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New coffee product is nice and squeezy

Date: Tue, 31 Oct 06

Story Text

Douwe Egberts has introduced a new coffee product which can be pumped with the thumbs to give it a frothy texture.

Cafe Switch comes in three flavours; White Innocence, which is flavoured with vanilla and caramel; Creamy Pleasure, which tastes of cream and tiramasu and True Kick, which features a stronger coffee taste.

The product comes in boxes containing six servings and can be prepared hot or cold by adding water. Sugar and milk is already contained in the drink.

It is packaged inside special portion packs featuring two pods, which are designed to be squeezed with the thumbs for about 30 seconds before use in order to create the frothy texture.

The product can also be consumed without pre-pumping the pods, for a smooth texture.

Managing director of Douwe Egberts UK Grant Rosewarne told Brand Republic: "Douwe Egberts Cafe Switch is like no other coffee drink, squeezing the pods is fun and in a few seconds

gives you a frothy, delicious hot or cold coffee drink."

[Click here for more information](http://www.cafeswitch.com/faqs.aspx)

Omega-3 food products to be unveiled

Date: Tue, 31 Oct 06

Story Text

Marine-originated omega-3 fish oil enhancement products have been unveiled at the Health Ingredients Europe event in Frankfurt by food ingredients manufacturer Cognis.

The fish oil range is called Omevital, and is available both as ethyl ester and as triglyceride products.

Petra Muller, global product line manager at Omevital, said the range would enhance the nutrition of foods and food supplement products by their good-quality oils.

"The range is positioned to enable customers to profit from the escalating consumer demand for these polyunsaturated fatty acids," Ms Muller said.

Cognis claims market surveys confirm that consumers are aware of the benefits of omega-3 and are encouraged to buy products with its highlighted presence.

Science is still compiling research about the fatty acid, yet the preliminary results have outlined omega-3's potential benefit to brain activity.

http://www.foodingredientsfirst.com/newsmaker_article.asp?fSite=AR283&nw=hd&size=ld&sno=1&main_page=1&id=652
http://www.cognis.com/framescout.html?/Press/PressReleases2006/Omevital_eng.html>Furt
her information

Organic wine sales on the up

Date: Tue, 31 Oct 06

Story Text

The organic wine industry is rapidly expanding its production base to meet with what is perceived as increased demand.

The Independent reported the expansion of organic wine in August on the heels of an 18 per cent increase on organic foods sales as a whole.

Jem Gardner of British organic wine producer Vinceremos said the shift to organic was more pronounced in the 1990s.

"For most today, mainstream means they've only got one or two organic wines," Gardner said, speaking to the newspaper.

The supporters of the organic resurgence say the wine is purer than the "other" types, while critics don't think going organic is necessary and say it could possibly have an adverse effect on

taste.

Waitrose carries 23 varieties of organic wines and Sainsbury has also joined the bandwagon, but there is still no proof that the revolution is catching on through increased sales.

New World wines have also been quick to expand their offering with organic products.

Click here for further information

Food and beverage industry missing automation benefits

Date: Tue, 31 Oct 06

Story Text

Food manufacturers are united in saying they are slow to pick up the improvements in automation and are slow to initiate widespread change, according to research firm ARC.

An industry standard is the most popular move, after global consolidations and acquisitions have increased the need for standard common financial systems across all companies, big and small.

The preference is leaning to the ANSI/ISA-95 (ISO/IEC 62246) standard to control system integration.

Asish Ghosh, ARC's food and beverage industry research author, said: "Food manufacturing firms are able to use this new automation to meet the changing demands of a growing and increasingly diverse population and consumers' demands for pre-processed foods."

Other ARC-researched recommendations included vamping up their security and anti-counterfeit packaging measures.

Most labelling is outside the automation area, being semi or fully manual operations susceptible to allergen mislabelling and unreadable best-before dates.

further information

John Lewis to launch first food hall

Date: Tue, 31 Oct 06

Story Text

The first-ever John Lewis food hall will open at the Oxford Street store as part of a £61.5 million refurbishment to that store.

The company said they were preparing the store expansion to transform their image and to accommodate attendees of the 2012 Olympics.

Waitrose helped to develop the new basement food hall concept and will stock fine food and wine, everyday groceries and specialty products.

Window seats at the third floor Brasserie boast breathtaking views of the West End.

John Lewis managing director Charlie Mayfield emphasised that now was a good time for the West End to prepare themselves for the landmark Olympic events.

"We need innovation in transport and the development of public space and utilities and we need the best that retailers and leisure operators have to offer," said Mr Mayfield.

He also complimented the Olympic vision of the mayor and Westminster City Council for their plans to make Oxford Street a traffic-free zone through tram service capable of transporting 250,000 people through every hour.

Click here for further information

Hourglass-shaped food can wins awards

Date: Tue, 31 Oct 06

Story Text

An hourglass-shaped can has been awarded the 2006 UK Packaging Award for metal and a "highly commended" rating in technical innovation.

The can, designed for Crown Food Europe's Waistline brand foods, was launched to "visually reinforce" the brand theme of healthy living for the nutritious line of foods.

Steve Thomas, marketing manager at Crown said the packaging award was proof that a package can provide a powerful message and differentiate from competitors.

The cans have a steel EOLE III easy-open end and are only made from three-piece metal surrounded by decorative shrink-wrapping.

Crown chairman and chief executive John Conway said: "Crown's patented blowforming technology allows for the production of essentially any shape - from subtle to highly innovative asymmetrical designs - resulting in a powerful way to differentiate brands."

The company's aerosol division was also awarded with a bronze medal for their innovation in aerosol packaging in their cans produced for Gillette's World Cup promotional products.

Click here for further information

Create discovers new strawberry flavour

Date: Tue, 31 Oct 06

Story Text

Forgotten tastes of yore are ready to be discovered again, with Create Flavours introducing the first flavour in the company's campaign to bring back old favourites.

Strawberry, the faithful flavour of old has been re-invented by Create to mimick their idea of what a real strawberry should taste like.

The company worked on the taste for two years, first selecting and growing the variety Royal Sovereign en masse to extract the unique and rare strawberry flavour.

Chief flavourist Jonathan Jones said the old varieties of strawberry were just not available anymore and with all the cross-breeding that has undergone.

Mr Jones found that nobody really knew what the old-strain strawberries tasted like anymore.

"There are some really outstanding products on the marketplace," he said.

"We started to think about how we could do better," he explained, then deciding to re-introduce the old classic.

The new flavour is set to distribute to interested industries in natural, nature identical, liquid and encapsulated formats.

[Click here for further information](http://www.createflavours.com/news.htm)

New packaging tests for food freshness

Date: Mon, 30 Oct 06

Story Text

A new kind of packaging could enable consumers to identify spoiled food before they open it.

Researchers from Strathclyde University have developed an 'intelligent ink' which can detect the presence of oxygen in food packaging and changes colour to warn consumers.

The ink uses light-sensitive nanoparticles which detect oxygen when they are activated with UV light could be used on labels on a variety of different kinds of food, including milk, meat, bread and coffee, the university said.

Professor Andrew Mills, who led the team at the Department of Pure and Applied Chemistry, said that leaking food packages were common and if the seal was broken, oxygen was getting in, reducing the freshness of the food and meaning it might not be safe to eat.

He said: "Our technology has the potential to eliminate food poisoning due to poor packaging or tampering.

"The labels will also reassure customers that the food they're feeding their families is as fresh and safe as it left the factory."

The ink is inexpensive, the team said, making it suitable for use in large numbers of labels.

http://www.strath.ac.uk/recentnews/headline_39490_en.html

"> Click here for more information

Luxury ice cream comes in at Â£25 per serving

Date: Mon, 30 Oct 06

Story Text

A new creation from one of the country's leading chefs has been described as the ultimate luxury, with a hefty price tag seemingly not putting off consumers.

The white truffle ice cream, which costs a staggering Â£25 per scoop, is on the menu at Luciano in St James's, London.

The restaurant specialises in truffle-based innovations, offering them as starters and main courses as well as desserts. Diners can chose from dishes including beef carpaccio with white truffle and white alba truffle risotto.

But it is the ice cream creating a stir, with consumers eager to savour the fungi before the end of the season.

With truffles traditionally only in season from October to December, there is only a small window for chefs to create something special.

Luciano was launched a year ago by Rocco Forte, alongside infamous chef Marco Pierre White, whose outrageous kitchen antics made him a household name in the 1980s and 1990s.

Further information

Hide-washing cuts contamination and saves money

Date: Mon, 30 Oct 06

Story Text

Researchers are constantly developing new methods to control potentially dangerous pathogens in our food.

Scientists at the US Meat Animal Research Centre (USMARC) are studying ways to remove contaminants from carcasses, as eliminating pathogens such as E. coli 0157:H7 from hides prior to removal has been shown to effectively reduce the risk of meat contamination.

Around 40 per cent of the beef harvested in the US now undergoes carcass-washing treatment before the hide is removed, but this process does not only benefit consumers.

Beef companies can also save money by carrying out hide-washing as they waste less meat, food technologist and acting research leader Tommy Wheeler explained.

"Cargill Meat Solutions spent millions to install hide-washing cabinets in each of the company's six processing plants," Mr Wheeler told Agricultural Research magazine.

"Now with fewer samples testing positive for E. coli, they save millions of dollars every year."

[Further information](http://www.ars.usda.gov/is/AR/archive/oct06/beef1006.htm)

KFC pledges trans-fat removal

Date: Mon, 30 Oct 06

Story Text

Kentucky Fried Chicken (KFC) has announced that it is to phase out the use of trans-fats from all its products.

The company, a division of Yum! Brands, made the announcement following pressure from health campaigners over its use of the partially-hydrogenated soya bean oil.

Trans-fats have been linked to faster weight gain compared to other oils, and to greater risks of heart attack.

The change will initially be made across KFC's 5,000 US restaurants from April 2007, and will be phased out internationally after that.

Trans-fats have recently come to attention as New York considers a city-wide ban on the use of trans-fats in restaurants, modelled on the public health arguments of tobacco bans.

"The fast food industry as a whole has been under some pressure to make this change, so it is really in their benefit to be proactive," ING Investment Management analyst Arun Daniel told Reuters.

British firms encouraged to invest in the Polish food sector

Date: Mon, 30 Oct 06

Story Text

Innovative British food businesses are being encouraged to consider investment in Poland.

To foster ties and present the opportunities available the British-Polish Agrifood Forum is taking place near Warsaw on November 23rd.

Organised by the British-Polish Chamber of Commerce and sponsored by Ernst & Young, the event is being touted as a chance to discover the huge business potential of Poland, and also to meet some of the major players in the Polish market.

According the chamber, Poland is a fast-growing food market in its own right, with 38.2 million consumers, strong GDP growth, and falling unemployment, making it the right time to invest in food processing in Poland.

"Poland is an excellent source of high-quality food at competitive prices. With unpolluted land and lots of traditional agriculture, Poland has the potential to be Europe's organic breadbasket. Low labour costs and produce prices make this an excellent location for food processing," the chamber said on its website.

A series of seminar events aimed at UK companies will take place on subjects such as food

processing, the organic market, EU funds, promotion of agrifood clusters, marketing and branding, standards and logistics. Small-scale clinics for UK delegates will focus on individual sub-sectors such as dairy, meat and fruit and veg.

<http://www.bpcc.org.pl/>>further information

Cadbury's enters chewing gum market

Date: Mon, 30 Oct 06

Story Text

Leading confectioner Cadbury Schweppes is taking its first steps into the UK chewing gum market, the group has announced.

The company will be launching its new chewing gum with Trident, which it took over last year when it bought Adams, which makes Trident.

Adams is the only strong competitor to Wrigley's chewing gum market domination in the US.

With Wrigley's holding an estimated 95 per cent monopoly over the UK's market, Cadbury's hopes to challenge that, and get nearer to the 31 per cent share of the market it has in the US.

Simon Baldry, Cadbury Trebor Bassett managing director, said: "While confectionery markets around the world are seeing strong performances from gum, this has not been repeated in the UK and we firmly believe our entry can only be good news for this category."

As well as launching the new chewing gum, Cadbury's also plans to diversify its chocolate range, with the launch of Dairy Milk Melts – boxes of individually-wrapped dark, praline and milk chocolate indulgences.

The company also plans to launch a dark chocolate variety of the popular treat Flake.

<http://www.24dash.com/communities/12308.htm>>Click here for further information

Spinach sales leap 30 per cent

Date: Fri, 27 Oct 06

Story Text

Spinach sales have soared by 30 per cent in the past year due to a current trend for eating healthy functional foods, supermarket Tesco has claimed.

The supermarket said that the vegetable had finally shed its unloved image as an instrument of torture for children due to increasing use by celebrity chefs and promotion by health gurus.

Spinach is also used frequently in Italian and Indian cooking, two of the UK's favourite cuisines, Tesco added.

The leap in spinach sales has come after 50 years of flat sales. UK sales of spinach in Britain were their highest in the 1950s helped by the popularity of cartoon character Popeye, but the vegetable

fell out of favour in the 1960s.

The increased demand for the healthy vegetable, which is a rich source of vitamins A, C and E, as well as folic acid, calcium and several antioxidants, has also led to it becoming an increasingly profitable crop for farmers.

Colin Bailey, spokesman for spinach producer Emmett UK said: 'Thanks to the soaring demand we are working on prolonging the season by planting faster growing spinach.'

"Traditionally the key demand would be during the first two weeks of January as people began their New Year diets however now we're seeing booming sales all year round and especially the summer."

[Click here for more information](http://www.thisislondon.co.uk/news/article-23372235-details/Spinach+is+the+new+trendy+vegetable/article.do)

Dairies change milk testing procedure

Date: Fri, 27 Oct 06

Story Text

British dairies are to change the way they test their milk following a revision in EU procedures.

The Food Standards Agency (FSA) said that antibiotic testing along with other methods must change following a clash between the agency, the European Commission (EC) and the Bowland dairy.

"Where raw milk gives a positive result to an antibiotic screen test, the food business has two options," the FSA states.

"These are either to carry out a chemical confirmatory test that will identify whether or not any antibiotic exceeds the maximum residue level; or to reject the milk and dispose of it as an animal by-product."

Previously, when a milk sample failed the initial rapid test upon delivery to a liquid dairy, the FSA allowed a second screening test to see if it is safe for cheesemaking, Farmers Weekly states.

Now the agency has written to local authorities informing them of the changes to this procedure, along with the need to demonstrate that interface milk is fit to drink, cheese recovery is approved and burst cartons treated hygienically.

In return, the EC said that it would undertake a risk assessment of cheese recovery operations and expressed its interest in the possibility of developing a rapid test which detects all antibiotics.

[Further information](http://www.fwi.co.uk/Articles/2006/10/27/99171/Food+Standards+Agency+succumbs+to+EU+pressure+about+milk.html)

Ginsters launches supplier academy

Date: Fri, 27 Oct 06

Story Text

The UK's first agricultural academy for its suppliers has been set up by Cornish food manufacturer Ginsters, notable Cornish pastry makers, according to a Plymouth Herald report.

The food academy was launched at a Lanhydrock Golf Course event attended by 20 reps from the farming industry.

The actual aim of the academy is to "maximise yield" and while improving the quality of food.

Ginster's purchasing manager Laurence Oldman said they wanted farmers more involved in their supply model.

"We'll also help farmers modify some of their goods, for example by introducing higher levels of protein by growing selective varieties of milling wheat," he added.

The company maintains a local-supplier-only policy and the move will reinforce that policy to grow the company.

"The academy marks a departure from the traditional manufacturer-supplier relationship, and, although Ginsters' local sourcing policy has been in place for some time, the move confirms the company's long-term commitment to it," Mr Oldman added.

further information

Tough junk food labelling and advertising rules needed says study

Date: Fri, 27 Oct 06

Story Text

Improvements in health education alone will not be enough to stem the obesity "crisis" sweeping the EU, a new report has warned, calling for tough new measures.

