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**Arla Food trials RFID shopping**

Date: Fri, 29 Sep 06

### **Story Text**

Arla Foods is participating in a project designed to develop and introduce 'intelligent' food.

The company revealed that its innovation department is involved in a project trialling the use of radio frequency identification (RFID) technology, which should enable consumers to check on the food they have at home while they are out.

Twenty Danish families will take part in the trial, receiving a weekly shopping basket containing food products with RFID chips.

They should be able to 'contact' their food products while they are away from home by communicating with a microchip via a radio transmitter on the individual products' packaging.

In this way, consumers should be able to find out whether the temperature in their fridge is too high or whether a product has nearly run out or gone sour.

In addition, the technology will allow them to check the contents of their fridge while out at the shops in order to determine whether they need to buy certain items.

<a href="http://www.arlafoods.com/APPL/HJ/HJ202COM/HJ202D01.NSF/O/C4D1ACE9C5D7BF13C12571F0003A71A6">Further information</a>

## **NZ launches carbon neutral wine**

**Date:** Fri, 29 Sep 06

### **Story Text**

The world's first CarboNZero wines have been unveiled, guaranteeing consumers a wine that is entirely carbon neutral.

The New Zealand Wine Company (NZWC), which produces a number of internationally-marketed brands such as Grove Mill and Sanctuary, has announced that its wines have received CarboNZero certification from Landcare Research New Zealand.

The certification involves measuring and reducing emissions, as well as finally offsetting the unavoidable emissions by regenerating native forests.

The NZWC's chief executive officer, Rob White, said that becoming CarboNZero had placed the company "at the cutting edge of global sustainability".

"Most Grove Mill and Sanctuary wines are enjoyed outside of New Zealand and by offsetting our emissions from production and international shipping they become the natural choice for people concerned about food miles and global warming," he remarked.

The award-winning Grove Mill wines will now carry the CarboNZero logo, ensuring that consumers are able to factor this environmental benefit into their decision-making when selecting a wine brand.

<a href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12228&fSite=AO545&next=1">Further information</a>

## **Probiotic food supplements for kids**

**Date:** Fri, 29 Sep 06

### **Story Text**

The UK's first probiotic oil food supplement specifically designed for children has been launched.

Infacol Probiotic Drops provide a daily dose of good bacteria and can be given to children from birth onwards.

The supplement helps to maintain a healthy balance of bacteria in the digestive system, with the probiotics helping to keep bad bacteria, which can cause stomach upsets and other gastric problems, at bay.

A daily dose of Infacol Probiotic Drops contains 100 million live cells of good bacteria and is free from sugar, salt and lactose, as well as artificial colours, flavours and preservatives.

Dietitian Nigel Denby commented: "Infacol Probiotic Drops may be a particularly valuable supplement for parents when an infant has had a course of antibiotics, is going to nursery for the first time or when they have been feverish, teething or suffering from diarrhoea and tummy upsets."

<a href="http://www.prnewswire.co.uk/cgi/news/release?id=180253">Further information</a>

## **Polish products filling UK shelves**

**Date:** Fri, 29 Sep 06

### **Story Text**

Britons have become used to seeing Indian and oriental meals on retailers' shelves but the latest foreign food range comes from closer to home.

In response to the recent influx of Polish migrants, many stores are beginning to stock the country's most popular dishes and ingredients.

George Nixon, a shopkeeper in Worksop, was quick to spot the possibilities of the foods and began selling Polish sausages and ready-meals in his store six months ago.

However, the Worksop Guardian reveals that the items were so popular that Mr Nixon soon began to expand the range so that now he stocks a variety of Polish groceries, beers and baby foods.

"We set up our first range six months ago because our Polish customers were asking for it, and on the first day it was mad and we sold out in half an hour," the shopkeeper revealed.

"At the start we took an extra £3,000 a week and that is rising. Now more and more Polish food is taking up space in the shop, so we are going to add an extension to hold it all."

Mr Nixon told the Worksop Guardian that some Polish products, such as beers, were even selling better than English varieties.

"I certainly don't regret adding the Polish food, it's one of the best things I ever did," he added.

<a

href="http://www.worksoptoday.co.uk/ViewArticle2.aspx?SectionID=741&ArticleID=1794452">Further information</a>

## **Self-heating soup launched in UK**

**Date:** Fri, 29 Sep 06

### **Story Text**

An innovative self-heating soup has been launched in Britain for the first time.

Likely to appeal to consumers seeking a quick snack over the winter months, Mini-Quick soup comes in spicy lentil and tomato flavours and can be prepared without an external heat source.

The heating process is started by clicking the base of the pot and shaking for 40 seconds, the Daily Record reports.

A chemical reaction between water and calcium chloride " which is contained within a sealed layer in the packaging " produces heat which then warms up the soup.

Brian Chapman, Mini-Quick's managing director, told the Daily Record that the soup would be ideal for people whose workplace does not provide cooking facilities.

"It's a really satisfying, tasty snack - it is as simple as click, shake and drink," he explained.

Mr Chapman said that the company had invented Mini-Quick because more and more people need to eat on-the-go but still want to snack healthily.

<a

href="http://www.dailyrecord.co.uk/news/tm\_objectid=17839942&method=full&siteid=66633&headline=soup-that-heats-itself-name\_page.html">Further information</a>

## **Supermarket's potatoes add spice to side dish category**

**Date:** Fri, 29 Sep 06

### **Story Text**

One of Morrisons' ready meals has been named as the best side dish at the recent British Curry Awards.

The supermarket's Bombay Potatoes, which are cooked in a tomato and onion sauce, took the top place after judges described them as the "perfect accompaniment", Checkout magazine reports.

Giles Leverton, the supermarket's fresh foods buyer, said: "We strive to offer our customers a high quality range of ready meals, covering a wide selection of international cuisines.

"Our Indian chefs work continuously on creating dishes using authentic ingredients and cooking methods, with the aim of providing a restaurant-quality eating experience from the comfort of your home."

Mr Leverton told Checkout magazine that it was "fantastic" for one of the supermarket's own-label products to be recognised as the best in the country.

The British Curry Awards, which were held on September 17th this year, are organised by Spice Business magazine and are awarded on the basis of flavour, texture, amount, appearance and value.

<a href="http://www.checkoutmagazine.co.uk/market\_update/market\_update\_story.ehtml?o=2223">Further information</a>

## **McCain puts new chips on the table**

**Date:** Thu, 28 Sep 06

### **Story Text**

Britain's popular chip brand McCain has launched a new range of chips that guarantees to cater for a wide variety of tastes.

Gone are the days of bog-standard chips – these new McCain products come in rustic, gourmet and classic varieties, according to the Publican.

Each variety of chips makes a perfect accompaniment to meals or a great snack in their own right, the company claims.

Bill Bartlett, corporate affairs director at McCain Foods, told the Publican that the new range is "truly distinctive".

"We can help our customers to serve unique frozen-potato products to make their menu stand out from the crowd," he revealed.

McCain recently announced that it would become the first food manufacturer to adopt the traffic light labelling system on its product packaging to highlight the fact that its chips contain just five per cent fat.

<a href="http://www.thepublican.com/story.asp?sectioncode=7&storycode=52938&c=1">Further information</a>

## **Revamped retro brands 'staging a comeback'**

**Date:** Thu, 28 Sep 06

### **Story Text**

It seems that retro brands are back in fashion, with a number making a recent comeback.

Premier Foods is in the process of relaunching Smash, the dried mashed potato product that used to be so popular with busy mums.

The brand will be launched once again over the next few months, complete with new flavours and a healthy new recipe to bring it into line with today's discerning consumers.

Smash is not the only retro brand to be enjoying the revival; other once-neglected brands that

have been propelled back into our shopping baskets include Cinzano, Blue Nun and Spam, the latter of which has massively increased its sales growth as a result of a recent marketing campaign.

Sonya Hook, drinks expert at the Grocer, confirmed that some of the most popular grocery brands of the era were "staging a comeback".

"Manufacturers are trying to appeal to that key demographic of 30 to 45-year-olds," she revealed.

"Many of the brands enjoying a revival are doing so because manufacturers have recognised that trends are cyclical and there's a gap in the market for old favourites.

"Moreover," she added, "there's an opportunity to improve those old favourites, whether by enhancing the product itself or its image."

[Further information](http://www.brandrepublic.com/bulletins/br/article/594894/brands-70s-comeback-checkout)

## **Figures reveal positive outlook for frozen food**

**Date:** Thu, 28 Sep 06

### **Story Text**

Despite a worrying report earlier this year that predicted an uncertain future for the frozen food industry, new figures have revealed a positive trend.

Figures from TNS reveal that production over the last 12 months increased slightly by just under two billion tonnes, suggesting that the industry is stabilising and not losing market share, Fish Update reports.

It appears that the health messages that have received so much media attention in recent months have been getting across to the public, as sales during the period increased from  $\text{£}556$  million to just under  $\text{£}570.5$  million, representing a three per cent increase.

Alf Carr, director general of the British Frozen Food Federation (BFFF), said that the TNS report revealed a "virtually established sales value", although he admitted that different categories would fluctuate from time to time.

"There are still great opportunities for frozen ready meals and a cheap and cheerful approach is not wanted by the public," he told Fish Update, referring to his repeated warnings that supermarket price wars and excessive discounting have been damaging the image of frozen food.

"The BFFF feels that with sales volumes stabilising and a new attitude from market leaders in supply and retailing, the time is right for a long overdue frozen food revival," he continued.

"Frozen is still the best way to preserve the active life and quality of our food."

[Further information](http://www.fishupdate.com/news/fullstory.php/aid/5391/Fish_boosts_frozen_food_fortunes.html)

## **Retailer adopts ethical traffic light scheme for fish**

**Date:** Thu, 28 Sep 06

### **Story Text**

Sainsbury's is launching a new in-store scheme to assure customers of the sustainability of the fish they are buying.

According to Fish Update, the supermarket is using its own version of the traffic light scheme on all of its fresh fish products, with green, amber or red tags being used to indicate the scarcity of a particular species.

A separate traffic light scheme has recently been launched by many retailers to inform consumers about the nutritional quality of products, but Sainsbury's has revealed that its new fish labels will be displayed on its website and fish counters instead of on packaging to avoid confusion.

In order to boost its ethical policy, the supermarket group has also announced that it will only sell fish with a green or amber label from later this year to help reduce the depletion of fish stocks.

The move has been welcomed by Greenpeace, which believes that other supermarkets should adopt a similar policy.

<a

href="http://www.fishupdate.com/news/fullstory.php/aid/5382/Supermarket\_chain\_launches\_\_fish\_\_traffic\_light\_scheme.html">Further information</a>

## **New fermentation-based production method for L-Tyrosine**

**Date:** Thu, 28 Sep 06

### **Story Text**

Health industry manufacturer Kyowa Hakko has developed the world's first fermentation-based production method for L-Tyrosine.

The amino acid is thought to help alleviate stress and is frequently used as a nutritional ingredient in medical foods, dietary supplements and amino acid infusions.

It is usually obtained from animal proteins in hair or feathers but consumers are increasingly seeking out products made from non-animal sources as a result of concerns over bovine spongiform encephalopathy (BSE) and avian influenza.

The company has therefore developed a production method involving micro organisms, enabling it to provide a high quality, stable supply of non-animal sourced L-Tyrosine.

Yukinobu Kotani, president of the company's biochemicals business unit, commented: "Now L-Tyrosine joins many other Kyowa Hakko products that are non-animal sourced, for example L-Hydroxyproline.

"We will continue working to supply fermented materials from non-animal sources to markets around the world, including materials that are now in test production," he added.

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href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12205&fSite=AO545&next=8">Further information</a>

## **Bacteria could provide low-cost xylitol solution**

**Date:** Thu, 28 Sep 06

### **Story Text**

Researchers believe that genetically engineered bacteria could be used to make xylitol, a mint-flavoured sweetener commonly used in chewing gum and toothpastes.

Badal Saha, a chemist at the United States Agricultural Research Service (ARS), helped to develop the bacteria in collaboration with zuChem and the Biotechnology Research and Development Corporation.

Xylitol is often used as a substitute for sugar, as it has a third fewer calories and helps to fight the bacteria that cause cavities.

Although it is produced naturally by a number of fruits and vegetables, the process required to produce commercial-scale quantities is expensive.

However, the researchers found that they were able to modify the enzyme-making process of E. coli bacteria so that they converted two sugars, xylose and arabinose, into xylitol.

They are now working with zuChem to develop a commercial-scale process that could cut costs and enable wide-scale production of xylitol from corn and other crops.

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href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12219&fSite=AO545&next=1">Further information</a>

## **Healthful plant sterols enter European market**

**Date:** Thu, 28 Sep 06

### **Story Text**

Cargill, an international provider of food products and services, has announced that its CoroWise plant sterols will from now on be available in Europe.

The CoroWise Naturally Sourced Cholesterol Reducer brand of plant sterols, first launched in the US in 2003, are cholesterol-lowering ingredients that can be added to a variety of foods and drinks, thereby enhancing the health benefits of the product.

Already approved by the EU for use in a range of products, the sterols help to block the body's absorption of harmful LDL cholesterol by competing with cholesterol itself during food digestion.

Over 50 years of clinical research has provided evidence that eating plant sterols can help to significantly lower LDL cholesterol.

David Henstrom, general manager at Cargill Health & Food Technologies for the Europe, Middle East and Africa regions, said: "Good-tasting, efficacious functional foods are experiencing a greater acceptance by mainstream consumers than ever before."

Commenting on the products' launch in Europe, Mr Henstrom added: "We're committed to

promoting heart health by bringing easy-to-formulate forms of CoroWise plant sterols to a broader audience."

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

## **Mediterranean-inspired meals added to range**

**Date:** Wed, 27 Sep 06

### **Story Text**

Waitrose is trying to reintroduce a hint of summer now that the best days of the season are well and truly behind us.

The supermarket is launching a number of new Mediterranean prepared meals to help remind us of sunnier climes, all of which have been inspired by traditional recipes and use only authentic ingredients.

A total of five new dishes are being added to the existing Mediterranean range, including Piri Piri Chicken, Paella Valencia, Lamb and Apricot Tagine, Provencal Style Chicken with Roasted Vegetables, and Pork Cassoulet.

Just like the supermarket's other prepared meals, the new products are all free from hydrogenated vegetable oils and display the new traffic light labelling, enabling consumers to make a more informed choice over their meal options.

Waitrose claims that it was the first retailer to implement the new system, which is recommended by the Food Standards Agency and displays red, amber and green codes to indicate levels of fats, saturates, salts and sugar per 100g of food.

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

## **Supermarket introduces lighter cabernet sauvignon**

**Date:** Wed, 27 Sep 06

### **Story Text**

Sainsbury's has launched a new, lower-alcohol red wine which should appeal to consumers with a penchant for lighter drinks.

Many consumers can find red wine a little heavy but the new brand, an Australian offering called Banrock Station, is the perfect solution.

The wine has already been launched in the Australian market but will now be available in Sainsbury's stores in the UK at Â£4.79 per bottle, Checkout magazine reveals.

A nine per cent ABV wine, the Banrock Station Crimson Cabernet Sauvignon is a light crimson colour and is lightly spritzed as a result of the natural gases produced during the winemaking process.

The low alcohol level is produced by halting the natural fermentation process mid-way, thereby leaving some residual sugar, the magazine reveals.

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[http://www.checkoutmagazine.co.uk/product\\_news/product\\_news\\_story.ehtml?o=2221](http://www.checkoutmagazine.co.uk/product_news/product_news_story.ehtml?o=2221)  
>Further information</a>

## **New chicken-style dippers from Quorn**

**Date:** Wed, 27 Sep 06

### **Story Text**

Marlow Foods, the company behind the Quorn range of products, has launched its latest offering – an alternative to chicken dippers.

Quorn contains a mycoprotein which provides high quality protein and dietary fibre, is low in fat, and contains very few calories.

The new Quorn Chicken Style Dippers are therefore an ideal way to provide a healthy meal for the family within minutes, the company claims.

Containing less than two per cent saturated fat and taking just minutes to prepare, the new Quorn Dippers are perfect for a tasty yet healthy meal.

They are already coated in a light and crispy batter and are free from artificial colours and preservatives, meaning that parents are spared the worry of wondering what their children are consuming.

Nutritionist Anita Bean commented: "With its range of healthy yet tasty meals, the Quorn range really is everyone's friend. You really can enjoy the foods you love without feeling guilty."

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<http://www.quorn.co.uk/cmpage.aspx?section=WhatsNew&newsarticleid=17>>Further information</a>

## **Parents and schools 'key to survival of healthier school meals'**

**Date:** Tue, 26 Sep 06

### **Story Text**

The Jamie Oliver effect has had a positive outcome on the standard of school meals, according to a new report.

