following its efforts in collaboration with the food industry over the last three days to identify the products.

Affected items include a number of pates from Waitrose and Tesco, as well as curry items from Sainsbury's and Asda, a full list of which has been published by the FSA.

The agency has stressed, however, that consumers are being advised "as a precaution" not to eat the products, since the risk from eating any of them is in fact "very small".

Para Red is similar to Sudan I, the dye implicated in a similar contamination situation announced in February this year. It is in fact an industrial dye and is not permitted for use in food.

The European Commission has recognised that the problem of contamination of spices with illegal dyes is an issue affecting the whole of Europe, and is to hold a meeting with member states next Tuesday to discuss further action to be taken.

For more information go to:

<http://www.food.gov.uk/news/newsarchive/2005/may/parared>

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Large marketing campaign planned for low-sugar drink launch

Date: Fri, 06 May 05 **Type:** DirectNews Item

Analysis

Drinks firm Diageo is planning a multi-million pound marketing campaign to accompany the launch of its new low-sugar drink Archers Vea.

Designed to appeal to women with its healthier message, Archers Vea will be brought out in three flavours: apple, tropical and wildberry, Brand Republic reports.

Diageo, the firm behind the successful Smirnoff Ice brand, will launch the new alcoholic product with the assistance of a £4 million marketing campaign spearheaded by advertising agency Mother.

The reduced sugar beverage will be targeted at females between the ages of 21 and 30, with marketing pursued in the form of samplings, television adverts and posters.

Archers marketing manager, Jane Sutcliffe, commented of the forthcoming launch: "We know from our research that these people are looking for an RTD that is less sweet than other fruit-flavoured RTDs currently in the marketplace.

"The low sugar content and great taste of Archers Vea delivers against this demand."

Archers and Mother have worked in cooperation since August 2003 and the latest Archers product to hit the shelves will be made available from the middle of this month.

For more information go to:

<http://www.brandrepublic.com/bulletins/br/article/474136/diageo-backs-new-archers-drink-heavyweight-campaign/>

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Food firms losing innovation ability

Date: Mon, 09 May 05 **Type:** DirectNews Item

Analysis

In 1997 to 2000 innovations in food and beverages outpaced those in other consumer goods market, but this figure has since been reversed, a new study suggests.

Reporting in the Economist, consultancy Bain claims that the most innovative food products once would have gained average sales of \$150 million in their first year, compared with \$100 million for innovative personal care products.

However, the company found that first year sales of top new food products have fallen to \$120 million since 2001, while sales on innovative personal care products have soared to \$150 million.

Food giants are under pressure from retailers' own-label products and increased competitiveness in the industry to continually innovate. By 2003, private labels accounted

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for 16.5 per cent of sales in America, compared with 11.9 per cent in personal care, while in Europe, private-label penetration in packaged foods is now above 20 per cent.

Bain estimates that personal care companies spend an average of 2.6 per cent of sales on research and development (R&D) compared with 1.6 per cent by food and beverage companies. According to Bain, line extensions remain the most popular form of innovation and can be most successful in terms of sales than new products, offering less risk than a totally new concept.

European agency Eurostat found that food makers were spending between 0.5 and 1.5 per cent of sales on R&D, while suppliers in Europe invested between about 2.8 per cent and 12.9 per cent.

Further information: http://www.bain.com/bainweb/about/about_overview.asp
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"Wee dram" can help stave off cancer

Date: Mon, 09 May 05 **Type:** DirectNews Item

Analysis

A "wee dram" of whisky can help reduce the risk of cancer, a leading scientist claims.

Addressing the EuroMedlab conference, hosted by the Association of Clinical Biochemists, in Glasgow, Jim Swan suggested that antioxidants in whisky, including ellagic acid, worked to cut the risk of cancer, by attacking cell-damaging free radicals.

Dr Swan, a consultant to the whisky industry, declared that the health benefits of whisky might be greater than red wine's, adding: "Single malt whiskies have more ellagic acid than red wine. Ellagic acid is a highly effective free radical scavenger that absorbs or eats up rogue cells that occur in our bodies during eating.

"The free radicals can break down the DNA structure of our existing cells, which then leads to the risk of the body making replacement rogue cancer cells. So whether you indulge in the odd tipple, or you are a serious connoisseur, whisky can protect you from cancer and science proves it."

Dr Swan said that the health benefits would be greater in well-aged whisky rather than a cheap blend.

The scientist, currently assisting four new distillery start-ups, also suggested that whisky may protect against heart disease too.

Cancer Research UK warns that drinking too much can increase the risk of developing cancers of the mouth, throat, oesophagus, liver and bowel. A Cancer Research spokesman said: "It's not necessary to hit the bottle. Fruit's far healthier."

Further information: <http://www.glasgow2005.org/>
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New wine CD-ROM helps landlords boost profits

Date: Mon, 09 May 05 **Type:** DirectNews Item

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Analysis

The Wine List CD-ROM from UPC has been relaunched, enabling industry users to put together a wine list for their pub and generate new menu designs.

Available to all pubs, the easy-to-use disc features a wine menu designing and ordering programme, profit calculator, a guide to choosing the correct volumes and combinations of wine and information on tasting, grape varieties and region, to enable landlords to make the most of the growing wine market.

The menus provide customers with descriptions of each type of wine stocked and tenants have reported that they make a real difference to sales.

Julie and Ian Atkinson, who run the Excavator in Ambergate, Derbyshire, said: "It's a marvellous tool which makes our lives much easier. Putting wine menus together can be time-consuming and costly whilst this CD virtually does the work for you - it even works out prices and suggested profit margins on the wines you've chosen. Plus, the actual menus look great and are good value for money."

"The CD-ROM is just one of the services we've launched to make our tenants' lives easier, saving them both time and money and giving them the tools to drive wine sales. The number of users is growing and feedback is positive," UPC's commercial director Andrew Cooney added.

Further information: <http://www.tupc.co.uk/>
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Food retailers applauded for innovation

Date: Mon, 09 May 05 **Type:** DirectNews Item

Analysis

Five food retailers from around the globe have been named as the world's most innovative by food and grocery thinktank the Institute of Grocery Distribution (IGD).

UK chain Tesco makes the top three, along with Carrefour and Wal-Mart, just-food.com reports.

The IGD's Global Retail Index tracks companies' records on innovation and new practices within the food industry.

Target was rewarded for making a meaningful distinction between its own "cheap chic" general merchandise and that of Wal-Mart's.

The Dairy Farm won recognition for its ambitious pursuit of an internalisation and acquisition programme, making it one of the leading retailers in Asia.

Meanwhile Cencosud's ambitious development in Latin America was highlighted, as was Whole Food Market, which is gradually becoming more of a force in the UK.

While price leadership was identified by IGD as the still being the leading strategy by food retailers, the innovations of the companies listed had shown "great success" as well, the company said.

IGD chief executive Joanne Denney-Finch pointed to a growing trend towards greater customisation, saying that it would come to "co-exist" alongside greater consolidation, which was deemed to be inevitable.

"Shoppers worldwide are yearning to be recognised and treated as individuals. One size does not fit all," she concluded.

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Five food retailers from around the globe have been named as the world's most innovative by food and grocery thinktank the Institute of Grocery Distribution (IGD).
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Scientist unveils new "no food" sunlight diet

Date: Mon, 09 May 05 **Type:** DirectNews Item

Analysis

A German scientist has struck on an innovative new way to lose weight - by eating nothing and generating all his energy needs from sunlight.

The startling claims of the Swiss-based cancer researcher have puzzled his colleagues, who are now set to explore the matter further.

Dr Michael Werner said that he started the diet "out of curiosity" and simply stopped eating.

According to Mr Werner he soon found that by dint of will alone he could survive on 1.5 litres of water per day and just tea, fruit juice and coffee.

In his new book, Living through the Energy of Light, the 56-year-old reveals the secret behind the success: "Apparently light energy and matter are convertible if you believe it enough."

"I can't really explain what is happening on a scientific level in my case, but perhaps just a little bit of faith is all that is needed," he added.

However, for those thinking the nutritional scheme could be the answer to years of low-carb, low-fat, non-dairy, GI or any other form of diet, there is one hitch.

Dr Werner claims that in fact he put on weight while following his diet, although he insists he is now fitter and more sprightly than he was before.

So far experts gave questioned the wisdom of such a diet, with humans typically not capable of photosynthesis.

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Para Red identified in more products

Date: Tue, 10 May 05 **Type:** DirectNews Item

Analysis

The FSA (Food Standards Agency) has announced that a further 19 products containing spices contaminated with the illegal dye Para Red have been withdrawn from sale.

The latest products to be identified were made using contaminated spices from the same source as those identified last week, bringing the total number to 66.

The new products to be withdrawn from sale include certain Kolak, Tayto and Chigaco Town items.

The FSA has said that its advice to consumers remains the same: the risk from eating any of the foods is very small, but it would be sensible not to eat them "as a precaution".

Consumers who have already purchased any of the items are able to contact the shop or manufacturers they bought it from to collect a refund.

The FSA is continuing to work with the food industry to identify any further products.

Further information: <http://news.scotsman.com/health.cfm?id=502412005>

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Dairy products could reduce diabetes risk in men

Date: Tue, 10 May 05 **Type:** DirectNews Item

Analysis

Men who eat a lot of dairy products, especially the low-fat variety, may be able to lower their chances of contracting type 2 diabetes, a new study suggests.

A study in the Archives of Internal Medicine showed that over a period of 12 years, men with more dairy in their daily diet had a lower chance of getting the diabetes type.

Of the men who participated in the study over the time period, those who had higher contents of dairy in their diet had a 23 per cent lower chance of getting diabetes type 2.

This was equivalent to a nine per cent lower risk with each serving per day rise in total dairy intake.

Recent studies had already shown that diet and lifestyle modifications are important ways of preventing type 2 diabetes, but this is believed to be the first time there has been a direct link with dairy products made.

Type 2 diabetes affects around 135 million people around the world, 16 million of whom are in the US.

For more information go to:

<http://www.medicalnewstoday.com/medicalnews.php?newsid=24100>

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Energy prices hit food packaging sector

Date: Tue, 10 May 05 **Type:** DirectNews Item

Analysis

The rising price of oil-based resin is set to have a marked impact on the price of plastic packaging, according to leading food producers.

Reports on Foodproductiondaily.com identify a seven per cent increase in the price of
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the oil-based resin used in food and beverage packaging over the past six months, thanks to the continually increasing price of natural gas and petroleum.

Chemical industry consultancy CMAI says that 50 to 75 per cent of the cost is currently being absorbed by the manufacturer, with only ten per cent reaching the retail sector - meaning tough times ahead for producers.

In April this year, Pepsi Bottling reported that its quarterly profits had fallen for the first time in almost two years in the first quarter, with net income falling to \$39 million from the previous figure of \$50 million.

The firm's CEO John Cahill said his company's 2005 profits would be severely affected by up to \$100 million worth of additional costs - with the use of plastic resin in packaging one of the key factors cited.

Further information: <http://www.cmaiglobal.com/>
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Warning issued to Australian fruit juice industry

Date: Tue, 10 May 05 **Type:** DirectNews Item

Analysis

The Australian Competition and Consumer Commission (ACCC) has criticised the country's fruit juice industry for making misleading claims about the health and nutrition benefits of ingredients.

The competition watchdog warned that further investigations could take place into some of the claims being made by the growing number of juice bars and packaged fruit juice manufacturers.

Worth around \$1 billion, the Australian fruit juice industry has now been placed on notice by the ACCC. The crackdown will reportedly cover all industry exponents after many were found to be making claims that their products would help drinkers lose weight, improve brain function and memory retention, and stimulate the immune system.

ACCC chairman Graeme Samuel expressed concern about the growing use of health claims widely used to promote herbal supplements added to fruit juices and smoothies, and related products sold in juice bars. The ACCC has written to franchises to advise them of their legal obligations.

"Clearly consumers have embraced the juice bar concept, but the ACCC is concerned that profits shouldn't include benefits from misleading and deceptive conduct," Mr Samuel said. "The claims about certain ingredients may not exist, cannot be substantiated or, in fact, may adversely impact on a consumer or their diet."

The Australian Consumers Association has welcomed the crackdown and spokeswoman Lisa Tait commented: "While there is no doubt that the basic juices are nutritious and healthy, there can also be some cases the concentrations may not be high enough to have any effect at all."

Further information: <http://www.accc.gov.au/content/index.phtml/itemId/142>
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Shark soup sells for £108 a pop

Date: Tue, 10 May 05 **Type:** DirectNews Item

Analysis

A Chinese restaurant in London's exclusive Mayfair district is selling shark fin soup that takes five days to prepare for £108 a bowl.

Named Buddha Jumps Over the Wall, the soup also contains the shellfish abalone, Japanese flower mushroom, dried scallops, sea cucumber, Hunan ham, chicken, pork and ginseng.

The soup is being sold at Kai restaurant, although owners insist that the £108 price tag does not carry a high mark-up.

"If you were trying to prepare this dish with ingredients you bought yourself it would cost pretty much the same," proprietor Bernard Yeoh, said.

"It is not a dish with a high mark-up."

Kai claims to sell around two bowls of the soup, which has to be pre-ordered due to the painstaking preparation process, per month, and the Chinese restaurant is often frequented by celebrities such as Mick Jagger.

Buddha Jumps Over the Wall, so-called because its aroma allegedly prompted Buddha to jump over a wall to investigate the smell, is produced through a long process of boiling and steaming in separate dishes.

Further information: <http://news.scotsman.com/uk.cfm?id=502652005>

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Heinz appoints new UK and Ireland president

Date: Tue, 10 May 05 **Type:** DirectNews Item

Analysis

Processed food giant Heinz has announced the appointment of Jane Miller as president of its UK and Ireland business unit, with immediate effect.

Ms Miller, 46, will move from her current position as the company's chief growth officer, based in the Heinz World HQ in Pittsburgh, US - a post she has occupied since 2004.

The new appointment will see her relocate to London, bringing some 17 years of management experience in the food industry, including responsibility for a number of the businesses of manufacturers PepsiCo and Bestfoods.

Hailing from Peoria, Illinois, her qualifications include a BA in Russian Studies from Knox College, Gailsburg, Illinois, and an MBA from Southern Methodist University.

Heinz' 50 companies have number one or two brands in 200 countries.

Earlier this month, it acquired a majority stake in a leading Russian manufacturer of

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ketchup, condiments and sauces, Petrosoyuz.

A new joint venture company will market ketchup and other products in Russia and other Eastern European countries, which is "now the largest market for ketchup and condiments in Europe", according to the company's chairman, president and CEO, William Johnson.

Further information: http://www.just-food.com/news_detail.asp?art=60678&lk=rss

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Automatic pumps ensure apple pie protection

Date: Wed, 11 May 05 **Type:** DirectNews Item

Analysis

Hull-based baked goods producer Tryton Foods has introduced a low maintenance automatic pumping system as the optimum way of transferring chunks of apple in the production process for its latest apple pies.