The two-year University of Sussex study said that explicit food and drink labelling and bans on TV advertising will be required to reverse the continent-wide trend.

In an indication of the scale of the issue, the report also called for major rethinks of education, transport and planning policies.

"Just telling people how to be more healthy will not solve the growing problem of obesity in the UK," said project leader Professor Erik Millstone.

"The UK and other European governments need to take several steps to make it much easier for citizens to have healthier diets and lifestyles.

"A coherent set of government policies is needed, or the problem will only get worse."

The report noted that there was a broad consensus across the food industry of the need for detailed labelling of products, and growing support for some limits on advertising.

further information

New frozen goods packaging developed

Date: Fri, 27 Oct 06

Story Text

A unique vacuum-forming storage product has been developed that could result in lower costs, less waste and higher food quality.

BorForm, created by the Borealis plastic solutions company, uses an easily transportable film-based material to store frozen foods, removing the excessive waste associated with cardboard and laminate packaging materials.

Borealis describes the product as being mainly intended for both five to 20 kilo transport and long term storage packaging, but say that the qualities of the material are such that it is also suitable for consumer packaging.

The company declares that the "potential for leakage, possible contamination and handling-related damages are drastically cut". Products are able to be stored for 12 months longer than in cardboard storage, with no reduction in quality.

"With its full safety approvals and superior performance compared to board and laminates at frozen conditions, we are looking forward to seeing our latest film innovation in warehouses and supermarkets for many years to come," said Borealis application marketing manager Ole Jan Myhre, speaking about the breakthrough.

The problem of packaging waste has lead supermarkets such as Asda to recycle increasingly high proportions of its discarded material. The chain announced this week that its store in Canford Heath, Dorset, will become the first supermarket to recycle all of its waste rather than sending it to landfill.

Guinness to trial red version

Date: Thu, 26 Oct 06

Story Text

Guinness has confirmed that it is developing a new red version of its famous drink.

According to the company's blog, the drink will use lightly roasted barley to give it a kind of rich red colour.

The drink will have a well balanced and bitter-sweet taste and will retain its traditional hallmarks

such as a two-part pour and a creamy head.

A company spokesperson said: "We are expecting to trial Guinness Red in a limited number of pubs in Britain in the coming months, however no decision has yet been made with regards to the details of this test."

The new drink will be the first new product from the brand since Guinness Extra Cold and Guinness Draught in Bottles were launched in the late 1990s.

Guinness is now brewed in almost 50 countries and enjoyed in 150.

[Click here for more information](http://www.guinnessblog.co.uk/blogs/guinnessblog/archive/2006/10/25/836.aspx)

French vineyards turn to low alcohol products

Date: Thu, 26 Oct 06

Story Text

French winemakers that cannot sell their wine are turning their grapes into something that sells, according to reports.

An exposition at the International Food Fair in Paris shows a series of derivatives for the vineyards whose wine cannot be given away in the shrinking market.

Wine sales are slipping at alarming rates in France, and New World alternatives have pushed the plunk out of the market.

Grape soda, coolers and low-alcoholic wines are being presented at the Food Fair in an attempt to preserve the French winemakers from bankruptcy.

A state-run program is behind the new drinks, since the National Institute of Agronomic Research went beyond their original mandate to develop wines with less alcoholic content. Instead, they introduced an entirely new product line for the French market.

The US, South Africa and Australia have all significantly boosted their exports since 2000 and in many regions, there is industry growth.

[Further information](http://www.timesonline.co.uk/article/0,,13509-2421623,00.html)

Pepsi unveils 'strongest innovation lineup ever'

Date: Thu, 26 Oct 06

Story Text

PepsiCo North America held a meeting for investors earlier this week, in which it unveiled a number of new products.

The company's CEO, John Compton, described the new products as "the strongest lineup of brand innovation we have ever had at Pepsi".

Perhaps unsurprisingly considering current consumer concerns, the general theme surrounding the innovations seems to be healthfulness.

Many of the new products, which include a caffeine-free, vitamin-infused carbonated drink, a "simple luxury" fruit drink, powdered fitness water and green tea concepts, are aimed at health-conscious consumers and fitness buffs or come under the 'functional food' umbrella.

A new line of vitamin-infused beverages will include chromium for example, which some researchers believe can boost a person's metabolism and promote weight loss.

Ms Hudson, chief executive of PepsiCo North America, told investors that the company intends to focus on creating consumer demand with product innovations, rather than concentrating on price promotion.

Further information

UK food and drink exports on course for Â£10bn says report

Date: Thu, 26 Oct 06

Story Text

Exports of food and drink from the UK over 2006 are on-target to break the Â£10 billion barrier for the first time, export marketing consultancy Food from Britain has claimed.

The estimate was delivered in its first-half of 2006 update, with exports over the period up on the same period of 2005 to Â£4.8 billion.

With growth projected to continue, full-year earnings are expected to reach Â£10.2 billion, with exports to both EU and non-EU countries expanding.

"This year marks an encouraging time for Britain's food and drink exporters," said David McNair, chief executive of Food from Britain, reports Meat Info.

"As meat exports continue to recover we will no doubt see further record-breaking performances."

British beef exports are predicted to rise to Â£23 million over the year.

Further information

ID card scheme proposed to tackle kids' desire for junk food

Date: Thu, 26 Oct 06

Story Text

In an attempt to cut down on the amount of junk food its pupils buy at lunch times a Cumbria school has proposed introducing an ID card scheme in cooperation with local food outlets.

Victoria High School in Ulverston wants to introduce a system whereby pupils who are in the town during their lunch break would have to produce an ID card to prove they are allowed to be there and buy food, the North West Evening Mail reports.

"The idea is that we issue photo identity cards to all of our students who are allowed into Ulverston town centre between 12.30pm and 1.25pm," the school said in a letter to Ulverston's Traders' Association, asking them to cooperate with the scheme.

"When students come into shops and cafes asking for food, your staff can ask them to produce this ID and be secure in the knowledge that they are serving the correct and appropriate students."

If approved the ID cards will be issued to year 11 and sixth form students who are allowed to be in the town.

Younger students will not be served and it is hoped that such a policy will force more students to eat healthier food in the school canteen.

It is also hoped the policy would prevent the need for job cuts in the school's kitchen.

Telford & Wrekin Council in Shropshire have just reported that fewer than a third of pupils in the borough using the school canteen, a fall of three percent in a year despite a price freeze and more healthy meal choices on offer.

In April 2005 the then education secretary, Ruth Kelly, announced Â£220 million to improve the ingredients in school meals and ensure that a minimum of 50p per pupil was spent on meals.

<http://www.nwemail.co.uk/news/viewarticle.aspx?id=427273>
>Further information

The FDIN is holding a seminar on Children's Products on November 15th. <http://www.fdin.co.uk/seminars/cfad.html>> Click for further information on the Children's Products Seminar

Fashion for fin soup puts sharks at risk

Date: Thu, 26 Oct 06

Story Text

The new trend for eating shark fin soup means that some species of the fish are being put at risk, according to a new report.

The desire for the fashionable new dish is such that the number of sharks being killed is three or four times greater than expected, research from Imperial College London's Division of Biology shows.

The soup has become popular in the western world following years of success in China, where shark fin is regarded as a luxury food on a par with caviar. That sentiment has now spread to Europe and the US, where a bowl serving four people can cost up to \$100 (Â£53).

As with many other luxury fish dishes, shark fin soup has become renowned for the extensive preparation that the dish requires. Top chefs can spend several days simmering the fin's fibres in

order to soften it up before serving.

With the soup experiencing an upsurge in demand, many sharks are being caught using unregulated and unreported methods.

Blue shark, hammerheads and silky sharks are among the most popular choices for diners, with those species accordingly being most at risk of being killed for their fins.

[Further information](http://www3.imperial.ac.uk/newsandeventspggrp/imperialcollege/newssummary/news_25-10-2006-16-36-10?newsid=2835)

The FDIN is holding a seminar on Children's Products on November 15th. For further information on the seminar, [click HERE](http://www.fdin.co.uk/seminars/cfad.html).

Fish processor launches website to back new brand

Date: Wed, 25 Oct 06

Story Text

Johnson Sustainable Seafoods has launched a new website to help promote its sustainable fish brand.

No Catch! Just Cod was launched earlier this year, aimed at health conscious shoppers who take an ethical approach to their food selection.

The fish is farmed in Shetland and comes from a sustainable source, thereby not contributing to diminishing fish stocks in the ocean.

Karol Rzepkowski, Johnson Sustainable Seafoods' managing director, told Fish Update: "The new website communicates to visitors the importance of sustainable fishing practices in a way that is both engaging and entertaining.

"In line with the No Catch! Just Cod brand, this website will appeal to a very wide range of consumers young and old," he added.

The new website provides details on how the fish are looked after, along with information on the issues surrounding sustainable cod farming.

[Further information](http://www.fishupdate.com/news/fullstory.php/aid/5655/Johnson_Sustainable_Seafoods_launches_new_interactive_website.html)

New firm produces 'unique-flavoured' lamb

Date: Wed, 25 Oct 06

Story Text

A farming couple have launched a new food business, producing lamb and beef in the fells.

Mark and Clare Hodgson, who are National Trust tenant farmers, have formed Wasdale Fell Meats, according to the News and Star.

The business produces Herdwick lamb from sheep farmed on the fells for generations, as well as Galloway beef from cows which were introduced recently to help regenerate grass in the area.

"Our Herdwicks are reared out on the hillside for most of the year," revealed Mr Hodgson.

He told the newspaper: "The flavour of the Herdwick is unique and the fact that our stock is grazed on wild grasses, herbs, heather and mosses makes it even more delicious."

Mr Hodgson added that the beef obtained from the herd is "succulent and rich in omega 3 oils".

Omega 3 is an essential fatty acid, found mainly in oily fish. The Food Standards Agency recommends eating at least one portion of oily fish each week to maintain health.

[Further information](http://www.wasdalefellmeats.co.uk)

Wicken Fen to develop 'super sausage'

Date: Wed, 25 Oct 06

Story Text

A Scottish manufacturer is working with Sainsbury's to create new products, as well as securing a deal for a number of its existing lines to feature on the supermarket's shelves.

Wicken Fen, which specialises in gourmet foods, is to supply several of its chilled foods to the supermarket, the Edinburgh Evening News reports.

In addition, the company is due to start developing a so-called 'super sausage', along with other products to be launched next year.

The super sausage will be an example of a 'nutrient dense' product, which contains a high proportion of nutrients in relation to calorie content.

Paul Weeks, the company's managing director, told the Evening News: "As consumers realise how empty of nutrients much of the food they eat is, they will look out for nutrient dense foods to ensure that they are eating all the vitamins and minerals they need."

[Further information](http://edinburghnews.scotsman.com/business.cfm?id=1580652006)

Crown can wins packaging accolade

Date: Wed, 25 Oct 06

Story Text

The 2006 UK Packaging Award has been awarded to Crown Food Europe for its Waistline low-calorie foods can.

The distinctive packaging, which takes an hourglass shape, won the metal packaging category and was also highly commended in the technical innovation category at the awards ceremony in Birmingham last month.

"Crown is honoured to be recognised with this award," said Steve Thomas, marketing manager

of Crown Food Europe.

"It clearly demonstrates how creative package design can support a brand and provide a powerful platform to differentiate products from the competition."

The winning can was created for Crosse & Blackwell and is designed to visually reinforce the healthy credentials of the brand, while the decorative shrink sleeve enhances its shelf appeal.

In addition, the packaging can be used on existing processing machinery, while consumers benefit from a steel easy-open end.

[Further information](http://www.prnewswire.co.uk/cgi/news/release?id=182341)

Baker reveals "excellent" processing unit

Date: Wed, 25 Oct 06

Story Text

A new muffin-processing unit has made life easier for one of the UK's leading bakery manufacturers.

Baking Solutions spent £100,000 on new equipment from Turbo Systems and is already confident that the money was well spent.

The bakery manufacturer supplies muffins to over 300 outlets throughout the UK and needed an injection system which would be capable of meeting demand and ensuring a high level of quality.

Commenting on the system, Baking Solutions' special projects manager Andy Bastable said: "It is very compact, therefore freeing up factory floor space, the throughputs are very high and the back up service and training have been a real bonus."

Muffin batter is deposited in rows of four onto trays prior to baking. The trays are then cooled and indexed before flavours and sauce textures, including blueberry, lemon and chocolate chip, are injected into the muffins.

Mr Bastable described the muffin line's performance as "excellent" and revealed that it is now working to full capacity.

[Further information](http://www.manufacturingtalk.com/news/tuo/tuo108.html)

Space-age food sticks to tempt would-be astronauts

Date: Wed, 25 Oct 06

Story Text

A food item originally created for astronauts has been re-launched into the consumer arena.

Space Food Sticks, which were developed in the 1960s for Nasa, are energy bars which were taken on early space missions.

The snacks are now available from Retrofuture Products in a new, low-calorie format in

chocolate and peanut butter flavours, providing a balanced formula of proteins, carbohydrates and fat.

Company president Eric Lefcowitz said that fans of the original snacks would love the taste of the unique treat.

"Space Food Sticks were a cutting-edge product for their time and we wanted to continue that tradition by offering a product that allows people to indulge without over-consuming," he revealed.

The original sticks were popular additions to lunch boxes during the early stages of space exploration and, with their 21 calorie tag, the new treats are likely to meet the approval of modern-day mums.

Further information

'Reliable and accurate' pumps benefit oyster farmers

Date: Wed, 25 Oct 06

Story Text

Oyster farmers can now benefit from KNF Flodos' Stepdos pumps, which help promote the growth of microalgae.

A popular food, oysters are widely cultivated to help meet demand but the larvae require a steady flow of microalgae as food.

Researchers at the French Research Institute, Ifremer, are now using Stepdos pumps to cultivate the microalgae, as they help to maintain a flow of nutrients through the water.

Gaul Bougaran, head of the microalgae cultivation project, said that the research team was very pleased with the pumps, describing them as "reliable and exceptionally accurate".

"Oysters are very popular in France and their cultivation is a big industry, so we grow microalgae to feed the oyster larvae in hatcheries," he revealed.

"We rely on the Stepdos pumps to maintain a very accurate and consistent flow of nutrients to the photobioreactors, continuously for up to three months," Mr Bougaran continued.

"If the flow rate changes, all the results will change, so it is critical to have the best possible accuracy."

Mr Bougaran added that the plastic pump heads are essential, as they eliminate the problem of corrosion.

Further information

Fresh pork sales up in Scotland

Date: Tue, 24 Oct 06

Story Text

Consumption of fresh pork has increased by three per cent in Scotland, new figures have shown.

Independent research company TNS has revealed that consumption has increased to 10,774 tonnes, primarily as a result of consumers making more frequent visits to the shops, the Scottish Food and Drink website reveals.

The research also revealed that, although the majority of pork eaters are still over the age of 45, a growing number of 25 to 34-year-old males and 35 to 44-year old females are now choosing to eat the meat, indicating that pork is becoming popular among groups who would traditionally have chosen other meats.

The majority of Scottish consumers now recognise the versatility of pork and 85 per cent believe it to be a good quality meat.

However, consumption north of the border is still lagging behind England, with the average Scottish consumer eating 45 grams of fresh pork each week, compared to 61 grams in England.

[Further information](http://www.qmscotland.co.uk/news/news-story.php?id=598)

Entrepreneur sees future in truffle farm

Date: Tue, 24 Oct 06

Story Text

Truffles are one of the most expensive culinary delicacies in the world and supply is currently far from meeting global demand.

As a result, British entrepreneur Dick Pyle has decided to set up a truffle farm in Gascony, France, from which he will supply restaurants in London and America, the Independent reports.

The valuable Perigord truffles grow in the roots of oak trees and currently sell for around Â£2,450 per kilogram in New York and London.

Mr Pyle is inviting investors to buy a tree for Â£135. They then pay an additional Â£35 upkeep charge each year and can either keep the truffles under their tree or take a share of money in a pooling scheme.