A survey carried out by product development research company MSTS has found that 74 per cent of parents have noticed a positive change in their children's school meals, and even among those parents who had not noticed a change in the standard of school meals, the majority expected to see changes in the future.

Nearly half of the respondents claimed to have noticed an increase in the number of healthy options available to children and 36 per cent said there were now more fresh vegetables and salads on offer.

In addition, 32 per cent said that fresh food was now being prepared on site and 27 per cent said their children were being given more fresh fruit.

Despite the positive changes, the general feeling is that parents and schools should now take over the decision-making, with 83 per cent of parents claiming that they should have the biggest voice

in the debate over school dinners.

Yvonne Taylor, business development director at MSTTS, said that Jamie Oliver had done a "sterling job" in bringing the school meals debate to the forefront of the political agenda.

"However, the long term survival of healthier school meals will be down to parents and schools as they are the key stakeholders of this policy," she commented.

"Further down the line it is also possible to imagine children, the main beneficiaries of the policy, being involved in the decision-making via school councils and other forums for comment as they become aware of the benefits of healthier food and start to use their 'pester power'," Ms Taylor added.

## **Singles foods in supermarkets?**

**Date:** Tue, 26 Sep 06

### **Story Text**

Supermarkets could soon introduce products designed for singletons, following the European Union's decision to scrap traditional weights and measures for products.

The EU claims that it is cutting red tape by implementing a policy that will allow manufacturers to sell food products in whichever quantities they see fit.

In addition, it insists that the move will help to cater for the growing number of one and two-person households, the Evening Standard reports.

As a result, supermarkets could soon be selling items such as three-quarter size cans of baked beans and loaves containing just four slices of bread, enabling single consumers to save money and avoid wasting excess food.

However, the Evening Standard reports that some retailers have been less than impressed with the idea, claiming that shoppers will find it harder to work out which stores offer the best deals if they are all selling products in different quantities.

<a href="http://www.thisislondon.co.uk/news/article-23368271-details/Supermarkets%20target%20singles%20with%20four%20slice%20loaf/article.do">Further information</a>

## **Ingredients manufacturer to build on confectionery innovation**

**Date:** Tue, 26 Sep 06

### **Story Text**

Danisco has opened new facilities in Belgium which will be used to explore innovative ways for consumers to enjoy confectionery.

Researchers at the new, state-of-the-art facilities will experiment with combinations of texture, taste and functionality, enabling Danisco to provide inspiration for manufacturers and consumers.

The company plans to build on its existing knowledge of flavours, sugar, sweeteners and textural ingredients, which currently enables manufacturers to create interesting new products within the

food industry.

Danisco said that, although confectionery is popular with all age groups, the market is struggling as a result of consumer desires not being satisfied.

"This can be changed with dedication and out-of-the-box product development," the company insisted, adding: "Whether manufacturers are looking to tweak existing brands or have identified the need for a total brand rethink, Danisco has the resources and the energy to set consumer passions alive."

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href="http://www.danisco.com/cms/connect/corporate/products+and+services/news/businesupdate\_96\_en.htm">Further information</a>

## **Emulpals 300 - 'most stable instant cake emulsifier on the market'**

**Date:** Tue, 26 Sep 06

### **Story Text**

Palsgaard A/S has introduced a new cake emulsifier which it insists is the most stable emulsifier on the market.

The company said that its Emulpals 300 solution has a minimum shelf life of 24 months and is therefore capable of increasing the normal shelf life of cakes by up to four times, ensuring that consumers obtain a better quality of cake from their local baker or supermarket.

Palsgaard's research and development company, Nexus A/S, has been developing the new product over a number of years, allowing the team to select the best formulations and processing techniques for maximum shelf life.

The new product should be the ideal solution for producers of retail cake mixes and other cake-mix producers.

Produced from vegetable raw materials, it contains no trans fatty acids, is certified Kosher and Halal, and is free from genetically modified ingredients.

In a statement, the company said: "Critical performance of cake emulsifiers are factors such as aeration performance, cake volume, texture and softness.

"These characteristics are now secured over an extended period of time, giving increased security, more yield, and more sales."

<a

href="http://www.palsgaard.com/Emulpals300September2006.pdf">Further information</a>

## **Cranberries found to prevent E. coli**

**Date:** Tue, 26 Sep 06

### **Story Text**

Cranberries could soon be recruited in the fight against a deadly food-borne illness.

Researchers have found that proanthocyanidins (Pacs) – compounds which are found in

cranberries " are capable of disabling certain E. coli bacteria and could be used to reduce the growth of E.coli and other types of bacteria found in food.

E. coli is a relatively common cause of food-borne illness but cases of one particular strain, the E. coli 0157 bug, can be fatal in children and the elderly.

Scientists at the University of Maine added cranberry concentrate to samples of food which had been contaminated with various types of bacteria.

They discovered that the cranberry concentrate significantly reduced the growth of E. coli, a find which could be important as some bacteria are becoming resistant to the antibiotics used to treat them.

Dr Vivian Chi Hua Wu, assistant professor at the university's department of food science and human nutrition, said that incidences of E. coli contamination and food-borne illness seemed to be occurring more frequently.

"Cranberry's antimicrobial effect offers considerable promise as a natural and effective tool to prevent such outbreaks," she added.

<a href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12178&fSite=AO545&next=3">Further information</a>

## **EU moves to put age limit on veal**

**Date:** Tue, 26 Sep 06

### **Story Text**

The European Commission (EC) is proposing to clarify the description of veal as the various member states currently differ in their production and marketing of meat from cattle aged 12 months or less.

The majority of member states feed animals mainly on milk and milk products and carry out slaughter before eight months.

However, the Netherlands, Denmark and Spain feed animals primarily on cereals and carry out slaughter at ten months or above.

The EC intends for sales descriptions to give details of the production methods used for meat from animals aged between nought and eight months, and between eight and 12 months, as well as a requirement to indicate the exact age of the animals upon slaughter.

Meat in the first category would be labelled as 'veal', while that in the second, older category would be termed 'beef'.

In addition, any meat imported from other countries would have to be labelled in the same way to ensure consistency and to prevent distortion of competition.

The proposals were fuelled by requests from the trade and member states for rules to reflect the different production systems across the EU bloc and follow an internet consultation with interested parties.

In a statement, the commission claimed: "Once adopted by Council, this regulation should enhance the functioning of the Single Market and provide better information for consumers."

<a href="http://europa.eu.int/rapid/pressReleasesAction.do?reference=IP/06/1236&format=HTML&aged=0&language=EN&guiLanguage=en">Further information</a>

## **New deli seafood range from Waitrose**

**Date:** Mon, 25 Sep 06

### **Story Text**

Waitrose has launched a new range of premium quality seafood which it claims is perfect for entertaining.

The handcrafted speciality seafood is available from the stores' chiller cabinets and includes a number of beautifully prepared offerings, the supermarket revealed.

Among the new products are Panamanian King Prawns with sweet chilli dipping sauce, which offers a combination of sweet and spicy flavours guaranteed to impress any seafood lover.

Also on the menu is the Scottish Smoked Salmon Tsar Slice, which consists of 12 chunky slices of salmon loin, accompanied with a light honey and soy dip.

In addition, Waitrose has introduced a Mini Shellfish Selection, which includes mini scallop shells filled with freshly cooked king prawns, creamy prawn mousse and Hebridean white crab meat.

The range also includes a number of other delicious products, including Hebridean Mini Dressed Crabs, Royal Crevettes with Lemon Mayonnaise and Dressed Nova Scotia Lobster.

<a href="http://www.waitrose.presscentre.com">Further information</a>

## **Bart provides vitamin C boost for kids**

**Date:** Mon, 25 Sep 06

### **Story Text**

Health company Bio-Synergy has developed a new product which, with the help of cartoon favourite Bart Simpson, should help parents to ensure their kids get a regular dose of vitamin C.

Food manufacturers have a difficult job on their hands as they try to develop products that contain the necessary nutrients for growing children, while making them appealing to youngsters' sensitive taste-buds.

Now, the new melt-in-the-mouth strips enable children to enjoy their vitamin C, making sure that even the fussiest eaters get all the benefits of the essential vitamin.

The strips have a refreshing orange flavour and simply dissolve on the tongue. In addition, they are free from sugar and suitable for vegetarians and, if taken twice a day, ensure the maximum benefits of vitamin C, which helps boost the immune system and promote development.

Society seems to have moved away from the days when children shared their parents' evening meal and, as a result, many are consuming far too much junk food and too few nutrients.

FDIN is holding a Children's Food & Drink seminar on Wednesday November 15th to help find solutions for the industry. For further information, click [HERE](http://www.fdin.co.uk/seminars/cfad.html)

For further information on the story, click [HERE](http://www.bio-synergy.co.uk/store/product.php?productid=16163&cat=&page=1)

## **Online food shoppers heed dietary advice**

**Date:** Mon, 25 Sep 06

### **Story Text**

Consumers who do their shopping online tend to select healthier food options when confronted with a low-fat alternative to regular products.

A survey conducted by the George Institute for International Health has revealed that online shoppers who received dietary advice reduced the saturated fat content of their shopping baskets by ten per cent.

The internet shopping study concluded that offering simple dietary advice alongside healthy products can lead to consumers making healthier food choices.

Co-principal investigator Dr Rachel Huxley commented: "Online food shopping offers a unique opportunity to change food purchasing habits.

"This approach offers a low cost, long-term, non-drug strategy for reducing [consumers'] fat intake and their cholesterol levels."

Although the study only looked at foods with lower levels of saturated fats, co-principal investigator Dr Bruce Neal said that it would be easy to adapt the system to provide advice about salt intake, diabetes, high blood pressure or cholesterol.

"With automated personally tailored computer advice now of proven benefit in a commercial setting, the challenge will be to see the results translated into practice," he commented.

"This will require imaginative approaches developed in collaboration with public health advocacy groups, regulatory bodies and the food retail industry."

[Further information](http://www.iih.org/media-and-publications/latest-news/healthier-hearts-for-online-shoppers.cfm)

## **Welsh ice-cream firm creates lavender variety**

**Date:** Mon, 25 Sep 06

### **Story Text**

A Welsh ice-cream manufacturer is believed to be the first in the country to add lavender to one of its products.

Carmarthenshire-based Heavenly has developed a lavender ice-cream which enjoyed so much success during trials that they have now enlisted the help of gardeners at a local mansion to help out.

Staff at Aberglasney Mansion have planted a lavender bed to supply the shop with enough flower heads to make the necessary syrup.

Graham Rankin, Aberglasney director, told the Western Mail: "I think it is wonderful to be able to support local businesses and to have an ice-cream branded with Aberglasney's name is quite novel."

Mr Rankin revealed that there are also plans for the estate's oranges to be used to make an orange, cranberry and nutmeg ice-cream for Christmas.

Heavenly has become well-known in the area for its innovative approach, with some of its more unusual ingredients including leek, welsh beer, bara brith and lobster & fries.

The shop's owner, Tracey Kindred, told the Western Mail: "If it's edible, we can make it."

<a href="http://icwales.icnetwork.co.uk/0100news/0200wales/tm\_objectid=17812561&method=full&siteid=50082&headline=why-a-spoonful-of-lavender-helps-your-dinner-go-down--name\_page.html">Further information</a>

## **Just Desserts 'moves with the times'**

**Date:** Mon, 25 Sep 06

### **Story Text**

A Scottish confectionery company has invested Â£2 million in the development of new product lines.

Lanarkshire-based Johnstone's Just Desserts is producing a number of new luxury products and some of the investment will also go towards introducing new equipment and packaging.

New products will include yoghurt-coated flapjacks, luxury cheesecake mini-bites, chocolate-drizzled flapjacks and stem ginger and chocolate tiffin, according to a report in the Scotsman.

Recently-appointed company director Kevin Moore commented that it was "an exciting time" to join the firm, which was established in 1990 by chairman Lewis Johnstone.

The chairman told the Scotsman that the rebranding was intended to "capture the attention of new customers".

"Growth and changing tastes in the food industry has meant the market has changed significantly in recent years and we believed there was a need to move with the times to embrace this changing profile," he added.

<a href="http://business.scotsman.com/agriculture.cfm?id=1405472006">Further information</a>

## **Ministers warn over declining tuna stocks**

**Date:** Mon, 25 Sep 06

### **Story Text**

Ministers have called for the preservation of tuna stocks amid claims that fleets are catching far more fish than is permitted by quotas.

The Department of the Environment, Food and Rural Affairs (Defra) warned that over-fishing and under-reporting is taking place on a regular basis in the bluefin tuna industry and has urged the EU to introduce strict new controls.

"Urgent action needs to be taken to address this problem and we support a number of the commission's proposals and we encourage all member states to work together with the commission to address this problem," a spokeswoman for Defra told the Independent.

One of the main reasons for the fish's growth in popularity is the increasing demand for sushi, which often incorporates bluefin tuna.

According to the Independent, the European Parliament's fisheries committee recently warned that bluefin tuna stocks were on the edge of collapse, with Spanish fishermen reporting that local stocks had fallen by 80 per cent.

[Further information](http://news.independent.co.uk/environment/article1747156.ece)

## **Nimble celebrates 50th birthday with healthy overhaul**

**Date:** Mon, 25 Sep 06

### **Story Text**

Popular bread brand Nimble has revealed a new marketing campaign to back its recipe update and packaging overhaul.

The brand has become swept up in the healthy makeover frenzy that has taken hold in the UK and is the latest in a long line of products attempting to capitalise on the trend by cutting out unhealthy ingredients.

With this year being the brand's 50th anniversary, it seemed an ideal time to modernise the Nimble portfolio and bring it in line with the healthy eating trend.

The new marketing campaign therefore focuses on the fact that healthy eating is no longer the preserve of over-concerned females and encourages both men and women to improve their health by eating a balanced diet.

Claire Low, brand manager, said that Nimble has always paid attention to the needs of its customers, adjusting recipes and launching new varieties accordingly.

"This year, we've already updated our recipes and packaging to reflect current tastes and preferences," she revealed.

"Dieting is no longer exclusive to women losing weight for a special occasion – now both men and women are looking for ways to improve their health through a balanced diet without compromising on flavour."

[Further information](http://www.rhm.com/rhm/news/press/brandpr/breadbakeries/2006/2006-09-22/)

## **Supermarket serves up sustainable sea bass**

**Date:** Fri, 22 Sep 06

### **Story Text**

The Marine Stewardship Council (MSC) has announced that an American supermarket is the first in the world to sell Patagonian toothfish, otherwise known as Chilean sea bass, from an MSC-certified fishery.

The Patagonian toothfish was at threat of extinction just a few years ago, with poachers taking over half of the world's sea bass catch, Fish Update reports.

However, Whole Foods Market is obtaining its fish from a fishery in the Antarctic which has been certified by the MSC as being sustainable and well-managed.

"The Patagonian toothfish fishers in South Georgia have worked hard to prove their fishing practices are sustainable, and it's great that they have met the MSC's independent environmental standard," said Jim Humphreys, MSC regional director for the Americas.

"Whole Foods Market is showing real leadership by backing this forward-looking fishery, and all of us can help that effort by asking for the MSC eco-label when we shop for this desirable fish," he added.

David Pilat, the supermarket's national seafood coordinator, described the fish as having a "rich, buttery flavour and wonderful versatility that is perfect for the grill".

<A

href="http://www.fishupdate.com/news/fullstory.php/aid/5353/US\_retailer\_becomes\_first\_to\_sell\_Patagonian\_Toothfish.html">Further information</A>

## **Olive business to go nationwide**

**Date:** Fri, 22 Sep 06

### **Story Text**

Despite being a BBC2 Dragon's Den reject, Alex Hall has achieved success with her pre-packed delicatessen-style olives.

The entrepreneur hoped to secure investment through the television programme but has since attracted two private investors who have helped to fund the product's processing and packaging development.

Going under the brand name The Big O, the olives have a six-month shelf-life, thanks to a new processing technique that immerses the olives in marinade alone, rather than brine or oil, and also means the olives taste like they came fresh from the delicatessen, rather than being pre-packed.

The olives themselves will be sourced from Greece and the range will include olives with coriander and lemon, black olives in red chilli sauce marinade, green olives with garlic and herbs, and green olives with orange and green chilli.

Ms Hall told the Surrey Advertiser: "There is no doubt that the investments [have] made a huge impact on the company."

Commenting on the investors themselves, she added: "There's no doubt their expertise and hands-on help have contributed significantly to the headway we've made since their involvement."

The Big O will be sold in pubs, bars, airlines and off-licences around the UK.