The company had considered both diaphragm and volumetric pumps, but instead selected peristaltic Watson-Marlow Bredel SPX25 and SPX80 direct-coupled hose pumps as the solution likely to cause the least damage to the product.

Project engineer, Gordon Lockwood, explained to [foodproductiondaily.com](http://www.foodproductiondaily.com): "The new pumps in particular simplify transferring the apple mix from the mixing bowl to the depositor's hopper. Unlike other pump types, they also minimise damage to the product, which was one of our main considerations."

Another advantage cited was that the direct-coupled design offered a simplified maintenance routine.

Owing to the unique assembly, the drive can be removed and replaced without dismantling the pumphead. As well as automatic alignment, this serves to cut maintenance and set-up time.

The company's plant has some 80 pumps for each of its four production lines.

"I suppose we could transport the ingredients manually," Mr Lockwood added. "But with the Watson-Marlow Bredel pumps, it's done automatically."

Further information: <http://www.foodproductiondaily.com/news/news-ng.asp?n=59880-food-maker-cuts>

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Cadbury's factory to get centenary makeover

Date: Wed, 11 May 05 **Type:** DirectNews Item

Analysis

Cadbury's Schweppes is to invest around £40 million in a programme of changes it plans to make to its Birmingham-based Bournville chocolate factory.

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The announcement comes after a surge in the popularity of the company's Dairy Milk brand, which enjoyed a 10 per cent increase in sales in 2004.

The revamp includes the construction of a 20,000 tonne moulding plant, new and improved wrapping and packaging lines, and a new area for making the chocolate itself.

Work will commence later this year, and the facilities are expected to be complete and onstream by autumn 2006.

Cadbury Trebor Bassett's managing director, Simon Baldry, declared: "We have been producing the UK's favourite chocolate at Bournville for 100 years and the announcement we are making enables us to build on the site's heritage of manufacturing excellence. It is a tremendous vote of confidence in our highly skilled workforce."

The revamp is also timed to coincide with Dairy Milk's centenary celebrations in 2005. The company will be launching a multi-million pound campaign to mark the occasion.

Chocolate lovers consume £320 million worth of Dairy Milk every year.

Further information: <http://www.foodanddrinkeurope.com/news/news-ng.asp?n=59898-cadbury-stumps-up>
(C) DeHavilland Information Services plc, 1998-2003.

Fat: Good for the liver?

Date: Wed, 11 May 05 **Type:** DirectNews Item

Analysis

Eating fat can help the liver to produce healthy levels of blood sugar and cholesterol, according to a new study.

Scientists at the Washington University School of Medicine have found that fats from the diet cause gene activity in the liver, which is necessary to maintain healthy blood levels of sugar, cholesterol and other fats.

A study carried out on mice showed that mice with an excess of liver X receptor and on a high-fat diet were free from the high cholesterol and blood vessel plaques suffered by mice with a normal level of receptors.

The research has been taken as showing that fat is a necessary component of a healthy diet.

"The findings in mice suggest that normal metabolism requires so-called "new" fat: further evidence that a healthy diet should include an adequate source of fat," said lead author Clay Semenkovich.

The findings also suggest that natural variation among individuals in the quantity of the liver receptors might lead to differences in susceptibility to high cholesterol and heart disease dependent on diet.

The full findings are published in the May issue of Cell Metabolism.

Further information: <http://www.news-medical.net/?id=9959>

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Boost Drinks launches new flavour

Date: Wed, 11 May 05 **Type:** DirectNews Item

Analysis

Boost Drinks has added Boost Cranberry to its existing range of energy drinks, which include original flavour Boost and the sugar free variety, Boost Light.

Both are available in a resealable, silver one litre or 500 ml PET bottle, and the new flavour will also be available in a silver one litre bottle at the recommended retail price (RRP) of 99p, reports just-drinks.com.

The original Boost Energy drink was released in August 2001 to "target the gap in the energy drinks market for a larger and more value for money product which could be consumed in more than one serving", according to managing director Simon Gray.

"Following the success of the one litre bottle of Boost, we then set out to create something a little bit different for the single-serve sector." Accordingly, the drink was brought out in a 500 ml bottle in 2003.

Boost Cranberry will be fortified with added taurine, caffeine and vitamins, and will similarly be targeted at the company's energy drink customers.

Further information: <<http://www.just-drinks.com/news>>

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Domino's customers "not all that concerned with counting carbs"

Date: Wed, 11 May 05 **Type:** DirectNews Item

Analysis

While other fast food firms have been hit by recent health drives, Domino's Pizza sales have been buoyed by the pizza chain's full-fat ranges.

Initiatives to introduce healthier options, low in carbohydrate have fallen flat on their face, according to Domino's chief executive David Brandon, and strong first quarter results in both the US, UK and from the chain's other international outlets are thanks to a continuing appetite for fast food.

According to the Independent, Mr Brandon has described Domino's customers as "not all that concerned with counting carbs".

"We test-marketed a low-carb pizza crust and it was a failure," he added.

During the first three months of 2005, Domino's income jumped by a third, rising to \$25 million (£13 million).

While like-for-like sales in the US were up 11 per cent, sales in the UK and at Domino's other international outlets also gained by nine per cent during the first quarter of this year.

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Domino's total revenue amounted to \$370 million (£196 million), a rise of 16 per cent compared with 2004.

Mr Brandon said that while low-carb products proved unpopular with customers, the new American Classic Cheeseburger Pizza was a big hit.

Further information:

<http://news.independent.co.uk/business/news/story.jsp?story=637451>

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Cider boosts C&C group

Date: Wed, 11 May 05 **Type:** DirectNews Item

Analysis

The company behind Bulmers and Magners cider, C&C Group, has reported good progress for its core cider brands.

Sales of Magners cider, which underwent a launch in London in March, rose by 21 per cent last year, while Bulmers, which is distributed in Ireland, also fared well.

The cider products boosted C&C to the extent that turnover on a continuing basis underwent 4.2 per cent growth in 2004, while operating profits also rose 3.5 per cent to a total of €115.1 million.

Although full year turnover and operating profit on a reported basis declined, total cider sales increased by 12 per cent, earning C&C €66 million.

There is some concern that the forthcoming sale of drinks group Allied Domecq may impact on the firm, but with the fiscal year 2005-2006 already off to a healthy start, C&C leadership is confident that the company can ride out any short-term effects.

Further information:

<http://portal.telegraph.co.uk/money/main.jhtml?xml=/money/2005/05/11/cncnc11.xml&menuId=242&sSheet=/money/2005/05/11/ixcity.html>

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Taste test technology brings niche export opportunities

Date: Thu, 12 May 05 **Type:** DirectNews Item

Analysis

A unique food exporting strategy has been launched in Japan, to ensure new products are going to be popular with local consumers.

Genetic ID has come up with a taste evaluation test that will benefit producers who export to the Japanese market, by allowing them to evaluate the key taste qualities that consumers enjoy.

The move comes in response to a growing dissatisfaction with conventional product testing methods, which usually involve retailers' employees and consumer groups simply tasting the product.

A Leeds University researcher has pointed out the inadequacy of this method of evaluation, because focus groups take an analytical approach to food product analysis, where consumers will choose on the basis of "automatic" responses.

Genetic ID identified the need for an objective form of testing the suitability of foods for specific markets, and developed a test based on scientific analyses of appearance, taste, texture and fragrance, using mass spectrometry technology.

The test has so far been used to assess products in the soy, fruit juice, fresh produce and traditional Japanese food and meat sectors, and could become a worldwide phenomenon.

Company president Akira Hanawa said the strategy would help exporters gain greater acceptance in the Japanese market, differentiating them from competitors and demonstrating their commitment to quality food products.

Further information:

<http://www.npicenter.com/anm/templates/newsATemp.aspx?articleid=12410&zoneid=6>

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Tesco to promote "brainfood"

Date: Thu, 12 May 05 **Type:** DirectNews Item

Analysis

Tesco is considering marketing certain products as "brainfood", following a surge in sales of healthy items in the run-up to the exam period.

Items believed to boost brainpower, including fish, peppers, spinach, avocado and fresh fruit, have been flying off the shelves in recent weeks, the Scotsman reports.

In addition, coffee sales in university towns are booming, all of which has led the retailer to suspect that revising students are the reason behind the sales patterns.

Tesco produce director Peter Durose said that the sales boost was greater this year than any year before, perhaps because the benefits of healthy food are becoming more widely known.

"Students are getting wise to the fact that by using a good diet to aid their studying, they can boost their performance at this vital time," he said.

"Word is obviously going round universities and colleges because each year sales of brainpower foods go up around this time."

Consequently, the chain is considering a new marketing ploy, drawing special attention to the brainpower boost the foods are thought to give and thereby capitalising further on the new trend.

Further information: <http://news.scotsman.com/latest.cfm?id=4538839>

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Food production costs to be cut by new enzyme

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Date: Thu, 12 May 05 **Type:** DirectNews Item

Analysis

A new enzyme has been developed which is reportedly able to significantly reduce production costs for food manufacturers, as well as lengthen the shelf life of baked goods.

German company AB Enzymes has launched Veron Amylofresh, a unique amylase that is said to provide savings of up to 35 per cent in production costs, Food Production Daily reports.

It is also able to significantly extend the shelf life of baked goods by preserving crumb softness and moistness.

Veron Amylofresh should save producers money, its makers said, since it costs only €0.52 per kg of flour compared to the average, which is €0.80.

The enzyme can be also added to sweet dough to double the shelf life of baked goods including doughnuts, cakes and muffins.

Recent research has targeted the bakery enzyme market as the fastest growing food enzyme sector, with the market for bakery enzymes expected to reach €53.3 million by 2010, up from €32.7 million in 2003.

Further information: <http://www.foodproductiondaily.com/news/news-ng.asp?n=59904-new-cheaper-enzyme>

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Beacon lights up Nichols business

Date: Thu, 12 May 05 **Type:** DirectNews Item

Analysis

Merseyside-based drinks company Nichols has bought Beacon Soft Drinks for approximately £3 million, having sought the deal for some 21 and a half years.

Nichols already manufactures Vimto and Sunkist, and also supplies tea and coffee vending machines to the Burger King chain. It is now looking to strengthen its draught business by adding Beacon to its Cabana soft drinks business.

The company sees a clear market of pub, bar and club-goers that can be tapped.

"It's a major market," said a spokesperson for Nichols. "If you think about it, in pubs, clubs, lots and lots of drinks are dispensed in this way. Brighton is a party town with a big pub and club scene and Beacon is a dominant player in that location."

The company sold its food business to concentrate on drinks in 2004, which cleared all outstanding debts.

In January this year it acquired Panda soft drinks, as well as a healthier brand of flavoured spring waters.

Speaking at the company's AGM on Wednesday, chairman Mr Nichols said: "The

integration of the Panda soft drinks brand into our soft drinks division has continued to progress well."

Further information: <A href="

http://icliverpool.icnetwork.co.uk/business/news/tm_objectid=15507686&method=full&siteid=50061&headline=new-firm-to-come-on-stream-name_page.html>

http://icliverpool.icnetwork.co.uk/business/news/tm_objectid=15507686&method=full&siteid=50061&headline=new-firm-to-come-on-stream-name_page.html

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FSA approves phytoosterols for fruit juices

Date: Thu, 12 May 05 **Type:** DirectNews Item

Analysis

The Food Standards Agency (FSA) has announced its advisers on novel foods have reached an initial decision on approving an application for the plant sterol phytoosterol to be added to fruit juices.

Coca-Cola Services has proposed adding 0.4 per cent of phytoosterols to fruit juices, including tomato juice and nectars. The ingredient, supplied by Cargill, has already been approved by Finnish authorities as a "novel" ingredient for inclusion in various other foodstuffs.

So-called novel foods must be subjected to a rigorous safety testing procedure before they can be sold on the European market. In particular, they must meet the Novel Foods Regulation (EC) 258/97.

In the UK, this process is undertaken by a committee of scientists known as the Advisory Committee on Novel Foods and Processes (ACNFP). This committee is appointed by the FSA.

According to the FSA website, the agency has initially approved the application, and this opinion now awaits comment from the European Commission to other member states. Labelling of the product will also comply with the regulation (EC) 608/2004 on food labelling in the case of added plant sterols, and Council Directive 2001/112/EC specifically concerning fruit juices.

Present at low levels in vegetable oils and other foods derived from such sources, the food industry uses phytoosterols for their ability to lower cholesterol levels.

Further information:

<<http://www.food.gov.uk/science/ouradvisors/novelfood/assess/fullapplics/240095>>

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Foster's sets Southcorp in sights

Date: Thu, 12 May 05 **Type:** DirectNews Item

Analysis

Foster's Group has announced it has won control of winemaker Southcorp after raising its bid to AUS\$4.26 per share from the AUS\$4.14 it offered in April.

The drinks group now holds 50.9 per cent voting power in the company, and claims the DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

offer is unconditional.

In a statement, Foster's said that its subsidiary Beringer Blass Wines had freed its offer from the 90 per cent condition outlined in the bidders statement.

According to the Sydney Morning Herald, the statement went on to explain: "Foster's also confirms that it has accelerated payment to within three business days of the letter of the offer becoming unconditional and processing of a valid acceptance."

The bid was launched in January this year, after Foster's acquired an initial 18.8 per cent stake from the Oatley family, who founded the brand Rosemount. Since raising its bid, it has been accepted by the majority of the Southcorp board.

The successful completion of the AUS\$3.2 billion takeover bid will see the company propelled to the second largest listed wine group after US-based Constellation Brands. It would add the Lindemans, Penfolds and Rosemount Estate brands to its wine portfolio, which already includes Beringer and Wolf Blass.

The bid is set to close on May 26th.

Further information: <<http://www.stuff.co.nz/stuff/0,2106,3277278a6026,00.html>>
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Food chief change for the Co-op

Date: Fri, 13 May 05 **Type:** DirectNews Item

Analysis

The chief executive of the food retail division at the Co-operative Group (Co-op) has resigned his post at the Manchester-based firm after only three months in the job.

Eoin McGettigan expressed regret that he would not be able to play a part in resolving the "short term difficulties" that the business had recently been experiencing. He is to take up a senior role with a major European retailer, but was not at liberty to disclose either the company's name or his new role.

Operating profits for the food business fell from £122.3 million in 2003 to £74.5 million in 2004, which is largely attributable to difficulties with the integration of the 775 stores the company acquired when it bought the Balfour, Alldays and Conveco chains.

Mr McGettigan's successor will be former joint managing director of Marks & Spencer, Guy McCracken, who is also former chairman of Duchy Originals; Prince Charles's organic food brand.

Group chief executive, Martin Beaumont, said of Mr McCracken that he was "a very experienced retailer with a strong track record in brand development, building organisational effectiveness and cost management".

He will take over as the head of the Co-op's 1,700 food outlets on May 23rd.