The businessman told the Independent: "Our truffles can be shipped in a day to the restaurants of London, or packed and shipped to America."

[Further information](http://news.independent.co.uk/business/news/article1919015.ece)

Wintery benefits of Vitsmart promoted

Date: Tue, 24 Oct 06

Story Text

Vitaminsmart's new drink, Vitsmart, is being positioned as the ideal drink to fight off winter illnesses.

The water-based drink, which contains vitamins and natural extracts, is said to help rehydrate, while boosting energy levels and aiding the body to fight colds.

"Vitsmart offers a new choice of drink which is tasty and has added health benefits," commented Chris Pomeroy, managing director of Vitsmart.

"Our drinks are for busy people who want to keep doing what they are doing, but put a bit of goodness back into their bodies, which is especially important during the winter months when people can become rundown and more open to catching colds and flu."

One 500ml bottle of Vitsmart provides 50 per cent of the recommended daily allowance of various vitamins and contains Echinacea and guarana herbal extracts, both of which are beneficial over the winter months.

The drink also contains ginkgo, ginseng and hibiscus and is available in citrus fruit, passion fruit & orange, and forest fruit varieties.

Further information

Ribena moves forward with marketing push

Date: Tue, 24 Oct 06

Story Text

The popular Ribena juice brand is due to benefit from an £8.5 million marketing campaign, including new television advertising.

Owners GlaxoSmithKline said yesterday (October 23rd) that the brand will receive new packaging in 2007, to coincide with the launch of a new 'superfruit' flavour.

A pomegranate and raspberry variant will be added to the portfolio, which includes the original blackcurrant flavours as well as more recent cranberry and blueberry additions.

Anne MacCaig, Ribena marketing director, told the Just-Drinks website: "In 2007 our £8.5 million marketing campaign will focus on the unique taste of Ribena, celebrating the range of superfruit flavours that now make it into Ribena and building excitement around the brand amongst retailers and consumers alike."

The company also recently announced that it plans to put guideline daily amount (GDA) information on its bottles next year as part of a move to assure consumers of the health benefits of the products.

Further information

Record-breaking summer affects shopping choices

Date: Tue, 24 Oct 06

Story Text

Consumers are still seeking out foods which are typically associated with the summer season, with many exchanging autumnal foods for ice-cream, salads and cold meats.

According to industry insiders, the record-breaking weather recorded in September has affected people's dining decisions and led to people postponing warming winter foods.

A spokesman for Waitrose told the Western Mail: "The mild weather has certainly been reflected in people's shopping habits.

"Customers are clearly enjoying the long Indian summer and the food they are eating is more typical of the warmer months than the autumn."

The supermarket revealed that sales of cold meats are currently 18 per cent higher than during October 2005, while consumers seem less keen than usual to purchase hot puddings, with summer desserts being 25 per cent more popular than this time last year.

Sales of sushi, feta cheese and ice-creams are also noticeably higher than last year, the Western Mail reports.

[Further information](http://icwales.icnetwork.co.uk/0100news/0200wales/tm_headline=-pass-the-ice-cream-and-picnic-basket---we-re-not-ready-for-autumnal-food-&method=full&objectid=17980534&siteid=50082-name_page.html)

Omega-3 enriched eggs shown to improve health

Date: Mon, 23 Oct 06

Story Text

Eggs which are enriched with omega-3 can help to improve blood triglyceride levels and heart health, according to researchers.

Researchers Emily Rose and Bruce Holub of Canada's University of Guelph recently published the findings of a trial in Food Research International, according to Medical News Today.

They found that breakfasting on liquid eggs enriched with the fatty acid could reduce the level of triglycerides in the blood by 32 per cent.

In addition, the enriched eggs brought about a 37 per cent decrease in the triglyceride/HDL-cholesterol ratio and helped to reduce blood pressure.

Large amounts of triglycerides in the blood and high blood pressure have been linked to heart disease and stroke in previous studies.

"The results of the study support enriched eggs as an excellent vehicle for the delivery of omega-3 and, given their broad appeal, eggs have the potential to bridge a critical nutritional gap that exists in the north American diet," Mr Holub commented.

"Use of this liquid egg product as a functional food could serve as a dietary intervention for managing the risks associated with cardiovascular disease," he added.

[Further information](http://www.medicalnewstoday.com/medicalnews.php?newsid=54811)

Researchers take the heat out of food sterilisation

Date: Mon, 23 Oct 06

Story Text

Food scientists are currently researching methods of reducing food-borne pathogen levels in a bid to find treatments that are less damaging than traditional heat treatments.

Although thermal treatments are effective in food sterilisation, they can be time-consuming and expensive, as well as affecting the quality of the resulting product.

Scientists at the US Agricultural Research Service (ARS) have therefore been looking at an array of alternatives, including high-pressure processing, pulsed electric fields, ultraviolet light and irradiation, Agricultural Research magazine reports.

Howard Zhang, lead researcher at the Food Safety Intervention Technologies Research Unit, revealed that the team is investigating a number of technologies developed elsewhere, as well as some of its own techniques.

"Our work has improved food safety by enabling the food industry to make better decisions about how to reduce or eliminate food-borne pathogens," he explained.

One of the methods under investigation is high-pressure processing (HPP) treatment, which involves pressures vastly exceeding those found at the bottom of the ocean.

Just two to five minutes of such pressure has been found to kill most vegetative micro-organisms found in foods and ARS research has revealed that treatment at 25 degrees Celsius can reduce E. coli in tomato juice and liquid eggs.

[Further information](http://www.ars.usda.gov/is/AR/archive/oct06/food1006.htm)

Polymer expert unveils packaging advances

Date: Mon, 23 Oct 06

Story Text

The global performance polymer producer Kraton Polymers has revealed its latest developments in the manufacture of tie layers.

The firm uses functionalised hydrogenated styrenic block copolymers to make tie layers, which are used to bond materials together in packaging applications such as stand-up pouches.

According to Kraton, the new technological advances should provide new capabilities for the industry as well as increasing processing efficiency.

"Food manufacturers are continually looking for ways to extend the life of their products and cut down manufacturing costs," said Kevin Fogarty, executive vice-president of Kraton.

"With Kraton's focus on new tie layer technology, we believe they will now be able to produce stronger, more cost-efficient packaging solutions."

Mr Fogarty also emphasised the firm's commitment to research and development and said that Kraton was "committed to bringing innovations to the packaging and films market".

Further information

Cargill launches healthy oils

Date: Mon, 23 Oct 06

Story Text

European fats and oils supplier Cargill Refined Oils Europe has launched a new range of oils for the par frying industry.

The Dufry product range offers a reduction in saturated fatty acid (SFA) levels of up to 70 per cent, as well as trans-fatty acid levels below two per cent, making them ideal for manufacturers seeking to meet consumer demand for healthier products.

Gaetan Heynderickx, Cargill's technical account manager, said that the firm's customers faced a "big challenge" to meet market demands but said that the new range of products resulted in low levels of saturated and trans-fatty acids, while still maintaining stability, crystallisation, smell and taste.

"This will allow our customers to change to the use of these healthier frying media without compromising end product quality," he explained.

The five new products use only non-hydrogenated products and have been successfully trialled in extensive tests in the Netherlands.

Further information

EU considers end of milk quotas

Date: Mon, 23 Oct 06

Story Text

The controversial system of milk quotas could be scrapped, according to Mariann Fischer Boel, the EU's agriculture commissioner.

Ms Fischer Boel said that the European Commission may discuss an end to the quotas, Reuters news agency reports.

At present, any member state which produces more milk than its quota allows is required to pay a fine, which is calculated according to the amount of excess milk produced.

Nine out of the 25 nations are due to pay a combined total of €377.1 million, with Italy facing the largest fine for the fourth consecutive season.

According to Reuters, Ms Fischer Boel told reporters at an agricultural forum in Italy that commissioners were aware of over-production.

"I think we should take the opportunity to have a discussion with the member states if there could be a majority to get rid of the quota system," she reportedly said.

Further information

Dairy producers receive Tesco boost

Date: Mon, 23 Oct 06

Story Text

Tesco has announced that it will pay for the costs of organic inspections and technical support for both new and existing organic dairy farmers for the next three years.

The move will provide each member of the Organic Milk Suppliers Cooperative (OMSCo) with around Â£400 per annum and should help to build long-term relationships between the supermarket giant and its suppliers.

"This announcement is a huge boost for organic dairy producers and we are delighted that Tesco has chosen to develop this initiative with OMSCo," said Nicholas Saphir, executive chairman of the cooperative.

Mr Saphir added that the step would give producers "the confidence to invest in more production to meet the increasing demand from Tesco's customers".

According to Tesco, demand for organic dairy products has been increasing by 45 per cent year on year and Kari Daniels, the supermarket's chilled food director, said that it was therefore "essential that we support the next generation of organic producers".

Further information

Researchers investigate food processing alternatives

Date: Mon, 23 Oct 06

Story Text

Food processing techniques have raised flags lately because of the increase in quality disruptions but researchers are developing some very viable alternatives to traditional thermal processing techniques.

Food safety concerns were a key concern for looking at non-thermal techniques to destroy harmful pathogens on food.

Thermal processing has been known to destroy quality of food that requires processing, but high-pressure processing, ultraviolet light, irradiation and pulsed electric fields are all undergoing tests that could see some of them used as thermal alternatives.

High-pressure processing that applies 80,000-130,000 pounds for two to five minutes could kill most vegetative microorganisms.

HPP significantly reduces E. coli populations in tomato juice and whole eggs and research director Howard Zhang is optimistic about the possible alternatives to costly thermal techniques.

"We hope to develop pressure technology that is cheaper and more effective against spores," he concludes.

Other non-thermal options seemed similarly promising, killing organisms successfully in a number of different liquid foods.

 Click here for more information

Jacobsen beers come to the UK

Date: Fri, 20 Oct 06

Story Text

Carlsberg is to bring a new selection of speciality beers to the UK.

The launch will mark the first time that beers from the premium Jacobsen range have been made available outside of Scandinavia.

The range was originally introduced in Denmark last year, responding to an increased consumer interest in premium beer products and in complimenting food with beer.

Now two beers from the range, Saaz Blonde and Bramley Wit, are to be sold in Britain in 750ml bottles before the end of the year.

The Saaz Blonde is 7.1 per cent ABV and is a traditional-style Belgian blonde beer, while the Bramley Wit will be less strong at 4.6 per cent ABV.

The Jacobsen range has been named after Carlsberg's Founder JC Jacobsen and will be marketed towards consumers aiming to enjoy them with food.

Marketing director for Carlsberg UK Darran Britton said: "They are brewed using the very best ingredients, so we feel that Jacobsen really defines the essence of Carlsberg and our brewing heritage.

"Saaz Blonde and Bramley Wit are both premium speciality beers which will appeal to the discerning beer connoisseur."

 Click here for more information

Sainsbury to boost dairy innovation

Date: Fri, 20 Oct 06

Story Text

Dairy farmers have partnered with Sainsbury to form a 450 farmers-strong alliance that will dedicate itself to innovating the dairy industry.

The newly formed Sainsbury Dairy Development Group (SDDG) will provide the 420 million litres of milk Sainsbury requires yearly and will focus on "strengthening links" and "improving transparency."

The dairy farmer members are all part of the strategic alliances of Robert Wiseman Dairies and Dairy Crest.

Andy Bloor, chairman of the Wiseman Milk Partnership said they are thrilled about the alliance and creating efficiencies in the industry.

"Whilst this is not a panacea to meet all of the challenges facing dairy production, it makes absolute sense for us to work in an integrated manner, and this can only be good news," he said.

The Milk Development Council is glad of the increased concern over the future of the industry and said: "Farm margins have to increase to ensure a viable industry in the future, but there are ways of doing this that can benefit all in the supply chain."

Further information

Cognis develops non-hydro fat emulsifier

Date: Fri, 20 Oct 06

Story Text

Cognis Nutrition & Health has announced the development of a new emulsifier system, which offers food makers a way of using non-hydrogenated fats in whipping agents.

The speciality chemicals and nutritional ingredients company claims that the new Lamequick CE 7203 product offers "deliciously creamy textures with non- hydrogenated fats" for modern desserts, such as cakes, mousses and ice creams.

The Lamequick emulsifier system keeps cake fillings light, stable and creamy for a long time under a range of conditions and temperatures and ensures that mousses and other aerated desserts have the correct volume, a firm texture, and a pleasant feel in the mouth.

Cognis product group manager for food ingredients, Friedrich Kielmeier, commented: "Cognis Nutrition & Health is able to offer a regular stream of product innovations on the basis of decades of experience in food technology, and specifically in the processing of high-quality raw materials."

The new Lamequick whipping agent, which is easy to use and healthier, is becoming the choice for many food manufacturers, offering functional benefits with non-hydrogenated fats. Cognis claims that it is a market leader, combining health benefits with excellent performance.

Further information

Government to study food miles

Date: Fri, 20 Oct 06

Story Text

The Department for Transport (DfT) has reportedly commissioned a number of key surveys into food and drink transport in a bid to assess the real cost of 'food miles'.

The government is keen to reduce the distances food travels around Britain and the latest surveys are part of a concerted effort to reduce traffic congestion, pollution and CO2 levels in the country.

As part of the DfT strategy for Sustainable Distribution, the department has appointed SCALA Logistics Consulting to assess the efficiency of the transport of food and drink in England.

The overall cost of food miles is becoming a major environmental issue and the surveys will explore the transportation of food and drink by manufacturers, retailers or logistics companies.

"Within the food industry, quality, especially in fresh produce, often means travel from distant areas where produce is in season, and frequently means additional packaging to ensure unblemished condition," SCALA managing director, John Perry, said.

Mr Perry notes that a "safe, reliable and environmentally friendly transport system" for food and drink is becoming increasingly problematic and vehicle efficiency will play a key role in its success. The DfT and SCALA are encouraging companies across England to participate in the studies, which will pool data and make recommendations.

Farmers Weekly launched a Local Food is Miles Better campaign early this year aimed at promoting local produce and reducing food miles in Britain and the latest DfT surveys follow similar research in 1998 and 2002.

[Further information](http://www.prweb.com/releases/food/miles/prweb453093.htm)

EC proposes mandatory rice testing

Date: Fri, 20 Oct 06

Story Text

The European Commission is to suggest that all imports of US long grain rice should be tested for unauthorised GMOs.

EU officials have proposed this after US authorities failed to reach an agreement over a common sampling and testing method.

It was hoped that such a protocol would ensure that consignments to the EU would remain free from unauthorised GM rice LLRICE601.

However, a month ago, samples of LLRICE601 were found in a shipment of US long grain rice even though it had been certified free from the unauthorised GMO.

Now, any US long grain rice imported to EU countries will be tested again by the member state.

These tests will also have to take into account recently discovered LLRICE62, which has been found by French authorities.

[Further information](http://biz.yahoo.com/prnews/061019/dcth505.html?.v=1)

National regulators begin to scrutinise EU food health claims

Date: Fri, 20 Oct 06

Story Text

National regulators across the EU have begun gathering health claims that food companies would like to see standardised and approved for use across Europe.

Agencies such as the UK's Food Standards Agency (FSA) have been instructed to gather scientifically-accepted health claims for eventual inclusion on a list of assured claims.

Member states have a further 12 months to gather the claims, which will then go before an EU standing committee for consideration for entry on a long-list.

"To be eligible for consideration, claims must be based on generally accepted science and relate to the role of a nutrient or other substance in growth, development and functions of the body, psychological and behavioural functions or slimming and weight control," said the FSA.

It added that all claims should be referenced to scientific research to support it and the product's conditions of use.

[Further information](http://www.foodnavigator.com/news/ng.asp?id=71405-eu-health-fsa)

Innocent unveils first natural strawberry drink for children

Date: Thu, 19 Oct 06

Story Text

Health food firm Innocent has unveiled a new drink in its range for children, which is claims it the first pure strawberry fruit drink on the market.