[Further information](http://www.surreyad.co.uk/business/?article18246)

## **Diageo backs new brands for Christmas**

**Date:** Fri, 22 Sep 06

### **Story Text**

Drinks firm Diageo is planning a major assault on the Christmas consumer market, with a number of new brands receiving heavy promotional backing.

The firm is launching two new versions of its ever-popular Baileys drink, one containing hints of mint and the other with a caramel flavouring, the Morning Advertiser has revealed.

Both varieties will be launched into the off-trade and will be backed by a Â£2.5 million marketing campaign in the lead up to Christmas.

In addition, Â£1 million will be spent on a television-based campaign to help kick-start sales of the new Pimm's Winter brand, and a further Â£2 million on the ready-to-drink (RTD) Quinn's.

Diageo's innovation director, Philip Gladman, told the Morning Advertiser that the company wanted to "judo-throw" the negative perceptions of the RTD category, which has for some time been linked to binge-drinking.

"It's early days, but we're very pleased so far," he revealed. "We're really getting behind this brand, because we can see it as a way of reinvigorating the category."

[Further information](http://www.morningadvertiser.co.uk/news_detail.aspx?articleid=22214)

## **Industry brands sandwich proposals "unworkable"**

**Date:** Fri, 22 Sep 06

### **Story Text**

Sandwich manufacturers are up in arms over proposed new guidelines requiring them to detail the exact meat content of their products on labels.

The Local Authorities Co-ordinators of Regulatory Services (Lacors), which has the backing of the Food Standards Agency, wants sandwiches to define whole, formed and reformed meat contents to ensure that consumers know exactly what they are eating.

For example, both pre-packed and freshly-made sandwiches consisting of reformed meat with 15 per cent water would have to be labelled as such.

The British Sandwich Association is fiercely opposed to the proposals, claiming that they would be "totally unworkable".

The association's director, Jim Winship, told the Scotsman that existing legislation already ensures that the meat sold to consumers is of a certain standard.

"There is already evidence that consumers are confused by terms such as 'reformed' and 'reconstituted' - not to mention the fact it will make sandwiches sound unappealing," Mr Winship insisted.

"If you marinade an ingredient such as chicken in a tikka sauce for a chicken tikka sandwich, then you are adding water to the meat. I don't see how this will make things clearer for consumers at all," he added.

However, Lacors believes that the only way to ensure consumers know what they are eating is to provide a list of ingredients detailing exactly how much meat is included.

[Further information](http://news.scotsman.com/uk.cfm?id=1400152006)

## **£5,000 jar of marmalade in charity auction**

**Date:** Fri, 22 Sep 06

### **Story Text**

A family-run jam firm has come up with the world's most expensive marmalade, which costs around £11 per mouthful.

Manchester-based Duerr's has made the marmalade in celebration of the firm's 125th anniversary and is now displaying a commemorative 1kg jar, complete with a price tag of £5,000.

Contained in the £1,100 crystal jar is £3,450 worth of 62-year-old Dalmore whisky, in addition to £348 worth of vintage champagne, finely cut Seville oranges and a sprinkling of edible gold to the tune of £120, according to the Independent.

"Thanks to some exclusive ingredients and a priceless one-off designer jar, we believe we have created the world's most expensive jar of marmalade," Richard Duerr, director of sales and marketing, told the paper.

The jar will be auctioned on the internet for charity and Duerr's has also produced a number of miniature jars, for those who are unable to stump up the whole £5,000.

[Further information](http://news.independent.co.uk/uk/this_britain/article1696156.ece)

## **Texture-enhancing yoghurt cultures launched**

**Date:** Fri, 22 Sep 06

### **Story Text**

Chr Hansen has launched a number of yoghurt culture solutions which help to provide additional texture in low fat yoghurts.

The six new cultures are capable of creating up to 20 per cent more texture in the final product, making it possible to create products with little or no fat, while still maintaining a creaminess and smoothness that appeals to consumers.

Some of the new cultures also contain the probiotic strains BB-12 and LA-5, both of which have been well-documented.

Hans Christian Bejder, global marketing manager at Chr Hansen, commented: "The goal has been to develop new cultures that improve texture formation by up to 20 per cent and at the same time provide the unique mildness, the fast fermentation and the robustness already known from our other DVS cultures."

Mr Bejder said that the company works to provide the market with new cultures that meet requirements for high quality, uniformity, safety and flexibility in modern yoghurt production.

According to the company's vice president of product development, cultures and enzymes, Esben Laulund, the company faced severe technical challenges during the development process.

"But I am happy to say that we have succeeded," he added, "not least due to our strong international development organisation as well as our competence level within selection and characterisation of lactic acid bacteria and composing of unique cultures."

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href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?fSite=AR283&nw=hd&size=ld&sno=1&main\_page=1&id=596">Further information</A>

## **Fat replacement ingredient wins 'most innovative' award**

**Date:** Fri, 22 Sep 06

### **Story Text**

Z Trim has received a prestigious industry award, with a panel of technical experts selecting it as the most innovative food ingredient for 2006.

Its manufacturer, Z Trim Holdings, was notified of the award by organisers of Food Ingredients South America's (Fisa) International Exhibition for Solution and Technology for the Food Industry.

The natural fat replacement beat four other finalists – Danisco's Hexose Oxidase enzyme product, DSM's Lafti Probiotics, Sensient Technologies' Appeal RM-023B, and Gelita's Instant Gel Schko.

Alejandro Espinola, South America business manager Z Trim's international marketing partner DKSH Market Intelligence, commented: "Our clients are experiencing great successes replacing fat with Z Trim in meats such as sausages and ham, in cream cheese, and in baked items such as cookies, ice cream, and bread."

Mr Espinola added that this versatility had been cited among the judges' reasons for selecting Z Trim as the overall winner of the award.

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href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12162&fSite=AO545&next=5">Further information</A>

## **EU commits to better food safety training**

**Date:** Fri, 22 Sep 06

### **Story Text**

The European Commission has signalled its commitment to providing better training for those involved in the control of food safety.

The Commission has adopted a communication entitled "Better Training for Safer Food" which will ensure that the European Union's strict food safety legislation is complied with by all in the industry.

The communication details ways in which the organisation of this training should be implemented.

"Good controls are a key factor in making sure that EU food law is complied with and that food and feed put on the EU market meets the high safety standards we have set," said Markos Kyprianou, commissioner for health and consumer protection.

"Training for the responsible officials is crucial in ensuring that the controls are carried out fully and properly, and in a uniform manner," he continued.

"The bottom line is that better training of the competent authorities means safer food and greater protection for consumers throughout the EU."

In particular, the communication highlights areas such as avian influenza, the treatment of animal by-products and other waste material, animal welfare, salmonella, pesticide controls and standards for fruit, vegetables and fishery products as important topics for consideration in terms of training.

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href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12166&fSite=AO545&next=7">Further information</A>

## **Cactus-based sweetener is healthier, better tasting**

**Date:** Thu, 21 Sep 06

### **Story Text**

A new sweetener made from a cactus has just been launched in the UK.

Agave Nectar is made from the same cactus used to create tequila. It is a syrup which claims to burn fat and therefore help with weight loss.

In addition, it lacks the unpleasant aftertaste associated with many sweeteners and is actually sweeter than regular sugar.

"Unlike honey, it dissolves almost instantly so is perfect in tea and coffee, on cereals and for baking," said spokesman David Cooke.

"What makes it so special is that, unlike other sweeteners, it helps keep the body's blood sugar levels balanced which can help our moods remain constant."

Mr Cooke claimed that Agave Nectar does not result in energy lows when it is burned off, as it is composed of 76 per cent fructose and is therefore absorbed at a lower rate than conventional

sugar.

<http://www.thisislondon.co.uk/news/article-23367670-details/Nectar%20of%20the%20gods%20is%20new%20low%20calorie%20sweetener/article.do>  
>Further information</a>

## **Pub company launches new ale**

**Date:** Thu, 21 Sep 06

### **Story Text**

The pub retailing company Eldridge Pope has decided to branch out into cask ales.

According to the Publican, the company is in the process of launching its first own-name cask ale, a 3.7 per cent ABV brew going by the name of Southern Glory.

The ale is said to have a distinctive aroma of citrus hops and a taste that is both fruity and bitter.

Tim Bird, operations director for Eldridge Pope, told the Publican: "Eldridge Pope has some excellent pubs throughout the south of England and Southern Glory is a testament to this heritage."

Mr Bird added that the company is "delighted" to have produced an own-name beer and said that they are confident the ale will be "a real hit" among consumers.

Southern Glory is being launched throughout September.

<a href="http://www.thepublican.com/story.asp?sectioncode=7&storycode=52871&c=1">Further information</a>

## **Walkers unveil festive approach**

**Date:** Thu, 21 Sep 06

### **Story Text**

Walkers snacks are set to get a festive makeover this winter, along with a number of new seasonal flavours.

The Sensations range will be bolstered by three new flavours: Sauteed Wild Mushroom in White Wine, Crispy Aromatic Duck with Hoi Sin Sauce, and Spicy Chargrilled Chilli Oriental Crackers.

The brand will also contain limited edition Cranberry & Cashew with Festive Spices and Pineapple & Coconut with Mixed Spices, the Publican reports.

Meanwhile, additional Nobby's Nuts will include Asian Combo and Spicy Cashews.

Cara Beeby, trade marketing manager at brand owner PepsiCo, revealed: "More people buy nuts at Christmas than at any other time of year, with 68 per cent of Sensations buyers also purchasing premium nuts."

Ms Beeby added that new, big bags of Nobby's Nuts in Sweet Chilli and Smoky Bacon flavours would enable consumers to enjoy more of their favourite flavours.

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href="http://www.thepublican.com/story.asp?sectioncode=7&storycode=52859&c=3">Further information</a>

## **Bitter taste 'may have evolved to identify toxins'**

**Date:** Thu, 21 Sep 06

### **Story Text**

The results of a new study suggest that bitter taste perception evolved as a defence mechanism against plants containing potentially harmful toxins.

Researchers at the Monell Chemical Senses Centre found that bitter taste perception of vegetables is influenced by certain genes and the presence of natural toxins in the food.

In particular, the research revealed that variants of a bitter taste receptor called TAS2R38 were able to detect potentially harmful compounds that occur in natural foods, called glucosinolates.

Those study participants who had the sensitive form of the receptor claimed that vegetables containing glucosinolate were 60 per cent more bitter than participants with the insensitive form.

Paul Breslin, senior author, commented: "The findings show that our taste receptors are capable of detecting toxins in the natural setting of the fruit and vegetable plant matrix.

"The sense of taste enables us to detect bitter toxins within foods, and genetically-based differences in our bitter taste receptors affect how we each perceive foods containing a particular set of toxins," he said.

Lead author Mari Sandell added that "a comprehensive understanding how food components contribute to taste is necessary to develop modern tools for both nutritional counselling and food development".

<a href="http://www.medicalnewstoday.com/medicalnews.php?newsid=52226">Further information</a>

## **FSA launches 'traffic light' ad**

**Date:** Thu, 21 Sep 06

### **Story Text**

The controversial 'traffic light' food labelling system is to get its first ever television advert to increase awareness of the system.

Recommended by the Food Standards Agency, the labelling system involves placing red, yellow or green labels on food packaging to indicate whether the product has high, medium or low levels of various ingredients, such as salt and fat.

Sainsbury's, Waitrose, Asda and the Co-op have all decided to adopt the scheme and popular chip brand McCain has become the first manufacturer to use the system on its own products.

Rosemary Hignett, head of nutrition at the Food Standards Agency, told the Guardian: "We want to start raising the profile of exactly what people will see when shopping in stores that use traffic

light labelling.

"We have kept it simple as the beauty of a traffic light approach is that you don't need to explain or educate people on how it works - it speaks for itself."

However, the Food & Drink Federation believes the system to be overly simplistic and Tesco, which has rejected the Food Standards Agency's stance, clearly agrees.

<a href="http://media.guardian.co.uk/site/story/0,,1877565,00.html">Further information</a>

## **Dairy industry to look overseas for inspiration**

**Date:** Thu, 21 Sep 06

### **Story Text**

Dairy UK is urging the UK dairy industry to think internationally in order to boost commercial potential.

Speaking at a conference at Stoneleigh Park, Warwickshire, Dairy UK chairman David Curry reminded delegates of the global marketplace.

"There is no such thing as a comfortable domestic market," he commented. "The industry must cease its occasional temptation to think of itself as a victim and believe in itself as a victor."

Mr Curry said that the dairy industry would have to "think alternatively" in order to compete successfully in the future.

"It is clear that to build a better future we have to focus on better arrangements for marketing raw milk, achieving greater market competitiveness through consolidation, exploiting market opportunities for product innovation and exceeding the performance of our competitors," he insisted.

The cross-industry body's director general, Jim Begg, said that dairy producers would have to prepare for the future "with an international mindset".

"In terms of our ability to improve our efficiency and exploit new product innovation in the UK, there are many, many things we can do," he revealed.

"But we haven't even scratched the surface in terms of what some other countries are doing and in places where you would least expect it."

## **Functional food in a glass**

**Date:** Wed, 20 Sep 06

### **Story Text**

Diet specialists BioVite have launched a low GI shake, thought to be the first of its kind.

The revolutionary meal replacement has a glycaemic index of just 34, giving consumers a fighting chance of losing up to ten pounds in three weeks, the company claims.

Because the drink provides all of the necessary nutrients, including vitamins, minerals, omega-3,

they protein, calcium and fibres, consumers do not suffer from the low energy levels and cravings associated with diets, and the vanilla flavour helps to make it an enjoyable way to lose weight.

Clinical nutritionist Dr Kirsten Brooks said that the drink would be "the answer to many dieters' prayers".

"Because it is based on low GI principles - rather than just being low calorie or low fat - and it contains such an outstanding combination of nutritionally beneficial ingredients, it really nourishes the body," Dr Brooks said.

"Anyone using this meal replacement to lose weight will find they do not experience that post-meal slump in energy levels which leaves them reaching for the nearest sugar fix."

The expert said that the low GI shake would help dieters to lose weight while remaining healthy throughout the process.

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

## **Innovative chef goes back to the drawing board**

**Date:** Wed, 20 Sep 06

### **Story Text**

A Chicago restaurant has come up with a whole new meaning to eating your words.

Homaro Cantu, the 29-year-old executive chef of Moto restaurant, is a self-styled inventor and sees the food outlet as his laboratory, according to the First Science website.

Chefs at the restaurant are reportedly using ink-jet printers to provide guests with an altogether different dining experience.

Mr Cantu has created a modified Canon i560 inkjet printer which he uses to print flavoured images onto edible paper.

Inside the print cartridges are a range of food-based flavours, such as juiced carrots and tomatoes, while the paper itself is made from soybean and potato starch, the website reports.

The resulting printouts can then be dipped into flavoured powders and either frozen, baked or fried.

One of the restaurant's specialities is two-dimensional sushi, which consists of edible photos of sushi that taste of soy and seaweed.

And diners who've always wanted to work their way through an entire menu actually can at Moto, as the various images on the menu really taste of the foods in the pictures.

[Further information](http://www.firstscience.com/SITE/ARTICLES/food.asp)

## **Technology to boost productivity in near future**

**Date:** Wed, 20 Sep 06

**Story Text**

Technological advances are set to drive productivity in the food industry over the coming years, according to an expert.

Speaking at the Sapphire customer conference hosted by enterprise software giant SAP AG, Sudipta Bhattacharya, senior vice president at SAP Labs, told Automation World that dramatic improvements in factory process efficiency were on the horizon.

"We have no doubt that the best years of manufacturing productivity are now ahead of us," Mr Bhattacharya commented.

'Shop floor-to-top floor' integration would greatly help to improve decision-making, he said, with the ability to seamlessly link to shop floor applications for real-time data exchange set to drive improvements in manufacturing performance and efficiency.

Mr Bhattacharya said that mobile applications would provide a huge boost to factory process efficiency, making communications less fragmented, while radio frequency identification (RFID) would also have a huge effect.

"A lot of companies have already started doing this tagging," he revealed. "And I think that as the price of tags drop, you'll start to see mass RFID adoption."

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href="http://www.foodingredientsfirst.com/newsmaker\_article.asp?idNewsMaker=12138&fSite=AO545&next=0">Further information</a>

## **Flexible packaging ideal for fresh produce**

**Date:** Wed, 20 Sep 06

**Story Text**

A product made by flexible packaging supplier Amcor Flexibles has been selected by Waitrose for its own label range of prepared vegetables.

Amcor Panorama consists of paper which is strip laminated to create a clear window through which the product can be viewed.

Designed to be long-lasting on the shelf, the pre-made bags feature a clear window combined with antimist technology which ensures that the vegetables can be clearly inspected by the consumer.

