

Food and Drink Innovation Network Report August

[Unilever plans new functional foods launches](#)

[New ice cream range from Sheffield tourist attraction](#)

[First UK grown white sweetcorn goes on sale](#)

[Sabinsa granted new polyphenol patent](#)

[UK Fairtrade market grows rapidly](#)

[Bakkavor Group branches into UK prepared foods market](#)

[Fat reduction strategy from Dunkin' Donuts](#)

[LE Pritchitt invests Â£6.6m in dairy processing](#)

[Valio launches zero lactose milk powder](#)

[Unilever puts beef back in Bovril](#)

[New tropical sugar beet developed](#)

[New yoghurt product from Rachel's Organic](#)

[Intepharm creates HealthyCal+ bottled water](#)

[Multisorb unveils new organic active packaging solutions](#)

[Co-op ditches cucumber packaging for environment](#)

[Innovative potato recipes created by industry partners](#)

[Chr Hansen creates new human health division](#)

[DSM buys into FQSI](#)

[Eastman plans launch of new copolyester](#)

[Fruit pots 'offer ideal lunchbox treats'](#)

[Baked beans power England women's football team](#)

[UK's first Chocolate Cocktail Drinks Maker launched](#)

[New 'beautifying' chocolate drink launched](#)

[Translucent packaging 'can reduce shelf life'](#)

Unilever plans new functional foods launches

Date: Fri, 31 Aug 07

Story Text

Unilever Foods is planning to launch an array of global functional foods in response to growing consumer demand for healthy products.

The global food company is preparing for a major push into the functional foods sector with an extensive review of its portfolio of 20,000 products to identify key areas of improvements and gaps in its range, according to Marketing Week.

Several new global Unilever functional food brands will be launched over the coming year as part of the new Vitality strategy and the company is also overhauling and improving many of its existing recipes.

New brands reportedly include a milk ice cream, rich in calcium and aimed at children, called Moo, a nutrient-enhanced milk drink for kids and new products under existing brands such as Flora, Lipton, Slim-Fast and Knorr. Unilever's new Frusi frozen yoghurt is currently being launched in several markets across Europe.

Unilever announced this month that it is putting the beef back into its iconic Bovril brand three years after it changed the recipe to make it vegetarian in response to a ban on British beef exports, which was lifted by the European Union in March this year.

[For further information, click here](http://www.unilever.com/)

New ice cream range from Sheffield tourist attraction

Date: Fri, 31 Aug 07

Story Text

Jowett House Farm in South Yorkshire has announced the launch of a new Maizie Moo home-made ice cream range, using milk produced by cows on the farm.

The farm near Sheffield claims that the new diversification project perfectly complements its Maize Maze labyrinth and other attractions. Jowett House Farm was awarded the Best Farm Attraction award at the Yorkshire Agricultural Society show in 2005.

According to the South Yorkshire Star, the farm has managed to boost its turnover this summer with ice cream sales, despite flood damage and a dip in visitors because of the weather.

Jim Williams, co-owner of Jowett House Farm, told the newspaper: "We started catering for the visitors with our own burgers cooked on the barbecue, but on a hot day children want ice cream, so after the tractor rides with Farmer Jim to see the cows, ice cream made with our own milk was the obvious next development of the business."

Jowett House Farm has a herd of 140 dairy cows that are fed on the maize used to construct the Maize Maze when it is harvested in October.

[For further information, click here](http://www.maizemaze.co.uk/index.asp)

First UK grown white sweetcorn goes on sale

Date: Fri, 31 Aug 07

Story Text

Supermarket giant Sainsbury's has announced that it is placing the first domestically grown white maize on sale in its London stores.

The white sweetcorn has been cultivated by Zimbabwean farmer David Mwanaka in Enfield, London, and it will be available from all Sainsbury's stores within the M25 as part of the company's Taste the Difference range from now until the end of October 2007.

Usually grown only in America, the white maize has been grown in the English countryside and is sweeter, chewier and more floury than yellow sweetcorn.

Mr Mwanaka, a former journalist from a farming family in Zimbabwe, started cultivating the white maize six years ago and the crop is available later than traditional corn crops, reaching retailers at the end of August.

John Maylam, Sainsbury's senior produce buyer, commented: "We are very excited to be bringing the first ever white sweetcorn to the UK. It is surprisingly sweeter. I am really looking forward to seeing how our customers take to the new white variety. We are also thrilled to be able to work with David as this contract means a great deal to him and his family."

"I am on a mission to get the UK eating white sweetcorn," Mr Mwanaka added. "It's fantastic to eat - even sweeter than the usual varieties. It's long been a favourite in the states - I can't wait to see the response here."

Mr Mwanaka missed white sweetcorn when he moved to Britain and started trying to cultivate it in his garden, developing innovative growing techniques before finding land near Enfield and starting commercial production.

[For further information, click here](http://www.j-sainsbury.co.uk/index.asp?PageID=424&Year=2007&NewsID=963)

Sabinsa granted new polyphenol patent

Date: Fri, 31 Aug 07

Story Text

Sabinsa has announced that it has received a new patent for the process of manufacturing polyphenols and the company now plans to open a new processing plant.

US Patent No 7,253,324 protects Sabinsa's process for the "synthesis of biologically active polyphenolic compounds by novel dealkylation" and is applicable to the manufacture of polyphenols such as resveratrol, oxyresveratrol and gnetol.

Using aromatic poly o-demethylation, the new streamlined manufacturing process provides easy access to a range of known polyphenols and will also help simplify the way in which new polyphenolic compounds are discovered.

Muhammed Majeed, Sabinsa Corporation founder and CEO, said: "The review, acceptance and issuing of this patent by the US Patent and Trademark Office was completed in only six months, which is a testament to the hard work of our scientific team and the thoroughness of the information that was submitted with the patent application on the process, scientific support and previous references on the subject."

Based in India, Sabinsa has a sizeable patent portfolio of 34 products and processes and is at the forefront of herbal and botanical extracts innovation.

Consumers are increasingly demanding food and beverage products enhanced with health-giving compounds and ingredients. For example, Resveratrol, found in peanuts, grapes and mulberries, has been linked to a range of benefits, including improved cardiovascular health, mental health and brain function.

[For further information, click here](http://www.sabinsa.com/)

UK Fairtrade market grows rapidly

Date: Fri, 31 Aug 07

Story Text

UK awareness of the Fairtrade mark and the ethics behind the scheme has risen to 57 per cent of adults and sales of Fairtrade certified products have soared by 49 per cent over the past year, new figures show.

New Fairtrade products and innovations are pushing the market forward, with global Fairtrade sales up by 42 per cent in a year and UK sales worth an estimated $\pounds 290$ million in 2006.

According to Fairtrade Labelling Organisations International (FLO), consumers globally spent $\pounds 1.1$ billion on Fairtrade Certified Products in 2006, benefiting more than seven million people, including farmers, workers and their families, in the developing world.

Figures from TNS Omnimas in the UK suggest that 53 per cent of British adults now associate the Fairtrade symbol with a better deal for producers in the developing world and Fairtrade sales for 2007 are now running at an annualised rate of more than $\pounds 400$ million, up from $\pounds 290$ million last year.

Ian Bretman, director of the UK's Fairtrade Foundation, commented: "Consumers' increasing demand for Fairtrade products means that more farmers are able to sell more of their produce under Fairtrade terms, strengthening their organisations, building long-term relationships and increasing benefits to their communities."

The Fairtrade cotton, cocoa, coffee, tea and bananas markets are growing rapidly, with the number of Fairtrade licensees rising by 29 per cent in 2006, from 1,514 to 1,954, and a number of retailers have converted entire product ranges to Fairtrade. The Co-op has unveiled plans to use Fairtrade ingredients extensively in its Christmas range for 2007.

[For further information, click here](http://www.fairtrade.org.uk/)

Bakkavor Group branches into UK prepared foods market

Date: Fri, 31 Aug 07

Story Text

Icelandic firm Bakkavor Group has purchased British produce and fresh prepared foods company Exotic Farm Produce Group and plans to consolidate it into its existing business.

The Reykjavik-based company has announced that Exotic Farm Produce will be consolidated into the group from the acquisition date and Bakkavor plans to expand its operations and product range as part of the purchase.

Based in Lincolnshire, Exotic Farm Produce supplies the major UK grocery retailers with speciality fresh produce, fresh prepared vegetables and salads, as well as fresh prepared meals and meal accompaniments.

Agust Gudmundsson, Bakkavor chief executive officer, said: "Exotic Farm Produce Group has a good strategic fit with our existing businesses and will further strengthen our position in the UK produce and fresh prepared foods markets. This is a successful and well-invested business with good prospects for continued growth through existing and new customers in the UK and abroad."

Bakkavor Group is a leading international food manufacturing company specialising in fresh prepared foods and produce, with nearly 50 factories and more than 17,000 employees in eight countries. The group aims to become the world's leading fresh prepared foods and produce provider through innovative ready meals, pizzas, convenience salads and leafy salads.

[For further information, click here](http://www.bakkavor.com/media-centre/press-releases/nr/335)

Fat reduction strategy from Dunkin' Donuts

Date: Thu, 30 Aug 07

Story Text

US donut giant Dunkin' Donuts has unveiled plans to reduce the levels of trans fats in its menu in response to increased consumer health awareness.