Simply titled 'strawberries, blackberries & raspberries', it joins 'oranges, mangoes & pineapples' and 'apples and blackcurrants' in the kids' range.

The company says it was at first difficult to get a taste that children would find palatable, particularly given the prevalence of artificial strawberry flavours in other companies' products.

"One of the challenges of making it was that kids eat/drink so many synthetically strawberry flavoured things that their perception of what 'strawberry' tastes like can be difficult to meet with real fruit," the company notes on its blog.

Innocent prides itself on not using sweeteners and additives in their drinks, something that has become almost a matter of pride for the firm as well as an enormously successful business

strategy.

The company has grown from its three founders to over 100 employees today, with an annual turnover of £75 million.

[Further information](http://www.innocentdrinks.co.uk/)

Sonic wave processing looks for expansion

Date: Thu, 19 Oct 06

Story Text

Pursuit Dynamics, a fast-growing UK firm, is looking to continue expanding its supersonic shockwave technology into the food and drinks industry.

The company developed its PDX system to offer a single solution to a company's heating, mixing and homogenisation needs.

This system "which has no moving parts and does not need specialist cleaning" allows food preparation processes to be completed far quicker, with the company claiming a higher quality of end product.

"The commercialisation of our technology for applications in the brewing industry has made rapid progress. Our wort boiling technology has recently been successfully commissioned in full scale production trials at a UK site of one of the world's largest brewers," the company said in a recent trading statement.

"It is our intention to develop a range of PDX products for the brewing industry and to use the infrastructure created for [our subsidiary] PPE to secure direct sales of equipment from the brewing industry," the firm added.

Pursuit Dynamics reports half-year revenues rising from around £40,000 in the six months to September 2005 to over £900,000 in the past six months.

The process is facilitated by a regulated flow of steam, which creates a supersonic wave on exit that the operator can control.

[Further information](http://www.pursuitdynamics.com/index.php)

FDA imposes record-keeping rule

Date: Thu, 19 Oct 06

Story Text

A new rule will come into effect next year requiring records to be kept to prove a company did not use banned parts of animals, reports foodproductiondaily-usa.com.

The US Food and Drug Administration (FDA) will enforce the rule from January 9th, requiring both cosmetics and food companies to keep manufacturing records.

The law is aimed at completely eradicating any use of banned animal substances and comes in

response to concerns over health threats such as BSE.

"We believe that records sufficient to demonstrate the absence of prohibited cattle materials in human food and cosmetics are critical for manufacturers, processors, and FDA to ensure compliance with the ban on prohibited cattle materials," foodproductiondaily-usa.com reports the agency as saying.

Companies affected by the changing rules must be able to supply full records of animal parts and other products used in manufacturing to the FDA.

The agency reserves the right to remove records from a company's premises for copying and assessment.

[Further information](http://www.foodproductiondaily-usa.com/news/ng.asp?n=71248-fda-srms-bse)

Poultry industry approves salmonella test

Date: Thu, 19 Oct 06

Story Text

A new test for salmonella has been given US regulatory approval, according to Strategic Diagnostics.

The company's RapidChek Select system was approved by one of the committees of the National Poultry Improvement Plan (NPIP) for checking food samples for salmonella infection.

This new technology, according to the company, avoids the previous problem of false positives when testing for salmonella, whereby other harmless bacteria interfere with the test.

"Strategic Diagnostics invented the Select technology as a result of direct input from NPIP and other customers experiencing test specificity and sensitivity issues in their salmonella testing programs," said the president and chief executive of Strategic Diagnostics, Matthew Knight.

"Its ability to generate exceptionally accurate results in the most challenging samples, and to do so in a highly cost effective manner, continues to earn us new business opportunities and industry recognition," he added.

In the product's first month on the market four major companies have adopted the system, netting the firm around \$200,000.

The NPIP, among other areas, works to prevent the spread or infection of the pullorum, gallinarum and enteritidis strains of salmonella.

[Further information](http://www.foodproductiondaily-usa.com/news/ng.asp?n=71255-strategic-diagnostics-salmonella-test)

Probiotic US sales to grow 97% by 2010 says report

Date: Thu, 19 Oct 06

Story Text

Sales of single-serve probiotic shots are set to expand 97.4 per cent in the US over the next five years, says new research, pushing the cultured dairy market to \$15 billion a year.

The cultured dairy market was worth \$9.6 billion in 2005, with \$4.8 billion coming from non-drinkable yoghurt products, said the Packaged Facts report.

Increased attention on health issues as well as increasing innovation in developing new flavours, packaging and marketing has driven the growth, said the report.

"In the last five years, yogurt production has increased 49 per cent and sales have benefited most from the increased marketing of health benefits," said Dan Montuori of Packaged Facts.

"While the market has reached a certain level of maturity, there is still great potential for growth with the expectation that US consumption rates will approach those of Europe which are currently four to five times higher."

[further information](http://www.packagedfacts.com/pub/1209583.html)

Tyrrells launches honey parsnip chips

Date: Thu, 19 Oct 06

Story Text

Tyrrells has expanded its Root Vegetable Chip range with a new Honey Glazed Parsnip Chips product.

The chips are already a gold medal winner at the Guild of Fine Food Retailers Great Taste Awards and are made on the Hertfordshire farm, Tyrrells Court.

Owner and founder of Tyrrells, Will Chase, said that the company was proud to be one of the first to introduce discerning snackers to root vegetable chips.

He said: "We select the very finest ingredients and use cooking and seasoning methods that protect the flavour of the raw product.

"Our Honey Glazed Parsnip Chips will hopefully help our customers add even more interest and variety on-shelf. They're really more-ish!"

The chips will be available in 40g bags, priced at 89p each.

[Click here for more information](http://www.tyrrellspotatochips.co.uk/documents/PressRelease-HoneyGlazedParsnips-TRADEpdf.pdf)

Corn fibre possible alternative to gum arabic as drink emulsifier

Date: Thu, 19 Oct 06

Story Text

Corn fibre gum could prove a possible replacement for acacia gum, or gum arabic, as an emulsifying agent in drinks according to US researchers.

A new paper in the journal Food Hydrocolloids by United States Department of Agriculture researcher Dr Madhav Yadav suggests that corn fibre could prove a viable alternative to gum arabic in the beverage industry.

The reliance on sub-Saharan producers for global exports of gum arabic is a worry for worldwide food producers, particularly as much of the 50,000 tonnes of gum that come to market each year comes from war-torn Sudan.

The perfect edibility of the gum, also known as E-414, makes it ideal for use in the food industry. But Dr Yadav's research suggests that corn fibre gums could prove equally useful and may even be potentially cheaper in drinks and other foodstuffs.

In a trial comparing corn fibre gum with native and modified acacia gum Dr Yadav found that after seven and 14 days the corn fibre's stability was better or equal to the two different gum arabics.

While corn fibre gum is produced from a by-product of the corn milling industry, gum arabic occurs naturally in two forms of sub-Saharan acacia plant, and is produced by the trees as a natural repair for damaged bark.

The potential uses for corn fibre gum are manifest, given that gum arabic is used extensively in the food industry, but also in paints, cosmetics, shoe polishes and even on products like stamps that use lickable adhesives.

Supermarket adds to luxury cheeses

Date: Wed, 18 Oct 06

Story Text

Supermarket Waitrose has added to its range of British and European artisan cheeses.

The pre-packed cheeses have all been produced by small cheese-makers and are designed to form part of a "discerning" dinner party cheeseboard.

Among the European cheeses included in the Top Tier Artisan Cheese Range are the Spanish cheese El Consuelo Manchego at £19.59 per kg, which is exclusive to the supermarket and is made from unpasteurised sheep's milk.

The Swiss Baer Camembert with Truffle Butter, also exclusive to the supermarket, will retail at £4.99 per 180g and is made from milk sourced from locally grazing herds by Lake Luzerene and truffles sourced from Italy.

Other new European additions include the French Gabriel Coulet Petit Cave Roquefort at £2.99 for 100g, the Italian mould-ripened Occelli Tuma d'la Paja at £5.99 for 270g and the Spanish Cano's Membrillo Pure Quince Paste to accompany the cheeses, at £2.29 for 160g.

Among the artisan British cheeses in the new range is the exclusive goat's cheese Moody's Rosary Ash, a three times winner of Best Fresh Cheese at the British Cheese Awards, from a family-owned dairy near the New Forest and retailing at £2.19 for 100g.

[Click here for more information](http://www.waitrose.com/food_drink/features/newproducts/artisancheeses.asp)

Convenient alcohol pouches designed

Date: Wed, 18 Oct 06

Story Text

With consumers looking increasingly for convenience foods, a new product has been designed which keeps shots of alcohol in small, convenient packages.

The Pocket Shot " a flexible stand up pouch " has been created after 70 per cent of respondents to last year's Packaging Trends Report said that packaging was often a determining factor in whether or not to pick a product.

The pouch is made up of three laminated layers, with a film approved by the Food and Drug Administration for contact with alcohol.

The product was created by Jarrold Bachman. He explained: "As someone who loves being outdoors, travelling and sport, I saw an opportunity to develop a product to fit my lifestyle and extend across all demographics from the older golfer to the extreme sport generation.

"Looking at how market demand has exploded for single serve, 'on-the-fly' convenient and easy-to-use products, I wanted to develop something that consumers want and can use anywhere."

[Furhter information](http://www.foodproductiondaily-usa.com/news/ng.asp?n=71327-pouch-flexible-convenience)

Pub sausage praised in food innovation awards

Date: Wed, 18 Oct 06

Story Text

This year's Foodservice Sausage of the Year event has seen a Burnley pub win two out of the three awards.

Fence Gate Inn's pork and black pudding sausage took the top spot, while Owd Lancastrian came in third place in the Best Pub Sausage category.

Qualified master butcher Kevin Berkins set up a sausage-making facility at his pub, The Publican reports.

Mr Berkins said: "It seems everyone loves sausages! We've been serving great homemade food at the Fence Gate for years, but since we started making the sausages we've been getting a lot more publicity."

The competition is run by the British Pig Executive (BPEX), with the entries for the best sausage category being judged by a panel of tasters from industry magazine The Publican.

The Fence Gate has also made it onto the shortlist for the Pub Food Awards 2006, being placed in the Food Innovation and Local Food Champion categories.

[Furhter information](http://www.thepublican.com/story.asp?sectioncode=7&storycode=53169&c=1)

Further information

Dairy must innovate to survive says NFUS

Date: Wed, 18 Oct 06

Story Text

Dairy suppliers must innovate if they are to survive, the National Farmers' Union Scotland (NFUS) has warned.

Suppliers will have to take advantage of all new marketing opportunities if they wish to overcome current hurdles and build a sustainable industry, it said.

Increased cooperation with supermarkets and "significant developments" towards creating a sustainable supply chain had made a difference it said and had to be taken further.

"If supermarkets live up to the warm words in their corporate social responsibility documents, consumer support remains rock solid and we invest astutely in product innovation and greater efficiency, I know there is a strong future," said Jim McLaren of the NFUS.

Union representatives are planning to hold talks with the leading supermarkets soon in an effort to resolve the problems faced by the sector and to raise issues of social responsibility.

Further information

Commercial enzymes don't cause allergies, says study

Date: Tue, 17 Oct 06

Story Text

The debate about commercial enzymes causing allergies in food workers just got more intense, since a Danish study concluded the two are not connected.

Danish authors of the study are confident the previous research linking commercial enzymes to allergies are flawed and said their own study proved the ingestion and inhalation of food enzymes is not a concern in developing allergies to said enzymes.

The authors recruited 400 adults with allergies to test for allergic responses to 19 enzymes before and after high commercial enzyme levels were inhaled.

All who tested positive to allergies in the enzymes were controlled in double-blind tests and were found to have no difference in effects to commercial enzymes as a whole.

The new legislation in Europe to harmonize food enzyme rules will allow certain enzymes to be used for technological purposes, provided they are outlined and labelled on end-user packaging.

Further information

Kale sales rise as consumers look for healthy diet

Date: Tue, 17 Oct 06

Story Text

The vegetable curly kale has seen a boost in sales as more consumers look for a healthier diet.

Sales of the leafy green cabbage have soared by 122 per cent at supermarket Waitrose in the past two years, with many people dubbing it a superfood.

Dieticians say that nutritional benefits of the vegetable include its richness in soluble fibre, folic acid, phytonutrients thought to fight against cancer, energy-releasing B vitamins and antioxidant vitamins A and C.

The vegetable is very versatile and can be prepared in a variety of ways, including steaming, braising and stir-frying.

Waitrose manager Martha Howie said: "The rise in popularity of super-foods such as curly kale are coming about as people are on the look-out for high-quality fresh foods that fulfil their healthy eating requirements, while at the same time being quick and simple to prepare.

"Health really is high on people's shopping lists."

[Click here for more information](http://enjoyment.independent.co.uk/food_and_drink/news/article1876645.ece)

Britvic launches new J2O flavour

Date: Tue, 17 Oct 06

Story Text

The latest [social media](http://www.spannerworks.com/ebooks) site to try and challenge Wikipedia's dominance will be launched by one of the online encyclopaedia's original founders, it has been announced.

Dubbed Citizendium, Larry Sanger's latest project sees him attempting to introduce a more structured reference tool in an effort to avoid the content-based disputes that frequently crop up on Wikipedia itself.

Mr Sanger, who helped set up the pioneering social media Wikipedia website in 2001, left the project in 2002 and later criticised the encyclopaedia, citing its "perceived lack of reliability". Mr Sanger put this fault partly down to the open-access nature of the website, which led to dubious editing by politically motivated groups.

Citizendium, which will itself eventually be open to all potential contributors, is to avoid such controversies by retaining a team of editorial experts, Mr Sanger insisted.

Industry insiders have in turn raised doubts about the reliability of such experts, online media commentator Clay Shirky arguing that they are "highly subject to shifts in context".

Citizendium is due to launch this week to a select group of editors and web users.

Trans fats cut across industry says FDF

Date: Tue, 17 Oct 06

Story Text

Trans fatty acids, or trans fats, are being cut from Â£1.5 billion worth of food products according to the Food and Drink Federation (FDF).

The industry body polled a range of major food manufacturers and found hundreds of household brands were having their levels of trans fats cut.

Products listed by the FDF are containing lower levels of trans fats than before include Mars Bars, Mr Kipling cakes and Hob Nobs.

"The industry is committed to reducing the level of trans fats to as low as is technically possible and has been actively reducing these levels. Many companies through reformulating their products have managed to dramatically reduce the levels over the past two years," said the FDF's director of communications, Julian Hunt.

"While manufacturers are cutting levels of trans fats, we want to dispel the myth that this is a major problem for the UK," he added.

Synthetic trans fats are produced through partial hydrogenation, which can make an oil last longer but has the serious side-effect of making it much unhealthier.

The British Heart Foundation welcomed the news, reports the BBC, calling for it to continue.

[Further information](https://www.fdf.org.uk/pressreleases/secure/press061016-2.pdf)

US FDA close to backing cloned meat and dairy

Date: Tue, 17 Oct 06

Story Text

The US Food and Drug Administration (FDA) is poised to clear the consumption of meat and dairy from cloned animals in what would be a major boost for the technology.

The announcement is expected to be made by the end of the year and has been based on new research indicating that cloned animals do not pose any particular threat to humans.

"Our evaluation is that the food from cloned animals is as safe as the food we eat every day," FDA head of veterinary medicine Stephen Sundlof told the Washington Post.

Cloned barnyard animals have already been created ahead of an anticipated change to the regulations with some firms saying that the consistency of the animals boosts quality.

Other companies remain concerned that the public will not accept cloned animal products however, and have lobbied the FDA to regulate on a breed-by-breed basis.

Other agencies and scientific bodies have also raised concerns, saying that the shortage of research into the field means that safety cannot be assumed.