The innovative packaging is currently being used on three of the supermarket's products – Green Vegetable Selection with Pesto Butter, Garden Vegetables with a Lemon and Mint Butter, and Mushroom and Tenderstem Broccoli with Garlic and Chilli Butter.

Amcor Flexibles originally designed the packaging with chilled products such as cheese and fresh meat in mind, but the product has proven ideal for Waitrose's prepared vegetables and the supermarket has therefore become the first to use the solution for fresh produce.

<a

href="http://www.amcor.com/content/businesses/downloads/amcor\_panorama\_waitrose.pdf">Further information</a>

## **Huge demand for Chinese slimming tea**

**Date:** Wed, 20 Sep 06

### **Story Text**

The UK's leading Chinese grocer, Wing Yip, has revealed that the latest product to fly off shelves is Pu-erh tea – a drink which claims to help achieve weight loss.

The tea, which is named after a county in China, is said to reduce levels of saturated fat and cholesterol and has become the latest product to feature on celebrity wish lists.

Unlike most teas, Pu-erh tea is matured for up to four years, giving it an earthy flavour. It comes in a compressed form rather than loose leaves, with drinkers simply shaving a small amount off into the teapot.

Wing Yip's mail order manager, John Turnbull, said that people have been searching for the drink on the internet after hearing about it in the media.

"There has been a real demand with our customers," he revealed. "We even had a large order from a music video production company which again suggests it is popular in celebrity circles."

<a href="http://www.responsesource.com/releases/rel\_display.php?relid=27198&hilite=">Further information</a>

## **Masterfoods looks to milk shakes**

**Date:** Wed, 20 Sep 06

### **Story Text**

Masterfoods is placing its faith in the Galaxy and Mars brands after announcing plans to extend both lines.

The company is launching a new milk shake drink under the Galaxy brand which will contain less than four per cent fat.

Galaxy Thick Shake should appeal to consumers who are concerned about healthy eating which, as a result of widespread media attention in recent months, is becoming an increasingly important issue in the UK.

In addition, Masterfoods is due to launch a similar Mars product, which will be called Mars Thick Shake and will be equally low in fat.

According to Brand Republic, the confectionery giant intends to spend £15 million on a marketing campaign for the Galaxy brand.

<a href="http://www.brandrepublic.com/bulletins/br/article/593381/masterfoods-extend-galaxy-brand-two-launches/">Further information</a>

## **Functional foods to get unique herbal extract**

**Date:** Wed, 20 Sep 06

**Story Text**

Ingredients producer Frutarom has signed an exclusive licensing agreement to produce and market a unique herbal extract on a global scale.

The plant extract helps to reduce and stabilise glucose levels in diabetes patients and those at a high risk of developing the disease.

The company aims to sell the extract to the nutraceuticals, pharmaceuticals, functional food and health food industries, all of whose products Frutarom believes will benefit from the extract's clinically-proven health benefits.

According to diabetes experts, patients should use nutraceuticals and food additives in order to reduce glucose levels and postpone the onset of the disease.

Ori Yehudai, president and chief executive officer of Frutarom, commented: "Adding this unique, innovative product to Frutarom's natural extracts product portfolio aligns with Frutarom's strategy for rapid growth, with an emphasis on natural products for the fields of functional and health foods, as well as nutraceuticals and pharmaceuticals."

Mr Yehudai added that the company would begin marketing the extract "within several months".

[Further information](http://www.prnewswire.co.uk/cgi/news/release?id=179492)

## **Bovine colostrum drink could boost athletic performance**

**Date:** Wed, 20 Sep 06

**Story Text**

Athletes could soon be drinking performance enhancing beverages made from bovine colostrum – the milk produced by cows during the first few days after giving birth.

Researchers have found that the nutrient-rich milk, which contains proteins, antibodies and growth factors, could help to enhance athletic performance, according to Reuters.

The study, which is published in the British Journal of Sports Medicine, found that male cyclists seemed to retain more energy during intense training after taking a supplement drink containing bovine colostrum.

The 29 male cyclists were given a drink containing either ten grams of bovine colostrum protein or a whey protein supplement, which they drank every day for eight weeks.

Although there was no clear difference in fatigue during normal training, those volunteers using bovine colostrum performed at a higher level with less fatigue after a five-day period of intense training during the eighth week.

Cecelia Shing, a researcher at the University of Queensland in Australia, told Reuters Health that the milk could therefore benefit athletes undergoing intensive training regimes.

[Further information](http://today.reuters.co.uk/news/articlenews.aspx?type=healthNews&storyID=2006-09-19T181144Z_01_COL965316_RTRIDST_0_HEALTH-BOVINE-COLOSTRUM-DC.XML&pageNumber=1&imageid=&cap=&sz=13&WTModLoc=NewsArt-C1-)

ArticlePage1">Further information</a>

## **Ginsters backs up innovation with marketing push**

**Date:** Tue, 19 Sep 06

### **Story Text**

Ginsters is planning an innovative 2007, with substantial investment planned for promoting its products.

The sandwich and pasty brand is aiming to reinforce its place in the top 20 UK food brands, according to mad.co.uk, and has organised its biggest ever TV advertising campaign.

"This campaign will help unlock the growth potential of the Ginsters brand and generate even higher cash returns from the chilled snacking fixture for our customers," said Andy Valentine, the company's head of brand marketing.

"We'll be keeping the momentum going in 2007 with further innovation and substantial marketing investment, as we reinforce our place as one of the top 20 food brands in the UK," he told the website.

The brand is well-known for its products in petrol station stores across the nation and prides itself on producing "real, honest food".

Once a small family-run business, the company has grown to become the nation's favourite producer of 'on the move' snacks and has innovated with deep fill sandwiches, tortilla-inspired wraps and savoury slices, although its original Cornish Pasty is still its best-selling product.

<a

href="http://www.mad.co.uk/Main/Home/Articlex/21f3d6b2f03441b5afda4f8f7bef299e/Ginsters-rolls-out-TV-ads.html">Further information</a>

## **Organic milk 'no better than conventional', says FSA**

**Date:** Tue, 19 Sep 06

### **Story Text**

Organic milk contains higher levels of short-chain omega-3 fatty acids than conventional milk but, according to the Food Standards Agency (FSA), this does not mean that it confers additional health benefits.

Concluding an assessment of evidence provided by the University of Glasgow on the nutritional differences between organic and conventional milk, the FSA said that organic milk does not provide health benefits over and above those obtained from regular milk.

The body can convert short-chain fatty acids into beneficial long-chain omega-3 fatty acids, which are found only in oily fish and have been shown to protect against cardiovascular disease.

However, the FSA claims that the conversion rate is "very limited", thereby making organic milk no better or worse than conventionally-produced milk.

As a result, the FSA insists that oily fish is currently the best way to obtain the required amount of omega-3 and recommends that adults consume at least two portions of fish each week.

<a href="http://www.food.gov.uk/news/newsarchive/2006/sep/organicmilkresponse">Further information</a>

## **Researchers develop new seaweed products**

**Date:** Tue, 19 Sep 06

### **Story Text**

Manufacturers and researchers at Newcastle University are currently collaborating on a range of seaweed-containing products.

According to Jeff Pearson, professor of molecular physiology at the university, negotiations are taking place between a major baker and a drinks flavour house, both of which hope to include alginate, a compound found in brown seaweed, in their products.

Alginate is a carbohydrate compound which has been shown to strengthen the mucous protecting the lining of the gut.

Professor Pearson told Food Manufacture that the seaweed compound has huge potential in the food industry.

"Alginates are already used widely by the food industry as gelling agents and in jam fillings, but now [manufacturers] have suddenly clocked on to the fact that they are a great source of fibre, can be added to almost any food, and can also be marketed as low-glycaemic index (GI)."

The professor revealed that the compounds can be used to increase the fibre content in bread and can also replace the fat in products such as burgers and pies.

As a result of the collaborations, products could be on UK shelves within the next 12 months, Professor Pearson told the magazine.

<a href="http://www.foodmanufacture.co.uk/news/fullstory.php/aid/3759/Seaweed:\_the\_great\_fibre\_provider.html">Further information</a>

## **Canola oil substitution could increase dietary compliance**

**Date:** Tue, 19 Sep 06

### **Story Text**

The substitution of canola oil and canola oil-based margarines in place of other vegetable oils and spreads would increase consumers' compliance with dietary recommendations, according to a recent study.

A modelling study, based on data from the 1992-2002 US National Health and Nutrition Examination Survey, has revealed that saturated fat intake would decrease by 4.7 per cent and 9.4 per cent with 50 per cent and 100 per cent substitution respectively if canola oil was used in place of vegetable oils, such as corn, cottonseed, safflower and soybean.

In addition, the study found that substitution would increase the intake of essential monounsaturated fatty acid by 27.6 per cent and alpha-linolenic acid by 73 per cent.

Presenting the findings at the American Dietetic Association's Food and Nutrition Conference and Expo, Dr Guy Johnson, president of Johnson Nutrition Solutions, commented: "The results of this study show that fatty acid intake can be influenced substantially through a simple recommendation to change the type of vegetable oil used at the table and in cooking.

"The lack of consumer barriers to such a change with respect to cost, taste, convenience and availability makes canola oil attractive from a practical perspective," he added.

<a

href="http://www.nutritionhorizon.com/newsmaker\_article.asp?idNewsMaker=12132&fSite=AO545&next=nh">Further information</a>

## **Sharwood's takes fresh approach**

**Date:** Tue, 19 Sep 06

### **Story Text**

Sharwood's has unveiled the latest in a string of recent innovations, with the launch of a new range of fresh sauces.

The UK's leading Asian food brand is aiming to capitalise on the growing consumer trend for fresh foods, while adding an exotic flavour to the sector.

"Asian has long been the UK's preferred out-of-home cuisine, with Chinese, Indian and Thai all appearing in the top five choices," said Helen Doxon, innovations manager at Sharwood's.

Ms Doxon told Checkout Magazine that this trend has not made it into the home as yet, with the top ten home-cooked meals featuring curry as its only Asian dish.

"This situation is now changing and we are seeing a move away from ready meals to 'cooking with help' which is altering in-home eating patterns, resulting in a third more homemade curries being consumed in the last six months alone," she revealed.

Ms Doxon claimed that the new sauces deliver a "lighter, fresher option", including Thai Green Curry, Kashmiri Korma, Mughlai Tikka and Hong Kong Sweet and Sour, all with a 15-day shelf life.

According to Checkout Magazine, the new sauces will be available next month from Waitrose and Sainsbury's stores in two-serve pouches.

<a

href="http://www.checkoutmagazine.co.uk/product\_news/product\_news\_story.ehtml?o=2216">Further information</a>

## **Polish lines trialled in supermarkets**

**Date:** Tue, 19 Sep 06

### **Story Text**

Sainsbury's has launched a new range of Polish foods which are currently being trialled in selected UK stores.

The range consists of 32 lines, which are thus far only available in a number of stores in London and the south-east of England, although the products will be rolled out across the UK if they prove to be popular.

Soups and savoury meals based on Polish recipes feature among the products, including stuffed cabbage, hunters' stew and zurek soup made from sausages and boiled eggs.

The supermarket claims that it has responded to the growing Polish population in the UK, although it believes that British consumers will enjoy trying the new flavours and recipes.

"Many of our customers have told us they would like to see a selection of Polish foods available in their local store," revealed Rebecca Martyn, ethnic buyer at Sainsbury's.

"The increase in demand is not solely from the Polish community; Britain as a nation is remarkably keen to try something new whether it be Thai curry or Mexican fajita and we expect customers will enjoy these tasty new products."

<a href="http://www.j-sainsbury.co.uk/index.asp?PageID=422&subsection=&Year=2006&NewsID=779">Further information</a>

## **Waitrose celebrates talent-spotting**

**Date:** Tue, 19 Sep 06

### **Story Text**

According to Waitrose, its food buyers are experts in spotting the latest food trends and in sourcing high quality produce from new talent all over the UK.

The supermarket claims that it builds strong, long-term relationships with its suppliers, who it praises for their "exceptional high levels of food expertise".

Graham Cassie, who is responsible for the supermarket's local sourcing policy, says that he aims to find producers with "genuine passion and distinction".

He said: "Through the Waitrose Locally Produced scheme we aim to reconnect customers with the wealth of great local food farmed and produced in Britain – and subsequently now have approximately 950 local and regional lines in store."

Recent additions to the supermarket's innovative product lineup include Duncan Farrington's Mellow Yellow Rapeseed Oil and New Forest Barramundi.

Waitrose is the first UK retailer to stock the latter, which was discovered by fish buyer Jeremy Ryland and is sustainably farmed in the New Forest.

The supermarket's cheese buyer, Chris Dawson, has also been busy in recent months, travelling all over Italy to discover the pinnacle of mozzarella perfection and returning with a brand that was recently hailed as the best mozzarella in Italy by the country's own version of Which? magazine.

Mr Dawson commented: "We are encouraged to become industry leaders and attain as much knowledge as possible, so that in turn we can recognise and source the very best for our customers."

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

## **Ethanol process produces edible by-products**

**Date:** Tue, 19 Sep 06

### **Story Text**

Food scientists have developed a machine which produces ethanol as well as many other edible products.

Professor Li-fu Chen and a team of researchers from Purdue University have discovered a method of obtaining ethanol from corn, which also produces a number of biodegradable, edible by-products.

The method is environmentally-friendly and costs less than current methods

"Our process, which we are calling the Chen-Xu Method, not only makes ethanol, but products that are fit for human consumption," Professor Chen revealed.

"This process also produces corn oil, corn fibre, gluten and zein, which is a protein that can be used in the manufacture of plastics so that the containers are good for the environment because they are biodegradable and easily decompose.

"The containers would actually be edible, although there probably wouldn't be much market for that," the professor added.

Existing methods for manufacturing ethanol are far from ideal. One method, wet milling, produces an undesirable odour, while another, called dry milling, causes air pollution.

According to Professor Chen, the new method "eliminates both issues, and the only odour comes from the smell of the corn and yeast fermentation".

[Further information](http://www.newswise.com/articles/view/523566)

## **Danisco develops 'anti-staling' enzyme**

**Date:** Mon, 18 Sep 06

### **Story Text**

Food ingredients company Danisco has unveiled a new enzyme for use in the manufacture of baked goods.

Grindamyl Powerfresh contains G4 amylase – an enzyme which extends the shelf-life of bread and tortillas and also increases the quality of products, according to Danisco.

"By its exclusive ability to alter the molecular structure of starch, the G4 amylase has a powerful impact on starch retrogradation - the main contributor to the staling process," the company revealed in a statement.

"The improved strength and flexibility and reduced crumbliness achieved with Grindamyl Powerfresh contribute to an excellent hinge effect in hotdog buns and enable sliced bread to be folded or buttered without breaking."

The new product should help commercial bakeries to increase the quality of both white and wholegrain bread products, thereby maximising their competitive ability.

Revealing that the enzyme was the result of an "extensive development project", the company confirmed that industrial trials are now underway.

<a href="http://www.danisco.com/cms/connect/corporate/media%20relations/news/archive/2006/september/businessupdate\_93\_en.htm">Further information</a>

## **Kettle Chips and Adnams join forces**

**Date:** Mon, 18 Sep 06

### **Story Text**

The popular Kettle Chips brand has added another product to its ever-increasing flavour portfolio.

The new addition has involved a close partnership with Adnams, with one of the brewery's ales featuring in the product.

Mature Cheddar and Adnams Broadside Beer Kettle Chips successfully combine the 'beer and a packet of crisps' tradition that is so frequently witnessed in pubs and bars across the nation.

Chris Barnard, chef at Norwich-based Kettle Chips, told the Norwich Evening News: "The challenge is how to get beer into a powder that can be added to the chips, but to do that without losing the flavour.

"Luckily, we have some very clever people who were able to come up with a process."

Mr Barnard said that the opportunity to work with Adnams had been of "great benefit".

"Broadside is the perfect beer for it because it is full bodied and strong tasting," he revealed, adding: "I had no shortage of people willing to help out with the tasting on this one!"

<a href="http://www.eveningnews24.co.uk/content/News/story.aspx?brand=ENOnline&category=News&tBrand=enonline&tCategory=news&itemid=NOED16%20Sep%202006%2009%3A16%3A21%3A430">Further information</a>

## **Dairy poll provides "glint of optimism"**

**Date:** Mon, 18 Sep 06

### **Story Text**

The British dairy industry may well be feeling upbeat, following a poll which reveals the public's love of local brands.

The Country Land and Business Association (CLA) has released the results of a major survey which revealed that the vast majority "80 per cent" of consumers would rather buy milk that had come from a British dairy than from overseas.