The food-on-the-go chain is attempting to boost its healthy eating image by launching a new zero grams trans fat menu from October 15th 2007, including more than 50 menu items.

Including the brand's signature donuts, the new zero grams fat products have been trialled in Philadelphia and New York City and served at around 400 restaurants across the US as part of nationwide blind test.

According to a press release from Dunkin' Donuts, Baskin-Robbins will also follow suit on January 1st 2008, with zero grams trans fat ice cream inclusions and ribbons.

"We applaud the Dunkin' Brands Research & Development and Supply Chain teams, who have worked behind the scenes for nearly four years to move toward an entirely zero grams trans fat menu," Joe Scafido, Dunkin' Brands chief creative and innovation officer, said.

"We are proud to be the first major quick service restaurant chain to introduce a doughnut that

has zero grams trans fat, and are delighted that customer response to our new doughnuts has been unanimously positive."

According to Dunkin' Donuts, the fat reduction strategy has not sacrificed the quality, flavour and taste of products and has included testing of 28 alternative oils and proprietary blends in order to find a suitable alternative.

For further information, click here

LE Pritchitt invests Â£6.6m in dairy processing

Date: Thu, 30 Aug 07

Story Text

LE Pritchitt has decided to invest Â£6.6million to develop new dairy processing markets and boost sales outside Northern Ireland.

Under innovative new proposals, the dairy processing company, a subsidiary of Lakeland Dairies, plans to market Ultra Heat Treated (UHT) products to the foodservice and retail sectors in the UK, the rest of Europe, the Far and Middle Eastern regions and Asia.

The Department of Enterprise, Trade and Investment has revealed that the growth strategy will respond to customer demand and enhanced packaging capabilities will help LE Pritchitt to expand its existing product range.

Announcing the new investment in the future of dairy processing, UK economy minister, Nigel Dodds, said: "This is a substantial project for manufacturing in Northern Ireland and in particular for dairy processing. The agri-food industry has faced challenging market conditions and this investment reaffirms the confidence in the long term success of this important sector."

Packaging, production efficiency and UHT processing for the company will be enhanced by the extra funding, with up to four new packaging lines installed to meet retail and foodservice market requirements.

The expansion plans from LE Pritchitt, based in Newtownards, have received the backing of Invest Northern Ireland and will be carried out over the next three years, boosting the company's innovation, competitiveness and profits.

For further information, click here

Valio launches zero lactose milk powder

Date: Thu, 30 Aug 07

Story Text

Finnish dairy company Valio has announced the launch of a new milk drink with less than 0.01 per cent lactose for people suffering from lactose allergies or intolerance.

The company claims that the new powdered milk drink tastes exactly like fresh milk and the new

Valio Zero Lactose range of ingredients includes skimmed milk powder and butter, which are ideal for the production of products by bakeries, confectionery firms, dairy companies and other industries.

Sectors reliant on dairy products can create zero lactose goods using the Valio Zero Lactose ingredients, allowing companies to expand their offering to lactose intolerant consumers.

Valio offers lactose free ingredients for sale worldwide and the company's lactose free technology is now widely available for licensing following hugely popularity in Finland.

Lactose free products using Valio technology have also been successfully launched in Sweden, Spain, Belgium, South Korea and Switzerland.

For further information, click here

Unilever puts beef back in Bovril

Date: Thu, 30 Aug 07

Story Text

Unilever UK has announced that it is restoring the beef in its iconic Bovril drink, having removed it three years ago over BSE concerns.

The company claims that its 'beef tea' is returning to shelves and the packaging has been revamped to highlight the decision to put the beef back into the beverage.

Bovril was reformulated in June 2004 following a ban on British beef exports and the new recipe made the drink a vegetarian product with similar ingredients to Marmite.

Packaged goods giant Unilever is returning to its original Bovril recipe and a 'beef' stamp will be put on packs to signal the change to consumers following the decision to lift the ban on beef exports in March this year.

Invented in 1886 by Scotsman John Lawson Johnston, Bovril is a classic British product that has been exported around the world and more than three million jars are sold each year.

For further information, click here

New tropical sugar beet developed

Date: Thu, 30 Aug 07

Story Text

Syngenta has unveiled a new sugar beet that is suitable for cultivation in tropical climatic conditions, offering considerable

Developed in India, the new sugar beet offers similar output yields to sugar cane and can be used for both processing sugar for food and converted into bio-ethanol for fuel.

According to the Swiss agrochemicals company, the beet is faster growing than other versions

and can be harvested in just five months, allowing farmers to cultivate two crops a year on the same land.

Syngenta suggests that the sugar beet will deliver major benefits for the Indian farming sector and the Indian economy, as it can be grown in relatively dry areas and offers potentially higher output than sugar cane.

Robert Berendes, Syngenta head of business development, said: "This is a unique project that benefits growers, consumers and the environment. It is an outstanding example of the application of our technology to enhancing agricultural productivity under conditions of climatic stress."

The company has launched two tropical sugar beet projects for food and fuel in India and the Indian government has expressed an interest in the product, which has been developed over ten years.

[For further information, click here](http://www.syngenta.com/en/media/press/2007/08-28.htm)

New yoghurt product from Rachel's Organic

Date: Thu, 30 Aug 07

Story Text

Rachel's Organic has unveiled a new Orange and Lemon Greek Style bio-live yoghurt in response to growing consumer demand for "richer, more indulgent and interesting yoghurt flavours".

According to the organic dairy company, organic products are becoming more mainstream and the organic yoghurt market is growing by around nine per cent year-on-year, with sales currently worth an annual $\pounds 88$ million.

The new Mediterranean 450g Greek Style yoghurt is described as "deliciously rich" and the launch of the product, which has less than eight per cent fat and is made with fresh organic milk and cream, is supported by comprehensive product research and customer trials.

Rachel's Organic suggests that consumers are increasingly demanding innovation, new product development and more 'indulgent' organics, with almost half of all UK consumers (45.5 per cent) currently buying organic dairy products.

Steve Clarke, Rachel's Organic marketing director, said: "Consumer trials of the new Orange and Lemon Greek Style have exceeded all our expectations, with customers loving the rich, creamy indulgent taste and texture and the fresh citrus flavour - our feedback tells us this one is definitely a winner!"

Organic food penetration has risen to 11.2 million UK households and recent data from TNS indicates that the total British organic food and drink market is now worth around $\pounds 1.1$ billion per year.

[For further information, click here](http://www.rachelsorganic.co.uk/news/pressreleases/press.php?release=46)

Intepharm creates HealthyCal+ bottled water

Date: Wed, 29 Aug 07

Story Text

Integrated Pharmaceuticals (Intepharm) has unveiled an innovative new bottled water product that contains 135mg of calcium and 35mg of magnesium.

The Massachusetts-based healthcare product creator and manufacturer claims that its unique new half-litre HealthyCal+ product can help to combat conditions such as osteoporosis, diabetes, heart disease and cancer.

Both the calcium and magnesium supplements in the beverage are 100 per cent soluble and 100 per cent absorbable and have no adverse taste or smell.

According to Intepharm, many products in the market containing high levels of calcium include sweeteners or artificial flavouring to disguise the taste and smell of the mineral.

With no sweeteners, flavourings or calories, HealthyCal+ is currently awaiting regulatory approval before going into production and several orders for the product have already been placed.

The international market for beverages and energy drinks is growing rapidly and beverage companies are eager to exploit calls for healthier and enhanced products.

[For further information, click here](http://www.intepharm.com/pressrelease/pr082207.html)

Multisorb unveils new organic active packaging solutions

Date: Wed, 29 Aug 07

Story Text

Multisorb Technologies has announced the launch of its new active packaging solutions designed specifically for the organic and natural foods market.

The new portfolio of products from the active packaging innovations company includes moisture management technology to sustain relative oxygen and moisture levels inside packages, limiting the risk of bacterial growth and retaining product texture characteristics.

Designed to help food manufacturers meet "clean label" requirements for organic and natural foods, the new Sorbent technology preserves product flavour, colour and aroma throughout shelf life, with no need for food additives or preservatives such as BHA, BHT, sulfur dioxide, sorbates, and benzoates.

Organic food manufacturers often struggle to maintain the integrity of their products throughout the supply chain and the Sorbent oxygen-absorbing technology can reduce degradation of packaged organic food products by managing oxygen and freshness levels of foods such as nuts, baked goods, deli meats and dairy products.

John Solomon, Multisorb national business development leader for specialty foods, said: "The rising popularity of organic foods presents an attractive opportunity and a significant challenge. To support food manufacturers supplying this market, Multisorb has developed technologies that help bring popular products to store shelves without the risk of oxygen- and moisture-mediated degradation."

Multisorb launched its Sorbent technology at the IFT 2007 exhibition in Chicago earlier this month.

[For further information, click here](http://www.multisorb.com/news/company_news/activepackagingorganicfood)

Co-op ditches cucumber packaging for environment

Date: Wed, 29 Aug 07

Story Text

The Co-op has announced that it is becoming the first company in the UK to remove the plastic packaging from its cucumbers, reducing packaging waste by around eight tonnes a year.

A response to consumer demands for retailers to reduce packaging waste, the Co-op will sell 'naked' cucumbers in all of its UK stores from October 1st 2007.

Under the new plans, the company will deliver cucumbers to stores in specially lined cardboard boxes, designed to protect the vegetables.