Further information: <[A href="http://business.scotsman.com/latest.cfm"](http://business.scotsman.com/latest.cfm)>
<http://business.scotsman.com/latest.cfm>

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Labelling regulations raising product recalls

Date: Fri, 13 May 05 **Type:** DirectNews Item

Analysis

New labelling regulations which recently came into force in the UK may be increasing product recalls out of fears over consumer safety.

The new EU directive of November 2004 requires manufacturers to label products that may contain one of 12 listed allergens.

However food safety consultancy the RSSL has warned that the labelling laws are leading to increasing numbers of recalls, Food Production Daily reports.

The trend means the UK may be following the path of the US, where 50 to 80 per cent of product recalls are due to the failure to declare potential allergens.

Four recalls last week are believed to have been due to the new allergen rules, including recalls by Boots, Kraft, Sainsbury's and Kettle Foods.

"The new regulations mean that food companies can't ignore the possibility that their products contain ingredients that are perfectly legal and safe for the vast majority of consumers but could be harmful to a few if left undeclared," said Chris Smart of RSSL.

"It seems inevitable that we will see more and more recalls due to the presence of undeclared allergens."

Further information: <http://www.foodproductiondaily.com/news/news-ng.asp?n=59942-new-labelling-regime>

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Sidel boosts Milliken beverage packaging production

Date: Fri, 13 May 05 **Type:** DirectNews Item

Analysis

Beverage and food packaging manufacturer Milliken Chemical has acquired a Sidel, Series 2, SB04 machine for its research and development centre.

The purchase comes as part of the company's drive to improve the production speed of bottle walls made from injection stretch blow moulded clarified polypropylene (ISBM cPP), foodproductiondaily reports.

Speeds of up to 1,600 bph/m were cited, and the company also reported a marked improvement in the clarity of the product.

The machine, which will be available to all of Sidel and Milliken's customers for testing, follows an earlier research partnership between the two companies, investigating the possibility of increasing production speed of polypropylene (PP) packaging to make it more competitive with PET for a variety of applications, including hot fill.

PP has not been widely used in the carbonated drinks sector, or for foods especially

sensitive to oxygen, owing to its poorer barrier properties to oxygen and carbon dioxide.

Nevertheless, Milliken is claiming high temperature resistance, in addition to excellent aroma and moisture barrier properties for the material.

Raj Batlaw, the company's director of global business development said: "This investment in technology and training is all part of our commitment to continuous advancements in cPP."

Further information:

<http://www.foodproductiondaily.com/news/news-ng.asp?id=59966-sidel-helps-milliken>

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New face for Vimto drinks

Date: Fri, 13 May 05 **Type:** DirectNews Item

Analysis

Vimto Soft Drinks, one of the Nichols range, is set to receive a marketing makeover when a new advertising campaign for the drink hits television screens this month.

The well known face of Purple Ronnie will disappear from our screens after seven years, to be replaced by three television ads featuring "Shlurple the Purple", with voices provided by impressionist Jon Culshaw and featuring enthusiasts of the beverage enjoying it in a number of less conventional ways.

Marketing manager for the brand, Emma Hunt, told the Manchester Evening News: "Vimto is the fastest-growing dilutable and fruit carbonate brand in the market this year."

"As a result of increased focus and investment into our sales and marketing, we have attracted a quarter of a million new buyers this year alone," she continued.

The Shlurple the Purple campaign has been created by CheethamBellJWT, whose previous work for Vimto has encompassed TV, cinema and women's press activity using direct marketing.

Nichols, who sold its food business in 2004, also recently acquired Beacon Soft Drinks for around £3 million.

Further information:

http://www.manchesteronline.co.uk/business/media/s/158/158485_purple_ronnie_ditched_by_vimto.html

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Death rate doubled by fast food?

Date: Fri, 13 May 05 **Type:** DirectNews Item

Analysis

A study carried out on 380 neighbourhoods in Canada's province of Ontario has concluded that areas with a particularly high concentration of fast food outlets have a death and heart attack rate twice as high as areas with fewer such restaurants.

DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

The benchmark figure for an area with high concentration was 20 or more outlets per 100,000 people.

The study also found that the hospitalisation rate with heart attacks was 1.5 times higher in high density areas

The investigation, carried out by the Institute for Clinical and Evaluative Sciences (ICES) in Canada, focused on nine different fast food chains, among them McDonald's, Taco Bell, Pizza Hut, Burger King, KFC and Wendy's.

Dr David Alter, the main author of the study said: "We've found an important link between the number of fast food outlets in a region and the rate of heart disease and mortality in that region."

"It was the same whether these were affluent communities or impoverished communities," he added.

However, a statement issued by the Canadian Restaurant and Foodservices Association has called the study "highly flawed". In it, the association argues that selection of the restaurants was "selective and unscientific".

Further information: <http://www.canada.com/health/story.html?id=2ae56b07-269b-4c86-80c7-058af6d7c698>

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Cadbury takes organic Green & Black's

Date: Fri, 13 May 05 **Type:** DirectNews Item

Analysis

Confectionary giant Cadbury Schweppes has bought niche organic chocolate maker Green & Black's for an undisclosed sum, it was announced today.

The worldwide maker of Dairy Milk chocolate bars and Creme Eggs will run Green & Black's as a standalone business, with the intention of globalising the brand.

Chief executive Todd Stitzer stated: "Our businesses share a passion for quality products and ethical values so this is a very natural fit."

His company has held a five per cent stake in Green & Black' since 2002, and its new acquisition is said to be the fastest-growing chocolatier in the UK, according to ACNielsen.

The management team of the London-based firm, which controls about 4.3 per cent of the UK market, will remain unchanged.

Cadbury is estimated to have paid around £20 million for Green & Black's, which turned over 22.4 million pounds in its last financial year.

Further information:

<http://www.thisislondon.co.uk/news/business/articles/timid400499?source=This%20is>

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%20Money

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Back to school dinners for parents

Date: Mon, 16 May 05 **Type:** DirectNews Item

Analysis

Parents of Cardiff schoolchildren are to return to their old canteens in a bid on the part of local schools to attract more parents to the idea of paying for their children to eat school dinners.

Welsh schools were hit hard by the fallout from the Jamie Oliver documentary Jamie's School Dinners, but Cardiff Council is adamant that it has always provided children with healthy alternatives to junk food.

The council's operational manager for services to schools, Sue Eaker, told the South Wales Echo: "Parents don't come back to school that often and they're in danger of carrying the memories of their own experience."

"The school meals service is the one service where parents provide the money but never see the purchase, and they should see what they're buying."

They will have the chance from June 13th to 17th, when 75 of Cardiff's 105 primary schools invite their students' parents for dinner.

Further information: <A href="

http://icwales.icnetwork.co.uk/capitalcity/news/tm_objectid=15522715&method=full&siteid=50082&headline=parents-put-school-meals-on-trial-name_page.html>

http://icwales.icnetwork.co.uk/capitalcity/news/tm_objectid=15522715&method=full&siteid=50082&headline=parents-put-school-meals-on-trial-name_page.html

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Alcan purchases Polish packaging plant

Date: Mon, 16 May 05 **Type:** DirectNews Item

Analysis

Alcan Packaging has further consolidated its position in the Eastern European food sector by purchasing Parkside's flexible food packaging plant in Zlotow, Poland, foodproductiondaily reports.

A report issued by the market analyst group Euromonitor suggests that the Polish packaged food market will rise by around 14 per cent over the next five years, as the effect of its accession to the EU begins to be felt in terms of disposable income and an increasingly "western" lifestyle.

For example, Euromonitor believes that the ready meals market in the country could increase by as much as 49 per cent by 2009 as a result.

"The acquisition enables Alcan Packaging to benefit from a very competitive industrial base and will significantly increase its capability in the attractive Central and Eastern European markets," said Alcan Packaging president, Christel Bories.

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Earlier in the year the company invested \$55 million in the construction of two new packaging plants in Russia. Russia imports \$2 billion of foreign packaging materials each year, and requires more sophisticated machinery and materials of its own to compete with these imported packaged goods.

Further information: <http://www.foodproductiondaily.com/news/news-ng.asp?n=59990-alcan-expands-eastwards>
<http://www.foodproductiondaily.com/news/news-ng.asp?n=59990-alcan-expands-eastwards>

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Dairy Crest takes MCD

Date: Mon, 16 May 05 **Type:** DirectNews Item

Analysis

Dairy Crest has announced it has bought the Midlands Cooperative Dairy (MCD), the largest regional dairy operator in the UK, for £20 million.

The dairy operator is to be incorporated into Dairy Crest's existing operations.

MCD currently processes around 200 million litres of milk a year to 16 distribution centres across the Midlands, with milk taken from 285 dairy farms in the region.

However Dairy Crest has said it expects to close the Birmingham processing plant "in due course", transferring the milk processing instead to its existing dairies.

Drummond Hall, chief executive at Dairy Crest, pointed to the "significant consolidation" that had been taking place amongst fresh milk processors over the last few years, adding that his company had been a prime consolidator.

"The integration of Midland Co-op Dairies into our own dairy operations will generate significant efficiencies as well as strengthening our customer base in the Midlands region," he said.

"This, together with the recent acquisition of the Starcross Foods dairy in Derbyshire, extends our geographical footprint northwards and re-establishes Dairy Crest's position as one of the leading players in the fresh milk market."

The company expects its profits to rise by £4 million a year as the result of the acquisition, along with its recent purchase of Starcross Foods and other business successes.

Further information: http://www.just-food.com/news_detail.asp?art=60731

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Blavod Extreme in secret deal

Date: Mon, 16 May 05 **Type:** DirectNews Item

Analysis

London-based wine and spirits group, Blavod Extreme Spirits, has announced that it has signed a letter of intent to form a joint venture with an unnamed partner. The company has said it will provide further details of the deal at a later date.

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The only clue to the identity of the company in question is a statement from Blavod in The Publican that it is "one of the world's leading beverage alcohol producers".

The partnership will be 50:50, "to exploit the respective strengths of the two companies".

Blavod's flagship product is the Blavod brand of Black Vodka, and the company also manufactures the Players Extreme brand of vodkas and rums.

The vodka's black colour is achieved by adding the herb catechu, which is indigenous to south Asia and east Africa. It is rich in tannin, and although it does not affect the vodka's flavour, it is said to make it smoother.

The idea for Black Vodka came about when founder Mark Dorman was offered a choice of 28 vodkas in a bar in San Francisco. He was then asked if he would prefer his coffee black or white.

Further information: http://www.just-drinks.com/news_detail.asp?art=27180 http://www.just-drinks.com/news_detail.asp?art=27180

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Weight Watchers tops diet rankings

Date: Mon, 16 May 05 **Type:** DirectNews Item

Analysis

The June issue of Consumer Reports magazine has identified the Weight Watchers diet as the best choice for long-term weight loss in a comparison of nine popular weight loss schemes.

Criteria for consideration included weight loss itself, nutritional value, ease of losing weight, and the drop-out rate after an initial period of six months.

Although the Weight Watchers scheme came out on top overall, it did not score the highest marks for long-term weight loss, and this prize ceded to Unilever's Slim Fast scheme of milkshakes and bars, which came second overall.

Weight Watchers was singled out particularly for the helpfulness and support of the weekly meeting format when monitoring dieters' success. This meant those following the plan would be more likely to be adhering to it after a year or more had passed.

"A balanced, low-fat diet plus weekly meetings gives this large commercial weight-loss program the highest long term adherence rate of any diet in our analysis," said Consumer Reports.

The low-carb Zone diet and vegetarian Ornish plan came third and fourth, with the two phases of the much publicised Atkins diet occupying the fifth and sixth slots.

South Beach Diet, eDiets, Jenny Craig and Volumetrics were also studied, but were not ranked due to insufficient available data.

Further information:

<http://www.reuters.com/newsArticle.jhtml?type=healthNews&storyID=8492349>

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TV chef speaks up for elderly

Date: Mon, 16 May 05 **Type:** DirectNews Item

Analysis

Following on the heels of Jamie Oliver and his campaign to raise the nutritional standard of British school dinners, celebrity chef Paul Rankin, a familiar face from TV cookery shows such as Ready Steady Cook, has highlighted the inadequacy of many meals being served up to the elderly in the nation's care homes.

"Older people have been paying taxes all their lives and in the twilight of their lives they are fed some revolting food for a few quid a day," he said.

In particular, he has called for the amount spent each week in residential care homes to be raised to an average of £18-£28. He has also suggested that a television show to raise the profile of the issue would be welcome, but has not yet committed to fronting it.

This would be reminiscent of Jamie's School Dinners, but Rankin insists he is not trying to jump on the Jamie Oliver "bandwagon".

The restaurant entrepreneur, who has nine cafes and four restaurants of his own in Northern Ireland and Dublin, became passionate about the issue after he was called upon by a friend to help out with the catering at one such nursing home.

"There was not enough fresh fruit and vegetables and too much stuff coming out of packets or the freezer," he said.

Further information: <A href="

http://www.lse.co.uk/ShowStory.asp?story=KI1512722C&news_headline=celebrity_chef_rankin_launches_oliver-style_food_campaign_for_care_homes>

http://www.lse.co.uk/ShowStory.asp?story=KI1512722C&news_headline=celebrity_chef_rankin_launches_oliver-style_food_campaign_for_care_homes

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Radio packaging ready for market

Date: Tue, 17 May 05 **Type:** DirectNews Item

Analysis

A new packaging application that uses radio frequency (RF) technology instead of the well-known thermal, heat-sealed packaging could revolutionise the food packaging industry worldwide.

GREENSEAL, created by Southampton-based Stanelco, could radically alter the way retailers package and present food to their customers, reducing the amount of damage that can be inflicted and providing significant savings, the Packaging Network reports.

According to the company's director of US Operations, Stephanie Morgan-Fisher, the integrity of the seal has "a less than one per cent leakage factor.

"Its return-to-manufacturer (RTM) rate is also less than one per cent," she added.

The company recently signed a contract with UK retailer ASDA to retrofit one hundred of ASDA's suppliers' heat-sealing machines to the new technology. Trials have been conducted with Young's Bluecrest, supplier of packaged seafood to ASDA, who saw a 21 per cent increase in sales as a result.

GREENSEAL sees laminated plastics replaced with cheaper mono plastics, which lend themselves more readily to recycling. The cost of energy required to manufacture tray lids and thermoformed packages can be cut by almost 70 per cent a year.