In addition, 60 per cent said that they preferred to buy locally-produced dairy products instead of leading brands or supermarkets' own brands.

David Fursdon, president of the CLA, said: "The poll shows that the British public wants as much as possible of the money they spend on dairy products to go directly to individual dairy farmers.

"They would rather have their milk from this country as opposed to anywhere else."

The survey also showed that 85 per cent of British consumers think that repeated supermarket price cuts are reducing dairy farmers' ability to compete.

Mr Fursdon continued: "I think the sector should be encouraged by this poll. It shows its customer base is loyal and there is a glint of optimism here – the public is linking landscape to who looks after it and recognising the vital role of agricultural activity."

[Further information](http://www.farminguk.com/bsp/10130/ews.asp?DBID=103-281-013-098&iPage=1&id=4792)

## **Beet molasses used in polysaccharide manufacture**

**Date:** Mon, 18 Sep 06

### **Story Text**

A new study has revealed the effectiveness of using beet molasses as a substratum to producing Xanthonomas.

The team from the University of Granada carried out experiments with sugar products, including molasses, syrup and dried beet pulp.

It found that molasses provided the best results for food for bacterium which can excrete Xanthonomas and gelling polymers.

The University of Granada group, which was carried out by Rafael Paez Valle, under the supervision of professors Ana del Moral Garcia and Emilia Quesada Arroquia, aimed to look at different cultivation methods for growing this bacteria.

In the US and Europe, the microbial polysaccharides Xanthonomas and gelling polymers are used in the alimentary industry.

Due to its stabilising properties, more than 1,600 patents of Xanthonomas applications have been registered in North America alone.

Gelling polymers are also used in water-based gels, compotes, jams, cakes, pudding fillings and confectionery.

[Further information](http://www.medicalnewstoday.com/medicalnews.php?newsid=52117)

## **American snack to tempt UK consumers**

**Date:** Mon, 18 Sep 06

**Story Text**

The USA's popular pretzel snacks will soon be found across Britain, following the news that one of the snack's biggest retailers is launching a massive assault on the UK market.

Auntie Anne's is opening a series of franchise operations across the UK and Ireland, with the Master Franchise having been acquired by Robert Burton, former owner of the Thrifty Car Rental operation.

A variety of hand-rolled soft pretzels, dips and drinks will be available in stores, with each store making the pretzels from scratch in front of customers, thereby providing a 30-minute freshness guarantee, according to the Franchise Magazine.

Mr Burton said that he hopes to have the same success with pretzels as he enjoyed developing his previous business concern.

"I feel that by capturing the passion of owner operators and combining this with strict procedures and quality controls we can become a formidable snack retailer in the UK," he commented.

The managing director told the Franchise Magazine that he plans to open a store in every major shopping mall and eventually in airports throughout the UK and Ireland.

"Wherever there are plenty of customers you will eventually find an Auntie Anne's hand rolled soft pretzel store," he added.

[Further information](http://www.thefranchisemagazine.net/franchise/Auntie-Annes/US-favourite-tempts-UK-tastebuds/1361)

## **Norwegian salmon rule poses production dilemma**

**Date:** Mon, 18 Sep 06

**Story Text**

Norwegian salmon slaughterhouses are facing a monumental change in procedure, with the industry prohibiting the use of carbon dioxide (CO<sub>2</sub>).

The gas has been used as an anaesthetic before bleeding and killing the salmon since the 1970s but the authorities are concerned that the method causes stress and does not meet welfare requirements.

As a result, a new regulation is being introduced which will ban the use of CO<sub>2</sub> as an anaesthetic, requiring extensive changes in production methods throughout the country's slaughterhouses.

Kjell Midling, senior scientist at the Norwegian Institute of Fisheries and Aquaculture, commented: "The transition from CO<sub>2</sub> anaesthesia will perhaps become the greatest challenge for the Norwegian aquaculture industry in 2007."

The institute is currently conducting an evaluation of alternative methods which use electricity instead of CO<sub>2</sub>, as well as equipment that delivers a swift blow to the fish's head.

"The principle behind the new system is that the fish swims into a canal where it is rendered unconscious by a machine that gives it a quick blow to the head", the scientist revealed.

<a href="http://en.fiskforsk.norut.no/fiskeriforskning/nyheter/nyhetsarkiv/kort\_frist\_for\_laksen\_ringen">Further information</a>

## **New food monitoring system hailed**

**Date:** Mon, 18 Sep 06

### **Story Text**

A new system has been designed, aimed at monitoring food transportation.

Created by Scottish start-up company Pallet Detection Systems, the health and safety device will help to identify any food which is contaminated.

It is hoped that the system will be widely adopted, following a European patent award.

The system monitors the goods through the whole process – from production, through to transportation and point of sale. Using a transferable serialised cassette, the pallet draws any insects potentially contaminating the food into a viewing area where staff can monitor it and take appropriate action.

Ian Lawson, the managing director of Scotland's most successful independent pest control services, is one of the directors of the Scottish Enterprise Renfrewshire-backed company.

He said: "This will be of a particular advantage when food is crossing borders. At the moment in most countries, less than five per cent of incoming food is inspected properly. Our invention allows even low skilled workers to check much greater volumes and identify any potential problems."

The system has been hailed by food health and safety officials, as well as insurance companies.

<a href="http://www.freshplaza.com/2006/15sep/2\_uk\_transport.htm">Further information</a>

## **2007 to be innovative year for Carlsberg**

**Date:** Mon, 18 Sep 06

### **Story Text**

Carlsberg has provided a glimpse of its planned product innovations for 2007, revealing that the year will bring about another flurry of new launches.

The brewer has confirmed that increasing the size of its portfolio is very much at the top of its agenda and is currently signing off its plans for the next year.

In particular, Carlsberg told the Morning Advertiser that it is keen to exploit its premium lagers and could well import some of its existing Danish beers into the UK.

Graeme Mitchell, customer marketing controller at Carlsberg UK, told the website: "Carlsberg has access to a diverse portfolio of drinks, some of which may be appropriate for the UK market.

"Our commitment and focus on innovation has already led to the company's launch of Holsten Draught, Poretti, Carlsberg Edge and Carlsberg Elephant."

Mr Mitchell said that the plan for 2007 was "even bigger".

[Further information](http://www.morningadvertiser.co.uk/news_detail.aspx?articleid=22056)

## **FFP 'revolutionise' barbeque packaging**

**Date:** Mon, 18 Sep 06

### **Story Text**

FFP has designed new packaging which is set to revolutionise the way barbeque food is prepared.

With the help of a packaging machinery line from Packaging Automation (PA), the FFP Qbag makes use of specialist lidding films and foils and is suitable for meat and fish, as well as fruit and vegetables.

The packaging will be perfect for barbequing, while also safe for oven use.

According to FFP Packaging Solutions, the preparation packs are doing well in wholesale, retail and food processing markets across the UK and northern Europe.

Robin Chudley, managing director of FFP, said: "We are very pleased with the PA equipment, which has run smoothly from day one.

"We expected nothing else from the company though, as we've had a very long and successful association and their input on this project was a vital link in the chain to ensure our ability to quickly penetrate the full range of markets for our new pack concept."

[Further information](http://www.processingtalk.com/news/pak/pak104.html)

## **UK supermarkets must offer 'greener' choices**

**Date:** Mon, 18 Sep 06

### **Story Text**

The UK's top eight food chains have been told they must do more to cut waste and improve their food sourcing methods.

A report published by the National Consumer Council (NCC) insists that the leading supermarkets need to play a larger part in encouraging shoppers to make 'green' choices.

Criticism was particularly directed at Morrisons and Somerfield, with the former attacked for being the only company not to offer reusable 'bags for life'.

Somerfield received a 'poor' rating for its organic food range and recycling efforts.

The top performer in the report was Waitrose, whose sustainable sourcing efforts were commended, although the authors claimed that the supermarket needed to reduce the amount of out-of-season produce imported from other countries.

"Tackling climate change is a massive challenge but, as this report shows, consumers are immensely powerful," Greg Barker, Conservative environment spokesman, told 24dash.com.

"However, consumers can only exercise this power if they are given a clear choice, which is not happening in most supermarkets."

<a

href="http://www.24dash.com/content/news/viewNews.php?navID=58&newsID=10463">Further information</a>

## **Robotics centre will be a first for UK food industry**

**Date:** Fri, 15 Sep 06

### **Story Text**

Yorkshire is to get the first food production robotics centre in the country, a move which should help to stem the tide of food companies seeking out cheaper labour markets in eastern Europe.

Although some job losses could be incurred in the region, Graham Clayton, commercial director at the Food Chain CIC, is confident that jobs will be saved in the long-term, as companies will be less likely to move their operations overseas.

"One of the pressures the food industry faces is cheap labour from European countries," Mr Clayton told the Yorkshire Post.

"Companies need to be more efficient in terms of labour. The idea behind the centre is to use robotics and automation for the routine jobs and free up workers for more skilled jobs which require humans."

Mr Clayton said that the British food industry needed to compete to survive, adding that the food industry required lighter machines than those used in engineering companies.

The Â£1.6 million technology-driven centre, which will carry out weighing, dispensing, picking, placing and packaging, is the first of its kind in the country, representing a major breakthrough for robotics in the food industry.

<a

href="http://www.yorkshiretoday.co.uk/ViewArticle2.aspx?SectionID=55&ArticleID=1771053">Further information</a>

## **Wrap aims for lighter wine bottles**

**Date:** Thu, 14 Sep 06

### **Story Text**

The Waste & Resources Action Programme (Wrap) has launched a new project, aimed at encouraging wine importers to bulk import wine and bottle it in lighter glass bottles produced in the UK.

By encouraging the industry to use lighter wine bottles, Wrap hopes to reduce the amount of UK glass waste by 20,000 tonnes.

Wrap estimates that the average 75cl wine bottle weighs 500g, although it is possible to use

bottles weighing just 300g.

David Workman, director general of British Glass, which will work with Wrap on the project, said that the UK glass industry was "fully committed" to the initiative.

"Lighter bottles ultimately mean less waste as well as making important savings in raw materials and energy use," he revealed.

Wrap's glass technology manager, Andy Dawe, said that the UK bottling industry had "plenty of capacity" to produce and fill bottles.

"Our research shows that an additional ten per cent switch will mean 55,000 tonnes less glass imported and a rise in demand for recycled green glass in the UK of 50,000 tonnes – a combined improvement of 105,000 tonnes per year," he revealed.

Mr Dawe added that the move would help to reduce carbon emissions and business costs.

[Further information](http://www.wrap.org.uk/news/wrap_launches_21.html)

## **Mineral water prevents cancer growth**

**Date:** Thu, 14 Sep 06

### **Story Text**

A Scottish mineral water has been shown to prevent the growth of cancer cells.

Deeside Mineral Water, which is sourced from the Pannanich Wells near Ballater in the Scottish Highlands, has been found to inhibit the spread of colon cancer 62.5 per cent faster than ordinary water, as well as encouraging the growth of healthy cells.

In addition, researchers at the department of biochemistry at the University of Maribor in Slovenia found that the mineral water killed 35 per cent of liver cancer cells, 21 per cent of cervical cancer cells and 6.5 per cent of skin cancer cells.

Earlier tests had also revealed that the water can help to reduce inflammation in patients with rheumatoid arthritis.

According to the managing director of Deeside Water, Martin Simpson, the water is a natural anti-oxidant and is low in minerals.

He cautioned that the water is not a miracle cure, saying: "It is not a replacement for any treatment, but we hope it may complement medical therapies and also make a positive contribution towards a healthy diet as naturally functional water with benefits for all."

Mr Simpson added: "Many people drink it as a preventative measure to help maintain nutritional balance and a sense of well-being because they like the pure, clear taste."

[Further information](http://www.thisislondon.co.uk/news/article-23366740-details/Mineral+water+that+can+slow+spread+of+cancer/article.do)

## **Waitrose launches classic liqueurs**

**Date:** Wed, 13 Sep 06

### **Story Text**

A new range of liqueurs has been launched at Waitrose, enabling consumers to enjoy classic liqueurs without artificial flavours, colours and additives.

The Classic Liqueurs Collection consists of Cherry Brandy, Apricot Brandy, Curacao Triple Sec and Creme de Menthe, all of which are packaged in traditional 19th century style bottles.

The liqueurs have been created by family-owned company Gabriel Boudier of Dijon, which has used classic recipes to create the traditional range.

"The quality of these liqueurs is the best on the market – they are all made with real fruit and are more natural in taste," said Giles Fisher, spirits buyer at Waitrose.

Although most apricot brandies are actually based on neutral alcohol, the new Gabriel Boudier offering is based on brandy and made from orchard apricots, providing a lighter, more subtle flavour than other products.

The new Cherry Brandy has a similarly delicate flavour and is made from three varieties of Italian and French cherries blended with French brandy, cloves, black vanilla, almond and orange zest.

The dried peel of the small, bitter Curacao orange features in the new Triple Sec, while the Gabriel Boudier Creme de Menthe is made from carefully selected Mitcham and peppermint varieties of mint.

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

## **Amino acids 'now widely used'**

**Date:** Wed, 13 Sep 06

### **Story Text**

The market for amino acids is flourishing according to the latest figures, which predict significant growth over the next few years.

Market analysts Frost & Sullivan revealed that the US amino acid market earned \$1 billion in revenues last year, with this figure expected to rise to \$1.47 billion by 2012.

Food and beverage products such as energy bars and shakes are increasingly starting to incorporate amino acids.

Technological advances are enabling manufacturers to use them to fortify food and drink products as the new, improved amino acids no longer have a negative effect on products' taste.

Research analyst Ashwin Sukumaran commented: "Amino acids are now widely used in clinical nutrition, cosmetics and pharmaceutical applications.

"The use of amino acids in pharmaceutical and biotechnology applications is picking up pace and this is expected to be one of the fastest growing application sectors in this market."

[Further information](http://www.newswiretoday.com/news/8481/)

## **Black chicken 'high in antioxidants'**

**Date:** Wed, 13 Sep 06

### **Story Text**

Black chicken, a traditional ingredient in Chinese medicine, is being hailed as the latest 'superfood'.

Meat from the black-bone silky fowl, which has black skin, meat and bones, has been found by Chinese food scientists to contain unusually high levels of a natural antioxidant called carnosine, according to the Scotsman.

Carnosine is a powerful antioxidant which is commonly taken in the form of dietary supplements to improve muscle strength and treat the effects of autism, diabetes and aging.

Although researchers were already aware of the presence of carnosine in chickens, the latest study has found that meat from the black-bone silky fowl provides twice as much of the substance as regular chicken meat.

Commenting on the meat, NanChang University's Dr Ying-gang Tian told the Scotsman: "The taste of black-bone silky fowl is usually better than other kinds of chicken, but its unusual colour makes some people hesitate to eat it."

[Further information](http://news.scotsman.com/health.cfm?id=1351642006)

## **Christmas set to be a breeze with Bernard Matthews**

**Date:** Wed, 13 Sep 06

### **Story Text**

With Christmas fast approaching, Bernard Matthews Foodservice has launched a new series of festive meal solutions, designed to make life easier for caterers.

The company has chosen to focus on traditional meals this year, with the range of products including all the necessary trimmings, but still maintaining their simplicity.

Bernard Matthews is confident that the range delivers a succulent taste but without the time-consuming processes of basting and carving.

Included in the range is a 1.5kg boneless basted turkey joint, which is naturally expected to be the top seller, although chicken breast, beef, pork and lamb varieties are also available.

Two sizes of Easycarves, 4kg and 2.72g 'Miniroasts', will be available, offering a choice of turkey breast alone or turkey breast and thigh.

Supplied in roasting bags, they produce consistently excellent results and also provide caterers with the option of cooking straight from frozen if required.

[Further information](http://www.newswiretoday.com/news/8467)

## **RPC Bebo unveils 'safe handling' microwave trays**

**Date:** Wed, 13 Sep 06

**Story Text**

RPC Bebo Nederland has unveiled the latest generation of its ready meal packaging range.

The company, which developed polypropylene thermoforming 30 years ago, has created a new range of polypropylene trays which enable consumers to remove meals from the microwave without the risk of burning their hands.

The trays have built-in notches on either side which are ergonomically placed to ensure ease of handling and individual compartments ensure that the various meal components are kept separate from each other.

Re 228 and Re 171 Comfort, as the products are known, are microwavable, freezable, automatically sealable and 100 per cent approved for food use.

They are also fully compatible with existing industrial filling lines and are readily stackable on supermarket shelves.

Arjan van Es, standard food packaging team leader, commented: "Re 228 and Re 171 Comfort represent the next generation in ready meal packaging, offering an innovative solution to the issue of safe handling whilst maintaining the high standard of functionality of RPC Bebo Nederland's range."