The "smart" liners have been specially created to reduce the negative impact of removing plastic wrappers from cucumbers and the Co-op insists that the shelf life of products will not be affected.

The new packaging scheme has been trialled for 12 weeks and customers reported being "happy" to purchase whole cucumbers in this way.

Co-operative group head of range development, Kate Jones, said: "Following a 12 week trial, our customers have told us they are pleased to see that we are taking steps to reduce packaging, and are more than happy to buy their cucumbers without the usual plastic wrap."

[For further information, click here](http://www.co-operative.co.uk/en/corporate/)

Innovative potato recipes created by industry partners

Date: Wed, 29 Aug 07

Story Text

More than 800,000 Perfect Potatoes recipe books have been published by the UK's number one olive oil brand Filippo Berio and Albert Bartlett Potatoes.

The potato partnership has created a unique new cookery guide that combines Bartlett's Rooster Potatoes with the Filippo Berio range of olive oils to create tasty potato recipes, such as Potato Wedges with Hazelnut and Red Pepper Relish, and Linguini with Potatoes and Broccoli.

Printed in full colour, the 24-page Perfect Potatoes recipe books will be distributed free in copies of the London Evening Standard, Sainsbury's Magazine and via the Filippo Berio website.

Diana Anderson, Filippo Berio marketing manager, explained: "We are delighted to be working with Albert Bartlett on this project. Both Filippo Berio and Albert Bartlett are family run companies and we share a real pride in the quality of our products."

Family run and independent company Filippo Berio olive oils have been made by the company since 1867, winning the coveted Exposition Universelle de Lyon award in 1872. The olive oil range is the biggest-selling in Britain and the company's production processes combine modern techniques with traditional skills.

[For further information, click here](http://www.filippoberio.co.uk/home/default.asp)

Chr Hansen creates new human health division

Date: Wed, 29 Aug 07

Story Text

Ingredients giant Chr Hansen has announced that it is creating a new business division that will focus on human health, in response to strong growth during 2006 in the market.

The company reported particularly strong results last year for human health ingredients, particularly probiotics, and now plans to employ proactive processes to meet the needs of the health trend, and "speed up and energize the innovation process".

Focused on discovering and developing innovative probiotic applications, the human health division will work on both food ingredients and dietary supplements.

Lars Frederiksen, Chr Hansen president and CEO, said: "We feel the time is right to broaden the business and use our well-renowned expertise on probiotics even more. We are quite confident that we will experience further growth in this area, as we already today have developed the best documented probiotic strains in the world."

Henrik Dalbøge will serve as executive vice president of the new Health & Nutrition Division, bringing with him a strong background in biotechnology, business development and innovation.

Chr Hansen has been re-organising its innovation activities within the cultures and enzymes area into a single new organisation named Innovation, which will place an even greater focus on the importance of customer driven innovation within the food ingredients sector.

[For further information, click here](http://www.chr-hansen.com/press/news/show_news/chr-hansen-boosts-innovation-within-human-health.html)

DSM buys into FQSI

Date: Wed, 29 Aug 07

Story Text

DSM Venturing has announced that it has invested in Food Quality Sensor International (FQSI), a company that makes an innovative food freshness device.

The corporate venturing unit of Royal DSM plans to incorporate FQSI advanced sensor technology in packaging concepts for fresh products such as meat and poultry and the deal for a minority share of the firm marks DSM's first equity investment in the field of specialty packaging.

FQSI develops and commercialise novel technologies that are used to detect freshness levels of perishable foods and its latest product SensorQ is a stick-on sensor label applied by meat

packers to the inside of meat and poultry packages to detect gaseous byproducts of food-borne bacteria growing inside the package.

According to DSM, SensorQ is the "only concept known to date to be able to sense freshness of meat in a cost-effective way" and the product is currently in the final stages of testing and validating, with a view to launching it later this year.

Tony de Vrught, DSM vice president of EBA Specialty Packaging, said: "This is an important milestone for our activities in this new market. Next to our investment, FQSI will be one of the companies we will work with to develop intelligent packaging concepts."

DSM identified specialty packaging as one of the emerging business areas in its strategy Vision 2010 - Building on Strengths.

[For further information, click here](http://www.dsm.com/en_US/html/home/dsm_home.cgi)

Eastman plans launch of new copolyester

Date: Tue, 28 Aug 07

Story Text

Eastman Chemical Company has announced that it plans to launch a new generation of copolyester polymers at the K 2007 exposition in Dusseldorf, Germany, this October.

The US-based chemicals and plastics company claims that its new portfolio of plastic products responds to market needs, offering higher heat resistance coupled with design flexibility.

Part of an innovative family of polymers, the copolyester combines differentiated performance and is part of Eastman's attempts to expand its plastics offerings across a broad range of markets.

Dr Gregory O Nelson, Eastman executive vice president and polymers business group head, commented: "Eastman is a forward-thinking company committed to innovation and technological excellence. The products showcased at K 2007 exemplify Eastman's strong dedication to the development of polymers that meet the evolving needs of the marketplace."

Also being launched in Europe at K 2007, Eastar EB062 is a copolyester for custom container applications with "a combination of water-like clarity, toughness and melt strength", providing good flexibility for designing clear liquid containers with an integrated handle.

Fruit pots 'offer ideal lunchbox treats'

Date: Tue, 28 Aug 07

Story Text

Dole has announced that its five-a-day approved Fruit in Juice pots provide the ideal snack for kids going back to school.

According to the fruit products group, Dole's 113g Fruit in Juice pots are fat free, made with real fruit pieces, a good source of vitamin C and count as one portion of fruit for children.

Available as Pineapple in Juice or exotic Tropical Fruit in Juice varieties, the Fruit in Juice pots do not need to be kept in the fridge and are available from many of the UK's leading

supermarkets.

In a bid to help UK parents to ensure their children's packed lunches are healthy, Dole and leading dietitian Lyndel Costain advise that at least one item is included from each of the four main food groups, some fruit and vegetables should go into each lunchbox and healthier alternatives to crisps and sweets are used where possible.

Instead of traditional sandwiches, parents can include rice, noodles, couscous or pasta based salads, pizza or frittata in meals, while bread varieties such as wholemeal, rolls, granary, rye, wraps, pitta or bagels, can help to keep lunches interesting.

Dole's also produces innovative Fruit in Jelly pots, which combine jelly with real fruit pieces, and Dole's Fruit Parfait, with a blend of real fruit pieces and light creme.

[For further information, click here](http://www.dole.co.uk/)

Baked beans power England women's football team

Date: Tue, 28 Aug 07

Story Text

The England women's football team are setting off for this year's World Cup tournament armed with a supply of 200 tins of baked beans in a bid to claim victory.

According to the team's nutritionist, beans are a high energy food, rich in fibre and protein and team sponsor Tesco has provided the emergency supply of beans as part of an agreement to supply some of their food requirements.

Karen Tonks, Tesco nutritionist, said: "Baked beans are extremely beneficial and will help the England ladies by giving them a steady release of energy throughout their games. They have a low glycaemic index which means that they help you stay fuller for longer and can help performance by delaying fatigue."

Baked beans are low in fat, help to maintain a health digestive system and contain protein, essential for growth and repair of cells. The average Briton eats over 15 pounds of beans every year.

Taking place in China this September, the women's football World Cup tournament will see the world's top teams compete for the championship title. The England women's team finished top of their qualifying group.

The England Football Association (FA) has long relied on baked beans to enhance the performance of teams and former England player Alan Shearer swears by a plate of chicken and baked beans before big matches.

[For further information, click here](http://www.tescocorporate.com/pressreleases.htm)

UK's first Chocolate Cocktail Drinks Maker launched

Date: Tue, 28 Aug 07

Story Text

Giles & Posner have created a new Chocolate Cocktail Drinks Maker that allows consumers to create their own indulgent chocolate drinks.

The chocolate fountains company claims that its new machine is the first chocolate cocktail drinks maker in the UK and is ideal for chocolate lovers and cocktail inventors.

Using its expertise in the UK chocolate market, Giles & Posner has developed a device that produces a range of beverages, from cappuccinos, mochas and milkshakes to hot chocolate liqueurs

"With The Chocolate Cocktail Drinks maker, the most important ingredient is fun, it's a terrific sharing experience or great for your own special treat at any time," the company states.

Available in two colours - Metallic Red and Pearlescent Cream - the Giles & Posner drinks maker is easy to use and has a pourer to serve drinks.

With a capacity of around eight cups or four mugs, drinks can also be served in cocktail or martini glasses and the machine is sold with a free Chocolate Cocktail Drinks Maker Recipe Book for £39.95.

[For further information, click here](http://www.gilesandposner.com/NewProducts.htm)

New 'beautifying' chocolate drink launched

Date: Tue, 28 Aug 07

Story Text

A new hot chocolate drink that includes natural antioxidants that have been linked with health and beauty benefits has been unveiled by Eurogran and Chr Hansen.

The two companies claim that the new Le Royal ChocoDark drink, which features natural carotene, will be formally unveiled next month at EuVend 2007 in Cologne, Germany.

Designed specifically for vending machines, the new beverage has been developed by European vending ingredients company Eurogran and contains a customised mix of natural palm carotenoids from the Chr Hansen NutriPhy phytonutrients range.