Further information: <A href="

[http://www.packagingnetwork.com/content/news/article.asp?DocID=\[032EF73B-84E1-4E8B-9BEE-](http://www.packagingnetwork.com/content/news/article.asp?DocID=[032EF73B-84E1-4E8B-9BEE-18D98079FE77]&Bucket=Current+Headlines&VNETCOOKIE=NO)

[18D98079FE77\]&Bucket=Current+Headlines&VNETCOOKIE=NO">](http://www.packagingnetwork.com/content/news/article.asp?DocID=[032EF73B-84E1-4E8B-9BEE-18D98079FE77]&Bucket=Current+Headlines&VNETCOOKIE=NO)

[http://www.packagingnetwork.com/content/news/article.asp?DocID=\[032EF73B-84E1-4E8B-9BEE-](http://www.packagingnetwork.com/content/news/article.asp?DocID=[032EF73B-84E1-4E8B-9BEE-18D98079FE77]&Bucket=Current+Headlines&VNETCOOKIE=NO)

[18D98079FE77\]&Bucket=Current+Headlines&VNETCOOKIE=NO](http://www.packagingnetwork.com/content/news/article.asp?DocID=[032EF73B-84E1-4E8B-9BEE-18D98079FE77]&Bucket=Current+Headlines&VNETCOOKIE=NO)

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Ishida manual feeder improves efficiency

Date: Tue, 17 May 05 **Type:** DirectNews Item

Analysis

Belgian fish processor Gabriel has installed an Ishida CCW-NZ-106B-S/15-WP Fresh Food Weigher (FFW).

The machine involves an operator directing marinated shellfish and vegetable mix along six linear belt feeders manually, which it is believed will improve packaging efficiency and lead to an increase in throughput. Only one operator is required, ensuring the product is distributed evenly between all six feeders, foodproductiondaily reports.

The mix in question comprises five different ingredients, which given the low target weight of 170 g, can lead to products separating if the mix is handled automatically and distributed to the weigh hoppers by vibratory feeders.

The mutihead weighing technology means the optimum combination of weigh hoppers can be selected for any given target weight. A second set of "booster" hoppers underneath can hold additional product, further speeding up the process.

The weigher is also designed specifically to handle particularly "sticky" fresh produce, including poultry and fresh pasta. Hoppers are equipped with anti-stick scraper gates, and the device is waterproof to allow easy cleaning.

The installation was executed by Ishida's Belgian agent, BRN Packaging Engineering.

Further information: <A href="

[http://www.foodproductiondaily.com/productnews/news.asp?id=60027">http://www.](http://www.foodproductiondaily.com/productnews/news.asp?id=60027)
[foodproductiondaily.com/productnews/news.asp?id=60027](http://www.foodproductiondaily.com/productnews/news.asp?id=60027)

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Chinese herb cures binge drinking?

Date: Tue, 17 May 05 **Type:** DirectNews Item

Analysis

Kudzu, an ingredient in the Chinese herbal medicine XJL (otherwise known as NPI-028) may have an effect on alcohol consumption that could be utilised in the fight against alcoholism and binge drinking.

An experiment conducted by the McLean Hospital and Harvard Medical Center in Massachusetts, US, has concluded that heavy drinkers are less likely to drink as much, and more likely to take smaller sips, if taking an extract of Kudzu before a drinking session.

Kudzu naturally contains one per cent of the antioxidant isoflavones, but for the purposes of the experiment the team behind it used a more concentrated extract, with 25 per cent isoflavones.

Around 14 men and women who drank an average of 25 drinks a week were given either an extract of Kudzu or a placebo for one week. They were then given free access to alcoholic and soft drinks for 90 minutes, where they were to place their drinks on a table that had been designed to measure the speed at which they were drinking.

The results showed that those who took Kudzu drank an average of 1.8 beers, compared to the original 3.5, while those on the placebo drank the same as before.

"This means that the first beer must have satisfied their initial desire for alcohol," Dr. Scott E. Lukas told Reuters Health. "The net result was that a binge drinker - someone who drinks four to five drinks at one sitting - was reduced to just a few beers."

Further information: <A

href="http://www.sciencedaily.com/upi/index.php?feed=Science&article=UPI-1-20050516-21101000-bc-us-

kudzu.xml">http://www.sciencedaily.com/upi/index.php?feed=Science&article=UPI-1-20050516-21101000-bc-us-kudzu.xml

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Fresh meat consumption on the rise

Date: Tue, 17 May 05 **Type:** DirectNews Item

Analysis

Fresh meat is growing in popularity amongst schoolchildren, new figures show, with more fresh meat being consumed at school and in the home.

Figures produced for the English Beef and Lamb Executive (EBLEX) and the British Pig Executive (BPEX) show that fresh meat is on the rise amongst children of school age.

On "child only" occasions within the home, 102 per cent more pork is eaten compared to before 2003, with 101.1 per cent more lamb and mutton and 69.7 per cent more beef consumed.

In schools bacon sandwiches are a popular choice, up 129.7 per cent, while beef sausages

were up 67 per cent and spaghetti bolognese was up 35.2 per cent, with all three foods in the top five fastest growing foods between 2003 and 2004.

Meanwhile more parents are said to be looking out for the health of their children when making food choices, with 58 per cent of women in households with children saying they opt for healthy meals, up from 51.2 per cent. In addition, only 44 per cent now buy what their children want, down from 51.3 per cent.

BPEX marketing director Richard Lowe said: "It is very encouraging to see that the healthy eating message is getting through."

He added that the message "includes red meat" as part of a balanced diet.

No further information.

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Boom for Blueberries

Date: Tue, 17 May 05 **Type:** DirectNews Item

Analysis

Sales of blueberries in the UK are currently rising faster than those of any other fruit, new research has shown.

According to retail analysts Taylor Nelson Sofres, sales of the fruit have increased by £14.7 million this year, increasing its market share to £26.2 million. In the period since September 2004, the Tesco chain has reported a 185 per cent increase in sales.

The success is being attributed to a wave of publicity concerning blueberries' health-giving properties and status as one of nature's "superfoods", along with broccoli, kiwi fruit and oily fish such as salmon and tuna.

Containing modest quantities of vitamins A, C and E, zinc, potassium and selenium, the fruit is thought to help reduce the risk of heart disease and cancer, and is therefore enjoying a surge in popularity with an increasingly health-conscious British public.

Andrew Gaunt, a buyer of the fruit for Tesco, said: "Our sales have nearly quadrupled since a run of newspaper and magazine articles hailed blueberries as one of nature's wonderfoods capable of helping protect the body against a wide range of ailments."

Further information:
http://news.scotsman.com/latest.cfm?id=4562527

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New school meal panel meets

Date: Tue, 17 May 05 **Type:** DirectNews Item

Analysis

The former deputy chair of the Food Standards Agency (FSA), Suzi Leather, has been appointed to chair the newly formed School Meals Review panel, which convened for the first time yesterday. Ms Leather will also be interim chair of the separate School Food Trust.

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The panel, which will see representatives of the food industry working alongside health and education professionals, has been charged with setting minimum nutritional standards in the wake of widespread condemnation of the meals currently being offered to British schoolchildren.

"No one should live a shorter or healthier life because they ate school food," said Ms Leather. "No child should disrupt their and others' learning because they are hungry and cannot concentrate."

The revised standards will aim to reduce salt and fat intake, plus increase fruit and vegetable consumption. The panel will also consider whether there are grounds for outlawing certain ingredients from school meals.

As part of their investigations, it is thought the panel will similarly examine the Scottish Hungry for Success programme, which saw vending machines required to offer healthy alternatives to the usual snacks if they were not to be removed from school dining rooms completely.

The standards are expected to be available to schools this autumn, with view to their being made mandatory in autumn 2006.

Further information: http://www.a2mediagroup.com/?c=136&a=5122&sid=f32e1cdd67285eef998ddaecc47c6194

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Products increasingly containing omega 3

Date: Wed, 18 May 05 **Type:** DirectNews Item

Analysis

More and more food products are being made with omega 3 oil, according to market analysts Datamonitor.

New figures show that the omega 3 fatty acids, which provide health benefits for the heart, are now found in many European products, from beverages to sliced meats, just-food.com reports.

Oily fish species such as salmon and tuna, along with certain plants like flax and canola, are known to be good sources of omega-3 fatty acids.

However the fatty acids are branching out, with Nestle putting omega 3 into its Yoco Petit Yoco a Boire Omega 3, a strawberry-flavoured dairy drink aimed at children, and I Portugal, Primor selling sliced pork delicatessen products with added omega 3.

"Beneficial omega 3 fatty acids are at the centre of efforts to make new food products more heart-healthy," said Tom Vierhile, executive editor of Productscan Online, Datamonitor's database of new products.

Other foods that are now rich in omega 3 include certain brands of salad croutons,

bread, chocolate bars, eggs and pasta.

Omega 3 is thought to help prevent the formation of blood clots leading to heart problems, help the brain function properly, reduce the risk of breast cancer and even help prevent depression and protect against Alzheimer's.

Further information: http://www.just-food.com/news_detail.asp?art=60761

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Nestle to improve liquid sterilisation

Date: Wed, 18 May 05 **Type:** DirectNews Item

Analysis

Nestle, the world's largest food and beverage company, has signed a contract for an undisclosed amount with a US private medical devices company, Medical Instill Technologies (MedInstill) to gain the exclusive rights to a new sterile liquid injection technology.

It comes as a response to the need for safer systems of liquid packaging, safeguarding against contamination and the negative effects of preservatives. Simplification of the filling process should also lead to a cheaper packaging process.

The main system, Intact, involves filling containers with liquid or semi-liquid products through a stopper with a needle, and then re-sealing them using laser technology, rendering preservatives unnecessary.

The company initially plans to use the device for milk bottles, as it perceives a growing trend of parents turning away from powdered milk for their young children.

The second system, Puredose, is a valve for transferring creams or gels.

In general the process will be used for the company's liquid nutritional products for the health, infant nutrition and sport markets, a spokesman told foodproductiondaily.

Further information: http://www.foodproductiondaily.com/productnews/news.asp?id=60061

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Salmonella guide launched

Date: Wed, 18 May 05 **Type:** DirectNews Item

Analysis

The British Pig Executive (BPEX) has launched a new salmonella guide as part of its ZAP Salmonella scheme in the UK.

The group has produced an updated booklet on salmonella control which aims to highlight the problem of identifying assurance numbers.

Assurance numbers may come from Assured British Pigs, Specially Selected Scotch Farm Assurance or Genesis Quality Assurance but often contain the same digits, making it hard to identify which is which.

BPEX manager Lorna Rankine has made an appeal for the groups to include their scheme as well as their number to enable people to tell the difference.

"By adding the name of the assurance scheme as well as the number, it will enable ZAP to allocate successfully samples taken from pigs," she explained.

"This will ensure we can control salmonella better than ever."

The updated booklet includes information on salmonella controls, reports on the latest research into methods of control, the effect feed can have and a plea for farms to take part in studies.

No further information.

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FSA announces consumer labelling research project

Date: Wed, 18 May 05 **Type:** DirectNews Item

Analysis

The FSA has announced the launch of a project which will conduct research into what sorts of information consumers want to see on food labels.

The project will form part of the FSA's drive to develop a universal labelling scheme in the UK that can be adopted by retailers and manufacturers alike.

FSA director of consumer choice and dietary health, Gill Fine, said that many sectors of the food industry had introduced their own labelling schemes, which could cause confusion for the consumer.

"We want to know what works best for consumers and that's what this research is all about," she explained.

"The results will be used to develop a single, easy-to-understand scheme that could be the same wherever you shop."

The project will ask 2,600 people which out of four potential schemes they find the most useful in helping them to assess the nutritional content of food quickly and easily.

The results will be published later this year, with hopes that a universal labelling scheme will be ready by 2006.

Further information: <A href="

<http://www.food.gov.uk/news/pressreleases/2005/may/signpostfinal>>

<http://www.food.gov.uk/news/pressreleases/2005/may/signpostfinal>

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New veggie option for Burger King

DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

Date: Wed, 18 May 05 **Type:** DirectNews Item

Analysis

Kellogg Company's Morningstar Farms division and Burger King have announced a joint collaboration to develop a new product, the BK Veggie Burger, which will be available from the chain's outlets across the US this month. The new burger will be cooked separately from the restaurant's well known meat products.

Burger King claims this makes it the only national "quick service" restaurant to offer such a burger on a nationwide scale. Burger King has approximately 7,700 mostly franchised restaurants across the US, and although McDonald's does have its own vegetarian burger option, it has not announced plans to extend it to all restaurants.

The news comes as fast food restaurant chains are demonstrating a general trend towards offering light ranges or healthier options, including salads, fruits and yoghurt, in an attempt to re-brand their images.

"We want to give our guests vegetarian options, but we do not want to sacrifice taste or quality," said Denny King, the chain's chief concept officer.

"Morningstar farms is the number one brand among at-home vegetarian products, so we have a proven partner for our new BK Veggie Burger."

Further information: <http://www.prnewswire.com/cgi-bin/stories.pl?ACCT=109&STORY=/www/story/05-17-2005/0003633841&EDATE=>

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Prince backs Oliver in health campaign

Date: Wed, 18 May 05 **Type:** DirectNews Item

Analysis

The heir to the throne, the Prince of Wales, has revealed himself to be a fan of celebrity chef Jamie Oliver over his campaign to raise the nutritional value of school meals.

The Prince, a well known supporter of alternative remedies, was addressing an integrated health conference at the Royal Society of Medicine. He outlined his belief that people should take greater responsibility for their own health instead of just relying on conventional treatments.

Issues covered in his speech ranged from the danger of childhood obesity and allergies, to complementary medicines and the benefits of buying "organic, locally grown food".

"After years of polluting, processing and over-refining our food, we are suffering from adverse health problems, and worse still, we are inflicting them on our children," he said.

He also highlighted tests recently carried out by Durham county council that demonstrated the behaviour of under-performing children could be significantly improved by administering doses of fish oils and certain fatty acids.

He called upon people to treat children's diets more seriously.

"The chef Jamie Oliver has made this point very clearly," he said.

Further information:
http://news.scotsman.com/latest.cfm?id=4568955

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Good show by Cadbury Schweppes

Date: Thu, 19 May 05 **Type:** DirectNews Item

Analysis

Cadbury Schweppes sales have shown a strong start to the year, the company has said, continuing the strength its worldwide confectionery businesses have been experiencing.

The company has said it expects to deliver results for the full year within its goal ranges.

Speaking at the annual general meeting, chief executive Todd Stitzer said that there was "continued sales momentum" in Cadbury's beverage and confectionery businesses.

The company's European beverage operations are said to be having a "satisfactory start" to the year, while beverage sales in Mexico and Australia were also singled out as being particularly strong.

The good performance worldwide of Cadbury Schweppes's confectionery businesses was being driven by a combination of market growth and market share gains, Mr Stitzer said, particularly in the company's gum and Halls businesses.

Innovation and a focus on core brands were said to be the reasons behind a strong UK showing, with Cadbury, Maynards and Bassett's driving UK sales gains.

The company's interim results for 2005 will be announced on July 26th.

No further information:

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Spar re-withdraws Sudan 1 products

Date: Thu, 19 May 05 **Type:** DirectNews Item

Analysis

The Food Standards Agency (FSA) has announced that food chain Spar has withdrawn two of its own brand frozen convenience meals from the shelves for the second time owing to suspected contamination with the illegal food dye Sudan 1.

The agency has said that the low levels of the dye contained pose a "very small" risk of causing cancer.

The FSA indicated that the products, which had previously been recalled during the incident in February this year, had accidentally been re-stocked in a number of stores owing to a distribution error.