[More information here](http://www.washingtonpost.com/wp-dyn/content/article/2006/10/16/AR2006101601337.html)

Rational flavour production 'could boost food creativity'

Date: Tue, 17 Oct 06

Story Text

A company has developed a flavour prediction method based on scientific evidence, which is expected to lead to greater food creativity, FoodNavigator.com reports.

The new Linking flavour Ingredients and Sensory data to Acceptance (Lisa) method has been devised by Quest, a flavour and fragrance firm.

It aims to look at consumer details, such as the region they live in, their age and gender, and predict their flavour preferences.

First developed in 2001, Lisa was created to provide a scientific basis for flavour prediction.

Quest vice president Cees de Jong told the website: "What Lisa has done is used a proven statistical technique that has been used in other sectors. We think that this is the first time it has been used in the flavour industry.

"What it does is, essentially, rationalise the flavour creation process for our customers."

The method aims to simplify the process for food manufacturers of developing food targeted to specified consumers.

[Further information](http://www.beveragedaily.com/news/ng.asp?n=71331&m=2BDEO17&c=shiejmytihncgz)

Fermented milk latest functional food trend says research

Date: Mon, 16 Oct 06

Story Text

Scientific tests suggest that the fermented milk kefir may help treat patients who suffer from allergic responses to certain foods.

The mildly alcoholic drink was tested on mice, which showed a threefold reduction in the level of the Immunoglobulin E (IgE) antibody, which causes many food allergies in children.

It is thought the milky drink inhibits IgE and is involved in keeping food antigens inside the intestines and not being absorbed into the body.

"In the future, maybe we can screen out the certain components (bacterial strains or bioactive peptides) from kefir and utilise them in medicine," said Je-Ruei Liu from the Taiwan's National

Formosa University.

"Milk kefir and soymilk kefir may be considered among the more promising food components in terms of preventing food allergy and enhancement of mucosal resistance to gastrointestinal pathogen infection," he added, reports nutraingredients.com.

However, Sharon Matthews, an NHS allergy specialist, has warned that more tests and evidence are needed before human trials could be considered.

Somewhere between one in twenty and one in twelve young children suffer from food allergies, according to the Society of Chemical Industry.

<http://www.soci.org/SCI/pressoffice/2006/html/pr347.jsp>>Further information

Danisco launches new salt-reducing flavour

Date: Mon, 16 Oct 06

Story Text

A new salt flavouring launched by Danisco claims to be able to cut the amount of salt in processed foods by up to a third.

SALboosT consists of four per cent actual salt and works by stimulating taste sensors in our mouth which are activated by salty foods.

The company is marketed the flavour as a means for the processed food industry to respond to growing concern over unhealthy eating, by providing their current products but with a healthier amount of salt.

"The overall flavour impression is longer lasting, more rounded and generally more savoury," Danisco claimed in a press release, adding that it works "particularly well in cooking sauces, pie fillings, soups, savoury biscuits, puff pastry, bread and salted fat spreads".

World Action on Salt and Health notes that salt is seen as a major cause of high blood pressure, which can lead to strokes and heart attacks, as well as increasing the risk of osteoporosis and stomach cancer.

http://www.danisco.com/cms/connect/corporate/media+relations/news/frontpage/businessupdates_97_en.htm>Further information

Food labelling affects diet choice

Date: Mon, 16 Oct 06

Story Text

Consumers rely on food labelling to learn about the nutritional content of food, a new study reveals.

More than half of the US citizens questioned in a joint survey by Harris Interactive and the Wall

Street Journal Online said that they checked food labels as guidelines to make the right dietary choices.

Around 40 per cent of the respondents said that food labels helped them follow a nutritious, balanced diet, website Food Navigator reports.

They also used the nutrition information on the packaging to try and manage their medical conditions, including diabetes or high cholesterol, as well as consulted labelling to help them in their weight loss plans.

Fat content was found to be the main concern for 83 per cent of the respondents, while calorie information and sugar content were also very important.

The least important information on packaging was whether organic ingredients were used, with just 26 per cent of respondents citing it as something they look for.

[Further information](http://www.foodnavigator.com/news/ng.asp?n=71297-food-labels-food-pyramid-nutrition-guidelines)

New safety guide launched

Date: Mon, 16 Oct 06

Story Text

A new safety guide for food plant managers has been released today, produced by the Food and Drink Federation (FDF) and the Institute of Food Science and Technology (IFST).

The guide has been particularly intended to ensure that safety staff remain up-to-date with new regulation, recommending that they receive at least 35 hours of training a year.

"While there is no legal requirement for food safety professionals to attend formal training courses or obtain a formal qualification, it is the legal requirement of the operator of the food business to ensure that employees are trained to an appropriate level," said the FDF.

"With food safety our industry's number one priority it's essential that professionals working in this area can continue to progress their skills as issues develop," added FDF director of communications Julian Hunt.

The guide also provides advice on ensuring compliance, keeping records and updating previously obtained skills and diplomas.

[Learn more here](http://www.fdf.org.uk)

Brits move towards ethical foods

Date: Fri, 13 Oct 06

Story Text

British shoppers will spend over £2 billion on ethical food this year, up nearly two-thirds since 2002, Mintel has reported.

The move is thought to be a direct result of Brits hoping to approach their lives with a "clear conscience," which will continue to grow as a trend.

Ethical suppliers are no longer fringe grocery products after the growth experienced in the sector and product lines are continuing expansion and increasing their profile.

The leader of the suppliers is Fairtrade Foundation, which has expanded 265 per cent since 2002 and expects another 138 per cent growth by 2011.

Fairtrade's Barbara Crowther said the Mintel data confirms the Fairtrade growth it experiences daily and the trend toward ethical food shopping.

"The challenge now is to consolidate long term Fairtrade commitments as part of mainstream consumer and business behaviour, in order to bring about tangible and sustainable change for millions more producers in developing countries," she said.

A quarter of adults surveyed believe it's the manufacturer's onus to buy ethically while another 28 per cent believe it is up to the government and 24 per cent expect the supermarkets to regulate ethics.

[Further information](http://www.fairtrade.org.uk/)

Supermarket to join game drive

Date: Fri, 13 Oct 06

Story Text

Game meat is set to become more popular when Sainsbury becomes the latest to endorse the British Association for Shooting & Conservation's (BASC) Game's On campaign.

Sainsbury has launched a new Taste the Difference range of game products that include pheasant and partridge meat.

BASC's director of operations Simon Hamlyn said the partnership with Sainsbury is logical, considering both companies' commitment to the welfare of animals and quality of ethics.

The new line will hit shelves on October 20th at Sainsbury stores and product technologist Ben Hills is delighted about the new range in their prestigious Taste the Difference brand.

"These products will satisfy both our customers and our own expectations for providing fresh, tasty, healthy and safe food with the highest standards of animal welfare," Mr Hill said.

The pheasant shooting season runs between October and February and restaurants around Britain will participate in BASC events to support the annual Taste of Game week November 11th until the 17th.

[Further information](http://www.basc.org.uk/content/sainsburys_and_games_on)

Unilever, Mars develop doggie ice cream

Date: Fri, 13 Oct 06

Story Text

Ice cream giant Unilever has teamed up with Mars Pedigree to offer the world's first ice cream sandwich- made just for dogs.

The treats are 99 per cent lactose-free with extra protein, vitamins, minerals added without extra sugar to ensure all dog breeds can enjoy the treats.

Marketing vice president at Unilever Dan Hammer said that with the added health benefits, "dog owners can feel good about giving their pets a treat that not only tastes delicious but also is low in fat, has no sugar added and contains protein, vitamins and minerals."

Research by Pedigree said owners preferred the sandwich because it provided less mess for their pooch.

Unilever is launching the ice cream under its "Good Humor" brand of ice cream treats, based in Wisconsin, USA.

[Further information](http://www.food-business-review.com/article_news.asp?guid=96F8F3A5-30DD-4B4E-B1B3-F56D74C3F5D7)

First single serve organic hot oat cereal range launched

Date: Fri, 13 Oct 06

Story Text

Nature's Path is to introduce a range of organic, instant hot oat breakfast cereals to the UK.

This is the first time that customers will be able to enjoy the convenience of single serve, hot oat cereals in an organic version, the company claims.

The new cereals will be available in four flavours – Maple Hazelnut, Blueberry and Flax, Apple and Cinnamon and Flax and Oats and will be sold at £2.99 for a box of six servings.

Consumers can prepare the cereals quickly and easily, using boiling water from a kettle, or a using a combination of milk and water and heating it in the microwave.

A family-owned, Canadian-based company, Nature's Path uses organic oats that are grown without synthetic pesticides, herbicides or genetically modified organisms (GMO) and no preservatives or chemical additives are added to the cereal.

The cereals contain 100 per cent whole grain goodness, are high in fibre and complex carbohydrates and will provide a wholesome and energising start to the day, the company claimed.

The company said that more and more consumers were likely to switch to organic breakfast cereals due to the ongoing debate about GMO and heightened awareness about the benefits of wholegrains, with Soil Association data showing that UK sales of organic products grew by 30 per cent between 2004 and 2005.

 Click here for more information

Fruit drinks challenging carbonated, says innocent

Date: Fri, 13 Oct 06

Story Text

The market for chilled fruit drinks is performing well, according to the head of a beverage company.

Richard Reed, the co-founder of the innocent drinks group, said that the market has been overtaking that of the carbonated drinks sector in the past few months.

Commenting after his company reported strong growth, he told Channel 4 News: "The market we are part of is growing by 53 per cent a year."

He added: "Smoothies within chilled juices are growing by 100 per cent a year so it is definitely the fastest growing bit of a fast growing market.

"The big names and the fizzy cans of stuff are still a very big market but they are static and in fact perhaps starting to decline."

The innocent smoothies pride themselves on being pure products and do not use any concentrated juices.

The drinks are made from crushed and pressed fruits alone.

Further information

EC launches review of UK dairy safeguards

Date: Fri, 13 Oct 06

Story Text

The European Commission (EC) has launched legal proceedings against UK food regulators over allegations that they are failing to maintain required standards.

The commission says that it has detected antibiotics and material unfit for human consumption, such as floor waste and mouldy cheese, in UK dairy products.

The allegations stem from last week when the EC banned the sale of Bowland curd cheese throughout the EU due to contamination.

It claims that the finding was due to a systematic failure across the dairy industry in the UK, and that the regulators had broken the law by failing to enforce standards.

The EC also alleged that regulators had failed to prevent Bowland from using out-of-date milk and raw eggs found to be contaminated with detergents and dyes.

The UK government has five days to respond to a formal letter of notice issued by the EC before a case is filed at the European Court of Justice.

Further information

Scientists process functional berry juice

Date: Thu, 12 Oct 06

Story Text

Scientists in India have discovered a new way to process sea buckthorn berries that retains much more of their heart healthy nutrients.

The tiny fruits have been used for centuries to treat several ailments, and it is even believed that the ancient warlord Genghis Khan ate them to stay healthy.

But although scientists have known about the berry's potential health benefits for some time, they have had a hard time extracting the vital compounds that make it such a wonder fruit because the current process method is inefficient.

However Dr C Arumyghan and his team at the Regional Research Laboratory in Trivandrum have now devised a new way to process the berries that produces a juice full of antioxidants and packed with vitamin C.

The antioxidants, similar to those found in red wine, can help to lower cholesterol and therefore fight cardiovascular disease, the researchers say.

According to Dr C Arumyghan, the new processing method could be used to create sea buckthorn products for widespread consumer use, helping to combat rising levels of heart disease.

As well as lowering bad cholesterol levels, sea buckthorn berries are also believed to be beneficial in the treatment of cancer.

[Further information](http://www.medicalnewstoday.com/medicalnews.php?newsid=53556)

New drink 'can burn calories'

Date: Thu, 12 Oct 06

Story Text

In a bid to tackle the growing problem of obesity, two leading drinks manufacturers have teamed up to produce a beverage they claim can actually burn calories.

Nestle and Coca-Cola say Enviga, which hits the shelves in the UK in January, contains green tea extracts, which are known to speed up metabolism thanks to a special antioxidant called epigallocatechin gallate, or EGCG.

When combined with caffeine, EGCG can significantly increase energy use and allow for more efficient burning of calories. The drink's makers claim that by drinking three cans of Enviga consumers can burn between 60 to 100 more calories than they would otherwise, helping to shed fat.

There will no doubt be plenty of sceptics, but according to John Sicher, the editor of Beverage Digest, Coca-Cola and Nestle would not make claims that could not be substantiated.

"It is unlikely to me that Coke and Nestle would in a million years take the risk of putting this product on the market and making these claims unless they felt 100 per cent confident," he told BBC Radio.

Aside from speeding up metabolism, green tea extracts are known to have many other health benefits that may encourage consumers to reach for a can of Enviga. Indeed the Chinese have used it to treat everything from headaches to depression for thousands of years.

Previous studies on the health benefits of green tea have found that it can help reduce the risk of developing cancer, rheumatoid arthritis and cardiovascular disease.

[Further information](http://chinesefood.about.com/library/weekly/aa011400a.htm)

Waitrose introduces black fruit and veg

Date: Thu, 12 Oct 06

Story Text

Supermarket Waitrose has introduced a new range of black fruit and vegetables to its stores, just in time for Halloween.

The range includes the East Anglian-grown black Cavolo cabbage, which will be available until January 2007 and will be priced at Â£1.19 for 200g.

Also available will be the Shetland black potato, an endangered variety which had almost died out but is proving extremely popular with customers, according to the supermarket.

The potatoes will be available between October and December, priced at Â£1.89 for 1kg.

The range will also include black Worcester pears, available from November at Â£1.69 per punnet, reports website Freshinfo.

Waitrose said that the new range reflected growing customer demand for traditional British produce.

"We have seen a real trend towards heritage varieties that deliver flavour and at the same time reflect our historic culinary traditions," said Peter Cooke of Waitrose.

 Click here for more information

Packaging firm gets safety accreditation

Date: Thu, 12 Oct 06

Story Text

A Cheshire packaging firm is the latest company to receive official approval under a new safety standards scheme.

Safecontractor, a programme run by health and safety experts the National Britannia Group, vets companies for their safety records and business practices.

Packaging Automation, which produces tray sealing equipment, is the latest firm to be added to the list of approved contractors, which businesses can access when they join the scheme.

"Maintaining safety has always been a high priority for Packaging Automation. We believe that schemes like this are important in helping to achieve this and demonstrate

our commitment to those both inside and outside the company," said the company's general manager, Mick Davis.

"Major organisations can no longer run the risk of employing contractors who are not able to prove that they have sound health and safety policies," added James Ostler from National Britannia.

To date more than 80 companies from across the UK have received official accreditation under Safecontractor.

Over 6,000 contractors are already signed up to the scheme, a figure it is hoped will more than triple within the next two years.

[Further information](http://www.packagingessentials.com/eqnews.asp?id=2006-10-10-11.15.48.000000)

Brewer launches chocolate beer

Date: Thu, 12 Oct 06

Story Text

Miller Brewing is weighing in on the festive season with a brand new product – chocolate beer.

The Frederick Miller Classic Chocolate Lager relies on a range of six different malts, including a chocolate and dark chocolate malt.

Though initially only available in midwest US states, this speciality lager may well be launched on wider markets if it proves successful.

"Given that chocolate can have literally hundreds of flavour nuances, to develop a beer which bursts with chocolate flavour is incredibly difficult," Dr David Ryder, a vice president at Miller, told iafrica.com.

"We believe this lager has the most complex chocolate taste currently on the market. Its intense flavour, without the heaviness of other dark beers, is also a distinctive feature which will appeal to both men and women alike," he added.

The company claims the beer is produced using techniques developed by its founder in the 1850s, hence the name of the company's father adorning this new drink.

Miller, however, is not the first company to try to launch chocolate beers; Young's sells a double chocolate stout and several smaller firms have periodically introduced their own versions in the UK.

[Further information](http://business.iafrica.com/news/275548.htm)

Unprecedented demand for Scottish salmon reported

Date: Thu, 12 Oct 06

Story Text

The salmon industry has recovered from the slump in previous years and now an exceptional one million salmon meals are eaten each day in the UK, according to recent figures.