The hot chocolate drink also contains cocoa polyphenols, which have been linked to antioxidative health properties, boosting the immune system and the body's natural defences.

"We are sure that this chocolate drink will appeal to a wide range of consumers all over, and especially for those interested in beauty," Chr Hansen phytonutrients business development manager, Sami Sassi, said. "Worldwide, female consumers are the main consumers of cocoa products, and combining cocoa with natural carotene creates a good synergy effect."

Carotenoids have been strongly linked to cosmeceuticals and are thought to significantly improve skin health. Eurogran is now planning to target Le Royal ChocoDark at vending machines located in fitness centres, lifestyle stores and offices.

[For further information, click here](http://www.chr-hansen.com/press/news/show_news/beauty-from-vending-machines.html)

Translucent packaging 'can reduce shelf life'

Date: Tue, 28 Aug 07

Story Text

Transparent food packaging can have a detrimental effect on the shelf life of products, according to new research by US scientists.

Researchers from Virginia Tech found that certain wavelengths of light can penetrate translucent packaging and affect the products inside.

The report states that translucent wrappings, which stop some light from reaching products, can slow the rate of food degradation, but opaque packaging is better for extending shelf life.

Although transparent packaging can help consumers see food products, it can cause food to deteriorate faster and the research suggests that new innovations are needed in plastics to reduce the problem.

Susan Duncan, professor of food science and technology, explained: "The only way to completely protect the product is to use a totally opaque container. But generally, consumers like to see a product, particularly milk, to make sure it isn't curdled, or juice to make sure there is no sedimentation."

Packaging expert Infia UK announced the launch last week of a new range of soft fruit punnets with a specially designed ventilation system to keep products fresh for longer.

[For further information, click here](http://www.vtnews.vt.edu/)

[Diabetes linked to heart attacks](#)

[Calcium supplements 'beneficial' for over 50s](#)

[Bluetongue guidance issued](#)

[Transparent packaging 'affects food life'](#)

[Supply chain sustainability promoted](#)

["Still work to do" with foot and mouth controls](#)

[BRC dismisses packaging concerns](#)

[UK meat export ban lifted by EU](#)

[Grocery market growth 'slows'](#)

[Soft fruit packaging developments](#)

[UK "leading the world" on salt reduction](#)

[EU decision on UK meat exports due](#)

[Green vegetables 'really are good for you'](#)

[Farmer's market goes online](#)

[Training boost for manufacturers](#)

[Sustainable pricing called for](#)

[Tesco move welcomed by NFU](#)

[Government 'must assess impact of proposed nitrate law changes'](#)

[Cold virus 'causes obesity'](#)

[Foot and mouth abattoir restrictions relaxed](#)

[Demand for Fairtrade 'growing'](#)

[Food industry 'is not the villain'](#)

[Big brands 'utilise healthy eating campaigns'](#)

[An organic start](#)

Diabetes linked to heart attacks

Date: Fri, 24 Aug 07

Story Text

People who have had heart attacks are more prone to develop diabetes, research suggests.

Turning received wisdom that diabetes sufferers are more likely to suffer heart attacks on its head, a study published in today's Lancet journal claims heart attack victims are four-and-a-half times more likely to develop diabetes.

The study, conducted by American and Italian scientists, also found that having had a heart attack raised the risk of developing the pre-diabetes condition impaired fasting glucose 15 times.

It acknowledged that several independent risk factors including older age, higher blood pressure and use of beta blockers and diuretics influenced the results.

Furthermore, the study's authors noted that "smoking cessation, prevention of weight gain and consumption of typical Mediterranean foods could substantially lower this risk".

As a result they recommend patients who have just had a heart attack should be urged to make lifestyle shifts in what is an "opportune time" for such change.

Peter Weissberg, medical director of the British Heart Foundation, said the study's findings about healthy living were an "important message" which should not be ignored.

Speaking of both diabetes and heart attacks, he said: "The [study's] message is clear - don't smoke, stay slim and exercise regularly if you want to avoid both these unpleasant and deadly medical conditions."

Calcium supplements 'beneficial' for over 50s

Date: Fri, 24 Aug 07

Story Text

People over 50 could reduce their risk of fractures by 12 per cent if they take calcium supplements, a new study has revealed.

Australian researchers found that when this age group took the supplement regularly the reduced risk grew to 24 per cent.

They analysed 17 studies involving 52,625 people all aged over 50 years, with an average treatment time of 3.5 years.

Writing in the medical journal the Lancet, the researchers argue that calcium doses of over 1,200mg produced greater fracture risk reductions than those of less than 1,200mg – 20 per cent versus six per cent reduction.

When people took calcium and vitamin D doses of 800 IU (international units) or more the risk was reduced by 16 per cent. Vitamin D doses of less than 800 IU produced a reduced risk of six per cent.

People who were found to experience the greatest benefits were elderly, living in institutions and had a low calcium intake or had a low bodyweight.

A further analysis of 23 trials revealed that calcium supplementation alone, or in combination with vitamin D supplementation, also reduced the rate of bone loss at the hip by 0.54 per cent and at the spine by 1.19 per cent.

"Our meta-analysis has shown that calcium supplementation, alone or in combination with vitamin D, is effective in the preventive treatment of osteoporotic fracture," the researchers concluded.

"Poor compliance is a major obstacle to obtaining the full benefit of calcium supplementation."

Bluetongue guidance issued

Date: Fri, 24 Aug 07

Story Text

The Department for the Environment, Food and Rural Affairs (Defra) has published a revised Bluetongue control strategy.

Although the disease has not been found in the UK, it has spread to northern Europe from Africa.

As a result of the increased risk of the disease, which has been found in cattle in Germany,

Belgium, France, Luxembourg and the Netherlands this year, Defra has worked with the devolved governments to develop a new strategy for disease control should an outbreak occur in the UK.

Chief veterinary officer Debby Reynolds said: "The latest disease situation in northern Europe highlights the importance of preparedness for this disease. While the risk to the UK is still low, it is clearly heightened."

She added that it was important for animal owners to report any signs of the disease to Animal Health as soon as they appear.

Cattle, goats, sheep and deer can all catch the disease, although infection is most visible in sheep. Clinical signs include a nasal discharge, swelling in the mouth and lameness, among others.

Transparent packaging 'affects food life'

Date: Fri, 24 Aug 07

Story Text

Food packaging that allows the consumer to see the item can have a detrimental effect on the product inside, new research has shown.

According to scientists at Virginia Tech, certain wavelengths of light can cause a number of changes within foods and can reduce shelf-life.

However, the researchers have tested a range of new materials, such as translucent wrappings, to monitor the effect on food and flavour.

The group found that packaging of this type, which stopped some light from reaching the product, hindered the rate of food degradation but said completely opaque packaging was better for food life.

Researchers at the institution have now stated their aim of working with food producers to develop materials that do not affect product shelf-life, but are also see-through.

In related news, a new range of punnets has been launched by Infia UK, specifically for soft fruits.

The company claims the ventilation system incorporated in the containers helps to keep the product fresher for a longer period of time.

Supply chain sustainability promoted

Date: Fri, 24 Aug 07

Story Text

Sustainable supply chains in the British pig industry have been discussed by leading industry figures, ministers and retailers.

Chairman of the British Pig Executive (BPEX) Stewart Houston has met with minister for food and farming Lord Rooker and managers from Sainsbury's to discuss the current supply chain

issues affecting the pig industry.

Concerns over increasing feed costs and the resultant effect on competitiveness within the market were raised by Mr Houston.

"The economic sustainability of the industry is being seriously threatened in Britain and elsewhere by the rapid rise in feed costs. We urgently need to help suppliers address this issue or we will see many more pig producers leaving the industry," Mr Houston said.

Meanwhile Sainsbury's noted it had taken steps to help the British pig industry, including the introduction of new lines into the basics range to help "maximise carcass utilisation" and increase returns to farmers.

In related news, Sainsbury's has also recently announced the introduction of new meals into its taste the difference range.

"Still work to do" with foot and mouth controls

Date: Fri, 24 Aug 07

Story Text

The chief veterinary officer Debby Reynolds has expressed her delight at the recent lifting of export bans to within the EU following the foot and mouth outbreak, however she did warn that more still needed to be done.

Speaking on BBC Radio 4's Farming Today, Ms Reynolds said she was "very pleased" with the arrangements that were announced yesterday, but pointed out more surveillance and control was still needed for some time yet.

"Our surveillance zone in Surrey remains in place, we've got a temporary Pirbright bio-security area and we've got the 20 day standstill. We've got work still to do in the surveillance zone and I don't want to rush to get the markets resumed in England until we have got some more of that work complete," she said.

Ms Reynolds added that the temporary ban across the UK had been "essential" to keep the disease under control and said the new arrangements should be taken "step by step" until the final all-clear is given.

The recent foot and mouth outbreak began at a farm in Surrey. Two cases were confirmed, while other suspected outbreaks proved to be false alarms.

BRC dismisses packaging concerns

Date: Thu, 23 Aug 07

Story Text

The British Retail Consortium (BRC) has dismissed recent concerns over the number of items that copy the packaging of the main brands.

The British Brands Group had raised concerns that there were too many items with copycat packaging and a new EU directive has recently been passed that is designed to give the consumer

greater protection from copycat brands.

However, the director general of the BRC Kevin Hawkins told BBC Radio 4's You and Yours programme that packaging similarities were of no concern to the consumer.