After the initial recall, two products: frozen spaghetti bolognese (300g) and frozen
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shepherds pie (340g), both of which had been made with the offending Worcester Sauce, were sent to a central distribution depot, from where the error originated.

A spokesman for the company said a "couple of hundred" of each of the products had been re-supplied to a small number of stores, according to Scotsman.com.

Spar UK re-withdrew the products after being made aware of the re-distribution, and notices are now being displayed in any stores thought to have received the products, advising customers of the circumstances surrounding the withdrawal.

A statement released by the company explains: "Spar has identified the stores in which the products are available, and as a precaution, implemented a product recall."

The two products were included on the original list of 350 affected products published by the Food Standards Agency on February 18th.

Further information:
http://news.scotsman.com/latest.cfm?id=4573050

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Mitchells & Butlers profits source of hope for sector

Date: Thu, 19 May 05 **Type:** DirectNews Item

Analysis

Mitchells & Butlers, the operator of UK pub chains including O'Neill's and All Bar One and the Harvester restaurant/bars, has indicated that its first half pre-tax profit rise of 4.9 per cent should be cause for some optimism within the pub sector following the Whitbread announcement.

Whitbread said last month that a stagnant period in UK consumer spending had slowed its growth in sales for the first seven weeks of the fiscal year. Whitbread owns the Brewster pub restaurants.

"The Whitbread announcement killed the sector for three weeks, but there's a glimmer of hope here," said Altium Securities analyst, Greg Feehely, according to Reuters.

The company's like-for-like sales rose by 5.1 per cent, largely owing to increased food and wine sales at its bars, with demand for beer apparently on the wane.

Earlier this year, the British Beer and Wine Association reported that UK beer sales had dropped off by 16 per cent since 1979, while wine sales have increased threefold. The amount of revenue generated for the company by Mitchell & Butlers's own beer sales has decreased from 69 per cent in 1994 to the current level of 34 per cent.

On the other hand, food at the company's bars now represents 30 per cent of sales, up from 11 per cent, and demand for wine is rising at double the rate of beer.

The company is able to counter the general decline in beer sales by selling more food and extending the range of wines stocked, in line with the British public's apparently changing tastes.

Further information: <A href="

<http://www.bloomberg.com/apps/news?pid=10000102&sid=aj7qIBVYEqLQ&refer=uk>>

<http://www.bloomberg.com/apps/news?pid=10000102&sid=aj7qIBVYEqLQ&refer=uk>

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Support for compostable bioplastics "overwhelming"

Date: Thu, 19 May 05 **Type:** DirectNews Item

Analysis

Compostable bioplastics packaging could soon be widespread within the UK, according to a leading industry member.

Harald Kaeb, chairman of the International Biodegradable Polymers Association & Working group (IBAW), has told Food Production Daily that interest following last month's bioplastics seminar in Dusseldorf had been "overwhelming".

"We anticipate that compostable bioplastics packaging will soon reach supermarket shelves throughout Europe," he said.

However he added that government support was needed otherwise the current growth in the sector could fail to get off the ground.

"This innovation is often overlooked by politicians," he warned, explaining that billions of money in investment was needed to ensure further growth and research.

Biodegradable polymers (BDPs) and biopolymers can be made into a variety of packaging products using standard polymer processing methods, with the advantage that they can be broken down by microorganisms and are therefore better for the environment.

The IBAW estimates that around ten per cent of the application areas for plastics could be covered by current BDPs, particularly in the packaging sector.

Further information: <A href=" <http://www.foodproductiondaily.com/news/news-ng.asp?n=60108-bioplastics-sector-calls>">

<http://www.foodproductiondaily.com/news/news-ng.asp?n=60108-bioplastics-sector-calls>

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Teatime could be over

Date: Thu, 19 May 05 **Type:** DirectNews Item

Analysis

"The traditional English cuppa is fighting a real battle", according to Ellen Shiels, a senior market analyst with research company Mintel.

She is referring to the decline in sales of traditional tea bags and loose tea in the UK over the last two years, coupled with the increasing popularity of more "fashionable" hot beverages, particularly fruit and herbal teas.

Sales of standard tea bags dropped 16 per cent in the period under study, and loose tea sales fell by nine per cent.

In contrast, herbal and fruit teas are flying off the shelves, with an increase of 30 per cent from 2002 to 2004.

Green tea, meanwhile, known for its antioxidants and detoxifying effects, saw sales climb by 50 per cent.

"Traditional tea has maintained a relatively staid image and is now competing with more exotic and healthier tea options," says Shiels, who believes that the younger generation in particular are turning off the traditional "ritual" of a nice cup of tea.

Although the Mintel survey found that 80 per cent of the 25,000 consumers were still tea drinkers, the total tea market in the past five years has dropped by 12 per cent.

Further information: http://www.just-drinks.com/news_detail.asp?art=27218 http://www.just-drinks.com/news_detail.asp?art=27218

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Scottish schoolchildren strike health bargain

Date: Thu, 19 May 05 **Type:** DirectNews Item

Analysis

Yesterday marked the first presentation as part of the Fuel Zone Points Reward Scheme, the Scottish initiative aimed at encouraging the country's schoolchildren to opt for healthier foods at lunchtime.

Akil Memishi, 14, a second year student at the St Thomas Aquinas Secondary School in the Scotstoun district of Glasgow, has claimed the much sought after prize of an iPod by cashing in the 4000 points he accumulated simply by improving his health.

The scheme, which can see children presented with iPod mp3 players, Xbox computers and cinema tickets in return for points registered when they buy school meals with a smart swipe card, is the first of its kind in the UK.

It was introduced 12 months ago in all of Glasgow City Council's 29 secondary schools, following a pilot scheme that was deemed a success.

It is now being watched closely by Gillian Kynoch, Scotland's food and health co-ordinator. If successful, it could be implemented nationwide.

Points are calculated over the course of a school year, with healthier foods being awarded significantly higher points. A hot dog would earn three points for example, and a green salad would receive 15.

Steven Purcell, the chairman of the council's health and diet working group, told the Glasgow Herald: "Research has shown the most popular item on the menu is a Vital Mix." This includes some soup, a filled pitta bread sandwich, yoghurt and some raisins, and "rewards with 40 points: the maximum for a meal."

Further information: <A href= " <http://www.theherald.co.uk/news/39612.html>">
<http://www.theherald.co.uk/news/39612.html>
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Brewery takeover complete

Date: Fri, 20 May 05 **Type:** DirectNews Item

Analysis

Wolverhampton and Dudley Breweries (W&DB) has completed the takeover of the 177-year-old Lake District brewer, Jennings Brothers, which operates 128 tenanted pubs in the North of England.

In doing so it has successfully fought off a campaign launched by the Campaign for Real Ale (CAMRA) to stop the deal going ahead. CAMRA had been petitioning the minority shareholders not to part with their shares for fear that W&DB would close down the Cockermouth Castle brewery.

W&DB had, however, provided assurances that this would not occur.

This value of the takeover is approximately £67 million, with the brewer this morning announcing that it had achieved an 82.46 per cent stake in Jennings.

W&DB also announced a 13.6 per cent increase in first half profits to £36 million. Like-for-like sales had increased by 3.1 per cent at the group's Pathfinder pub chain, and were up by 3.2 per cent at the Union Pub Company.

Chairman of Jennings, John Rudgard, who has now stepped down, told The Publican: "We look forward to Jennings' successful business and brands continuing to flourish under the ownership, and with the support, of Wolverhampton & Dudley."

<A href=" <http://www.thepublican.com/cgi-bin/item.cgi?id=17325&d=32&h=24&f=23&dateformat=%25o%20%25B%20%25Y>">
<http://www.thepublican.com/cgi-bin/item.cgi?id=17325&d=32&h=24&f=23&dateformat=%25o%20%25B%20%25Y>

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Brits drinking more milk

Date: Fri, 20 May 05 **Type:** DirectNews Item

Analysis

Milk consumption in the UK has risen for the first time since the 1970s, according to research carried out by the Milk Development Council (MDC).

"It's down to an increase in the frequency of buying milk rather than people buying more during each shopping trip," says Liz Broadbent, the MDC's marketing development director.

The council has explained the increase by citing the nation's changing eating habits, particularly the significant increase in the amount of porridge consumed this past winter.

Sales of porridge increased by 25 per cent, possibly accounted for by the rise of the fashionable low Gi (glycaemic index) diet, which advises eating foods such as porridge, which release carbohydrates slowly throughout the course of the day.

Tea and coffee sales are also boosting consumption, having increased by 17 per cent and eight per cent respectively.

However, the MDC has also identified a group it refers to as "dairy dodgers", who are not drinking enough milk, rich in essential calcium. This group is mainly comprised of young professionals.

"They account for around half of the population but consume only a quarter of the volume," says Ms Broadbent, and they are "passing that on to the next generation", according to The Scotsman.

http://news.scotsman.com/latest.cfm?id=4580057

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FSA task force established

Date: Fri, 20 May 05 **Type:** DirectNews Item

Analysis

The Food Standards Agency (FSA) has formed a special task force, which will aim to cut high and medium food risk incidents by 25 per cent with the help of representatives drawn from the food industry and consumer organisations.

Chaired by the agency's chief executive, Dr Jon Bell, the move comes in the wake of highly publicised cases of contamination incidents involving the dyes Para Red and Sudan 1.

The contamination of food with these illegal dyes linked to cancer, recently came before the European Commission. It has since asked for a risk assessment to be carried out by the European Food Safety Authority (EFSA).

Julia Unwin, the FSA's acting chair, said: "In the light of recent Sudan 1 and Para Red food withdrawals we need to find practical ways of reducing the number of incidents of food contamination. When they do occur, we need quick, effective and appropriate action from all those involved."

Other organisations that have been invited to take part include the Food and Drink Federation, the National Farmers Union and the National Consumer Council.

In February this year, the FSA published a list of 350 products containing Sudan 1, resulting in the withdrawal of around 400 foods from the supermarkets.

http://www.food.gov.uk/news/newsarchive/2005/may/task

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Independent stores under threat

DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

Date: Fri, 20 May 05 **Type:** DirectNews Item

Analysis

The Association of Convenience Stores (ACS) has called for government support to aid the industry, which it says is struggling to compete with the larger chains.

ACS chief executive David Rae has said that more measures need to be implemented to "curtail" the power of big supermarket chains and halt the decline in independently-owned convenience stores.

His comments came following the Institute of Grocery Distribution report, which showed that over 2,000 independent shops trading under their own brand ceased operations in the last year.

"Even though demand for local shopping continues to grow, these figures indicate just how tough trading conditions are for the pure independent retailer," Mr Rae explained.

He also said that it could not be coincidence that the figures coincided with the spread of chain convenience stores such as Tesco Express or Sainsbury's Local.

"For retailers operating alongside these outlets it is extremely difficult to compete," he said.

The ACS is calling for such measures as bans on below-cost selling and transparency of buying prices between suppliers and retailers to remedy the situation.

The Office of Fair Trading is currently consulting on the need for a full review of the grocery market.

No further information.

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Interbrew UK to launch new "speciality" beer

Date: Fri, 20 May 05 **Type:** DirectNews Item

Analysis

Interbrew UK will be launching a new speciality beer in late August this year, according to just-drinks.com.

Artois Bock will be available from selected pubs and retail outlets, either on draught in half pints, or in 275 ml bottles.

Phil Rumbol, the company's marketing director, anticipates that this launch, associated with the familiar "Artois" name, will serve to "bridge the gap" between more conventional lagers and so-called speciality beer brands, such as Leffe Blonde and Hoegaarden.

"The speciality beers sector has really taken off over the last two years, bringing new customers into the beer category," he said.

Interbrew has been attempting to "demystify the sector, opening it up to more people and giving them the confidence to try new styles and beer flavours".

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The launch will be supported by £40 million worth of investment in Stella Artois this year, including a £2 million marketing programme of press advertising and an internet campaign. In addition, £7 million has been pumped into Interbrew UK's various speciality beer brands this year.

The price of an Artois Bock beer is likely to be competitive with other speciality brands.

Further information: http://www.just-drinks.com/news_detail.asp?art=27235

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An increase in convenience

Date: Fri, 20 May 05 **Type:** DirectNews Item

Analysis

The Institute of Grocery Distribution (IGD) has reported that convenience stores are now leading the grocery market in growth terms, accounting for 20 per cent of the total money spent on food and groceries.

"Convenience is now a significant part of our retail marketplace and consumers are demanding local convenience shopping," says IGD chief executive, Joanne Denney-Finch.

The report reveals the market is now worth £23.9 billion, which is up five per cent on last year. In the same period, the total market for groceries only increased by 4.2 per cent.

IGD believes that five years from now the convenience market will amount to £32 billion.

Another notable trend is the increase in affiliation to a Symbol group such as SPAR and Costcutter. These now represent 23 per cent of stores and 31 per cent of sales in the sector.

Hand in hand with this comes the decline in independent stores, with a four per cent increase in the number leaving to affiliate with Symbol names. Independents have declined by seven per cent, including those making the switch.

Nevertheless, IGD anticipates independents will still be leading the sector in 2010, with at least 27 per cent of sales.

http://www.kamcity.com/namnews/asp/newsarticle.asp?newsid=22736

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Cobra without the carbs

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

Cobra Beer has announced that it plans to launch a lighter variety of the brand in the DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

UK.

According to just-drinks.com, Cobra Lower Cal/Lower Carb will be sold in 330 ml bottles at £1.99 for a pack of four in supermarkets, and at £3 a bottle over the bar. It can also be purchased on the internet at a rate of £25.99 for a case of 24 bottles.

Cobra has identified that "lite" brands of beer have not generally sold well, owing to a certain degree of confusion surrounding what the term actually means in terms of the drink's contents. The Lower Cal/Lower Carb implication is clear about what it is offering, and is likely to prove particularly popular with the expanding community of dieters.

One 330 ml bottle of Cobra Lower Cal has 94 calories, and contains zero fat and around half the carbohydrate content of standard lager.

Karan Bilimoria, founder of Cobra, said: "We feel the Cobra Lower Cal is clear about what it is, which appeals to today's more discerning consumers, particularly those who are enthusiastic about watching their calorie intake. For years we have been watching diet varieties of soft drinks and RTDs thriving, which inspired us to see if we could achieve the same results with a lower calorie and carbohydrate version of Cobra Beer."

Further information: http://www.just-drinks.com/news_detail.asp?art=27269 http://www.just-drinks.com/news_detail.asp?art=27269

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Allergies spur gluten-free market

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

The market for gluten-free foods is rapidly expanding, due to a combination of higher sufferers of wheat allergies and dietary trends.

Food Production Daily has carried out research into the gluten-free market and has suggested that there is a "significant opportunity" for bakers and manufacturers interesting in targeting the area.

It reports that the gluten-free food market is thought to be worth around £155 million and is growing steadily.

The research comes following the end of the Coeliac Awareness Week yesterday, which sought to raise awareness of the gluten allergy disease.

However while over twice as many people suffer from coeliac today as they did ten years ago, people with a casual or dietary interest in wheat-free products are also thought to be responsible for the market growth.