The Scottish Salmon Producers' Organisation (SSPO) has said that the salmon price reached worldwide lows in recent years but the 13.8 per cent increase in demand since 2004 brought the price back up to sustainable levels.

SSPO chief executive Sid Patten said: "The downturn in terms of worldwide low prices meant that salmon farming and aquaculture really had to look at itself and see how and where the industry was going."

Mr Patten added that the demand in the last few years has grown enough to sustain an increase in Scottish production.

Smoked salmon consumption is also up in the UK, dishing out one million portions a week - a rise of 38.7 per cent since 2004.

Scottish nationals could stand to eat a little more though, since the average Scot only eats one-third of a portion of oil-rich fish every week, an SSPO study confirms.

[Further information](http://www.scottishsalmon.co.uk/)

FSA meets with industry for nutrition talks

Date: Thu, 12 Oct 06

Story Text

Food Standards Agency (FSA) officials are to meet with food and beverage industry bosses for talks on improving diet and nutrition in the UK.

The meeting has been organised as part of the process set out in the Choosing Health white paper and comes just a day after Britain was named as the "fat man" of Europe.

"This group represents a high level commitment across industry and government to ensure the action we take to help people make healthy living choices has the greatest impact," said public health minister Caroline Flint.

The meeting will discuss an evaluation of healthy labelling schemes, ways to promote healthy eating and strategy to cut the levels of obesity in the UK.

"Working in partnership is vital to achieving our shared goal of improving the health of our nation," said FSA chair Deidre Hutton.

Industry representatives will include Salman Amin, head of PepsiCo in UK and Ireland, Sainsbury's chief Justin King and Gavin Neath of the Food and Drink Federation.

[Further information](http://www.food.gov.uk/)

Pizzino enters the flavoured water market

Date: Wed, 11 Oct 06

Story Text

A beverage import and distribution company has announced plans to offer Hint essence waters to UK consumers.

The latest drink to become popular with celebrities, Hint is pure water that has been lightly infused with natural flavours.

Pizzino has signed a deal for the UK import and distribution of Hint and claims that the drink will fill a gap in the market between upscale plain waters and high-end sugary drinks.

Already popular in the United States, Hint contains no calories and no artificial sweeteners and provides just an essence of natural flavours such as pear, peppermint, tangerine, raspberry-lime cucumber and apple.

The drink has been featured in television shows CSI, Gray's Anatomy and The OC, gift bags for Oscar nominees and at Stella McCartney's Adidas launch.

Hint CEO and founder, Kara Goldin, said: "I created Hint simply because I love water with a slice of lime or cucumber and wanted a convenient way to have that experience on the go."

[Further information](http://www.pizzino.co.uk/)

New bitter-taste masker developed for drinks

Date: Wed, 11 Oct 06

Story Text

Symrise has announced that benzyl amides may potentially mask bitter tastes.

Scientists employed by the fragrance and flavour manufacturer's Flavor & Nutrition Research & Innovation group have discovered that the compounds could provide cheaper alternatives to existing formulations used to mask bitterness, FoodNavigator.com reports.

Lead author Jakob Ley wrote in the Journal of Agricultural and Food Chemistry: "In the future, the new amides may be alternatives for the expensive flavanones to create flavour solutions to mask bitterness of pharmaceuticals or foodstuffs."

Amides can be produced during a range of different synthetic procedures, making them cheaper to create than flavanones, and Symrise has already completed the main sectors of its SymLife Mask platform.

The company has also developed a new method for food technologists using a high-temperature liquid chromatography method (HPLC) to understand the presence of bitter, sweet and other tastes.

The system identifies compounds, which can then be avoided and masked and the technique has been adopted by companies in the dairy, culinary and beverage industries.

[Further information](http://www.symrise.com/)

Premium pub food range to address growing demand

Date: Wed, 11 Oct 06

Story Text

Foodservice company 3663 has launched a new range of premium chilled and frozen products for pub menus.

Launched through the company's Whites brand, the products will target consumers after high quality, tasty, authentic foods in a pub setting.

Pubs will be able to extend their menus without putting extra pressure on the staff as the meals are pre-prepped.

New products include Slow Cooked Aberdeen Angus and Portabello Mushrooms in Suffolk Ale, Madagascan Vanilla Baked Cheesecake, Vanilla Pod Luxury Ice Cream and Root Vegetable, Cranberry and Goats Cheese Nut Roast.

The marketing director of 3663, Des Bell, said that pub food was increasingly moving upmarket as consumer behaviour changed.

He added: "Research has shown the need for a premium brand that covered the top end of the market to give all our customers a full range to choose from."

[Click here for more information](http://www.3663.co.uk/gen/Whites_Home.aspx)

English food products 'lack identity'

Date: Wed, 11 Oct 06

Story Text

English food products seem to have little identity, when compared to the other home countries, according to an expert.

Speaking on BBC Radio Five Live's Wake Up To Money, director of Brandsmiths Pam Robertson, said that Scottish beef and Welsh lamb are more prominent on supermarket shelves than English products.

Regional varieties also seem to be doing better than English products as a whole, with the likes of Wiltshire ham, Somerset brie and Kentish strawberries gaining popularity with consumers.

Ms Robertson said: "If you think about the varied landscape of England, there's no one thing that unites it. So I think it's much more that it's always been about regional brands."

She pointed to the difficulties in promoting English products, as opposed to Scottish and Welsh ones.

"You sort of associate them with lots of rain, lots of rolling hills, so you know, very fresh Welsh lamb, lovely Scottish beef and so on. There are certain things that people sort of know about it; they can associate with those particular geographic areas," she said.

"But with England, it's much more difficult. It's a much more urban landscape too."

[Click here for further information on Brandsmiths](http://www.brandsmiths.co.uk/servlet/clientIndexControl)

Researchers develop whey-based drink

Date: Wed, 11 Oct 06

Story Text

Scientists at Washington State University (WSU) have said that they have developed a method of turning whey into a functional, potentially blood-pressure lowering drink.

The technology would also provide a major boost to the profits of the dairy industry. Whey, a byproduct of dairy processing, is traditionally seen as waste.

"It is good for health and it is a big deal for the dairy industry," said Professor Terry Shultz of WSU.

High-blood (no hyphen) pressure supplements are a multi-billion dollar industry he said.

"At the same time, the US dairy industry is struggling with how to dispose of some 360 million pounds of whey proteins. Our study hopes to address both issues."

The drink contains whey that has been treated with an enzyme which breaks the proteins into molecules called bio-active peptides, shown to lower blood pressure in animal tests.

Govt responds to EC vitamin and mineral capping proposals

The government has responded to a European Commission (EC) proposal to set maximum levels for vitamins and minerals added to food.

Existing EU legislation already includes a provision for member states to set maximum levels for vitamins and minerals in food supplements and within the next two years the Commission plans to publish concrete proposals to regulate levels of vitamins and minerals that are added to food stuffs, a process known as fortification.

Responding to an EC discussion document on the issue, the Food Standards Agency (FSA) stressed that it strongly favoured the approach taken by the UK's Expert Group on Vitamins and Minerals (EVM) in setting safe upper intake levels and recommended that the work of the organisation, which was established in 1998, be considered by the EU legislators in the development of future legislation.

Responding to a number of issues concerning the EC plans, the FSA also warned that consideration needed to be given to the needs of specific groups in setting maximum vitamin and mineral levels for fortified foods intended for general consumption.

"Particular consideration needs to be given to children," the FSA said, arguing that the needs of specific sub-groups could be met by "a more targeted approach through labelling or by individual dietary advice provided by qualified health professionals".

New Christmas beer from Carlsberg

Carlsberg is claiming to be the first major UK brewer to launch a beer brand in celebration of Christmas.

The company has developed a limited edition lager based upon a long-held Danish tradition under which almost 20 million pints of specially brewed Christmas beers, known as Julebrygs, are sold in Denmark each year.

Carlsberg is hoping that the festive tradition will catch on in Britain, where consumers will now be able to buy a special Christmas beer developed by the brewer for the home market.

Carlsberg claims that the 5.6 per cent ABV dark continental-style premier lager it has developed provides an ideal accompaniment for food and will leave consumers who sample the tittle with a "warming aftertaste".

The Christmas beer, brewed with an added blend of Munich, crystal and chocolate roasted malts, apparently has a "roasted flavour with a hint of caramel".

"We have taken a traditional Danish recipe for Christmas beer and adapted it to suit the British palate. It is therefore a unique product, developed for the UK market," said Carlsberg UK marketing director, Darran Britton.

Carlsberg say they are confident that the festive beer, which will be available in 440ml cans and which is being aimed at 18-55 year old men, will sell out quickly.

Yoghurt drink now for adults too

Organic dairy company Rachel's Organic is to expand on the success of its range of probiotic yoghurt drinks for children with a line aimed at adults.

The company said that the move was part of a series of new product development aiming to satisfy increased consumer demand for healthy snacking options.

The drinks will initially be available in Luscious Low Fat Tropical Fruits and Summerfruits flavours.

With a shelf life of 13 days and a retail price of £1.49, the new drinks are expected to rival other fruit yoghurt drinks and smoothies.

Trading director for Rachel's Organic David Stacey said: "Research informs us that there is an increasing demand for organic products that can be enjoyed on the go.

"Our 150g yogurt snack pot range has received an excellent welcome into the market as has our Children's yogurt drinks which have been enjoyed by adults as well as children."

Rachel's Organic said that with the organic yoghurt drink market growing at a rate of 30 per cent year on year, it believed that growth would continue to increase as more consumers turned to organic foods for breakfast and snacking options.

Nestle announces new innovation centre

Nestle FoodServices, part of the Nestle USA group, is building a new innovation centre to develop and test new products.

The centre, which will be based at Solon in Ohio, will focus on the "development of quality innovative culinary products for foodservice customers", the company revealed in a recent statement.

Nestle FoodServices said that the building had been designed to integrate four developmental processes, featuring separate areas for concept development, culinary kitchens, product development laboratories and a further space to develop and test manufacturing models.

Work on the building, which will provide 67,300 square feet of space, is due to begin in

February 2007 and is expected to be complete by December 2007.

Nestle expects the opening of the innovation centre to result in the creation of around 70 new jobs, including marketing and management positions and roles for chefs and food technologists.

Commenting, Nestle FoodServices president Tim Connor said the decision to build the new facility reflected the company's commitment to investing in product development in order to meet the need of its customers for "quality innovative products" to help build their businesses.

"The centre will help us establish competitive advantage in the foodservice marketplace, and we're excited to join our other Nestlé businesses in Solon," added Mr Connor.

Little support for all-out TV ban on food says Ofcom

The prospect of an all-out ban on junk food TV advertising appeared to recede yesterday as Ofcom research showed that the public regarded the measure as too harsh.

The study showed overwhelming support for a ban on junk food advertising during TV aimed at children, however.

The survey comes while Ofcom is still consulting on what limits, if any, to place on food advertising.

Health-related charities have lobbied the media regulator for tight curbs on advertising, with the national Heart Forum even threatening legal action over the consultation.

The survey supports Ofcom's position however, with the regulator saying that an all-out ban on advertising all foods high in fat, sugar and salt, would seriously damage business while having far less impact on childhood obesity.

Ofcom has estimated that a "disproportionate" complete ban would lead to a £47.5 million loss of revenue.

Tesco launches Brit range as UK food firmly back on the menu

After a ten-year period of decline, British food is back on the menu for UK diners, according to new figures.

Consumers are increasingly choosing classic British food, including sausage and mash, shepherds pie and Lancashire hotpot and it has now overtaken Italian as the nation's fastest growing world cuisine.

Currently, Indian is Britons' favourite type of food, with Italian now in third place as British food has taken the second spot.

The value of the British food prepared meals market now stands at £221 million, the sales data from TNS reveals.

In light of the resurgence in popularity, Tesco is launching a new range of ready-meals based on UK favourites, including beef joint with roasted onion and gravy and turkey joint with sage and onion gravy.

"The big change for British cuisine has come about because the decline forced food suppliers back to the drawing board to rethink their recipes," said Kathryn Bettles, lead food development manager at Tesco.

She added: "In the last few years, ready meals have evolved into the 'ready-to-cook' format so that people feel they are actually cooking from scratch."

Improve and RSPH launch tailored safety awards

The Royal Society for the Promotion of Health (RSPH) has launched the first food-safety qualifications designed specifically for food and drink manufacturers.

Traditional safety qualifications in the sector were tailored for the catering and service industries and often failed to meet manufacturers' requirements.

The launch follows campaigning by Improve, the food and drink sector council.

"It is extraordinary that until now there have been so few food-safety qualifications specifically for manufacturing," Derek Williams of Improve told Fish Update.

"The new qualifications are more relevant as they're based upon the new Food Safety National Occupational Standards, which Improve developed after consultation with food and drink manufacturing employers.

"They offer flexible learning opportunities and, while they are stand-alone qualifications, they can also contribute to achievement of food safety modules of more extensive qualifications like NVQs and SVQs."

Other accreditation bodies are believed to be developing their own qualifications based on the Food Safety National Occupational Standards.

Beer in a Box makes its debut

A Wiltshire micro-brewery is to sell its real ales in ten and 20 litre boxes for customers to enjoy at home.

The Box Steam Brewery will offer its ales, which are brewed with locally sourced barley and hops, in boxes similar to those used to store wine, reports the Wiltshire Times.

The boxes contain a polypin bag and feature a small tap at their base to pour the beer. Boxes are filled to order by the brewery, with the freshness of the beer guaranteed.

Brewery manager Gordon King, who came up with the product, said: "We've done parties, hog roasts, family gatherings and all sorts so far - and we can deliver the boxes to people's houses so it makes it a lot easier."

Box Steam Brewery produces three ales – Rev Awdry's Ale, Tunnel Vision and Blind House – as well as a Christmas ale, Figgy Pudding, featuring chocolate malt barley from Warminster Maltings.

Smaller four-and-a-half pint carrykegs of the ales will be available too.

Consumers want 'more quality meat'

A new study has indicated a growing demand amongst the public for high quality, locally sourced meat.

The Meat and Livestock Commission (MLC) research found that Britain's beef market grew by 1.5 per cent in the year to August, while the market for lamb increased by 2.9 per cent and the pork market by 2.7 per cent.

The study, commissioned by Meat South West, part of the South West Food & Drink organisation, found that demand for quality meat in the region exceeded that in the rest of the country, reports the Farmers Weekly website.

In the south-west, the beef market grew by seven per cent, while the market for lamb rose by eight per cent and that for pork by four per cent.

According to the MLC, value and premium ranges are the fastest growing sectors in the meat market, with local farmers being encouraged to focus on their efforts on the premium market, where they are better able to compete with the supermarkets.

"Local and regional food is worth £3.7 billion a year, with organic at £1.2 billion, so there is a massive market for premium goods," said MLC head of consumer marketing, Chris Lamb, in comments reported by Farmers Weekly.

New breakfast yoghurt from TV farm

An organic NorthYorkshire dairy farm, which is about to featured as part of a BBC1 show, has expanded its range of products by launching a new range of organic breakfast

yoghurt.

The owners of Stamford Farm, in West Rounton, decided to produce the new low fat yoghurts in order to make use of the gallons of skimmed milk they were left with as a result of the separating process they use to make their own brand of organic clotted cream, Farmers Weekly reports.

Farm owners Sue and Angus Gaudie, whose clotted cream has already been widely acclaimed and is used by Yorkshire's iconic Bettys tea shops, received support for their latest product from regional development agency Yorkshire Forward and the Regional Food Group for Yorkshire and Humber.

Now their organic products are set to receive further attention, with the day-to-day operations on Stamford Farm being featured as part of the BBC's series, The Great British Summer.

The programme, which is narrated by Alan Titchmarsh, is due to be screened next month and examines the diversity of lifestyles followed throughout Britain.