"There is no evidence for this at all. We have conducted, and indeed independent third parties such as MORI and Mintel have conducted, many surveys of what concerns consumers over the years about packaging and copycat packaging never rates anywhere," he said.

Mr Hawkins also suggested people were more concerned with excess packaging and nutritional guidelines than how similar an item looks to the brand leader.

He said consumers were "smart enough" to know what they were buying.

Recently there have been a number of calls for the amount of packaging used on grocery products to be reduced.

UK meat export ban lifted by EU

Date: Thu, 23 Aug 07

Story Text

A ban on the UK's meat exports, imposed following the recent outbreak of foot and mouth disease, has been lifted by EU officials.

A statement issued today by the European Commission confirmed that a meeting of senior EU vets in Brussels had backed British calls for the ban on exports to be lifted.

The decision means that British farmers will be able to resume exporting live animals, meat and dairy products from August 25th.

However a ban will remain in place for a 10km surveillance zone in Surrey, where foot and mouth was identified on two farms earlier this month.

Commenting on the decision to lift the ban, European Commission health spokesman Philip Todd said the action had been possible due to "swift action" taken by the British authorities to restrict the movement of animals in the wake of the crisis.

He stressed that the lifting on the ban was to be subject to "strict veterinary control" and confirmed that farmers whose businesses were located within the existing foot and mouth surveillance zone would still be subject to the restrictions.

A further meeting is expected to be held on September 11th to review the decision, Mr Todd added.

Grocery market growth 'slows'

Date: Thu, 23 Aug 07

Story Text

Growth in the grocery market is slowing new findings from market research group TNS have shown.

According to the company, market growth now stands at a level of three per cent, overall. The company believes this is partly down to the price wars between the major supermarket chains.

However, the three largest supermarket groups all saw growth at above the average rate during the 12-week period to August 12th 2007 and now account for "nearly 65 per cent of the grocery market".

Meanwhile, it is the discount supermarkets of Aldi and Lidl that have seen the strongest growth over the period, seeing growth of nine and ten per cent respectively.

However, Somerfield's share has fallen once again, with the company now having a 3.9 per cent share, compared to 4.4 per cent at the same time last year.

In related news, TNS recently found some of the biggest food brands in the UK have seen growth over the past year as they have focused on promoting the healthy aspects of their products.

Soft fruit packaging developments

Date: Thu, 23 Aug 07

Story Text

A new punnet specifically for the soft fruit industry has been created by Infia UK.

The firm, a subsidiary of GSH Group, has introduced the Kappa Plus range of containers in time for the approaching soft fruit season.

Commenting on the range, sales director at the firm Ian Seamark said: "By incorporating a ventilation system into the packaging, you can keep the fruit fresher for longer and limit the amount that ends up as waste."

The firm claims the packaging design, complete with what it calls a transpiration hole, increases airflow around the product, thus helping to keep it fresher for longer.

Mr Seamark also commented that ventilation could be "tailor-made" for the needs of different types of fruit.

Food Production Daily, citing figures from Swedish firm Billeraud, claims the fruit and vegetable industry loses around £10 billion of profit each year due to product damage.

The Kappa packaging is also ribbed, with the company claiming this gives the punnets "extra strength".

UK "leading the world" on salt reduction

Date: Thu, 23 Aug 07

Story Text

Following claims made in a new report over the levels of salt in foods in the UK, the Food and Drink Federation (FDF) has pointed out the UK is "leading the world" on salt level reduction.

Speaking to the BBC, director of communications for FDF Julian Hunt pointed out there were a number of reasons why salt was present in food and that industry was working to re-educate consumers as to the benefits of salt, as well as the possible dangers.

"For the last ten years or so there has been a lot of focus and attention on the whole issue of salt and food so quite a lot of manufacturers and retailers have been going a step further by also including the salt equivalent," he said, answering claims that industry was not fully informing consumers by providing a sodium, rather than a salt, content level.

However, the law does not require manufacturers to indicate the salt content of a product, only its sodium level.

Meanwhile a spokesperson for the Food Standards Agency also highlighted the dangers of over-consumption of salt in the diet, including high blood pressure.

EU decision on UK meat exports due

Date: Thu, 23 Aug 07

Story Text

A panel of senior EU health officials is meeting today to consider whether to lift a ban imposed on the UK's meat exports after the outbreak of foot and mouth disease in the country.

The National Farmers' Union head of policy Martin Howarth told the BBC he hoped the EU would allow farmers to resume trade with Europe.

He said: "We feel we have done everything right. The outbreak has been contained and there have been no new outbreaks, so we're hoping Brussels will recognise that with their decision."

Meanwhile, government restrictions on the transport of cattle to abattoirs are to be relaxed from today. Farmers will now be able to take livestock direct to slaughter collections and sales.

The Department for the Environment, Food and Rural Affairs (Defra) said the relaxation was part of its "extensive work" to contain the outbreak and identify its cause.

The government has also permitted farmers to move calving cows up to 50km.

Surveillance zones around the two farms where foot and mouth was confirmed are still in place. Three other sites in Kent and Surrey were also probed after the government suspected symptoms of the disease in cattle in the area.

Tests on all three areas showed there was no evidence of an outbreak beyond the initial zone.

Green vegetables 'really are good for you'

Date: Wed, 22 Aug 07

Story Text

Eating lots of green veg really can help you to keep fighting fit, the latest research has found.

Researchers at the University of California in Berkley have found that a compound contained in broccoli, cabbage and kale can help boost the immune system.

It has already been suggested that a chemical called 3,3'-diindolylmethane (DIM) can help to curb the growth of some types of cancer cells.

However, the new study carried out on mice has found that DIM can also stave off risk of developing diseases.

Researchers found that giving mice a ten micromolar dose of DIM doubled the number of white blood cells which are known to help the body fight diseases.

"We provide clear evidence that DIM is effective in augmenting the immune response for the mice in the study, and we know that the immune system is important in defending the body against infections of many kinds and cancer," Leonard Bjeldanes, professor of toxicology and principal investigator of the study said.

"This finding bodes well for DIM as a protective agent against major human maladies."

Farmer's market goes online

Date: Wed, 22 Aug 07

Story Text

Two Bedfordshire farmers have set up a virtual farmer's market with the aim of providing local produce to local people via the internet.

Anthony Davison, who set up localfoodshop.com, charges small producers a Â£10 monthly subscription to advertise their goods online, the Times reports.

Farmers then keep 93 per cent of whatever profit they make on sales of produce for themselves.

Customers will be able to look for suppliers in their area and buy from producers living nearby, thus cutting out both the middleman and the number of food miles generated.

"Offline, the difference between a trip to a Tesco store and the small farm shop down a lane in the country can be pretty significant," Mr Davison told the newspaper.

Ed Haigh co-founder added: "People are more interested in food sourcing now and there are new places like the Whole Foods store in London, which compared with supermarkets are wonderful but the supplier is still quite distant.

"This is about going direct, but local food supply chains have broken down to such an extent that people don't know where to go. We are the bridge."

Mr Davison revealed that he has already had around 350 farmers expressing interest in the site, which has funding from the Welsh Assembly and is backed by the National Farmers' Union.

Training boost for manufacturers

Date: Wed, 22 Aug 07

Story Text

Food and drink manufacturing training skills offered in-house by firms could soon fall under a wider framework of qualifications, a report has suggested.

According to Personnel Today, the sector skills council Improve is working with a large food company to standardise qualifications and link in-house training to the Framework for Achievement, announced earlier this year.

The move will see the incorporation of vocational qualifications from external bodies with individual training given in the industry beginning from next month.

Chief executive of Improve Jack Matthews told Personnel Today; "Dissatisfaction with the structure of vocational qualifications has led to employers running different courses in isolation from one another."

He added there was a general consensus that training should be more focused on the employer, with training programmes being part of an industry framework with externally accredited qualifications.

Improve was established in 2004 to advance the skills of workers within the food and drink manufacturing and processing sectors.

Sustainable pricing called for

Date: Wed, 22 Aug 07

Story Text

A sustainable pricing policy for beef and lamb has been called for following the recent outbreak of foot and mouth disease.

Following a meeting with the supermarket firm Tesco, the president of the National Farmers' Union Peter Kendall has suggested a sustainable approach needs to be taken toward the pricing of meat stocks in order to help producers and industry.

"Tesco has made time to understand the impact of the outbreak on their suppliers and has worked with them to find solutions. I see this as a step forward to working towards a shared goal of sustainable prices for beef and lamb," he said.

Mr Kendall also pointed out the company has taken a "responsible approach" by not taking advantage of the situation to exert more pressure on suppliers and said he was "encouraged" by the group's intention to work with industry to achieve a pricing solution which would enable producers to continue supplying their products.

In related news, Tesco recently announced all bacon and sausages sold on its meat counters in Wales would come from Welsh producers.

Tesco move welcomed by NFU

Date: Wed, 22 Aug 07

Story Text

A move to increase the amount paid to egg suppliers by supermarket giant Tesco has today been welcomed by the National Farmers' Union (NFU).

The supermarket chain is set to increase the average price it pays for a dozen eggs by around four pence, following recent increases in the amount it pays for milk.

Commenting on the move, chairman of the NFU poultry board Charles Bourns said: "This increase by Tesco is welcome. The cost of production is going up for poultry producers everywhere and this sends out the right signals."