Nicky Mendosa of Coeliac UK has argued that food manufacturers might be losing out by ignoring the gluten-free market.

"There is so much scope for food manufacturers in the gluten-free product market," she

said.

"So many manufacturers use wheat starch to bulk out their products because it's a cheap ingredient. But they could use other ingredients instead, like corn starch.

"They're losing a huge proportion of the market by not producing gluten-free foods."

Further information: <A href=" <http://www.bakeryandsnacks.com/news/news-ng.asp?n=60151-new-opportunities-for>">
<http://www.bakeryandsnacks.com/news/news-ng.asp?n=60151-new-opportunities-for>

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Minister backs Scottish specials

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

The Scottish minister for rural development, Ross Finnie, has spoken out in favour of Scottish speciality produce.

Mr Finnie's comments came as he attended the Speciality and Fine Food Fair at the Royal Highland Centre in Ingliston today.

Products including vintage dry gin, fruit wines and chutneys were on display, with 29 Scottish producers as well as others from across the UK present.

Mr Finnie said that the Scottish Executive was "committed" to working with producers and processors to continue promoting and adding value to Scottish speciality food.

"The Scottish companies on show here today provide an excellent example of food businesses focused on meeting market demand for high quality produce," he commented.

"That is the key to prosperity and sustainability."

He added that the Executive would continue to work to raise the standards and the profile of Scottish speciality food.

No further information.

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Curb on binge drinking introduced

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

The British Beer and Pub Association (BBPA) has today introduced a new licensing ban aimed at tackling the rising problem of binge drinking and drunken anti-social behaviour.

The campaign will see all 32,000 members of the BBPA across the UK end their Happy Hour offers in addition to the common drink-all-you-can promotions.

Pubs under the ownership of Scottish & Newcastle, Heineken, Diageo, Youngs,
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Carlsberg and Theakston are participating in the campaign, as are popular chains Pitcher & Piano, All Bar One and Slug & Lettuce.

Mark Hastings, spokesperson for the BBPA, explained that such Happy Hour deals which encourage irresponsible and dangerous drinking no longer have a place in the industry.

"This is all part of our drive to tackle binge-drinking and anti-social behaviour in town centres," he said.

"We are targeting the sort of promotions that fuel excessive drinking. By setting this standard, we are expecting other pubs that are not members of the association to join in.

"We are operating as responsible retailers and we would like others to do so. With the backing of the government, police and licensing authorities we aim to ensure that all pubs operate to standards of corporate and community social responsibility."

Mr Hastings also called on supermarkets and independent retailers to take part in the scheme, which has received the full backing of the Home Office.

A spokesperson for the Home Office commented: "The government supports the drinks industry in working towards ending promotions which encourage speed drinking including all-you-can-drink and other Happy Hour sales.

"We welcome the British Beer and Pub Association's positive engagement with this issue."

The introduction of this ban coincides with a concurrent debate in the House of Commons on the Queen's Speech on Home Office policies.

<A href="

http://politics.guardian.co.uk/homeaffairs/story/0,11026,1490389,00.html">

http://politics.guardian.co.uk/homeaffairs/story/0,11026,1490389,00.html

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KitKat made cool by responding to temperature

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

The packaging of the popular KitKat chocolate bar has been revamped for the UK market to meet demand for it to be at the optimum temperature during the hot summer months.

Nestle Rowntree has attached a thermochromic logo directly onto the wrapper, which will effectively tell the consumer when the bar has reached the desired temperature.

When the bar is put in the fridge and has been sufficiently cooled, a note will appear advising it is ready for consumption, foodproductiondaily reports.

The concept is likely to prove popular, and could see competitive brands following suit. Nestle has requested retail outlets place the bars on display in a fridge, which may also

have the effect of encouraging shoppers to buy a drink at the same time.

The logo's design features a picture of a blue yeti behind the familiar red letters, and three white snowflakes, which will turn blue on responding to the temperature change.

Sales of KitKat bars increased by six per cent in 2004.

Further information: <A href="

<http://www.foodproductiondaily.com/productnews/news.asp?id=60133&k=industry-briefs-updated>>

<http://www.foodproductiondaily.com/productnews/news.asp?id=60133&k=industry-briefs-updated>

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Public wants health claims proved

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

New research carried out by consumer group Which? suggests that UK shoppers want food health claims tested and substantiated before products are available for sale in the supermarkets.

98 per cent of the 1,000 adults surveyed between 9th and 11th May this year said that such claims should be proved, with 62 per cent agreeing that manufacturers shouldn't be allowed to advertise products as "low fat" if they also contain a high quantity of sugar.

This research comes to light ahead of a vote on health and nutrition claims to be held at the European Parliament on 26th May. Which?, along with some 38 other European consumer organisations, are lobbying the participating UK MEPs to vote in favour of a clear nutrition standard and verification process.

Michelle Smyth, public affairs spokeswoman for the organisation: said "With a nation beset by diet related health problems from obesity to heart disease manufacturers must be forced to play fair in the healthy eating game."

The Which? briefing "The hidden truth? Health and nutrition claims" lists a range of examples of products considered to have potentially misleading claims concerning nutritional content.

No further information.

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New book attacks junk food culture

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

Morgan Spurlock, the man who entered the public consciousness by endangering himself for the sake of a documentary about the effects of a diet consisting entirely of McDonald's meals, has released a book to accompany the film.

Spurlock ate three meals a day at McDonald's restaurants for a period of 30 days, and charted the impact it had on his body. The various symptoms he reported included

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depression and ADD/ADHD, and doctors expressed alarm at the condition of his liver and his cholesterol levels.

The book, entitled Don't Eat This Book: Fast Food and the Supersizing of America, continues his theme, supplying new facts designed to shock the reader into following his advice to boycott such fast food chains, which he claims profit from the harm they cause.

He informs us, for example, that the typical American eats the equivalent of 120 to 150 pounds of refined sugar each year, which is over 600 calories every day, the Boston Herald reports.

Spurlock is also an advocate of healthier food choices for American schoolchildren, as Connecticut is today on the verge of becoming the first state in the US to outlaw "junk food" and "soda" in schools. Having been voted for 88-55 in the House, the bill is now due to pass to the Senate.

<http://theedge.bostonherald.com/bookNews/view.bg?articleid=84277>
<http://theedge.bostonherald.com/bookNews/view.bg?articleid=84277>

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Breakfast eating on the up

Date: Mon, 23 May 05 **Type:** DirectNews Item

Analysis

People in the UK are increasingly opting for healthier carbohydrate-based breakfasts rather than fry-ups, research released today has shown.

The Grain Information Service (GIS) carried out a survey into people's breakfast eating habits and found that just over half chose cereal or toast during the working week, with only 9.8 per cent eating a traditional fry-up.

It also found that more people are managing to eat breakfast, said to be the most important meal of the day, with only 28.5 per cent not finding the time.

The GIS believes that its figures show that "faddy diets" are on the way out, and that people are realising that sensible eating plans, along with exercise, are the best way to stay healthy.

Catherine Collins, chief dietician at St George's Hospital, said: "It's great that more and more people are becoming aware of the many benefits of eating breakfast.

"This research shows that healthy eating messages are getting through and the trend for faddy dieting is in decline."

The benefits of eating breakfast are believed to include a boost in health, brain power and energy levels. It is also said to improve mood and performance, making people less stressed and happier.

Further information: [http://www.dailymail.co.uk/pages/live/articles/health/thehealthnews.html?in_article_id=349604&in_page_id=1797](#)

http://www.dailymail.co.uk/pages/live/articles/health/thehealthnews.html?in_article_id=349604&in_page_id=1797

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http://www.dailymail.co.uk/pages/live/articles/health/thehealthnews.html?in_article_id=349604&in_page_id=1797

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M&S keeps food market share

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

M&S food sales were the one positive note in the company's new sales results published today, which show a sharp decline in profits.

Describing the yearly performance as "disappointing", the company announced that its retail sales for the past year were down 1.5 per cent, with group operating profit down 13.8 per cent.

A "difficult" trading environment, with tough economic and competitive conditions, was said to be the reason behind the poor results.

However despite a drop in food sales of 2.6 per cent on a like-for-like basis, sales of food went up 2.4 per cent on the previous year, with market share "broadly maintained" in the food sector.

Marks & Spencer said it had focused on "innovation and newness" in its food products, making an effort to simplify its ranges and put an emphasis on quality and uniqueness.

The company is planning to open 20 more Simply Food stores in 2005/2006, following the opening of 31 over the last year, 13 of which were in partnership with Compass.

The company has additionally made efforts to reduce the price of its produce, adding that it had been renegotiating terms with its suppliers in an effort to reduce the cost of goods. It hopes to recover lost markdowns through better buying and stock control.

Marks & Spencer also announced today an agreement with BP to open eight pilot Simply Food concepts on their BP Connect forecourt sites. The first store is due to open in autumn 2005.

Further information: <http://www.just-food.com/news_detail.asp?art=60809>

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Further information: http://www.just-food.com/news_detail.asp?art=60809 http://www.just-food.com/news_detail.asp?art=60809

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Orangina to be re-launched

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

Scottish soft drinks manufacturer AG Barr has announced it has re-secured long term contractual arrangements with Cadbury Schweppes concerning its Orangina brand.

Orangina is scheduled for a re-release in the UK this summer, which will be backed by a new television advertising campaign. Barr will retain its exclusive rights to manufacture, market and sell the brand in the UK on a five year rolling basis.

At its annual general meeting, the company today told its shareholders it was on track for the year in spite of tough market competition.

Orangina has gone from its inception in Boufarik, Algeria in 1936, to command the fruit carbonated soft drink market in France, where more than 180 million litres are sold each year.

In 1984, the brand joined the Pernod-Ricard group, whose soft drinks range was sold to Cadbury Schweppes in 2000.

The drink was first sold outside France in 1985, and today has around 500 million consumers in 60 countries, 21 of which have franchise bottling and distribution agreements.

Further information: <A href="

<http://www.forbes.com/markets/feeds/afx/2005/05/24/afx2049479.html>>

<http://www.forbes.com/markets/feeds/afx/2005/05/24/afx2049479.html>

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New ingredient for healthy ice cream

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

Renewable ingredients company Tate & Lyle has announced the launch of new ice cream ingredients it says will help make ice creams healthier.

Ice Cream Rebalance 001 and 002 are two solution sets being marketed at ice cream manufacturers within Europe as part of the company's Rebalance™ range.

Tate & Lyle says the new ingredients will give brands a "healthier profile", enabling manufacturers to offer products that are lower in calories, carbohydrates and fats.

It has also promised that ice creams made with its Rebalance products will taste just as "indulgent" as other ice cream.

The Rebalance products are complete sweetening systems. The 001 version purports to reduce sugars by 73 per cent, carbohydrates by 35 per cent and fat by 33 per cent, while the 002 option reduces fat by 56 per cent, sugars by 50 per cent and overall energy by 30 per cent.

The company says it has created its products in response to consumer demand.

A recent study showed that 73 per cent of ice cream buyers would probably buy ice cream that was lower in fat and sugar, while 25 per cent of people want lower fat and sugar versions of ice cream to be available in shops.

"We believe that these ice cream solutions meet consumer demand and can help facilitate increased choice in marketplace," said Mike Augustine, global vice president of applications and technical service at Tate & Lyle.

Further information: <A href="

<http://193.35.126.50/PressReleases/PressRelease1346.asp>>

<http://193.35.126.50/PressReleases/PressRelease1346.asp>

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M&S keeps food market share

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

M&S food sales were the one positive note in the company's new sales results published today, which show a sharp decline in profits.

Describing the yearly performance as "disappointing", the company announced that its retail sales for the past year were down 1.5 per cent, with group operating profit down 13.8 per cent.

A "difficult" trading environment, with tough economic and competitive conditions, was said to be the reason behind the poor results.

However despite a drop in food sales of 2.6 per cent on a like-for-like basis, sales of food went up 2.4 per cent on the previous year, with market share "broadly maintained" in the food sector.

Marks & Spencer said it had focused on "innovation and newness" in its food products, making an effort to simplify its ranges and put an emphasis on quality and uniqueness.

The company is planning to open 20 more Simply Food stores in 2005/2006, following the opening of 31 over the last year, 13 of which were in partnership with Compass.

The company has additionally made efforts to reduce the price of its produce, adding that it had been renegotiating terms with its suppliers in an effort to reduce the cost of goods. It hopes to recover lost markdowns through better buying and stock control.

Marks & Spencer also announced today an agreement with BP to open eight pilot Simply Food concepts on their BP Connect forecourt sites. The first store is due to open in autumn 2005.

Further information: http://www.just-food.com/news_detail.asp?art=60809 http://www.just-food.com/news_detail.asp?art=60809

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New FSA package for raising safety standards

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

The Food Standards Agency (FSA) has announced it has developed a package of support materials to help catering companies ready themselves for new food safety legislation, due to come into effect on January 1st 2006.

The legislation will require all food businesses to have established certain safety management systems based on the principles of HACCP (Hazard Analysis Critical Control Point).

Safer Food Better Business (SFBB) has set aside £10 million worth of funding, which will be spent over a period of three years with the aim of helping local authorities in England to safeguard public health by ensuring standards of food safety.

Local authorities are invited to apply for funding grants, and the main target group is small catering firms. They will receive a pack that includes adaptable factsheets and a diary for maintaining records.

Tom Murray, who is the head of the agency's food hygiene implementation division, said: "We feel that the new practical guidance we are developing for small caterers and the funding for local authorities will help simplify food safety for industry and improve standards for consumers."

Such schemes are already in place in Scotland, Wales and Northern Ireland.

Further information: <A href="

<http://www.a2mediagroup.com/?c=71&a=5445&sid=23fa971335fff2f76914f987f9104de6>>

<http://www.a2mediagroup.com/?c=71&a=5445&sid=23fa971335fff2f76914f987f9104de6>

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TAS ruled safe for consumption

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

The European Food Safety Agency (EFSA) has advised that D-alpha-tocopheryl acid succinate (TAS), a naturally occurring form of Vitamin E, can be used in foods with nutritional functions and for foods intended for general consumption.

TAS is thought to be around two to five times more bioavailable than synthetic Vitamin E, but the former Scientific Committee on Food (SCF) only ruled it to be temporarily acceptable for foods for particular nutritional purposes (PARNUTS) in May 1999.

More research was first needed into the extent of hydrolysis that occurred in the gut and whether, therefore, some unhydrolysed TAS might be absorbed.

The agency's scientific panel on food additives, flavourings, processing aids and materials was asked to carry out a further study of the ingredients safety and bioavailability.

Temporary acceptance was renewed in September 2000 and in April 2003.

The EFSA has reported that the necessary extra data on subchronic toxicity is now available following a 90-day study on any oral toxicity implications of TAS in rats.