<a

href="http://rpc.xture.com/xture/xt\_view.aspx?XS=bcy1fkjh1lv1e445pzlfkmu4&TT=140672&SB=841269">Further information</a>

## **Scottish salmon code signup reaches 95%**

**Date:** Wed, 13 Sep 06

**Story Text**

The vast majority of Scottish salmon farmers have now signed up to the Code of Good Practice, which sets out standards required from producers.

According to the Scottish Salmon Producers' Organisation (SSPO), 95 per cent of the industry has signed up and Fish Farmer magazine reports that the body is now encouraging the remaining five per cent to take the step.

Sid Patten, chief executive of SSPO, said that salmon farming was "entering a new era".

"It is excellent news that 95 per cent of Scottish farmed salmon production from mainland Scotland, Western Isles, Orkney and Shetland have signed up to the code," he told Fish Farmer.

"Salmon farming is making great progress in demonstrating its commitment to good practice and environmental stewardship and a robust and independently audited code is the most flexible and efficient means of achieving a sustainable salmon farming industry."

Independent inspectors from Food Certification (Scotland) are now working full time to complete the first round of on-farm assessments, according to executive director Martin Gill.

The assessments will indicate the level of compliance on individual farms and will help to identify areas for improvement.

<a href="http://www.fishfarmer-magazine.com/news/fullstory.php/aid/642/Salmon\_code\_uptake\_is\_nearly\_\_there.html">Further information</a>

## **Organic food and farming becomes mainstream**

**Date:** Tue, 12 Sep 06

### **Story Text**

Organic food has now become more mainstream, due to a combination of consumer concern over health and environmental issues and producers being attracted to the high prices.

Speaking during 'organic fortnight', TV journalist Jonathan Dimpleby said that public support for organic food and farming was "a symptom of a deepening and widening public concern about health and the environment", according to Reuters news agency.

According to market information company AC Nielson, organic products now account for 2.4 per cent of food and drink sales in Britain.

This represents a 2.1 per cent increase from last year, although market share varies across the food industry.

Organic baby foods, for example, are particularly popular, while beer, wines and spirits take just 0.3 per cent of the market.

Alex Dinsdale, National Farmers Union organic adviser, said that many members had recognised the benefits of converting to organic farming.

"We see it as [an] alternative way for our members to market their produce," he told Reuters. "For some it can be a way of providing a premium, although the size of the premium will vary," he added.

<a href="http://today.reuters.co.uk/news/articlenews.aspx?type=topNews&storyID=2006-09-12T114959Z\_01\_L12376190\_RTRUKOC\_0\_UK-FOOD-BRITAIN-ORGANIC.xml">Further information</a>

## **New soy processing technology improves flavour**

**Date:** Tue, 12 Sep 06

### **Story Text**

A US company has patented its soy powder processing technology, which it believes will increase the scope of soybeans in the food industry.

Iowa-based SoyLink's technology includes methods for overcoming the undesirable flavour associated with soybeans, which can make them unacceptable to consumers.

The technology removes the 'beany' flavour and then mills the powder to a minute particle size, preventing the common chalky texture.

Dr Noel Rudie, vice-president for research and operation at SoyLink, commented: "SoyLink sees this as the technology of the future for soy processing operations.

"This is truly a win-win situation," he continued. "Because we produce a whole bean product, the consumer gets soy milk with all of the benefits of soy including natural soy fibre.

"At the same time, the food processor benefits by eliminating the okara waste stream commonly found in the conventional process, allowing for higher yields."

SoyLink powders are available in organic and non-GM varieties and can be used in soy beverages, tofu, pasta, baked products, soynut butter and nutrition bars.

[Further information](http://www.prnewswire.co.uk/cgi/news/release?id=178744)

## **Seaweed 'could help fight obesity'**

**Date:** Tue, 12 Sep 06

### **Story Text**

Seaweed could help to combat growing levels of obesity, according to a new study.

Researchers at Hokkaido University believe that seaweed could contain a pigment that may encourage weight loss.

The pigment found in brown kelp is called fucoxanthin. When administered to rats, the results showed an almost ten per cent reduction in body fat.

It is believed that the seaweed stimulated a protein that causes fat oxidation and the conversion of energy to heat.

The increased intake of fucoxanthin also helped encouraged the animals' livers to produce DHA, an omega-3 fatty acid that can help to control bad cholesterol.

However, the team of scientists, led by Dr Kazuo Miyashita, believe that it could be up to five years before a product using fucoxanthin is available to the general public.

Dr Ian Campbell, medical director of the charity Weight Concern, speaking to the BBC News confirmed that initial research is promising, especially given the apparent lack of side effects.

He explained: "The possibility of it being side-effect free is attractive but it is a long way away from being anything resembling an anti-obesity pill.

"The hard fact is that only a significant change in lifestyle will ever achieve long-term meaningful weight loss and it is here that we should be focusing our efforts."

[Further information](http://news.bbc.co.uk/1/hi/health/5335176.stm)

## **Organic flour mill limits food miles**

**Date:** Tue, 12 Sep 06

### **Story Text**

A Yorkshire start-up has commenced production of organic flour, with enough being produced to create 100,000 loaves of bread a year.

Yorkshire Organic Millers has been established with the help of the Department for Environment, Food and Rural Affairs and the European Agricultural Fund, both of which have provided financial support.

The business has two mills at this stage, although a third is already being planned, according to the Northern Echo.

Business owner Philip Trevelyan grows 14 acres of wheat himself, with the remainder being sourced from organic farms, all of which are located within 25 miles of Hill Top Farm, near Hutton-le-Hole, Kirkbymoorside.

John Zarb, mill project manager, told the paper that the aim is to produce top quality food and limit food miles.

"Farmers usually sell wheat to grain dealers and it disappears into the general grain melee," he explained.

"Our flour may have travelled as little as ten miles. We have lovely local food and are making the most of it."

[Further information](http://www.thisisthenortheast.co.uk/business/news/display.var.916948.0.milling_process_that_gives_flour_its_power.php)

## **Danisco unveils ice cream with whey**

**Date:** Tue, 12 Sep 06

### **Story Text**

Danisco, one of the leading suppliers of value-adding ingredients to the food industry, has announced a new ice cream created with whey powder.

The company's Ice Cream & Frozen Desserts innovation department has developed a vanilla ice cream that replaces skimmed milk powder with whey powder.

According to Danisco, a specifically-designed flavour was required to overcome the problems associated with replacing milk powder, including a noticeable off-taste.

"It is necessary to mask the off-notes of salts and minerals to give the product the well-known taste of skim milk powder," the company said.

Whey powder contains valuable nutrients, such as high-quality protein, calcium and vitamins and is frequently used in infant formula, where it creates a formula more similar to human milk and helps to stimulate the growth of beneficial intestinal bacteria.

In addition, research has revealed that ingredients in whey may help to prevent or treat certain diseases, including HIV, cancer, hypertension and osteoporosis.

[Further information](http://www.danisco.com/cms/connect/corporate/media+relations/news/archive/2006/september/businessupdate_90_en.htm)

## **Heat-resistant enzymes could enhance beer production**

**Date:** Tue, 12 Sep 06

### **Story Text**

Scientists have discovered enzymes in barley that yield up to 30 per cent more sugars, a trait that should improve the efficiency of the malting process.

The enzymes, which were discovered by researchers at the Cereal Crops Research Unit in Wisconsin, USA, enable the barley to withstand the high heat of the malting process.

Extreme heat is required for malting but excessive heat can be destructive, as some of the enzymes required to turn starch into sugar do not work as well at high temperatures, reducing sugar yield.

Cynthia Henson, a plant physiologist at the research unit, told *Agricultural Research* magazine: "Two of barley's starch-degrading enzymes are heat-sensitive.

"One of those is the second most important enzyme for converting starches into fermentable sugars."

The enzyme, alpha-glucosidase, exhibits less than five per cent of the activity it would normally generate when overheated, Ms Henson revealed.

In a bid to overcome this problem, the researchers have created three heat-stable barley enzymes based on those found in sugar beet, a plant that demonstrates a high threshold of heat tolerance.

The researchers are now seeking barley plants that naturally contain heat-tolerant enzymes in order to cross them with proven cultivars and ultimately produce a better malting barley for beer producers.

[Further information](http://www.ars.usda.gov/is/AR/archive/sep06/barley0906.htm)

## **Premium smoked salmon launched**

**Date:** Mon, 11 Sep 06

### **Story Text**

Young's has launched a new smoked salmon which caters for the premium end of the market.

The Spey Valley Smokehouse Smoked Salmon is produced by rack hanging in a smoking kiln – a traditional process that is rarely used nowadays.

All of the curing is carried out at Spey Valley, according to master smoker Jack Wilkinson.

"We still hang fish in the traditional way here, he told *Fish Update*, adding that most salmon is flat smoked.

"The other thing is that we use 25-year-old whisky cask shavings for the smoking process – something exclusive to this product."

The product was developed with the specific intention of creating the best smoked salmon in the

world and is created from organically-farmed Atlantic salmon, reared at Glenarm in Northern Ireland.

According to Fish Update, the salmon is farmed in fast-flowing waters, producing a firm, lean flesh that has a fully-developed flavour.

Young's supplies around 70 per cent of the UK's salmon requirements.

<a

href="http://www.fishupdate.com/news/fullstory.php/aid/5284/Young's\_launch\_\_top\_class\_salmon\_product.html">Further information</a>

## **Welsh beef gene research shows promise**

**Date:** Mon, 11 Sep 06

### **Story Text**

Scientists have identified genes that control a number of traits associated with higher quality meat.

Researchers at the Roslin Institute, with backing from Meat Promotion Wales, have discovered a gene that results in increased yields from the prime steak area of the cow, as well as a gene that affects tenderness and juiciness, according to the Western Mail.

"The important thing about this project is that it has identified a number of genes that affect meat quality and where the meat is located on the animal," said Prys Morgan, industry development manager at Meat Promotion Wales.

"We can use these gene markers in connection with past studies and traditional breeding techniques to improve [quality] and to get a greater consistency of product," he told the Western Mail.

Mr Morgan added that the research would appeal to pedigree breeders who would be able to benefit from more efficient breeding.

Arwyn Owen, director of policy at the Farmers Union of Wales, said that the research was "extremely interesting" and welcomed any progress that could further enhance the reputation of Welsh beef.

<a

href="http://icwales.icnetwork.co.uk/0100news/0200wales/tm\_objectid=17712892&method=full&siteid=50082&headline=does-my-rump-look-big-in-this-----only-if-you-have-the-right-genes-name\_page.html">Further information</a>

## **Fish outstrips chicken at supermarket**

**Date:** Mon, 11 Sep 06

### **Story Text**

Fish is now the top-selling protein at Waitrose for the first time in ten years, outstripping the previous favourite, chicken.

According to the latest figures from the supermarket, fish sales are growing by an unprecedented

20 per cent year on year, compared to a relatively slow six per cent for chicken.

It appears that, following a number of campaigns to promote the health benefits of fish, it has finally become a mainstream part of UK consumers' diets, with many overcoming their irrational fear of cooking fish and working it into their recipes.

"Fish is a fantastic addition to a healthy diet and has become a mainstream addition to our customers' shopping baskets," confirmed Jeremy Langley, specialist fish buyer at Waitrose.

"But coupled with this surge in demand is a pressing need for retailers to ensure that their fish is sourced in the most sustainable way possible."

The Food Standards Agency recommends that consumers eat at least two portions of fish a week, including one portion of oily fish.

<a

href="http://www.waitrose.presscentre.com/content/detail.asp?ReleaseID=296&NewsAreaID=2&HUserID=878,776,892,856,782,866,881,845,765,674,677,767,684,762,718,674,708,683,706,718,674">Further information</a>

## **Drugs to prevent food allergies 'within ten years'**

**Date:** Mon, 11 Sep 06

### **Story Text**

A number of food allergies could become a thing of the past within a decade, according to scientists.

A presentation at the British Association Festival of Science last week revealed that researchers have been able to use genetic engineering techniques to modify the proteins in food which cause potentially fatal allergic reactions.

The altered molecules could be used in new drugs to fight allergies via the body's immune system, researchers said.

"By identifying the molecules that have the allergic effect we can develop recombinant treatments for food allergies that have the potential to be safe and effective," said Dr Ronald van Ree, of the University of Amsterdam.

"Some of these molecules have been found and we are very close with others. I am convinced we will have these treatments ready to use within ten years," he added.

People suffering from food allergies currently have to avoid products containing the relevant allergen.

Food allergies affect around one in 70 people in the UK, with peanuts, shellfish, milk, eggs and wheat containing some of the main allergens.

Although drugs could be available within ten years, food producers have a great opportunity in the meantime to develop foods that are free from potential allergens.

The FDIN is holding its Free-From 'Allergy & Intolerance seminar' on Wednesday September 20th. For further information, click <a

[href="http://www.fdin.co.uk/seminars/ffai.html"](http://www.fdin.co.uk/seminars/ffai.html)>HERE</a>

For further information on the story, click [\\$449912.htm"](http://www.inthenews.co.uk/news/news/health/food-allergies-could-be-eradicated-within-ten-years-$449912.htm)>HERE</a>

## **New wines from Rosemount and Lindemans**

**Date:** Fri, 08 Sep 06

### **Story Text**

Popular Australian wine brand Rosemount is creating new ranges within its product portfolio.

The brand, which is owned by the Foster's Group, has been split into five separate ranges, with limited-release flagships at the top end right down to the everyday offerings, Diamond Cellars.

In addition, the Morning Advertiser reports, the new on-trade Rosemount Road has been added to the portfolio.

A new, diamond-based bottle has been designed to help increase shelf visibility, while original cork stoppers are being replaced by the more modern alternative - screwcaps.

In addition, Foster's Lindemans brand, which originally only included Australian wines, is gaining a new range - Country of Origin - which will initially include wines from South Africa and Chile.

Oliver Horn, Lindemans Global brand director, told the Morning Advertiser that the company had identified areas for growth areas within the brand.

"Consumers tend to be interested in experimenting with wines from new places but they want a reliable choice from a known and trusted producer," he commented.

[href="http://www.morningadvertiser.co.uk/news\\_detail.aspx?articleid=21771"](http://www.morningadvertiser.co.uk/news_detail.aspx?articleid=21771)>Further information</a>

## **Sports drinks popular, although health benefits doubted**

**Date:** Fri, 08 Sep 06

### **Story Text**

Sports drinks are more popular than ever, even though consumers do not necessarily believe the claims of their producers.

A report by market analyst Datamonitor has revealed that UK consumers spent £180 million on sports food and drinks last year and that figure is expected to grow by 30 per cent over the next four years, just-drinks.com reports.

The segment has become a lifestyle category rather than just a group of niche products, the analysts claim, although consumers remain uncertain with regard to the benefits of sports products.

Analyst John Band told the website: "Consumers are switching to sports drinks because they are perceived as a healthy alternative to cola - even though they often aren't.

"The sporty branding appeals to people's desire for 'wellness' products," he continued. "It might not have any real health benefits but it makes people feel better about themselves."

Mr Band added that producers would have to convince consumers that the products have compelling health benefits if they were to overcome "mainstream consumer reluctance".

[Further information](http://www.just-drinks.com/article.aspx?ID=87685&clk=dm)

## **Artois wheat beer enters mainstream**

**Date:** Fri, 08 Sep 06

### **Story Text**

InBev's new wheat beer has met with approval during its recent trial and, as a result, is now being rolled out on a wider scale.

Peeterman Artois, a four per cent ABV clear wheat beer, was originally brewed back in the 18th century but its production was abandoned during the 1950s, the Publican reveals.

Now the brew is back and is enjoying its launch this week, taking its place beside the other members of InBev's Brasserie Artois stable, Stella Artois and Artois Bock.

Peeterman is filtered, unlike most successful wheat beers, and is being introduced as a mainstream rather than a speciality brand.

It is expected to appeal to regular Stella drinkers who are looking for something along the same lines, but lighter.

Steve Kitching, managing director of on-trade sales, told the Publican: "A good example of where licensees are missing out on an opportunity to build beer sales is when consumers look for a refreshing, easy-drinking beer but are not happy with the current choice.

"Peeterman Artois offers consumers a totally different taste experience, with the reassurance of the Artois name."

[Further information](http://www.thepublican.com/story.asp?sectioncode=7&storycode=52726&c=1)

## **Lubrication support boosts product integrity, output**

**Date:** Fri, 08 Sep 06

### **Story Text**

Kluber Lubrication has developed a lubricants and service package, Klass, to help improve output and product integrity in the food, beverage and pharmaceutical industries.

Klass has been shown to contribute significantly to the achievement of company objectives, with one bottling company reporting an additional output of 13,056 cases per day.