Chairman of the union Peter Kendall added that this initiative by Tesco is "exactly what we would expect from a responsible retailer" and noted his hope that other retailers would follow suit.

In recent months a number of supermarkets have increased the price they pay for dairy products - in particular milk and cheese. Dairy group First Milk has also recently announced plans to increase the price it pays to its farmers.

Government 'must assess impact of proposed nitrate law changes'

Date: Wed, 22 Aug 07

Story Text

The government needs to consider "very carefully" how it will implement proposed changes to the dairy sector following consultation on nitrates, Dairy UK has warned.

A nitrates directive, drawn up for consultation by the Department for the Environment, Food and Rural Affairs (Defra), aims to reduce the level of nitrate pollution in water in nitrate vulnerable zones (NFZ).

Currently 55 per cent of the country falls into an NFZ, but new proposals suggest extending this so 70 per cent of England falls into a zone.

The new consultation is designed to improve overall water quality across the country.

However, policy director at Dairy UK Peter Dawson said: "[It's] clear that the government needs to consider very carefully and precisely how it expects farmers in England to meet any increase in the regulatory burdens imposed on them."

He added that the group would be working with Defra throughout the consultation period to highlight the potential impact of any changes on the industry.

Cold virus 'causes obesity'

Date: Tue, 21 Aug 07

Story Text

Obesity could be partly due to a virus which causes respiratory infections, scientists have discovered.

In laboratory tests researchers from Pennington Biomedical Research Centre found that infection with human adenovirus-36 (Ad-36), known to be a cause of respiratory and eye infections in humans, changes adult stem cells obtained from fat tissue into fat cells.

Stem cells not exposed to the virus remained unchanged.

The results, presented at the 234th national meeting of the American Chemical Society, have led to hopes that a vaccine or antiviral medication could be developed to help fight viral obesity in the future.

"We're not saying that a virus is the only cause of obesity, but this study provides stronger evidence that some obesity cases may involve viral infections," said study presenter Dr Magdalena Pasarica.

"Not all infected people will develop obesity. We would ultimately like to identify the underlying factors that predispose some obese people to develop this virus and eventually find a way to treat it."

An earlier study on humans conducted by the same research team found that 30 per cent of obese people were infected with the Ad-36 virus in comparison to 11 per cent of lean individuals.

The researchers are now working to identify the factors that predispose some people with the virus to develop obesity while others do not.

Government statistics have warned that 12 million adults and one million children could be obese by 2010 in the UK unless steps are taken to improve the nation's health.

Obesity increases the risk of type two diabetes, coronary heart disease, stroke and other disorders.

Foot and mouth abattoir restrictions relaxed

Date: Tue, 21 Aug 07

Story Text

Government restrictions on the transport of cattle to abattoirs are to be relaxed, two weeks after a foot and mouth outbreak was confirmed in Surrey.

From August 23rd onwards farmers will be able to take livestock direct to slaughter collections and sales.

The Department for the Environment, Food and Rural Affairs (Defra) said the relaxation was part of its "extensive work" to contain the outbreak and identify its cause.

"These plans form the next step in our ongoing risk-based, staged approach to movement controls," said the chief veterinary officer Debby Reynolds.

"Collection centres and direct-to-slaughter sales will be able to commence from midnight on

Wednesday, operating from Thursday August 23rd providing there is no alteration to the level of risk."

Last weekend the government announced farmers could move calving cows up to 50km as it continued to ease its own restrictions.

The clampdown on cattle movement, imposed after an outbreak of the disease at Woolford Farm in Surrey on August 3rd, was partially lifted on Saturday morning by Dr Reynolds.

Demand for Fairtrade 'growing'

Date: Tue, 21 Aug 07

Story Text

There is a growing consumer demand for products with the Fairtrade label and stocking these items can be beneficial to businesses, the Fairtrade Foundation has suggested.

A spokesperson for the Fairtrade Foundation, Martine Julseth, has noted that sales of Fairtrade products are "doubling every two years" suggesting that a move to stock these products could make good business sense.

"Our consumer research shows there is a growing demand for Fairtrade - our latest study showed that one in two people recognise the Fairtrade mark and other research commissioned by other people shows that 80 per cent of people recognise it," she said.

Ms Julseth added that demand for the products is continually increasing.

In related news, supermarket chain Sainsbury's recently completed a move to sell only fairtrade bananas.

The Fairtrade Foundation is a registered charity and was established in 1992. It is the organisation that licenses the Fairtrade mark.

Food industry 'is not the villain'

Date: Tue, 21 Aug 07

Story Text

A new report from consumer watchdog Which? has been criticised for misrepresenting the current situation in marketing foods to children.

The report, which notes cartoon characters are being predominantly used to promote "less healthy" foods, has been called "bizarre" by the director of communications at the Food and Drink Federation (FDF) Julian Hunt.

Noting that the UK currently has some of the most strict regulations in the world in relation to food advertising to children, Mr Hunt said the industry has been fully compliant with the law.

"There are regulations in place that ban the use of licensed characters on TV ads for high fat, sugar and salt products aimed at primary school children or younger. Industry has also introduced voluntary restrictions along the same lines for non-broadcast advertising," he said.

Although Which? suggested that in general cartoon characters were used to promote "less healthy" foods, it did note some were used on products such as fruit and spring water and said some companies that licence the characters have introduced their own policies relating to how characters are used.

Big brands 'utilise healthy eating campaigns'

Date: Tue, 21 Aug 07

Story Text

Some of the biggest grocery brands in Britain have seen sales increases this year as they promote the health aspects of their products.

A new survey of the biggest food brands by TNS Worldpanel has revealed a number of market leaders, including Walker's Crisps and McCain, have experienced growth following the promotion of their products as more healthy.

Walkers, for example, has introduced baked, rather than fried, crisps and has reduced the saturated fat content of its product. This year the firm has seen sales growth of five per cent, the TNS Worldpanel survey reveals.

"Healthy eating seems to finally be lodged firmly in the minds of Britain's consumers, but we are still loathe to forgo the foods we love. Brands that have adapted to this and created healthier ranges have enjoyed a significant increase in sales," research director Edward Garner said.

Topping the table of Britain's biggest brands was Kellogg's, with sales of more than Â£550 million. Heinz came second and Walkers Crisps were third.

TNS is a market research company with a presence in 70 countries across the world.

An organic start

Date: Tue, 21 Aug 07

Story Text

More than half of those who eat breakfast opt for organic products either all or some of the time, new research has shown.

A new survey conducted by Rachel's Organic, in partnership with YouGov has revealed 58 per cent of the breakfast-eating population opt for an organic start, with a total of 88 per cent of the country claiming they eat the meal.

Commenting on the findings, marketing director at the firm Steve Clarke said: "Our survey indicates that people are increasingly aware of the quality of food they consume - with 6 out of 10 opting for organic on their breakfast menu, it's very good news for the organic movement in the UK."

He added that retailers were capitalising on the increasing demand for organic produce across the country.

Other findings showed that 11 per cent of all men consumed their breakfast while stood up and that 15 per cent of Londoners take the first meal of the day at work.

Organic Food Fortnight, which is organised by the Soil Association, will be taking place in the first two weeks of September.

[New Black Magic premium blocks unveiled](#)

[Innovative concept offers 'build your own' burritos](#)

[New ready-to-grill George Foreman range](#)

[Second organic white wine from Free Run Wines](#)

[Unilever plans 'natural' soups launch](#)

[Pro-biotic baby formula from Nestle](#)

[New toasted chips offer alternative to frying](#)

[New superfoods range from Linwoods](#)

[FSA unveils new salt framework](#)

[Neopolitan professor creates 'anti-ageing' pizza](#)

[Four flavours of Funky Monkey freeze-dried fruit](#)

[Horlicks unveils new Extra Light variant](#)

[New product launches fuel NutraCea growth](#)

[Yeo Valley unveils extended shelf-life milk](#)

[Britvic unveils "clean" Tango](#)

[Consumers shift towards 'positive nutrition'](#)

[Innovative veggie Christmas menu created](#)

[Dairylea launches new Lunchables product](#)

[New British restaurant concept launched](#)

[Sunny Delight trials smoothie product](#)

[New 'beak-shaped' closure for PET bottles](#)

[Crispy freeze-dried real fruit snacks](#)

[McCain unveils new potato products](#)

[Goodfella's first foray into chilled pizza market](#)

[New Pillsbury Ready to Bake Dough in a Can for convenience](#)

['Most accurate' food allergy and intolerance test unveiled](#)

[Heinz unveils revolutionary new packaging](#)

[Mars introduces suitable for vegetarian labels](#)

[New detection system for packaging leaks](#)

[Brewery tie-in launches new Bag-in-Box for beer](#)

New Black Magic premium blocks unveiled

Date: Fri, 17 Aug 07

Story Text

In a bid to tap into the growing trend for luxury confectionery, block chocolate and dark chocolate, Nestle Rowntree has launched a range of new dark premium chocolate blocks.

Created under the famous Black Magic brand, three new premium blocks will be available from August this year and are based on a new recipe.

Comprising Black Magic Mellow Dark Chocolate, Black Magic Dark Chocolate with Raisins and Almonds, and Black Magic Dark Chocolate with Whole Almonds 100g premium blocks, the new range will be available in store nationwide this month.