Further information: <http://www.in-pharmatechnologist.com/news/news-ng.asp?n=60158-vitamin-e-form>

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Dairy safe in spite of losses

Date: Tue, 24 May 05 **Type:** DirectNews Item

Analysis

Arla Foods has guaranteed that its Claymore dairy in Nairn, north Scotland, will remain open in spite of financial losses that have not seen a profit in the last seven years and at one point losing 75 per cent of its business.

The dairy, which provides 150 jobs, is expected to at the very least break even this year, but its sustainability has been called into question, according to regional newspaper the Press and Journal.

A particular concern is that the company has also recently invested £17 million in a new plant in Lockerbie in the southwest. When it opens this October, it is expected to have an annual capacity of 150 million litres and employ 100 people.

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However, a positive note was sounded by recent contract wins to supply all of Asda's fresh milk and 50 per cent of Morrison's requirement. The company's milk buying director has also stressed Claymore's geographic advantage, located close to retail outlets in the north of Scotland.

The dairy's head of operations, Peter KirkPatrick, said: "People are now talking about expanding their herds and putting more milk through there. There is only a certain period you can sustain losses.

"But we have gone through the worst and can see a bright future for the people employed there and farming community in that area."

Milk sales were last week reported to have increased for the first time in 30 years.

Further information: <A href="

<http://www.thisisnorthscotland.co.uk/displayNode.jsp?nodeId=149665&command=displayContent&sourceNode=149329&contentPK=12508391>">

<http://www.thisisnorthscotland.co.uk/displayNode.jsp?nodeId=149665&command=displayContent&sourceNode=149329&contentPK=12508391>

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Dairy sales aided by cheddar

Date: Wed, 25 May 05 **Type:** DirectNews Item

Analysis

Sales of cheddar cheese have played their part in ensuring that Dairy Crest's full-year turnover has dropped by only one per cent.

Dairy Crest's total turnover fell per cent to £1.35 billion. However pre-tax profit rose 46 per cent to £66.7 million overall.

Announcing the results, the company said that trading in the current financial year was in line with expectations.

It cited changes in the supply chain as one reason behind the drop, but said that action had already been taken to alleviate the problem.

"It has been a particularly challenging year in fresh milk with unprecedented changes in supply arrangements by major food retailers," commented chief executive Drummond Hall.

"Whilst these changes will adversely impact the group in 2005/06 we have taken actions to strengthen the dairies business for the future."

Sales of Dairy Crest's Cathedral City cheddar were unaffected by any problems, rising a significant 20 per cent, triggered in part by the growth of the cheddar cheese market by five per cent over the year.

The company also announced yesterday plans to supply retailers with milk containing fish oil extract Omega 3, to be marketed as a healthy alternative at families with young

children.

Further information: <A href="

<http://business.scotsman.com/agriculture.cfm?id=572402005>>

<http://business.scotsman.com/agriculture.cfm?id=572402005>

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Defra invests a healthy £5 million

Date: Wed, 25 May 05 **Type:** DirectNews Item

Analysis

The Department for the Environment, Food and Rural Affairs (Defra) has announced £5 million in funding for healthier, tastier and safer food.

The funding will be made available in the form of research grants under the department's new Food Quality and Innovation programme, launched today.

The programme aims to encourage industry and academia to collaborate on innovations that could improve the quality of food, particularly as it travels along the supply chain.

Five key research themes have been identified, comprising: raw material quality; food ingredients; food safety and materials science; quality and safety measurement; improved nutritional quality; and sensory quality and customer perception.

The food and farming minister, Lord Bach, said that the new money would help improve the quality of the nation's food.

The research projects should also deliver environmental and social benefits and improve efficiency throughout the supply chain, he added.

"Good science which takes these into account will help us meet the targets in our Food Industry Sustainability Strategy which include a better national diet coupled with a thriving food industry that uses less power and water and produces less waste," he explained.

Funding is therefore more likely to be awarded to research proposals that work towards the department's goals of sustainability and waste reduction, for example by reducing packaging.

The programme is also funded by the Biotechnology and Biological Sciences Research Council (BBSRC) and the Scottish Executive Environment and Rural Affairs Department (SEERAD).

No further information.

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Oily-fish campaign launched

Date: Wed, 25 May 05 **Type:** DirectNews Item

Analysis

The Seafish Industry Authority has launched a UK-wide campaign to promote the benefits of oil-rich fish to the heart.

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The campaign's aim is to boost awareness of the heart health benefits of eating fish rich in long-chain omega-3 fatty acids, including herring, mackerel, brisling sardines, trout and salmon.

The Joint Health Claims Initiative (JHCI) recently approved a new health claim on the benefits of long-chain omega-3 polyunsaturated fatty acids.

The Food Standards Agency (FSA) recommends that people eat at least two portions of fish per week, one of which should be oil-rich, but approximately 70 per cent of the UK's population eat no fish at all.

Olympic athlete, Roger Black, who is an ambassador for the British Heart Foundation, will take part in the launch by hosting a web chat.

"As an Ambassador of the British Heart Foundation, I am only too aware of the importance of maintaining heart health," he said.

"Eating just one portion of oil-rich fish per week can help reduce the risk of heart disease," he added.

An omega-3 logo has also been designed and is available to fish product producers and retailers in the UK

No further information.

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Coffee sales stimulated at Cafe Nero

Date: Wed, 25 May 05 **Type:** DirectNews Item

Analysis

In spite of the reported fragility of high street consumer spending over the past couple of weeks, it would appear that the coffee sector is suitably stimulated if Cafe Nero's latest profit predictions are anything to go by.

In a statement, Cafe Nero Group said it "has had a very strong trading performance in the second half of its year", according to Share Cast.

As a result, the group expected to "materially outperform" its profit forecasts for the year in the second reassessment in four months".

A price rise in November last year held like-for-like sales steady at an 8.5 per cent increase on last year.

The group will also have increased its total number of coffee shops to 210 by May 31st.

Research has estimated that the coffee shop sector is worth approximately £690 million, expected to grow by around eight per cent a year in the coming four years. Cafe Nero accounts for an 11.6 per cent share of the market.

Finance director, Ben Price, said: "People may have stopped buying electrical goods or

expensive clothes but not their daily cup of coffee."

Further information: http://www.sharecast.com/cgi-bin/sharecast/story.cgi?story_id=484902

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Amcor packaging limits spills

Date: Wed, 25 May 05 **Type:** DirectNews Item

Analysis

Amcor Flexibles has launched the Amcor AquaFlexCan, a new flexible beverage pack for holding non-carbonated water.

The flexible pack can be refilled and stood upright, and the surface, including top and bottom, can have logos and words printed on it, foodproductiondaily reports.

The technology utilises a laser perforation, allowing the top of the mouthpiece to be easily torn off for drinking directly from the pack. No straws or scissors are needed.

A mouthpiece seal also allows drinkers to control liquid flow and limit spillage.

Amcor AquaFlex is a new flexible material, specifically developed by the company for non-carbonated fresh drinking water.

The company states that it "offers comparable shelf life to rigid containers...holds chemical and organoleptic certification and its barrier properties ensure water remains fresh and pure".

Similar products are available for fruit juices, flavoured water and other still drinks.

 http://www.foodproductiondaily.com/news/news-ng.asp?n=60192-amcor-launches-new

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Rexam exits UK glass industry

Date: Wed, 25 May 05 **Type:** DirectNews Item

Analysis

UK beverage packaging manufacturer, Rexam, has sold its glass making business in the UK to Dublin-based Ardagh Glass for £50 million (€73 million) in cash.

Ardagh trades under the Rockware brand name in the UK, and has said it intends to merge the Rockware and Rexam businesses.

Rexam stood at number three in the UK glass market, but was facing increasing competition, according to its chief executive, Lars Emilson.

"The UK glassmarket is facing a difficult outlook and new capacity coming on-stream will only exacerbate the situation. After reviewing our options, we felt that, as the number three player in the UK glass industry, divestment in this case was the best course

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of action," he explained.

Irish competitor Quinn Glass, for example, is increasing its UK output and is due to open a new £120 million plant at Ellesmere Port this month with a capacity of 1.2 billion glass containers a year.

The sale of the UK business will still leave Rexam with glass businesses in Germany, Holland, Poland and Scandinavia, and it now intends to focus on consolidating and expanding into the developing market of Eastern Europe.

Rexam manufactures over 40 billion drinks cans each year.

Further information:
http://www.letsrecycle.com/materials/glass/news.jsp?story=4500
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Toxic oxidation found in oils

Date: Thu, 26 May 05 **Type:** DirectNews Item

Analysis

Fats and oils found in foodstuffs may contain toxic substances resulting from a process of oxidative degradation, new research has found.

Scientists at the University of Basque Country in Spain have conducted research suggesting that the breakdown of lipids in foods can produce toxic oxygenated aldehydes.

"The oxidation or thermal degradation of food lipids causes deterioration in foodstuffs and the generation of toxic substances," they stated.

The aldehydes are compounds that are known to be poisonous to cells due to geno- and cyto-toxic activity, but which had not previously been found in foodstuffs.

Some oils produce the toxic substances more quickly than others, they added.

Virgin olive oil took the longest to produce the compounds, also producing a lower concentration, making it the healthiest of the oils studied.

The scientists have therefore called on manufacturers to regulate the preparation and manufacturing processes of foodstuffs as well as the types of oils and fats they contain.

The study is also to be extended to other foods that are prone to oxidative degradation.

Further information:
http://www.medicalnewstoday.com/medicalnews.php?newsid=25124
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"Recognition" key to Omega 3

Date: Thu, 26 May 05 **Type:** DirectNews Item

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Analysis

Manufacturers need to make products that are familiar to children in order to increase the chances they will choose it, according to a Scottish fish producer.

Ian McKay, of Hull-based fish processing company Seafish UK, has told Fishupdate.com that the company has profited from better sales from its more "recognisable" products.

The company's mackerel fishcake, for example, which is supplied to UK school authorities, has seen much lower than expected sales, while its Scottish salmon products perform a lot better.

Mr McKay believes this is due to the fact that children are more familiar with the colour of salmon and are also familiar with the product itself.

In contrast, many children have never tried a mackerel fishcake before and were thought not to be used to the taste of the higher levels of Omega 3 it contained, as part of the government drive to provide healthier food in schools.

Commenting on the government drive: "Hungry for Success", Mr McKay said that the company was committed to achieving stronger sales of products with higher Omega 3 levels.

However he added: "To achieve Omega 3 sales on menus we need to approach it from another perspective".

"We start by taking a step back before moving three steps forward."

Further information: <A href="

http://www.fishupdate.com/news/fullstory.php/aid/2638/Selling_seafood_to_schools_needs_familiar_approach.html>

http://www.fishupdate.com/news/fullstory.php/aid/2638/Selling_seafood_to_schools_needs_familiar_approach.html

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O-I sealed for success

Date: Thu, 26 May 05 **Type:** DirectNews Item

Analysis

Owens-Illinois Closure (O-I) has launched a new barrier seal intended to extend the shelf life of products, including fruit juices, smoothies, dairy and soy products and meal replacements.

The FreshSeal XL III liner was tested by an independent laboratory, and was found to operate as a barrier against gas equal to or better than a foil seal, the company has stated according to foodproductiondaily.

"Our customers can now have a choice if they don't want to continue using foil seals," said Ken Corbett, the company's global category manager.

"This product has the potential to eliminate the need for foil seal in hotfill and aseptic applications."

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The company has found that the hardness of previous liners had the potential to affect sealing, but O-I says its FreshSeal XL III liner is softer, enabling a consistently tight seal.

The molded-in feature differs from more traditional lining systems, which rely on a separate cut, glue and insertion process.

"Depending on closure size, run quantity and other factors, there are potential sizeable cost savings with molded-in liners compared to traditional cut and insert liner seals," Corbett said.

Further information: http://www.foodproductiondaily.com/news/news-ng.asp?n=60229-o-i-launches

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Bravo! For new UK milk drink

Date: Thu, 26 May 05 **Type:** DirectNews Item

Analysis

US-based Bravo! Foods International has revealed that its Slammers range of vitamin fortified and flavoured milk drinks will be hitting UK supermarket shelves from next month.

They will be shipped by UK subsidiary Bravo! Brands (UK), after the company's UK sales agent Drinks Brokers secured contracts with the Somerfield, J. Sainsbury and Wm Morrison chains for distribution from 1,600 retail outlets around the country.

July will also see the company launch a marketing campaign to familiarise UK customers with the new drink, which will also involve the creation of a "taste profile" for the country.

Three of the flavours to be offered are Amazing Chocolate, Cosmic Strawberry and Xtreme Banana.

CEO Roy Warren, said: "While our Slammers line has enjoyed great successes in the United States, the anticipated UK launch targeting major retailers is part of our continued commitment to growing brand awareness and product placement worldwide by introducing Slammers to key international markets."

Further information: <A href="

http://www.foodingredientsfirst.com/newsmaker_article.asp?idNewsMaker=8269&fSite=AO545&next=2">

http://www.foodingredientsfirst.com/newsmaker_article.asp?idNewsMaker=8269&fSite=AO545&next=2

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Tomato extracts good for the heart

Date: Thu, 26 May 05 **Type:** DirectNews Item

Analysis

Nutritional foods manufacturer, Nutrinovator, is to buy the functional food company DeHavilland Global Knowledge Distribution plc, South Quay Plaza, 183 Marsh Wall, London E14 9SH

Provexis, thereby acquiring its flagship technology CardioFlow.

Industrially produced to precise specifications, CardioFlow incorporates a range of components derived from tomatoes that have been found to inhibit blood platelet aggregation, according to just-foods.com.

Platelet aggregation is essentially a part of the process of the clotting of the blood that can lead to heart attacks or strokes.

A fruit drink called Sirco will be the first commercially available product to be based on CardioFlow technology, and, pending negotiations, is expected to be launched in two major UK retailers at the end of 2005.

The purchase of Provexis, valued at around £6.3 million, will lead to the formation of a new group, Provexis plc. The name change is to be approved at a meeting on July 20th.

Stephen Moon, managing director of Nutrinnovator, said: "We are excited to announce this deal. In addition to CardioFlow our combined technology pipeline is very promising."

Further information: http://www.just-food.com/news_detail.asp?art=60846&lk=rss http://www.just-food.com/news_detail.asp?art=60846&lk=rss

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Dairy Crest launches "milk for thought"

Date: Thu, 26 May 05 **Type:** DirectNews Item

Analysis

Food producer Dairy Crest has launched a new milk brand, which it hopes, will cash in on the growing market for "functional" and healthy foods.

The company has already launched Gold Lowest, which it claims is the lowest fat spread currently available in the UK.

The new milk, St Ivel advance, has been enriched with omega-3 oils, which are believed to improve the ability of children to concentrate at school, as well as generally being good for the heart.

Drummond Hall, chief executive, explained the milk "has been in development for just over two years.

"It tastes like fresh milk and is priced at a 30 per cent to 40 per cent premium to fresh milk," quotes the Telegraph.

The group is also hoping the new product will boost its sales, as profits and turnover both dropped by one per cent in the year to March 31st.