The package can help food manufacturing plants to comply with legal requirements and can provide the necessary personnel training required to increase levels of knowledge and skill,

thereby allowing tasks to be completed with a higher degree of efficiency.

In addition, Klass can help to protect a brand's quality by ensuring that those people responsible for selecting lubricants are armed with the appropriate knowledge to select the right type and quantity to prevent contamination.

David Laing, industry group manager for the food processing industry at Kluber Lubrication, described Klass as "people-orientated".

"At Kluber Lubrication we have considerable knowledge and experience built up over 75 years in relation to lubricant design and application," he revealed.

"We see it as crucial that we share this knowledge and experience through Lubricant Workshops in order to ensure that we support risk reduction," he added.

[Further information](http://www.processingtalk.com/news/klb/klb153.html)

## **Food producers reacted 'too slowly' to new school standards**

**Date:** Fri, 08 Sep 06

### **Story Text**

Food manufacturers have not reacted quickly enough to the government's new nutritional standards for schools, according to industry figures.

As a result, warns Simon James, managing director of school caterer Eden Foodservice, schools will suffer from a shortage of healthy drink and snack options to offer as a replacement for unhealthy products, CatererSearch reports.

"It's unfortunate that manufacturers have sat back and waited for the standards," Mr Jones commented.

"It means that some products will only come on line later in the school year," he added.

New food-based standards now require school lunches to be free from low quality meat products, fizzy drinks, crisps, chocolate and other confectionery.

In addition, pupils must be served at least two portions of fruit and vegetables with every meal and deep-fried foods must be restricted to no more than two portions per week.

Vending machines are no longer to sell junk food, with confectionery being replaced by healthy products such as water, milk, fruit juices and yoghurt drinks.

[Further information](http://www.caterersearch.com/Articles/2006/09/07/308667/Healthy+school+snacks+delayed+by+producers.htm)

[Further information](http://www.caterersearch.com/Articles/2006/09/07/308667/Healthy+school+snacks+delayed+by+producers.htm)

## **Farmed fish supply will not meet demand, says FAO**

**Date:** Thu, 07 Sep 06

### **Story Text**

Nearly half of the world's fish consumption is sourced from fish farms, according to the United

Nation's Food and Agriculture Organisation (FAO).

New figures have revealed that the world's developed nations imported 33 million tonnes of fish in 2004, valued in excess of \$61 billion.

Today, around 43 per cent of consumed fish is farmed, compared to just nine per cent in 1980.

Wild fish stocks have declined and, although the fish farming industry has developed significantly over recent years, demand is unlikely to be met in the future.

"Catches in the wild are still high, but they have levelled off, probably for good," revealed Rohana Subasinghe, a spokesperson for the FAO's fisheries department and secretary of the sub-committee on aquaculture.

This levelling off of wild fish stocks, combined with a growing world population and increasing demand for fish, means that the industry is unlikely to be able to meet demand in the future, with the FAO estimating that an additional 40 million tonnes of fish will be required by 2030 to maintain current levels of consumption.

[Further information](http://www.fao.org/newsroom/en/news/2006/1000383/index.html)

## **Future food packaging could be edible**

**Date:** Thu, 07 Sep 06

### **Story Text**

Edible packaging could one day be the norm, with consumers becoming ever more concerned by where their discarded wrappers end up.

Recyclable packaging is now a common feature on store shelves but researchers are trying to take packaging technology to the next level and have been developing new materials that are actually edible, Scenta reports.

Javier Osés Fernandez, a PhD student at the Public University of Navarre, researched edible coatings based on milk serum products, starch and mesquite gum and, according to Scenta, concluded that whey protein isolate (WPI) could be "the packaging of the future".

Transparent films that encase a food item and block out humidity and oxygen are currently being developed which could also be engineered to contain additives and preservatives to improve the appearance of foods and prolong their shelf-life.

[Further information](http://www.scenta.co.uk/scenta/news.cfm?cit_id=1099542&FAArea1=widgets.content_view_1)

## **NI cream liqueur gains Sainsbury's listing**

**Date:** Thu, 07 Sep 06

### **Story Text**

A County Derry Irish Cream manufacturer will be the first drink supplier in Sainsbury's own-label Taste the Difference range later this month.

Niche Drinks will supply the cream liqueur, which contains cream sourced from Northern Ireland's Ballyrashane Dairy and incorporates packaging created in collaboration with a local designer.

Mark Short, a spokesman for Niche Drinks' product development team, commented: "We are delighted to have been given the opportunity to develop a cream liqueur for such a prestigious range as Taste the Difference; the finished product is top class and should be a great success."

Sainsbury's Taste the Difference Irish Cream is now available at an introductory price of £12.74 per litre.

It is described as combining "rich and mellow aromas" of Irish whiskey with "sweeter notes of cocoa and vanilla".

Barry Dick, the supermarket's product developer for beers, wines and spirits, revealed that the liqueur had been in development for six months.

"Irish Cream Liqueur is already the top selling liqueur during the Christmas period and I am sure the new Taste the Difference Irish Cream Liqueur will be a year round hit," he added.

[Further information](http://www.j-sainsbury.co.uk/index.asp?PageID=422&subsection=&Year=2006&NewsID=759)

## **Local company selected for premium organic pork**

**Date:** Thu, 07 Sep 06

### **Story Text**

Cranswick Lazenby's has won a contract to supply Sainsbury's with fresh organic pork as part of the supermarket's premium range.

The Hull-based company's pork now features in the SO Organic range, in time to make an appearance during Organic Fortnight, which runs until September 17th.

Concerned consumers will be reassured by the products' compliance with the Soil Association's Organic Standards, which guarantee that the pigs' welfare is paramount and require adherence to strict guidelines with regard to stock density, housing and handling.

Commenting on the contract, company spokeswoman Annabel Summers commented: "We are very excited about working with Sainsbury's to drive forward the organic sector of the pork market."

Ms Summers continued: "The result of being appointed by Sainsbury's means that we are now able to form a three-way partnership between the supermarket, ourselves and organic farmers.

"We are now able to give organic farmers longer term contracts, thereby benefiting all involved and providing customers with a regular, reliable source of quality organic pork."

Recent research from TNS indicates that three quarters of UK consumers buy organic products every year, with the organic market estimated to be worth around £1.4 billion.

[Further information](http://www.j-sainsbury.co.uk/index.asp?PageID=422&subsection=&Year=2006&NewsID=767)

## **UK fights EU vodka battle**

**Date:** Thu, 07 Sep 06

### **Story Text**

UK ministers are reportedly fighting EU proposals to stipulate that vodka must be made only from potato or grain.

The move could threaten the Scottish vodka industry, which produces the spirit from a variety of ingredients, including sugar beet, cereals and cane sugar.

Finland, Poland, Sweden and the Baltic countries have argued that vodka is their traditional drink and that it should therefore only be made using the original ingredients, grain and potato.

In addition, they insist, British EU ministers recently called for a clearer definition of whisky and claim that vodka should therefore be allowed the same standards.

Speaking on BBC Radio 4's Today Programme, Finnish MEP Alexander Stubb said: "Scotch whisky has a very strict definition – it can only be made out of grain and malted grain – and my argument is that we need equality.

"Vodka needs to be defined much like whisky."

The European Vodka Alliance is supporting Britain, the second largest EU producer of vodka, claiming that the northern European countries are simply trying to increase their market share.

[Further information](http://news.bbc.co.uk/1/hi/world/europe/5316246.stm)

## **Tougher eggs – all in the genes**

**Date:** Thu, 07 Sep 06

### **Story Text**

Scientists have developed a way to selectively breed hens that produce eggs with tougher shells, reducing the chances of them cracking.

Researchers at Edinburgh's Roslin Institute, in collaboration with Glasgow veterinary school and Belgium's Leuven University, discovered a genetic link between hens and the thickness of their eggs' shells, according to the Times.

They have therefore been able to breed strains that produce tougher eggs, potentially saving the UK poultry industry millions of pounds every year.

"Cracking is not only a waste and a financial loss, it also increases the risk of eggs becoming infected with disease-causing organisms," the Roslin Institute's Dr Ian Dunn revealed.

"Of course," he added, "you're never going to get rid of the problem completely because if you hammer an egg hard enough it will break, but it should raise standards."

A number of poultry producers are reportedly interested in adapting their breeding programme to benefit from the findings.

[Further information](http://www.timesonline.co.uk/article/0,,2090-2340985.html)

## **HDPE reprocessing plant on the horizon**

**Date:** Wed, 06 Sep 06

### **Story Text**

Milk processors could soon be bottling their milk in recycled plastic bottles, with the news that contracts to build the world's first plant could be in place by Christmas.

According to the Waste and Resources Action Programme (Wrap), the new recycling plant would be the first closed-loop recycling plant for milk bottles in the world.

Paul Davidson, Wrap's plastics technical manager, said that a number of companies are hoping to set up the plant, which could reprocess around 13,000 tonnes of HDPE plastic bottles a year.

"This is a very unusual project," Mr Davidson said, "because it will turn HDPE plastic bottles back into food-grade polyethylene – it's closed-loop recycling for bottles, and this will be the first one in the world to do that."

Wrap has devoted three years to researching and developing the technology, which should enable around 30 per cent of recycled plastic to be used in new bottles.

Mr Davidson voiced hopes that companies and dairies would get in on the act as, by designing more recyclable packaging, the UK could potentially see even more recycled HDPE in milk bottles.

[Further information](http://www.letsrecycle.com/materials/plastics/news.jsp?story=6005)

## **Barramundi operation lists on AIM**

**Date:** Wed, 06 Sep 06

### **Story Text**

Aquabella Group, which produces barramundi fish in the UK, has announced its listing on the AIM market.

The Hampshire-based firm operates an indoor fish farm where it produces the native Australian fish, which is sold on the UK market under the trade name New Forest Barramundi, according to Fish Farmer magazine.

Directors chose barramundi as the company's first fish species because they believe it has significant potential in the UK.

Pieter Totte, the firm's non-executive chairman, commented: "With increased public concern about declining wild fish stocks, there is growing demand for premium quality, farmed fish produced from sustainable stock in a controlled environment.

"Barramundi has a deserved reputation as one of Australia's finest eating fish – it has a sweet, buttery taste, is high in Omega 3 and low in fat, making it an attractive choice for health conscious consumers," he told the magazine.

The company plans to use the net proceeds of the placing to invest in further development and boost its working capital.

[Further information](http://www.fishfarmer-magazine.com/news/fullstory.php/aid/637/Barramundi_producer_commences_trading_on_AIM.html)

## **Phage technology wins innovation award**

**Date:** Wed, 06 Sep 06

### **Story Text**

Netherlands-based company EBI Food Safety has been awarded the 2006 Frost & Sullivan Technology Innovation Award for the food safety market.

The company received the accolade for its work in developing Listex P100, a product that utilises pioneering bacteriophage technology to eliminate pathogens from cheese and meat products.

Listex P100 effectively controls *Listeria monocytogenes* (LM), which is one of the most dangerous food-borne pathogens and can cause miscarriages.

"With phage technology poised to become an industry standard, EBI Food Safety's research and development efforts, as exemplified by its bacteriophage technology, have underlined its standing as a technology pioneer," commented Kasturi Nadkarny, a research analyst with Frost & Sullivan.

The product acts on a wide range of LM strains and is easily integrated into a company's production regime.

EBI Food Safety is currently developing similar phage-based products to combat salmonella and campylobacter.

CEO Mark Offerhaus commented: "It is gratifying to see today's consumers and business community latching on to a concept perfected over billions of years.

"Thanks to 21st century technology we now stand to benefit from one of nature's own elegant solutions in the fight against dangerous bacteria."

[Further information](http://www.prnewswire.co.uk/cgi/news/release?id=178212)

## **Diabetes, demand for low-fat foods fuels sweetener market**

**Date:** Wed, 06 Sep 06

### **Story Text**

Soaring obesity rates, the prevalence of diabetes and a growing demand for healthier, low-fat foods are all contributing to the buoyant intense sweetener market.

Estimated at US\$221.8 million in 2005 and expected to rise to US\$362.4 million in 2012, the

European intense sweetener market is providing opportunities for food and drink manufacturers to develop low-sugar foods for consumers, Frost & Sullivan reports.

"Strong projected growth in [the] low-fat and low-sugar foods and beverages market will continue to drive the expansion of the total European intense sweeteners market," said Kaye Cheung, a research analyst with Frost & Sullivan.

Ms Cheung explained that sweeteners have played "an important role" in creating safe alternatives to sugar for diabetics.

"With the escalating rates of obesity continuing and the growing number of diabetics, opportunities are emerging for food and beverage manufacturers to increase the availability of sugar-free products sweetened with sugar substitutes," she added.

[Further information](http://www.prnewswire.co.uk/cgi/news/release?id=178101)

## **Philippines urged to enter UK food market**

**Date:** Wed, 06 Sep 06

### **Story Text**

Britain could soon see a flood of foods originating from the Philippines as, according to the Balita News, the country's food manufacturers are being encouraged to market their products in the UK.

The country's food industry, particularly manufacturers of comfort foods such as biscuits and fruit juices, could have huge potential in the UK market, according to Nicholas Orledge, a consultant who has worked as a senior buyer for Tesco.

Speaking at the Global Challenge of Food Safety and Regulatory Compliance in the United Kingdom symposium in Manila, Mr Orledge said that the UK's growing population and influx of immigrants have created globalised food consumption patterns and a growing demand for exotic foods.

According to Mr Orledge, Philippine food producers could gain the attention of British consumers by attending or arranging trade fairs in the UK.

Of the utmost importance, he told the food companies in attendance, would be the need to comply with Britain's food standards, as UK consumers are particularly concerned about ethical issues in relation to food products.

Manufacturers would therefore have to meet the British Retail Consortium's standard for best practice, as well as providing ingredient lists, nutrition labelling and details of allergens and production methods.

[Further information](http://biz.balita.ph/html/article.php/20060905195330152)

## **Cumbrian farmers find success with new cheeses**

**Date:** Tue, 05 Sep 06

### **Story Text**

A group of Cumbrian dairy farmers have teamed up to form a new processing company.

Chris Johnston, Gary Simpson and Kevin Beaty formed the Cumberland Dairy two years ago and have now developed four types of cheeses through the Coleg Menai's Llangefni food technology centre, according to Stackyard.com.

The company is now processing 7,500 litres of milk each month and producing 750kg of cheese, which is made by Butlers, a cheese-maker in the north-west.

"At the end of the day, we're farmers, and we needed someone who had the expertise," explained Chris Johnston, production manager.

"Butlers helped us to put the finishing touches to our recipes and they are top quality cheese producers," he told the website.

Mr Johnston revealed that the farmers decided to go into cheese production because it uses a lot of milk, with 10,000 litres required to produce one tonne of cheese.

The company now produces two traditional hard cheeses, Cobble Tasty and Roegill Red, a soft blue-veined cheese, Blengdale Blue, and a golden Brie, Keldthwaite Gold, all of which are hand-made and suitable for vegetarians.

<a href="http://www.stackyard.com/news/2006/09/jennifer/01\_cumberland\_dairy.html">Further information</a>

### **New milk is 'camelicious'**

**Date:** Tue, 05 Sep 06

#### **Story Text**

A company in Dubai has launched a new brand of camel milk, called Camelicious.

The bottled camel milk, which is produced under stringent EU hygiene regulations by Emirates Industry for Camel Milk & Products, is said to be healthier than cow's milk, AME Info reports.

According to researchers, Camelicious contains less than half the fat found in cow's milk and half a litre provides the recommended daily intake of vitamin C, as well as being rich in minerals.

In addition, it is said to help lower cholesterol and is suitable for babies and lactose intolerant consumers.

"Camel milk has always been a traditional staple of the Bedouins throughout the Middle East, and our research has now scientifically proven that it has incredible health benefits," said Hareb Juma Bin Subaih, general manager of Emirates Industry for Camel Milk & Products.

Mr Subaih told AME Info that the company was originally established as a pilot project, with just 20 camels.

"We are convinced that camel milk will not only appeal to local taste-buds, but that the wider community will also benefit from its life-enriching properties," he revealed.

[Further information](http://www.ameinfo.com/95152.html)

## **Peanut bar could save lives**

**Date:** Tue, 05 Sep 06

### **Story Text**

A peanut-based bar could have a huge effect in famine-affected regions if it were to achieve widespread use, health workers have said.

The Plumpy'nut bar is made from peanut, dry milk, sugar, salt and minerals and could bring down child mortality rates.

According to doctors at the World Vision NGO, 17-month-old Nigerian Samara Issa put on 5kg after eating three bars every day for a week, Reuters reports.