"We hope the show will help in our mission to promote the wonderful food and drink being produced in Yorkshire," Sue Gaudie told the Farmers Weekly.

Ofcom: Parents want junk food ads restricted

The majority of parents want to see further regulation introduced to address the way that junk food is marketed to children on television, official research has found.

Telecommunications regulator Ofcom asked Opinion Leader Research (OLR) to assess consumer reactions to its proposals to introduce potential new restrictions on the advertising of food and drink products to children on television.

The research, which consisted of a number of workshops for both adults and children, examined the desirability of three regulatory packages, the first of which proposed timing restrictions on the advertising of foods high in fat, salt and sugar, the second timing restrictions on all food and drink products marketed at children and the third volume-based restrictions on all food and drink products.

A fourth option submitted by industry bodies including the Advertising Association (AA) and the Food and Drink Federation (FDF) offered alternative restrictions, such as a ban on the use of celebrities to advertise children's food.

But although the research found an appetite for further regulation amongst parents, few of those questioned favoured the imposition of a complete ban on junk food advertising, an approach that was regarded as "heavy handed".

However, Ofcom noted that there was "universal support" amongst parents for a ban on

the advertising of high fat, salt and sugar foods to children of pre-school age due to their 'vulnerability' as a TV audience.

The regulator is expected to make its final recommendations over the regulation of food advertising targeted at children, later this month.

Skippers 'paying more attention to haddock'

The fishing industry is turning its head towards haddock as supplies of other types of fish begin to dwindle as the year comes to a close, according to a leading fishing expert.

Mike Park, executive chairman of the Scottish White Fish Producers' Association, said that fishermen are also taking better care to manage their landings and keep price levels static, website fishupdate.com reports.

Mr Park said that fishermen are being sensible about focusing on catching North Sea haddock.

"They have been comfortable with the prices they have been receiving and they will try to manage their landings to keep these prices in place," he said.

"In other words, you are getting the fleet trying to enter into landings management and they are now making more use of advanced landings information."

The haddock fishery industry seems to be doing extremely well, while the fish sector overall is also seeing good performance.

In Aberdeen, the average price per box of fish went up from £47.80 last year to £72.13 this September – the equivalent of 51 per cent.

New fruit smoothie fills on-trade gap

Date: Fri, 06 Oct 06

Story Text

Hartridges is aiming to fill a gaping hole in the on-trade with the latest addition to its portfolio, the Morning Advertiser reports.

Ever since the smoothie revolution began, there has been a space in pub fridges for some innovative company to bring in a new product.

However, Hartridges is planning to change all that, with a new range of smoothies boasting a nine-month shelf life.

The new Fruit Smoothies are available in strawberry & banana and orange & mango flavours and are made from 100 per cent fruit.

"We are amazed that no-one else has launched a long-life smoothie which is made from 100 per cent fruit," Martin Hartridge, the company's managing director, told the Morning Advertiser.

Mr Hartridge revealed that the liquid was thicker than a fruit juice but still thin enough to be easy to drink alongside a meal, adding that it would sell for around £1.70 per bottle in pubs.

Further information

Industry reacts to changing snacking trends

Date: Fri, 06 Oct 06

Story Text

The food industry has had to make significant changes to the type of snacks it creates as a result of evolving lifestyle habits and consumer demand for healthy products.

A new report from Datamonitor has revealed that the demand for snacks has risen, as consumers are increasingly leading busy lifestyles and are unable to take the time to eat large meals in the middle of the day.

However, they are no longer content to make do with snacks that are lacking in nutrients and filled with saturated fats and are now choosing to purchase savoury-based snacks in preference over chocolate and crisps.

Daniel Bone, consumer markets analyst at Datamonitor, said that afternoon snacking was "increasingly influenced by the fact that consumers are eating lighter 'grab-and-go' lunches", creating a need for an afternoon "pick-me-up".

"Consumers are snacking on more substantive products – often more typically associated with meals," Mr Bone added.

Despite this, he revealed that the confectionery market is by no means faltering, as the increasing number of children purchasing traditional snacks after school is countering the changing trend among adults.

The average British child now consumes 825 snacks per year, the report found.

Further information

Welsh public bodies choosing more local food

Date: Fri, 06 Oct 06

Story Text

Nearly a quarter of food and drink bought by the public sector in Wales now comes from local producers, the Public Sector Food Purchasing Report has revealed.

The report shows that the amount of food sourced within Wales by the nation's public bodies has increased from just 18 per cent in 2003 to 24 per cent in 2005.

Dairy products have enjoyed a massive 244 per cent increase; local fruit and vegetable purchases

increased by 73 per cent while fresh meat purchases rose by 56 per cent.

Environment minister Carwyn Jones welcomed the figures but told News Wales that even more could be done to increase sales of local produce.

Speaking on Wales' first National Beef Day, the minister said that the number of events taking place across the country showed how far the nation had come in the past few years.

"Buying local is good for the economy and the environment," he insisted, adding: "It is our aim to continue this upward trend and increase sales of Welsh produce in the public sector even further."

According to News Wales, the minister also said that further success would be dependent on committed partnership working between publicly-funded organisations and the food and drink industries.

[Further information](#)

Supermarkets improve sustainable fishing policies

Date: Fri, 06 Oct 06

Story Text

The majority of the UK's major retailers have responded positively to warnings over declining fish stocks, according to Greenpeace.

A new league table has been released, with Marks & Spencer ranking highest for sourcing sustainable seafood, a position it has now held for two years.

Waitrose took second place in the table, followed by Sainsbury's, which has adopted measures to stop selling certain species that are subject to destructive fishing methods.

"The seafood industry in the UK is undergoing nothing short of a revolution, and it is being driven by the new standards in 'green' seafood demanded by supermarkets like Marks and Spencer, Waitrose and Sainsbury's," Oliver Knowles, oceans campaigner at Greenpeace, told the Fish Update website.

He added: "Supermarkets are in a prime position to drive forward the protection of the oceans. They should be praised for the considerable progress that they have made in the last year but even the best can do better."

Asda has also received praise for its new commitment to selling only sustainably-managed seafood within three to five years, a policy which has helped to move it from its place at the bottom of the table last year to fifth position in the current rankings.

[Further information](#)

Steering group to focus on healthier eating

Date: Fri, 06 Oct 06

Story Text

A Nutrition Strategy Steering Group (NSSG) has been established by the Food Standards Agency (FSA) and the Department of Health to help drive the improvement of health through diet and nutrition policies.

Chaired by FSA chair Deirdre Hutton and public health minister Caroline Flint, the NSSG will start by focussing on the FSA's commitment to an independent assessment of nutritional labelling schemes found on the front of packaging.

In particular, the group has agreed to "evaluate the impact of 'front of pack' signpost labelling schemes on purchasing behaviour and consumer knowledge".

"Food manufacturers, retailers and representatives of the third sector have a key role to play in helping people make positive steps towards a healthy lifestyle," Ms Flint said.

"This group represents a high level commitment across industry and government to ensure the action we take to help people make healthy living choices has the greatest impact."

The group is also considering a number of key voluntary initiatives, including the reformulation of products to make convenience foods more healthful and the mainstreaming of these healthier options.

[Further information](#)

Go Fast to inject pace into UK drinks market

Date: Fri, 06 Oct 06

Story Text

An American energy drink is currently being launched in the UK, providing another alternative to beverages such as Lucozade and Gatorade.

The Go Fast Energy Drink is said to provide a "longer, smoother and more sustained energy boost" than other drinks and benefits from a clean taste derived from Australian honey.

Containing natural active ingredients such as the antioxidant milk thistle herb, Go Fast is free from preservatives, high fructose corn syrup and aspartame and is therefore a natural way to boost energy levels.

In addition, the drink contains taurine, guarana, vitamins B6 and B12, ginseng and ginkgo biloba.

Kris Yule, sports enthusiast and director of distribution for Go Fast in the UK, commented: "Go Fast is a well known sports brand and energy drink throughout the extreme sports arena but has not made itself known here in the UK. I'm looking forward to changing that."

The company's founder, Troy Widgery, added that the drink had been formulated with input from a range of sporting disciplines, including riders, flyers, racers, skiers and athletes, to ensure that it was "the most functional and best tasting energy drink".

[Further information](#)

The Big O plans big market assault

Date: Fri, 06 Oct 06

Story Text

The founder of The Big O, a packaged olives product aimed at pubs and bars, is throwing serious weight into the product's launch.

Alex Hall failed to impress on the BBC's Dragon's Den programme but has since attracted investors who recognised the potential of her product.

One of the main benefits of the fresh, packaged olives is that they have a six-month shelf-life, making them ideal for those establishments that want to buy in bulk.

This is achieved without the addition of oil or brine and the olives taste every bit as good as their shorter-lived alternative, Ms Hall insists.

She is now planning to market The Big O to all of the UK's 80,000 pubs, 250 chains, theatres, bars and sports clubs, as well targeting giant food distribution groups such as Brakes.

[Further information](#)

Litesse positioned as 'multiple benefits' sweetener

Date: Fri, 06 Oct 06

Story Text

Danisco is introducing a new identity for its Litesse brand of polydextrose, positioning it as "the single ingredient with multiple benefits".

Litesse has evolved from a bulking agent to a speciality carbohydrate and is now one of the most versatile food ingredients on the market.

This versatility means that, even in today's rapidly changing food industry, Litesse polydextrose is able to meet the various demands of manufacturers, as well as providing a number of health benefits to consumers.

It can be used to reduce sugar and fat as it is sugar free and provides only one kcal/g. In addition, it is low-glycaemic and therefore suitable for diabetics and is a good source of soluble dietary fibre.

Litesse can be used in a number of products, including nutrition bars, cereals, beverages, confectionery, salad dressings, frozen desserts and baked goods and is therefore likely to play an important part in the ongoing developments in health and nutrition.

[Further information](#)

EBC Symposium 'Drinkability'

Date: Fri, 06 Oct 06

Story Text

Edinburgh, Scotland UK, November 6th to 7th 2006

The European Brewery Convention (EBC) will hold a Symposium over two days on 'drinkability'. Joint Chairmen are Sarah Bennett (Scottish & Newcastle) and Paul Hughes (Heriot-Watt University). The Symposium will take place at S&N UK headquarters in Edinburgh, Scotland, UK, November 6th to 7th 2006 (arrival on November 5th).

The Symposium format will be invited and submitted papers together with formal/informal discussion (including an interactive idea generation session) and time for questions and answers.

The Symposium has been designed to help delegates to reach a point of common understanding of the attributes that encapsulate the term drinkability, and to put drinkability into the broader context of industry's commitment to responsible alcohol consumption.

New product developers, product quality specialists, consumer insight professionals, marketers and brewers should attend.

Main themes of the Symposium include:

Definitions of drinkability

Evaluation and measurement (sensory and consumer perspectives)

Drinkability impact factors (e.g. composition, appearance, psychological, physiological, environmental)

Regulating and maintaining drinkability

Future perspectives

Details of the programme, practical information and registration details can be found on EBC's website, <http://www.ebc-nl.com>, under the heading 'Symposia/Workshops'.

Gluten-free products on the rise

Date: Thu, 05 Oct 06

Story Text

Many people are unknowingly living with Coeliac disease and diagnosis can come as something of a shock, with sufferers unsure of how to tackle the dietary requirements.

The good news is that the food industry has come up with a range of meal solutions for consumers with a gluten intolerance and new products are constantly being launched to cater for their needs.

People with Coeliac disease have to avoid all products containing wheat, barley, rye and oats as they are unable to digest proteins called gluten that are found in those foodstuffs.

Jean Guest, a registered dietician consultant to the Coeliac Sprue Association in America, said that there are hundreds of foods that are naturally free from gluten.

"Rice, for instance, is naturally gluten-free, so it can be substituted for wheat, barley, rye and oats," he revealed.

In addition, many products are now made using gluten-free flours and grains, with some retailers providing a gluten-free section to make the products easier for consumers to find.

[Further information](#)

Concerns over standards of organic foods

Date: Thu, 05 Oct 06

Story Text

Concerns have been voiced over the industrialisation of organic produce, with many experts worrying that standards could fall.

According to a report in the Guardian, some supermarkets are keen for organic food watchdogs to lower the required standards and abandon some of the key principles that were initially set up to preserve the authenticity of organic products.

Lawrence Woodward, former head of the Soil Association, told the Guardian that the public are being conned by producers, many of whom are managing to bypass certain regulations.

"There are lots of loopholes in the regulations and in practice these are being heavily exploited," Mr Woodward commented.

"Organics is increasingly becoming industrialised and the consumer will one day wake up and see this stuff is not what they think it is."

Tesco's chief executive, Sir Terry Leahy, said earlier this week that the UK's approach to organic food was restricting production and forcing retailers to source food from overseas.

However, a spokesman for the supermarket told the Guardian that the idea that Tesco was applying pressure for standards to be reduced was "nonsense".

[Further information](#)

Belmay receives innovation award

Date: Thu, 05 Oct 06

Story text

Belmay Ltd, the UK-based flavour division on Belmay Flavour and Fragrance Group, has received the 2006 Frost & Sullivan Product Line Strategy Award for its commitment to providing innovative solutions that meet customer expectations in the flavours industry.

The consulting company said that Belmay's wide range of innovative products had helped to overcome manufacturing challenges in the food and drink industries.

"By tracking consumer trends in taste preferences and ensuring its product portfolio match these, Belmay Ltd can ensure that it has the flavour offerings to meet the needs of its customers immediately and in the future," said Kaye Cheung, a research analyst at Frost & Sullivan.

"This solution and market-driven approach has helped to differentiate the company from its competitors," she added.

One example of the company's innovation expertise is Senseburst Dairy Booster, a flavour enhancer which was developed in response to the dairy industry's need to replace the natural flavour components that are frequently lost during processing.

In addition, Belmay has responded to recent discoveries relating to the health benefits of fruits by

developing cranberry and pomegranate flavours for use in premium alcohol applications.

[Further information](#)

New Pringles contain fewer crisps

Date: Thu, 05 Oct 06

Story text

Proctor and Gamble has been criticised after a shopper wrote to Which? magazine, alerting it to the fact that cans of Pringles now contain just 170g of crisps instead of 200g, despite being the same size.

Which? editor Neil Fowler told Life Style Extra: "Once again we've caught a company cutting the weight of a product - and spinning it as good news for shoppers.

"We reckon there's space for another 16 Pringles in the new packs."

However, Proctor & Gamble insisted that the reduction in the products' weight is in the best interests of consumers and meets government advice to reduce saturated fats and calories.

According to Life Style Extra, the company released a statement saying that the new product had a "significantly improved" nutritional profile.

"The improved crunchier texture has been achieved by making the chips thicker (five per cent) and lighter, which means they also weigh less (10 per cent), and therefore although the packs are filled to the same height, the packs are lighter," the statement read.

"This results in slightly fewer chips per can (five per cent) and around 15 per cent less product by weight, whilst still delivering the same volume of product in the same physical sized can as before."

Proctor & Gamble said that the product now had less total fat, calories and saturates and had therefore been improved "in line with current government recommendations".

[Further information](#)

Nanotechnology provides packaging solutions

Date: Wed, 04 Oct 06

Story text

Two new packaging solutions based on nanotechnology have been given patent approval in China, according to the firm behind the development, Shanghai Jinkui.

The subsidiary of Dragon International Group has, in partnership with another firm, developed a high isolation alto-extruded multi-layer film/sheet material.

This complicated product is aimed at packing pharmaceuticals and food because of its special non-toxic and non-PVC nature.

"We are committed to developing innovative, value-added packaging solutions for targeted industries," said David Wu, chairman and CEO of Dragon International Group.

"Utilizing nanotechnology, in partnership with a Fortune 500 company, we have been able to enhance our technological capabilities and position ourselves for dramatic growth in the pharmaceutical and food service industries," he added.

The Fortune 500 partner has not been announced by Shanghai Jinkui, which has revealed only that the firm works in plastics, textile fibres and specialist areas of chemistry.