The launch of the new products is backed by a £1 million advertising campaign and new packaging promotes the luxury aspects of the chocolate.

With a more mellow flavour than traditional dark chocolate, the new Black Magic line is rich and creamy, appealing to a broad range of consumers and tapping into the rapid growth of the dark chocolate market in recent years.

A number of recent studies have highlighted the potential health benefits of dark chocolate and chocolate with a high cocoa percentage, linking the presence of powerful antioxidants in it to lower blood pressure and reduced risk of cardiovascular disease.

The Black Magic brand was launched in 1933 based on widespread research into consumer preferences.

For further information, click here

Innovative concept offers 'build your own' burritos

Date: Fri, 17 Aug 07

Story Text

A new venue at Whole Foods Market, High Street Kensington, is offering London diners a new Mexican food experience.

The Burrito venue situated upstairs at the market presents an innovative new concept, allowing shoppers to "build their own burrito".

Consumers can choose from sun dried tomato, spinach, or plain flour tortilla, which can then be filled with chipotle spicy chicken, seasoned minced prime beef, pork carnitas or a vegetable filling of onions, beans and peppers.

Shoppers can select authentic rice spiced with fresh coriander or brown rice and Burrito also provides an array of traditional Mexican dishes, including black beans, pinto beans, sour cream, shredded Monterey jack cheese, fresh salsa, and guacamole.

Mexican food is tipped to be "the hottest new eating and dining out trend for London" and Whole Foods Market Kensington is keen to tap into the new interest in Mexican cuisine.

The vast new Whole Foods Market Kensington sells only fresh, wholesome and tasty food that is free from artificial preservatives, colours, flavours, sweeteners and hydrogenated fats.

[For further information, click here](http://www.wholefoodsmarket.com/UK/kensington/index.html)

New ready-to-grill George Foreman range

Date: Fri, 17 Aug 07

Story Text

The George Foreman brand will be used on a new range of ready-to-grill good products targeted at consumers who want healthier convenience food.

A new range of meat, fish, poultry and game products will be created under the brand by Northern Foods Grocery Group, which has signed a licensing agreement with George Foreman to use the name.

The new ready-to-grill range will be designed to use with the George Foreman Grill and will include ready-to-cook burgers, hot dogs, sausage rolls and other convenience food options.

Leeds-based Northern Foods Grocery Group makes a wide range of ready meals and also owns the Goodfellas pizzas and Fox's biscuits brands.

Under the terms of the licence agreement, signed on July 13th 2007, Northern Foods will be able to "feature the name, image and likeness of George Foreman on packaging or other sales materials, to food stores and food wholesalers operating in the United Kingdom and the Republic of Ireland".

The George Foreman company, spearheaded by the US boxing champion, is famous for its Lean, Mean Fat Reducing Grilling Machines, more than 100 million of which have been sold since the launch in 1995.

<a

http://www.georgeforemangrills.co.uk/?utm_source=google&utm_medium=cpc&utm_term=George%20Foreman&utm_content=broad&utm_campaign=Brand>For further information, click here

Second organic white wine from Free Run Wines

Date: Fri, 17 Aug 07

Story Text

Free Run Wines has announced the launch of a new organic white wine from L'Olivier to follow on from the success of the original red L'Olivier Syrah Mourvedre.

Made exclusively from organic grown grapes (Roussanne, Grenache Blanc and Muscat Petits Grains), the new white wine supports the Tropical Forest Trust (TFT).

Produced by the Andrieu Freres estate in Southern France, L'Olivier (Olive Tree) donates a proportion of each sale to the TFT to help protect tropical forests.

With a recyclable closure, and labels and packaging made from recycled paper, the new environmentally-friendly organic white wine will be available from September in the UK.

Nicolas Bauer, Free Run Wines director, said: "As a company we feel a strong responsibility towards the global environment we live in. People are becoming more and more aware of what they can do to protect the environment and L'Olivier helps promote a global cause."

Sales of organic food in the UK have increased ten-fold since 1993/1994 to Â£1.12 billion in 2003/04, as consumers become more health-conscious and environmentally aware.

For further information, click here

Unilever plans 'natural' soups launch

Date: Fri, 17 Aug 07

Story Text

A new 'natural' range of soups has been developed under the Knorr brand that come in five different colours and are high in vitamins and antioxidants.

Knorr parent company Unilever claims that the new range of Knorr Colour Soups will include the skins of the vegetables used and will have no artificial colourings.

Each colour soup in the range will be made from ingredients of the same colour and will be targeted at health-conscious consumers via a television, press and outdoor advertising campaign.

Scheduled to launch later this year in a number of markets including the UK, the innovative new soup brand is part of a widespread investment by Unilever boss Patrick Cescau in "vitality", or healthy, products.

In 2005, Knorr entered the health market with its Vie Shot range, with 100 per cent natural ingredients, which offers consumers one of the recommended five portions of fruit or vegetables each day.

For further information,

[click here](#)

Pro-biotic baby formula from Nestle

Date: Fri, 17 Aug 07

Story Text

In a bid to tap into the growing health foods market and the increased sales of pro-biotic products, food giant Nestle has unveiled a new pro-biotic baby formula.

Initially available in the United States, the new formula, Good Start Natural Cultures, is designed to "provide protective benefits" to babies through pro-biotic cultures similar to those promoted naturally in breastmilk.

Nestle claims that the product is the first US infant formula with probiotic cultures, which have been linked to a range of health benefits such as an enhanced immune system.

Good Start Natural Cultures contains Bifidus BL cultures to support a baby's immune system, DHA and ARA for brain and eye development, and comfort proteins.

Dr Jose Saavedra, Nestle Nutrition medical and scientific director, said: "Good Start Natural Cultures goes a step further than providing basic nutrients for growth and development. The inclusion of these beneficial cultures makes it truly the next generation of infant formula."

Available in 12 ounce and 24 ounce powder sizes, Good Start Natural Cultures is the latest product from Nestle Nutrition.

[For further information, click here](http://www.nestlegoodstart.com)

New toasted chips offer alternative to frying

Date: Thu, 16 Aug 07

Story Text

Nabisco has created a range of triangular-shaped toasted chips that contain real pieces of fruit and vegetables and

Each one ounce serving of the Garden Harvest Toasted Chips contains a half serving of fruits or vegetables, zero grams of trans fat, no cholesterol or saturated fat.

There are currently four different varieties of the Garden Harvest chips available - Tomato Basil, Vegetable Medley, Apple Cinnamon and Banana - each with only 120 calories per serving.

Available in both sweet and savoury flavours, the potato chips are described as "delicious" and a "better-for-you" alternative to traditional fried potato chips, baked with whole grain to provide a good source of dietary fibre.

Haiyan Wang, senior brand manager of new product innovations at Kraft Foods, said: "We are excited to be introducing Garden Harvest Toasted Chips as a way to provide a great new product offering for those looking for flavourful variety in their better-for-you snacking options."

With nearly two-thirds of American consumers admitting to having a bag of potato chips in the cupboard, the Nabisco Garden Harvest Toasted Chips have 60 per cent less fat than the leading

regular fried potato chips.

[For further information, click here](http://www.nabisco.com/)

New superfoods range from Linwoods

Date: Thu, 16 Aug 07

Story Text

Linwoods has diversified its range of products and launched a new range of 'superfoods' in addition to its core bakery and dairy offerings.

The Northern Irish food group is undergoing an ambitious £650,000 expansion of its processing and packaging operations, which includes the creation of a new hi-tech plant for a range of new organic milled 'superfoods'.

Based in County Armagh, Linwoods is supported by Invest NI in the project, with the new range including organic milled flaxseed, seeds and berries, the Belfast Telegraph reports.

Organic cold-milled seed products have been linked to enhanced immune system and heart health because of the high levels of vitamins, minerals and essential fatty acids they contain.

Linwoods imports organic flaxseed from Canada and has witnessed its turnover increase steadily, branching out into organic seeds and berries to be processed at the new plant in Armagh.

[For further information, click here](http://www.linwoods.co.uk/)

FSA unveils new salt framework

Date: Thu, 16 Aug 07

Story Text

The Food Standards Agency (FSA) has launched an innovative new self-reporting framework aimed at helping manufacturers meet voluntary salt reduction targets.

Designed to collect current data on salt levels in food, the self-reporting framework for salt targets will enable the FSA to track progress made by the food industry towards achieving voluntary salt reduction targets.

Featuring data collection spreadsheets and instructions on how to use the framework, the initiative was developed in consultation with stakeholders.

Voluntary salt reduction targets for the UK food industry were published in March 2006, aiming to reduce average salt intakes for adults to six grams a day and much lower for children.

The FSA is now urging companies to submit data for the framework by October 10th 2007 and data that is submitted will be collated and published on the agency's website shortly after the deadline.

Earlier this week, the FSA confirmed that whole milk will not be classified as a high fat food in Britain and can be advertised during children's television programme.

[For further](http://www.food.gov.uk/news/newsarchive/2007/aug/selfreport)

information, [click here](#)

Neopolitan professor creates 'anti-ageing' pizza

Date: Thu, 16 Aug 07

Story Text

An Italian professor has created a new pizza brand which he claims is packed full of anti-ageing oxidants and nutrients.

Eugenio Luigi Iorio, a nutritionist and biochemist from the University of Naples, has developed the new version of the classic Italian dish to offer anti-ageing and other health benefits to consumers.