"This will do for the worst malnutrition what prophylactics did for malaria," said Jean Herve Bradol, president of Medicins Sans Frontiers (MSF).

"After 20 years working with medical emergencies, it is a shock for me to see what is possible with this food," he told Reuters.

"Acute malnutrition is facing a revolution in terms of treatment."

MSF has now treated 63,000 children with Plumpy'nut bars, achieving a 90 per cent success rate, compared to only 30 per cent success with traditional therapeutic feeding units.

However, the effectiveness of the food product will be limited by its high cost, with the bars costing around US\$4 per kilogram.

[Further information](http://www.alertnet.org/thenews/newsdesk/IRIN/81e0958538dfb36f2c58da3e9e38bab8.htm)

[Further information](http://www.alertnet.org/thenews/newsdesk/IRIN/81e0958538dfb36f2c58da3e9e38bab8.htm)

## **Food producers told to 'help themselves'**

**Date:** Tue, 05 Sep 06

### **Story Text**

Farmers need to stop blaming supermarkets for low prices and falling margins, according to the director-general of the British Retail Consortium.

Speaking at a conference in Edinburgh, Kevin Hawkins said that, rather than commenting on Tesco's £2 billion profit, people should look at the operating margin, which has remained close to six per cent for the last decade, the Scotsman reports.

"We are now in a mature market, where food sales are unlikely to grow all that much," Mr Hawkins told listeners. "That in turn means further pressure to reduce costs so that margins can be maintained."

Mr Hawkins reportedly said that competition will get fiercer but insisted that there was "scope for producers to do more to help themselves".

"Greater collaboration and stronger relationships with customers is an obvious avenue," he commented.

"The dairy industry either has to find ways of adding value or produce less milk. It's that simple."

[Further information](http://business.scotsman.com/agriculture.cfm?id=1307582006)

## **Morrisons launches own-label free-from range**

**Date:** Tue, 05 Sep 06

### **Story Text**

Morrisons is launching a new line of free-from products, providing consumers with an easier way to manage their dietary requirements.

The own-brand products will initially consist of 14 products, each with a symbol on the front of the packaging providing information on the ingredient which the product is free from, Checkout Magazine reports.

The range, which will soon expand, will include snacks, bread and pasta which are free from gluten, wheat, eggs, milk or nuts.

"Our intention is to provide those of our customers with allergies or special dietary requirements with alternative products they can feel confident about buying, safe in the knowledge they are free from particular allergens," Suzanne Laverack, free-from buyer at Morrisons, told Checkout Magazine.

The range, which will also contain Guidance Daily Amount (GDA) information on the front of the packaging, will be positioned near to branded ranges in the same sector, such as Dietary Specials and Trufree.

Free-from is a category that has grown rapidly in recent months, with a growing number of consumers seeking out products that eliminate certain ingredients.

FDIN's Free-From 'Allergy & Intolerance' seminar is taking place in Daventry, Northamptonshire on Wednesday September 20th.

For further information on the seminar, take a look [HERE](http://www.fdin.co.uk/seminars/ffai.html)

For further information on the story, take a look [HERE](http://www.checkoutmagazine.co.uk/market_update/market_update_story.ehtml?o=2206)

## **Baked to target image-conscious men**

**Date:** Tue, 05 Sep 06

### **Story Text**

Walkers is launching a new, lower-fat range of oven-baked crisps, specifically designed to appeal to men.

Walkers Baked will provide a lower-fat alternative for men who are concerned about their health but do not want to be seen eating a 'diet' brand, according to the Publican.

One 25g bag of the new range will contain fewer than 100 calories, as well as 70 per cent less fat than ordinary crisps.

In a similar way to the 'bloke coke' concept surrounding Coca-Cola Zero, the new zero-calorie beverage marketed towards men, Walkers Baked will primarily target men in their 20s and 30s.

"While Walkers Baked is healthier than other crisps, it still tastes great," Jon Goldstone, Walkers vice president of marketing, told the Publican.

"We are doing everything we can to make our products as healthy as possible whilst ensuring they live up to 'no compromise on taste'," he added.

[Furt  
her information](http://www.thepublican.com/story.asp?sectioncode=7&storycode=52700)

## **Device helps identify pests in food consignments**

**Date:** Mon, 04 Sep 06

### **Story Text**

An innovative new firm has launched a device to help pinpoint and isolate contaminated food cargoes.

Pallet Detection Systems, a Paisley-based start-up, has developed and patented a system which contains an attractant to lure insect pests into a viewing area.

The system, which will be ideal for consignments of flour, cereals and fruit, can be incorporated into both plastic and wooden pallets, where it enables inspectors to quickly identify those loads that are contaminated.

"It's actually a very simple device enabling people to quickly identify contaminated stock without detailed inspection," commented Iain Lawson who, along with Airlink Group founder John McGlynn, came up with the original concept.

"They can also pinpoint when the infestation has occurred, because each cassette has a serialised number," he told Food Manufacture.

"When they move through the supply chain, carriers will sign off that the consignment is clear."

The device should therefore help to determine liability for a contaminated load, as it will be easier to determine at which stage in the supply chain an infestation has occurred.

The firm has now secured a European patent for the device and is holding talks with leading pallet manufacturers with a view to installing the system into new pallets.

[Further information](http://www.foodmanufacture.co.uk/news/fullstory.php/aid/3747/Start-up_patents_new_pest_control_pallets.html)

## **Coca-Cola spies hot drinks potential**

**Date:** Mon, 04 Sep 06

### **Story Text**

Coca-Cola is launching a new product line in Canada which, if successful, could be rolled out globally.

The drinks giant is moving into the hot drinks market, launching a new range of teas, coffees and lattes, according to the Business.

The new beverage brand, the Far Coast range, will be sold from behind-the-counter machines in restaurants and cinemas and the ingredients will also be available in shops.

A company spokesman told the Business that the concept is "something that's completely new for the Coca-Cola company and unlike anything we've ever done before".

The move represents yet another attempt to diversify away from Coca-Cola's traditional reliance on carbonated soft drinks, amid a general consumer trend towards more healthy products.

Far Coast will hopefully help to boost profits and, assuming the marketing trial in Toronto is a success, Coca-Cola hopes to extend the range throughout the US and into the wider global market.

[Further information](http://www.thebusinessonline.com/Stories.aspx?Coca-Cola%20turns%20to%20the%20great%20British%20cuppa%20to%20refresh%20its%20flagging%20sales%20&StoryID=E3751478-9496-44E7-BCBC-3DDE84352712&SectionID=F3B76EF0-7991-4389-B72E-D07EB5AA1CEE)

## **Firm finds success with probiotic yoghurts**

**Date:** Mon, 04 Sep 06

### **Story Text**

A family business has branched out into yoghurt production, after circumstances forced them to abandon their successful market stall.

Ghulam Zouq and son Azhar used to run a market stall in Rochdale before ill health made it impossible for the father to continue, the Asian News reports.

The pair immediately started looking for alternative business opportunities and decided to create a new range of yoghurts.

"A lot of English people like eating natural yoghurts and we realised there was a niche in the market," explained Azhar Zouq.

Before long, Pakeeza Dairies had started producing its own yoghurts and the firm's Lancashire Farm probiotic and traditional Pakeeza yoghurts recently won first, second and third prizes at the Great Yorkshire Show in Harrogate.

"There is a growing interest in eating probiotic and biotic yoghurts, which are good for your health because they help to break down the food that you are eating," Mr Zouq told the Asian

News.

The firm is now distributing its products to independent stores and plans to sell to some of the UK's major supermarkets.

[Further information](http://www.theasiannews.co.uk/business/s/217/217161_the_sweet_taste_of_success.html)

## **Premium range gets healthy overhaul**

**Date:** Mon, 04 Sep 06

### **Story Text**

A leading UK supermarket is planning a renewed assault on the premium food and drink market.

Sainsbury's is relaunching its Taste the Difference range, which has received an overhaul focussing on improving the health credentials of the various products, the Mail on Sunday reports.

The supermarket has worked hard to re-establish its credentials as "a quality food provider", according to Judith Batchelar, Sainsbury's brand director.

"We are looking to go back to good, wholesome, honest food," Ms Batchelar told the Mail on Sunday.

The new range, which will be promoted by Jamie Oliver, will be free from hydrogenated fats, artificial colourings, flavours and sweeteners, according to Sainsbury's, which aims to improve the premium range's share of grocery sales from six to eight per cent within the next two years.

"People across a broad range are buying into it as it is universally appealing," Ms Batchelar added.

[Further information](http://www.thisismoney.co.uk/investing-and-markets/article.html?in_article_id=412320&in_page_id=3)

## **Japan creates robotic wine-tasting**

**Date:** Mon, 04 Sep 06

### **Story Text**

Japanese researchers have developed a robot which is capable of differentiating between a variety of different wines and cheeses, according to the Associated Press.

The device, which was created at NEC System Technologies and Mie University, has an infrared spectrometer which fires a beam of light at a sample of food or drink.

The reflected light is then analysed to determine the chemical composition of the product, which the robot then identifies.

"There are all kinds of robots out there doing many different things," said Hideo Shimazu, NEC System Technology Research Laboratory's director.

"But we decided to focus on wine because that seemed like a real challenge."

The robot is capable of naming the brand, commenting on the characteristics of the wine, and even suggesting suitable foods that the wine will complement.

Philippe Bramaz, a spokesman for Italian winemaker Calzaluga, told the Associated Press that the robot could be of benefit to auction houses, as it could be used to test the authenticity of old wines without having to open the bottle.

[Further information](http://www.necst.co.jp/english/news/20060801/index.htm)

## **Chip firm aims to restore consumer faith**

**Date:** Mon, 04 Sep 06

### **Story Text**

McCain is planning to use "traffic light" labelling on its products in a bid to improve sales.

The frozen food giant is concerned that the ongoing debate over UK obesity levels is having a negative effect on the brand and hopes to improve its reputation.

The company's UK chief executive, Nick Vermont, told the Independent: "In the last 18 months, the frozen potato market, from a 30-year period of almost constant growth, has stopped growing."

Mr Vermont said that consumers are confused about what they should and shouldn't eat and explained that the campaign "is about clearing up the confusion, the misconceptions about our products".

McCain's products had been "demonised" by the debate, he added, even though chips are "not per se unhealthy".

"Every single one of our potato products has a green traffic light for saturated fat," Mr Vermont revealed. "This will be a surprising fact for many people."

Traffic light labels are the Food Standard Agency's answer to informing consumers about a product's ingredients.

Healthy levels of ingredients such as fat and salt are indicated by a green label, while very high levels are shown by a red label.

According to the Independent, McCain's chip products will be the first to receive traffic light labels, with other products soon to follow suit.

[Further information](http://news.independent.co.uk/business/news/article1305268.ece)

## **Pubs slam Camra guest ale campaign**

**Date:** Fri, 01 Sep 06

### **Story Text**

Family brewers have reacted with dismay at the Campaign for Real Ale (Camra) campaign to

introduce a new guest beer law.

If Camra's proposals were approved, pub companies with 30 or more pubs would be required to allow a cask ale not brewed by themselves to be sold in their outlets, the Publican reports.

Chris McLean, licensee of a Shepherd Neame tenancy, the Railway Hotel in Faversham, said: "I don't think it is the greatest idea from Camra.

"I specialise in one Shepherd Neame beer and have no interest in selling guest beers. Either you are the master of one beer or sell a lot of average ones," he remarked.

Many family brewers feel that their business will suffer if they are forced to sell guest ales, as they could lose the certainty of their existing full beer tie and be unable to reinvest in their pubs or their brewery as a result.

However, Jonathan Mail, head of public affairs at Camra, defended the campaign, insisting: "We are not calling for the tie to be removed or be weakened.

"The excellent beers provided by family brewers would also be able to compete for and benefit from the new markets, as small as they may be, provided by a guest beer law."

[Further information](http://www.thepublican.com/story.asp?sectioncode=7&storycode=52664)

## **Food firm is 'wrapped' with new, healthy range**

**Date:** Fri, 01 Sep 06

### **Story Text**

Discovery Foods, which specialises in tortillas, wraps and chapattis, has launched a new range of Wrap 'n Roll wraps.

Two new healthy wraps have been introduced to the company's product portfolio, according to Checkout Magazine "Healthy 'n White and Wholemeal.

Containing less salt and fat and more fibre than the original Wrap 'n Roll wraps, the new products are ideal for consumers who are keen to follow a healthy lifestyle.

"Consumers are increasingly looking to wraps as the modern alternative to bread to liven up lunchtimes by replacing the traditional sandwich," said James Bennett, head of marketing at Discovery Foods.

Mr Bennett told Checkout Magazine that the company was the first to launch a wholemeal wrap and said that the new range does not compromise on taste, despite being healthier.

"Wraps are convenient and easy to eat on the move" and unlike sandwiches the filling won't drop out and land in your lap," he added.

[Further information](http://www.checkoutmagazine.co.uk/product_news/product_news_story.ehtml?o=2203)

## **Processors lose faith in EU fishing policy**

**Date:** Fri, 01 Sep 06

### **Story Text**

Seafood processors have called on the UK to withdraw from the European Union's Common Fisheries Policy (CFP).

The policy does not work, the Scottish Seafood Processors Federation said, and the UK should therefore remove itself as quickly as possible, Fish Update reports.

In a statement following last week's crisis meeting, the federation branded the policy as "bureaucratic, autocratic and ineffective in sustaining viable catching and processing sectors and vibrant local communities".

In addition, they claimed, the policy has failed to achieve its ultimate goal of conserving fish stocks.

"The Scottish Seafood Processors Federation believe that it is now time for the UK government to extract itself from the EU CFP and move towards the restoration of national control of the UK fisheries falling within the UK Exclusive Economic Zone (EEZ)," the federation said.

"We need to radically reform the current situation and feel that this cannot be done under the CFP."

The federation insisted that the statement was not politically motivated, but rather founded on the need to balance conservation and exploitation of fish stocks, while recognising the needs of local communities.

"This can best be achieved by managing the UK fisheries independently through a coalition of stakeholders to include fishermen, processors, shore based support services, scientists and environmental organisations," the federation said.

<a

href="http://www.fishupdate.com/news/fullstory.php/aid/5222/UK\_\_must\_quit\_\_EU\_fish\_p  
olicy,\_\_say\_\_processors.html">Further information</a>

## **Halal chocolate bars complement Tesco's ethnic range**

**Date:** Fri, 01 Sep 06

### **Story Text**

Tesco has launched new halal milk chocolate bars which are currently being trialled in selected stores.

The Ummah Orange and Ummah Caramel chocolate bars will be the latest addition to Tesco's halal range, which is growing rapidly in both size and diversity.

"We are very pleased to introduce the Ummah Foods chocolate range into our stores," said Jay Popet, the supermarket's ethnic food buyer.

"Not only is it a very good product but it complements our fast growing and diverse halal food range.

"We understand that the needs of the Muslim consumer are changing and we are committed to meet these evolving demands," he added.

The chocolate bars are being trialled during the first week of September, in time for Ramadan which commences on September 24th.

Ummah Foods commissioned a Muslim artist to create the packaging design for the chocolate bars, depicting a fusion of graffiti art and Arabic in order to illustrate the blend of cultures.

Khalid Sharif, managing director of Ummah Foods, commented: "Very few products can cater to Muslim consumers at product level through ingredients, wrapper, charity partnership and corporate philosophy; however, Ummah Foods can and retailers like this a lot."

<a href="http://www.responsesource.com/releases/rel\_display.php?relid=26916&hilit=">Further information</a>

## **UK "leads the way" for own-label products**

**Date:** Fri, 01 Sep 06

### **Story Text**

More than a quarter of food and grocery products will be own-label within the next four years, according to new research.

International food and grocery expert IGD forecasts that own-label products will account for 26.8 per cent of the European food and grocery market, where residents will be spending an estimated EUR 430 billion on supermarket own-brand products by 2010.

This represents an increase of 45 per cent from current expenditure, which is around EUR 298 billion.

At present, £2 out of every £5 spent in UK supermarkets goes on own-label goods, with food manufacturers meeting consumers' expectations for quality and taste, often at a fraction of the cost of branded goods.

"The UK currently leads the way in terms of food and grocery own label," revealed Jonathan Gunz, senior international business analyst at IGD.

"The future growth in Europe will come from Russia and the rest of eastern and central Europe, where penetration levels are currently fairly low despite relatively large grocery market."

Mr Gunz said that shoppers in western Europe were noticing the growing presence of own-label products.

"Categories like healthy eating, premium, value, organic and lifestyle have helped retailers' own brands become much stronger," he continued.

"The same is likely to happen in the emerging markets of Europe and beyond."

<a href="http://www.igd.com/CIR.asp?menuid=9&cirid=2050">Further information</a>