A tough year also saw the loss of contracts with Asda and Tesco, which will continue to have an impact until 2005/2006.

However, contracts were kept to supply Marks & Spencer and Waitrose, and the firm will be supplying half of the Sainsbury's and Morrisons milk quotas from October.

As well as milk, Dairy Crest manufactures spreads, and owns Cathedral City cheese and Yoplait yoghurts.

Further information: <A href="

http://www.manchesteronline.co.uk/business/general/s/160/160062_dairy_crest_pins_hopes_on_brainboosting_milk.html>

http://www.manchesteronline.co.uk/business/general/s/160/160062_dairy_crest_pins_hopes_on_brainboosting_milk.html

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Arla better for its butter

Date: Fri, 27 May 05 **Type:** DirectNews Item

Analysis

Butter sales have resulted in better profits for milk and spreads group Arla Foods, which has announced strong results for the first half of the year.

Sales were up 1.3 per cent to £685 million, while pre-tax profit for the six months to March 31st doubled to £10 million.

The group said it anticipated "satisfactory" progress over the coming six months, adding that it expected a period of stability amongst the major retailers.

"With all the major supermarket groups now having made their supply decisions we anticipate a period of stability in the sector," predicted Arla chairman, Sir David Naish.

Cuts in costs and increased sales of products led by butter brand Lurpak were said to be the main reasons behind the company's good fortunes.

Additional capacity is also to be added to Arla this summer, which the company says should enable its Cravendale milk products to fulfill their "undoubted" growth potential.

Last year Arla won a £60 million contract to become the sole milk supplier of Asda, currently the UK's second largest supermarket chain, behind rival Tesco.

Further information: <A href="

<http://business.scotsman.com/latest.cfm?id=4611512>>

<http://business.scotsman.com/latest.cfm?id=4611512>

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Sneaky snacking on the increase

Date: Fri, 27 May 05 **Type:** DirectNews Item

Analysis

People in the UK are snacking more and more and eating traditional sit-down family meals less, according to a new report.

Independent market analyst Datamonitor, has revealed that in 2004, meals eaten outside the home accounted for 31 per cent of all eating occasions.

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"Increasingly, consumers are fitting their meals around their busy lifestyles rather than prioritizing time to structured mealtimes. This has also meant that less time is devoted to cooking," said Daniel Bone, consumer analyst at Datamonitor.

The foodservice sector is set to benefit from this trend, with the number of food and drink transactions expected to increase by 2.6 billion in 2009 relative to 2004.

Mr Bone suggested that meals that could promote "home-made authentic credentials" could further drive growth in the sector, since many consumers still aspire to the "notion" of a home-cooked meal.

However despite the faster lifestyles of consumers and sidelining of mealtimes, the report found that people are still concerned with their health.

Datamonitor found that 72 per cent of Europeans say they are more concerned about their health than in 2003, with 80 per cent of US and European consumers saying it was important they improve their health through their diet.

Mr Bone noted that it was increasingly easy to skip meals due to the "proliferation" of products that targeted "fragmented consumption".

He said it was therefore important for manufacturers to recognise the need to meet consumer demands for healthier snacks to help compensate for missed meals.

No further information.

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School junk food ban hangs in balance

Date: Fri, 27 May 05 **Type:** DirectNews Item

Analysis

The Senate of the state of Connecticut has passed an amended school nutrition bill by 25 votes to 11.

If it goes ahead, the bill would see the state impose the most stringent restrictions on food served in US schools to date.

The eventual fate of the bill now rests with Connecticut state governor, M.Jodi Rell, but she has made it plain she has reservations.

At a press conference, she argued for de-centralising the issue, saying: "I think it should be left to local school boards to make that decision."

It is not yet certain whether a veto could be imposed, as the bill passed by a veto-proof margin in the Senate, but not in the House, where it passed 88-55.

The bill calls for certain drinks to be outlawed in cafeterias and vending machines, where diet soda could only be sold after lunch hours, as well as healthy alternatives such as milk and water.

The previous version of the bill, before the amendment, did not permit diet soda or sports drinks to be sold at all.

Snacks would have to be approved by the state's Department of Education, and students would also be compelled to take exercise for at least 20 minutes every day.

Further information: http://www.record-journal.com/articles/2005/05/27/news/news05.txt
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Fresh look for Coke's Fresca

Date: Fri, 27 May 05 **Type:** DirectNews Item

Analysis

Coca-Cola has revealed that the appearance of its 39-year-old Fresca diet soft drink can is to change for the first time since 1996.

The citrus beverage will have a new logo and more contemporary graphics, although the flavour is to stay the same.

Two new flavours will also be launched, Sparkling Peach and Sparkling Black Cherry, both of which will be available from September this year. Both will also be calorie free, as part of the company's drive to attract more health-conscious consumers.

The company's vice president of Sprite and Flavours, Alison Lewis, said: "Fresca resonates with people who have a sophisticated taste and are unwilling to compromise on flavour or calories."

Coke is currently in the process of expanding its "diet" offerings, for example with Coca-Cola Zero, which is designed to be a version of Coca-Cola Classic without any calories.

It has also launched a new version of Diet Coke that is sweetened with the sugar substitute Splenda.

Further information: http://www.just-drinks.com/news_detail.asp?art=27306
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Whey to keep bars soft

Date: Fri, 27 May 05 **Type:** DirectNews Item

Analysis

Hilmar Ingredients has come up with a new whey protein additive that helps to keep nutritional bars soft.

The company's (Himar) 8370 Whey Protein Hydrolysate (WPH) claims to produce bars with softer textures than is possible with whey protein concentrate (WPC) or whey protein isolate (WPI), according to FoodNavigator-USA.

It is derived from dairy whey processed by a cross-flow filtration process. The

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concentrate produced is then enzymatically hydrolysed, which produces a mixture of peptides and free amino acids.

It can either be used alone or as a partial replacement for caseinate, hydrolysed gelatin and soy protein, and it has been found to reduce the bitterness that is associated with hydrolysed proteins.

Grace Harris, Hilmar's applications and business development manager, explained: "We have conducted model bar studies looking at the hardness of bars over a one year period using real time texture analysis."

Harris points out that a current trend is to make nutrition bars more and more similar to chocolate bars in taste and appearance, which increases competition in the sector. Softness therefore becomes a key selling point.

A Frost & Sullivan report has predicted that the nutrition bar sector will grow from its current value of \$2 billion last year, to \$4.5 billion by 2007.

Further information: <http://www.foodnavigator-usa.com/news/news-ng.asp?n=60272-whey-additive-keeps>

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Biotech food debated

Date: Fri, 27 May 05 **Type:** DirectNews Item

Analysis

The Association of Official Analytical Communities (AOAC) has met in Kansas City, to find themselves confronted with both critics and proponents of biotech foods.

The association comprises a group of scientists who liaise with US Department of Agriculture officials on testing issues.

US government and academic representatives were told "the current version of genetically modified crops are unsafe...they should be banned" by Jeffrey Smith, director of the Institute for Responsible Technology.

Mr Smith is on an international tour, campaigning for the issue.

He said GM food crops had caused stomach lesions in rats, false pregnancies in cows and damage to the immune systems of other animals.

Gregory Conko, director of food safety policy for the Competitive Enterprise Institute, countered: "A lot of these risks are...also present in conventional breeding technology."

Mr Smith argued for "long-term testing" in light of press reports earlier in the week that US biotech soybean and corn grower Monsanto had instigated health problems in rats that were fed its corn. He also said that the US government had penalised scientists who sounded a note of caution.

A representative of Monsanto at the meeting declined to comment further.

Further information:
http://abcnews.go.com/US/wireStory?id=794711
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Organic communication required

Date: Tue, 31 May 05 **Type:** DirectNews Item

Analysis

Buyers of organic foods have been urged to communicate more with retailers following a pan-European organic food project.

A team of researchers has said that consumers need to tell retailers whether they are satisfied with the products they buy and give feedback on the information provided on labels.

The team has created three new booklets aimed at informing consumers about organic food, in response to earlier research to find that organic consumers wanted more information about the quality, origins and authenticity of the food they bought.

The booklets are to be published by the University of Newcastle and the Research Institute of Organic Agriculture in Switzerland.

Taste, freshness and nutrients, fraud, safety and contamination are also covered in the booklets.

In addition, consumers are urged to provide good and bad feedback for organic retailers concerning taste, freshness and other factors.

Dr Brandt, a senior lecturer with Newcastle University's School of Agriculture, Food and Rural Development, said: "Retailers want to know the views of consumers, so they can do something to provide the products that will sell well, and this is why it's important they open a dialogue.

"Retailers can then look at finding cost-effective solutions to fulfil some of the consumer's wishes. This could involve building a stronger relationship with one or two suppliers and revising their packaging to reflect this."

Further information:
http://www.innovations-report.com/html/reports/medicine_health/report-44787.html

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More opting for organic

Date: Tue, 31 May 05 **Type:** DirectNews Item

Analysis

The organic food market is growing twice as fast as the ordinary food market in the UK, new figures have shown.

The Soil Association has released figures showing that organic food sales increased by
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over ten per cent last year, making the sector worth more than £1.12 billion to UK retailers, according to the Guardian.

Meanwhile "direct sales" - food not bought at the supermarket but through box schemes, farmers' markets and farm shops - grew 16 per cent in 2003 to 2004, from £93.3 million to £108 million, the fastest growth of any retail outlet.

However despite government targets to reduce food imports to 30 per cent by 2010, many vegetables are imported even when in season in the UK, while a fifth of organic meat comes from overseas.

Organic food and drink accounts for 1.2 per cent of the total retail market, most of which comes from Scotland, which has around 55 per cent of the UK's organic farmland.

Around seven per cent of Scotland's agricultural land is devoted to organic crops, compared to four per cent in the rest of the UK.

The popularity of organic produce is thought to be due to factors including: a preference for buying food from a more direct source; fears over pesticide residues; and environmental consumerism, which focuses on locally produced food and food that is in season.

Further information: <http://www.guardian.co.uk/business/story/0,3604,1495644,00.html>
<http://www.guardian.co.uk/business/story/0,3604,1495644,00.html>
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Tracking food in transit

Date: Tue, 31 May 05 **Type:** DirectNews Item

Analysis

Agent QC, a subsidiary of Canada based Sensor Wireless, has developed an undercover transport tracking system, with a system of sensors for enabling plant engineers to identify, measure and track perishable and fragile goods during transportation.

Amongst other quality issues, the device will help to safeguard food safety by monitoring external conditions such as temperature.

Dallas Kelly, spokesperson for the company, told FoodProductionDaily.com: "What we have done is to provide a real time link for companies wishing to monitor how their products are handled during transportation. It is the final black hole that exists within supply chains where companies have no way of telling where and when damage is occurring to their shipments."

Currently used to monitor goods handling in plants, the system can be used in the packaged food, beverage handling and perishable goods sectors.

The sensors travel inside a transport vehicle, relaying real time information back to a central computer system.

The system can even be disguised as a standard container or box depending on the

product being shipped.

"It is almost like being able to peel the roof off these trucks as they travel down the road, from your desk and peer inside to see what is going on," Kelly said.

Further information: <A href="

<http://www.foodproductiondaily.com/productnews/news.asp?id=60296&k=agent-qc-a>"> <http://www.foodproductiondaily.com/productnews/news.asp?id=60296&k=agent-qc-a>

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Consumers wild for "healthy" flavours

Date: Tue, 31 May 05 **Type:** DirectNews Item

Analysis

Flavour company WILD is extending its "exotic" natural fruit portfolio in response to consumer demand.

The soft drinks industry has recently seen a consumer shift away from sugary carbonated beverages to healthier options, such as fruit juices and bottled water, according to foodnavigator.com.

Analyst Euromonitor recently highlighted juice and water as demonstrating the fastest growth in the soft drinks market in Europe.

The portfolio, which already includes guava, melon and blood orange, will add papaya, litchi lychee, and concord grape flavours.

The company will particularly stress the health properties of the fruits, including the digestion-friendly enzyme papain in papaya, and concord grapes as a source of flavonoids.

According to a recent Fitch Rating, carbonated soft drinks grew by only one per cent in the US in 2003. Bottled water volume, however, including vitamin fortified varieties, grew by almost 22 per cent, and non-carbonated drinks by 4.7 per cent.

Beverages account for approximately 30 per cent of the flavour market in Western Europe.

Further information: <http://www.foodnavigator.com/news/news-ng.asp?n=60325-wild-extends-exotics>"> <http://www.foodnavigator.com/news/news-ng.asp?n=60325-wild-extends-exotics>

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Yeast linked to life expectancy

Date: Tue, 31 May 05 **Type:** DirectNews Item

Analysis

Restricting yeast intake may cause people to live longer, a new study on fruit flies has suggested.

The Centre for Research on Ageing at University College London (UCL) has published
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research suggesting that calorie restriction alone does not explain the proven life span expansion due to dietary restriction.

"Reduction of either dietary yeast or sugar can reduce mortality and extend life span, but by an amount that is unrelated to the calorie content of the food," the researchers write in the PLoS Biology journal.

They add that yeast has a "much greater effect" per calorie than sugar does.

The results suggest it may be what we eat rather than how much we eat that influences how long we live.

A spokesman from the International Longevity Centre UK told the BBC that diet was an "important issue" that had been largely ignored until recently.

In particular, he said, the fact that a "Mediterranean diet" - involving high intake of plant foods and fish and low intake of meat and dairy - had an effect on the mortality risk associated with cancers, seemed to support the yeast study.

"It seems likely, therefore, that calorific intake per se is not the only factor in assessing diet," he pointed out.

Foods containing yeast include bread and pastries, as well as B vitamins, vinegar, soy sauce and olives.

Further information: http://www.eurekalert.org/pub_releases/2005-05/plos-lcb052505.php

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Defra seminar to tackle nutrition

Date: Tue, 31 May 05 **Type:** DirectNews Item

Analysis

The Department for Environment, Food and Rural Affairs (Defra) is organising a dissemination seminar, entitled "Delivering Positive Nutrition", which will take place on Tuesday June 21st at The Institute of Child Health.

The seminar will stress the importance of keeping track of the latest scientific developments for those with technical responsibility in the food industry.

Defra has previously been involved in a number of research projects in this area through its association with the Eating, Food and Health LINK programme, which recognises the need for a better understanding of the factors contributing to the diet of people in the UK.

The programme involves collaborative research by a panel that includes biologists, psychologists and social scientists, and examines issues such as the effects of food packaging, an ageing population and changes in the common agricultural policy (CAP) on patterns of food consumption.

Prepared by DeHavilland Information Services plc on behalf of

It is jointly sponsored by the Economic and Social Research Council (ESRC) and the Biotechnology and Biological Sciences Research Council (BBSRC), with Defra providing additional sponsorship according to the individual project.

The seminar is free to attend.

Further information: <A href="

<http://defrafarmingandfoodscience.csl.gov.uk/whatsnew.cfm>>

<http://defrafarmingandfoodscience.csl.gov.uk/whatsnew.cfm>

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