Shanghai Jinkui estimates the packaging industry for drugs and food to be worth \$10 billion in China alone.

[Further information](#)

Supermarket holds workshops for dairy farmers

Date: Wed, 04 Oct 06

Story text

The supermarket Waitrose is planning a series of events for dairy farmers, to help educate them about sustainable farming and keep their business successful.

Similar events were held in September for beef farmers; the dairy workshops will be held in Somerset, Newport, Staffordshire and Carmarthen in October, with farmers receiving an invitation to participate.

The events are being held to mark the presidency of the Royal Agricultural Society of Sir Stuart Hampson, the chairman of Waitrose's owner John Lewis.

Sir Stuart said of the events: "They build on activities within the Waitrose group of branches, on deepening our relationships with our suppliers and other farmers and producers.

"The initiatives are based on the responsibility which Waitrose accepts, to speak out for British agriculture and to demonstrate that our words are mirrored in our actions. We will monitor the effect of these initiatives, and we hope that our experience will enable other supermarkets to follow our lead," he added.

Topics set for discussion in the workshops are wide-ranging, and include the challenges of modern dairy farming and working to meet ever-changing consumer demands.

Waitrose has already run events to encourage customers to meet producers in their stores, something the firm intends to expand after Sir Stuart's presidency ends.

[Further information](#)

Hide-washing system reduces food-borne pathogens

Date: Wed, 04 Oct 06

Story text

A new system to wash the hides of animals will help reduce the risk of food-borne pathogens being eaten by humans, reports the US Agricultural Research Service (ARS).

An animal carcass is cleaned by high-pressure water jets inside a special cabinet before being sprayed with an antibacterial agent.

This helps reduce the possibility that pathogens like E.coli, which an animal can carry on its hide without becoming ill, can be transferred to food; subsequent contact between that hide and meat can pose a serious health risk to humans.

"When companies decide which compound to use, they must also consider cost, waste disposal, and worker safety. We tested various compounds to provide alternatives for companies to select from," said Tommy Wheeler, a food technologist at ARS's Meat Animal Research Centre.

"Cargill Meat Solutions spent millions to install hide-washing cabinets in each of the company's six processing plants. Now with fewer samples testing positive for E.coli, they save millions of dollars every year," he added.

The cleaning agents discovered to be effective include sodium hydroxide, phosphoric acid, acidified chlorine and ozonated water.

The US Centres for Disease Control and Prevention separately note that Listeria, Campylobacter, Yersinia and Salmonella illnesses fell when these cabinets were first introduced.

[Further information](#)

California invests heavily in new kiwi variety

Date: Wed, 04 Oct 06

Story Text

Californian growers are investing heavily in kiwifruit cultivation, according to a report from the Associated Press, especially in the new golden kiwi.

Farmers in the state have made \$23 million from the 2006 harvest, up from \$18 million in 2002 and the Zespri Gold variety has doubled in popularity among consumers during that period, according to the California Farm Bureau.

Golden kiwis are sweeter than the traditional green variety and are proving popular among mango and peach consumers.

Bruce Myers, a kiwi farmer in California, is banking on consumers wanting healthier foods to turn a profit.

"It's higher in potassium than a banana and has more vitamin C than an orange," Mr Myers said.

"For such a little fruit, kiwi has a lot of good stuff in it."

Kiwifruit is more expensive to grow at \$10 a vine, but the native New Zealand fruit is proving to be reliable and doesn't often require pesticides as the cheaper and more traditional tree fruit (\$3 per vine) and farmers are finding it to be a good diversification crop.

[Further information](#)

Boab bush tucker pushed as next big food innovation

Date: Wed, 04 Oct 06

Story Text

The boab tree is poised to be the next big thing in Australian agriculture as the government is sponsoring a venture to cultivate the baby tubers.

The West Australian reported that the 16 week old seedlings have a crunchy texture and taste "refreshing", where their most obvious use would be for use in salads or stir-fries.

The Australian Agriculture Department's horticulture technician, Liz Green, said that the tubers were grown in backyard produce in the plant's native Madagascar and revealed that commercial growth had never been tried.

"Other people are interested here but are waiting to see if the tubers are popular in the market," she revealed.

The fully-grown boab tree is often referred to as the "prison tree" and is famous as a hitching post for Aboriginal prisoners in Australia's early history.

[Further information](#)

New soft fruit packaging introduced

Date: Wed, 04 Oct 06

Story Text

Raspberries, strawberries and other soft fruits' shelf lives will be increased by three days in new packaging introduced by The Greenery, said worldgrower.com.

The new packaging will combine a transparent tray with a micro-perforated film that will increase the life of fruit when kept in the optimal 12 degrees Celsius, according to previous tests with strawberries.

Greenery UK's managing director Martin Brown said: "Finding natural ways in which to preserve the quality of soft fruits is vital in ensuring the product looks good and retailers get maximum benefit from it on the shelves.

"Soft fruits such as strawberries are very popular with consumers and we are confident that stockists will be delighted with the effect this new packaging will have."

The Greenery is a co-operative dedicated to improving and distributing fruits and vegetables throughout Europe.

[Further information](#)

Firm to produce recycled, food-grade PET

Date: Tue, 03 Oct 06

Story Text

JFC Delleve, a plastic recycling firm in St Helens, could become the first in the UK to recycle PET bottles into food grade packaging.

The company will next month begin installing a PET hot wash facility, with which it aims to produce recycled plastic to sell to food packagers.

Operations manager Andy Bagnall said that the hot wash machinery would allow the company to recover the full value from the PET.

"We are already producing drainage pipes out of HDPE and selling them in the UK, now our PET will remain in the UK as well," he told letsrecycle.com. "We will be offering true proximity recycling."

The company is now upgrading its plant to handle two and a half tonnes of plastic bottles per hour, as well as seeking contracts to supply a greater quantity of PET plastic bottles.

[Further information](#)

Packaging innovation honoured by awards

Date: Tue, 03 Oct 06

Story Text

A number of packaging companies were praised at the recent DuPont Awards for Innovation.

The awards, which were sponsored by DuPont Packaging, Campden and Chorleywood Food Research Association and the USA's National Food Products Association, are designed to honour innovation in packaging.

One of the winners was Graham Packaging Company, whose ketchup bottle for Heinz and single-serve apple juice bottle were both picked out.

"Winning awards from this prestigious international competition is gratifying confirmation of our design expertise and our skill in listening to customers and creating packaging that successfully meets their needs," commented Philip Yates, president and CEO of Graham Packaging.

Tetra Pak won a diamond award for its aseptic transparent stand-up pouch which was designed specifically for children's drinks, as well as a silver award for its Aseptic Microwavable 200 S carton, which enables both sweet and savoury sauces to be heated in microwave ovens.

[Further information](#)

Fish farms 'plugging the supply-demand gap'

Date: Tue, 03 Oct 06

Story Text

Fish farms are playing an important part in reducing the gap between supply and demand, according to the British Marine Finfish Association.

At its annual conference in Shetland, the association's secretary, Richard Slaski, said that consumer demand was continuing to rise and that aquaculture was playing an "increasingly

important role" in helping to meet that demand.

According to Fish Farmer magazine, Mr Slaski said: "The health benefits of eating fish combined with its excellent taste make it one of the most sought after foods.

"I believe there are good opportunities and returns for those willing to invest in the farming of species such as cod and halibut because of the high market demand," he continued, adding that such investment would help to take the industry into its next stage of development.

Nearly half of the fish consumed around the globe are now raised on fish farms, recent figures from the UN Food and Agriculture Organisation (FAO) revealed.

[Further information](#)

Fairtrade coffee is an own-brand first for Brakes

Date: Tue, 03 Oct 06

Story Text

Brakes has launched the first own-brand Fairtrade product for the pub market.

The company's Fairtrade instant coffee granules are sourced from farms in Colombia and help to guarantee a better deal for disadvantaged producers in the developing world by providing suppliers with a minimum price covering the cost of sustainable production, in addition to an extra premium to be invested in social or economic development projects.

According to Brakes, the granules produce a coffee with a rich, fruity character and a dark-roasted aftertaste.

"While we already offer a varied Fairtrade range, we felt developing an own-brand product would give our customers a greater choice," said Phil Smith, product marketing manager at Brakes.

He told the Publican: "For Brakes it underlines our commitment to sustainable and ethical products, enabling our customers to buy with confidence."

Mr Smith also revealed that the company plans to launch more own-brand Fairtrade products in the near future.

[Further information](#)

Mayan Gold to transform potato industry

Date: Tue, 03 Oct 06

Story Text

Plant scientists have bred a new potato using an ancient South American germline.

Scientists at potato suppliers Greenvale AP have been studying the Phureja, a native South American potato species that has remained unchanged for millennia, for 15 years.

They have now bred a variety called Mayan Gold that is able to thrive in a European climate,

according to the Yorkshire Post.

Unlike Britain's modern-day potato species, the new variety is said to taste like the original ones brought back by Sir Walter Raleigh centuries ago and could create a market worth over £1 billion in the next five years, the company said.

It requires only half the cooking time of other varieties and is said to have a buttery flavour with golden flesh.

Alan Owens, chairman of Greenvale AP, told the Yorkshire Post: "No-one in Britain will have tasted a potato like this since Queen Elizabeth I was on the throne.

"We are looking at history on a plate," he said, adding that the species represented the biggest change to the potato industry since commercial cultivation first began in Britain.

[Further information](#)

Consumer research fuels SA Brain launch

Date: Tue, 03 Oct 06

Story Text

The latest company to jump on the 'extra cold' bandwagon is SA Brain, which is now testing its latest product in 24 of its managed houses.

Brains 45 is the new extra cold Continental-style beer which, the company claims, was created in response to consumer research.

The 4.5 per cent beer is served from a chrome beer fount of Italian design which chills the beer all the way to the tap, the Publican reports.

Participating pubs are offering customers a 'try before you buy' promotion, enabling wide exposure for the new brand ahead of its extended rollout.

Richard Davies, SA Brain sales and marketing manager, told the Publican that consumers had reported wanting a "refreshing, cold, lively-looking [beer] with a great full flavour" and had expressed a liking for Continental beer.

"Our customers have always enjoyed drinking our traditionally brewed ales and we are delighted to add this unique Continental-style beer to our portfolio," he added.

[Further information](#)

Co-op gives labelling scheme the green light

Date: Tue, 03 Oct 06

Story text

The Co-op has become the latest high street retailer to adopt the traffic light labelling scheme on its own-label products.

The scheme, which is recommended by the Food Standards Agency, is designed to help

consumers make informed choices about the foods they eat by letting them know the level of fats, salt etc in products.

Many own-label products have now had their packaging altered to feature the labels, which indicate red, amber and green 'lights' depending on whether the product has high, medium or low levels of ingredients.

"The Co-op has been at the forefront of clear and honest labelling and believes the FSA's front-of-pack traffic light labelling scheme represents a real step forward in helping consumers understand the nutritional value of foods and its contribution," Debbie Robinson, Co-operative Group director of food retail marketing, told Brand Republic.

Asda has also confirmed that it will be introducing the scheme later in the year.

[Further information](#)

Canned version of Red Square unveiled

Date: Mon, 02 Oct 06

Story Text

Halewood International, which produces brands such as Lambrini and Sidekick, has launched its ready-to-drink vodka energy brand, Red Square Reloaded, in a can.

The range is aimed at 18 to 24 year-olds and the company hopes that the new format will appeal more to that age group.

In particular, the canned version of the beverage is expected to be popular among those drinkers who prefer drinking vodka with a mixer, rather than on its own with ice.

Richard Clark, head of marketing at Halewood International, told website mad.co.uk that the ready to drink category is still worth nearly £1 billion a year, despite the fact that it has been associated with binge drinking.

"Red Square is well placed to lead sector developments in pre-mixed vodka solutions, whether it be new liquids as with the new Reloaded Blue Juice, fantastic promotional strategies like this year's Red Square in Ibiza campaign or contemporary packaging solutions," he commented.

The new release is being dubbed 'Ibiza in a Can' and each 250ml can contains a shot and a half of Red Square Reloaded.

[Further information](#)

Food poisoning could result from fat, sugar reduction

Date: Mon, 02 Oct 06

Story Text

Smaller food manufacturers are under pressure from the Food Standards Agency (FSA) to reduce the fat and sugar content of their products as part of the government's drive to tackle obesity.

However, there are concerns that this could lead to a reduction in shelf-life and a growing

number of food poisoning outbreaks as many of these ingredients inhibit the growth of dangerous pathogens and mould.

According to Food Manufacture, research presented to the FSA's advisory committee on the microbiological safety of food (ACMSF) last week warned that a reduction in fat or sugar levels could lead to an increase in moisture content and therefore water activity.

"Any increase in water activity could increase the likelihood of microbiological spoilage or food poisoning," the report stated.

Jenny Morris, a member of the ACMSF, told Food Manufacture that small companies could face problems with regard to conducting the necessary hazard analysis critical control point (HACCP) evaluation required for the reformulation of foods.

The ACMSF is therefore calling for greater support for small firms, as well as more research into the risks and benefits of fat and sugar reductions in food groups.

[Further information](#)

Organic specialist re-launches Spelt flours

Date: Mon, 02 Oct 06

Story Text

Organic flour specialist Doves Farm Foods has re-launched its range of Spelt flours, which provide a healthy alternative to wheat flour.

Ancient Spelt wheat, which is both tasty and healthy, is used to mill the company's new Organic White Spelt Flour and the original Stone-Ground Spelt Flour.

Spelt originates from the Middle East and, although it is closely related to regular wheat, it is an ideal substitute for people suffering from a wheat intolerance.

It benefits from an easily-digested gluten level as well as helping to stimulate the immune system, and is stable in bread machines, producing loaves that are lighter than those made from common wheat flour.

The Spelt flours range is now available in 1kg bags from Sainsbury's, Tesco, Holland & Barrett, Booths and independent food stores throughout the UK.

[Further information](#)

Mathematician turns ice-cream maker

Date: Mon, 02 Oct 06

Story Text

A retired maths lecturer has succeeded in having his innovative ice-cream flavour stocked in the restaurant of his local Harvey Nichols store.

Ian Gibson uses his cellar to make the ice-cream, which is based on Landlord bitter, and is in

little doubt that his mathematical mind has played an important part in his success.

Mr Gibson told Life Style Extra that the ice-cream tastes "exactly like Landlord beer – it has complexity, depth of flavour and a long finish, all prerequisites for a good ice-cream".

He revealed that he had attempted to make ice-creams with other brands but with little success as the ice-cream needed "a complex, quality beer".

The entrepreneur said that everybody thought it was the best ice-cream they had ever tasted – something which he insists is down to the "precision taken with the amount of ingredients".

"It is an amazingly complex business and having a mathematical mind certainly helps when it comes to analysing and formulating recipes," he commented.

The ice-cream itself is manufactured in Mr Gibson's environmental health-registered laboratory and is made from local eggs, milk and cream.

[Further information](#)

Farmed caviar increasingly accepted by industry

Date: Mon, 02 Oct 06

Story text

In an industry where farmed caviar has long been regarded as the poor cousin of its wild relative, the times are clearly changing.

Although farmers are yet to work out how to successfully rear beluga in captivity, some breeders are now enjoying success with other species of the fish.

"Breeding white sturgeon in captivity is difficult," explained Sandro Cancellieri of Agroittica, a fish farm near Brescia in Italy.

Mr Cancellieri told the Independent that you have to wean the fish off their natural diet of plankton by gradually introducing artificial feed into their diet.

He continued: "Producing good caviar is all about intervening at the right moment. It must not smell of fish: if it does it means there is a high bacterial content and can even be a risk to the health. It must not taste bitter, which comes from contamination during storage or transportation."

However, after 14 years of hard work, the farm has succeeded in its breeding programme and is now successfully marketing its brand of Calvisus caviar, which is so similar to wild caviar that two cooks and a food journalist recently ranked it above both wild Kazakhstan beluga and Iranian osetra in a blind taste test.

[Further information](#)