Using a combination of eight different vegetables in the recipe, Professor Iorio has developed the "primula" (anti-wrinkle) pizza alongside Cosimo Mogavero, owner of restaurant La Fabbrica dei Sapori.

The recipe features courgettes, spinach and garlic, all linked to a range of anti-ageing benefits and all packed with antioxidants. Other ingredients include tomatoes, rocket, basil, wholemeal flour, mushrooms and carrots.

According to the professor, the pizza has three times the fibre content of traditional pizzas and far higher levels of iron and magnesium.

The new pizza has sparked a debate in Italy about the status of pizza as a junk food and its potential nutritional qualities, with purists arguing that using wholemeal flour does not provide the authentic pizza crust.

[For further information, click here](http://www.pizza.it/nutrizionista/curriculum.htm)

Four flavours of Funky Monkey freeze-dried fruit

Date: Thu, 16 Aug 07

Story Text

Funky Monkey Snacks has created a new range of freeze-dried fruit using its proprietary freeze-drying process

Using whole slices and large pieces of fruit, the new products include Bananamon (banana and cinnamon), Carnival Mix (banana, pineapple, apple, papaya and raisins), Jivealime (pineapple and lime juice) and Purple Funk (banana and acai).

The innovative freeze-drying process removes around 97 per cent of the moisture content of the fruit at the peak of freshness and Funky Monkey Snacks is the only company in the US to use the technique.

Consisting entirely of natural ingredients, with no added sugar, preservatives, colours or flavours, the new Funky Monkey range includes acai berries from the Brazilian rainforest, which are packed full of nutrients and antioxidants and being touted as the new 'superfood'.

"Our freeze drying process locks in the great smell and taste of fresh fruit while preserving all of

the goodness," Matt Herzog, Funky Monkey Snacks president, explained. "Our four flavours are like wondersnacks - they have the taste and smell of fresh fruit that everyone loves with the convenience and portability of everyday snacks."

Certified Kosher, all four varieties of Funky Monkey Snacks are manufactured in Brazil and are gluten-free, wheat-free and dairy-free, with a "crisp, crunchy texture".

[For further information, click here](http://www.funkymonkeysnacks.com/)

Horlicks unveils new Extra Light variant

Date: Thu, 16 Aug 07

Story Text

Horlicks has launched a new Horlicks Extra Light variant of its popular hot malt drink brand to appeal to younger consumers.

The hot milky drink brand, owned by GlaxoSmithKline, is claims that the new low calorie malt drink will appeal to the growing number of health-conscious consumers who want a hot milky drink with low calories before going to sleep.

At less than 40 calories, Horlicks Extra Light is being billed as "the lowest calorie malt drink on the market" and will be available in stores across the UK from mid August, Talking Retail reports.

Available in five flavours - traditional Malt, Malt Chocolate, Dreamy Vanilla, Cosy Caramel and Heavenly Amaretto - Horlicks Extra Light will be supported by a £4.2 million advertising campaign this winter and a nationwide sampling drive.

Alex Pettigrew, Horlicks senior brand manager, told Talking Retail: "We're targeting 25-45 year olds and our research shows that this market often leads hectic lives and finds it difficult to unwind before bed. Horlicks Extra Light fulfils a requirement for this group providing a comforting, hot milky drink that is a low fat, guilt-free alternative."

With a unique combination of ingredients, including malt, Horlicks has been used for years as a bedtime drink to aid sleep.

[For further information, click here](http://www.horlicks.co.uk/)

New product launches fuel NutraCea growth

Date: Wed, 15 Aug 07

Story Text

NutraCea has announced that the launch of a series of new products during the past six months has boosted its financial results.

Reporting a 212 per cent increase in total revenues for the second quarter of 2007, the stabilised rice bran (SRB) nutrient research and technology company has unveiled a series of products using its SRB as the primary ingredient during this year.

Phoenix-based NutraCea has dramatically increased capacity from less than 10,000 tonnes annually to more than 40,000 in just one year and has seen a sharp upturn in demand.

Bradley Edson, NutraCea chief executive officer, said: "The estimated global demand still far exceeds our current production capacity and we will endeavour to meet that demand as quickly as possible."

A hi-tech new NutraCea European facility is moving ahead and local production at the site is scheduled to start in 2008.

Created using the firm's proprietary technology, NutraCea's proprietary SRB product has "unique nutritional benefits", a shelf-life of over one year and is produced from the by-product of standard rice processing.

[For further information, click here](http://www.NutraCea.com)

Yeo Valley unveils extended shelf-life milk

Date: Wed, 15 Aug 07

Story Text

Yeo Valley has created an innovative new product that bridges the gap between long-life (UHT) milk and traditional milk using a new process to dramatically extend its shelf life.

With a lifespan of 42 days from the date of production, the new product is ideal for independent stores and has a taste very similar to the existing Yeo Valley fresh milk.

The Yeo Valley organic Extended Shelf Life milk will be available in one litre cartons and Londis has already agreed to stock the product, according to Talking Retail.

Ben Cull, Yeo Valley marketing director, said: "Organic has really revitalised the milk market and from a virtually static situation it is now in growth again. As with the yoghurt market, it's a sector where consumers like the reassurance of a genuine organic brand and we believe this launch will help all independents to capitalise on that."

Britain's market for organic produce has grown rapidly and Yeo Valley has seen sales soar by nearly 200 per cent over the past year, making it one of the leading brands in the sector.

All the farmers producing milk for Yeo Valley are members of the UK's leading organic milk marketing organisation, the Organic Milk Suppliers' Cooperative (Omsco). The company uses milk in its yoghurts, creams, butter and cheese from 80 carefully selected farms in the south west of England, located near to its dairies.

[For further information, click here](http://www.yeovalleyorganic.co.uk/freshFactsOrganicMilk.php)

Britvic unveils "clean" Tango

Date: Wed, 15 Aug 07

Story Text

Britvic has launched a new version of its popular Tango drink with no artificial colours and flavourings and is now planning to launch a nationwide marketing campaign for the brand.

The UK soft drinks giant is investing £2 million in the Tango soft drink in Britain and a six-

week advertising campaign will be run that includes press and outdoor ads implying that the drink has been into "rehab", emerging from it "clean" and free from artificial colours and flavours.

Tango, available in orange, cherry and apple variants, is attempting to tap into the growing UK trend for healthier food and beverages.

Peter Kirby, brand director of carbonates at Britvic, said: "Mums have become increasingly conscious of both their own and their families' health so it's important for us to shout about the fact that we've addressed this by removing artificial flavours and colours from the Tango range."

The new version of Tango will be available in 500ml PET bottles and 300ml cans and a new citrus variant is being unveiled alongside the relaunch.

[For further information, click here](http://www.britvic.com/)

Consumers shift towards 'positive nutrition'

Date: Wed, 15 Aug 07

Story Text

Around two thirds (65 per cent) of consumers attempting to eat more healthily are now moving towards a system of "positive nutrition".

The study by independent market analyst Datamonitor claims that manufacturers should aim to capitalise on the new health and wellness trend, which suggests that consumers are "acting holistically" and taking steps to improve health, exercise and diet.

Consumers are becoming more concerned with appearance, mental health and physical well-being and the link between all three and diet, as an increasing amount of information on nutrition is available in the media.

The survey of 3,200 people in Europe and the United States, carried out in October 2006, found that 59 per cent of people had taken active steps to improve their diet over the previous year.

Shoppers are actively seeking out superfoods and drinks containing foods such as acai and goji berries, rich in nutrients and antioxidants, and linked to disease prevention.

Datamonitor predicts in its Super Food and Drinks: Consumer Attitudes To Nutrient Rich Products report that the European superfood and drink market will almost double between 2006 and 2011.

[For further information, click here](http://www.datamonitor.com/~b76191f83a374381b9e7ea8345863ed2~/home/press/article/?pid=7AE0BD38-D7B7-485D-BB76-90AC5C056DD4&type=PressRelease)

[For further information, click here](http://www.datamonitor.com/~b76191f83a374381b9e7ea8345863ed2~/home/press/article/?pid=7AE0BD38-D7B7-485D-BB76-90AC5C056DD4&type=PressRelease)

Innovative veggie Christmas menu created

Date: Wed, 15 Aug 07

Story Text

A leading chef is suggesting that Britons "start a new tradition" this Christmas and has created a new meat-free Christmas menu.

In a bid to highlight the variety of delicious vegetarian dishes available, Sharon Meijland, chef and owner of the award-winning Rainbow Cafe in Cambridge, has devised a vegetarian Christmas dinner.

The meal, which can be prepared on Christmas Eve to ease stress on Christmas Day, includes a vegan starter of Green Pea, Cardamom and Thyme Soup, followed by a rich Christmas Stargazy Pie and Chestnut-Stuffed Roast Potatoes.

For dessert, Meijland suggests a gluten-free Roulade de Noel, with vegetarian mince meat, double cream and almond flavours, and the menu can also be served as an alternative to high tea on Christmas Day.

The Rainbow Cafe offers delicious dishes designed for vegetarians, vegans and those with special dietary needs, though enjoyed by many carnivores. Meijland claims that 60 per cent of her customers are not vegetarian and the Rainbow Caf  was given the Vegetarian Society's award for Best Cafe in 2005.

[For further information, click here](http://www.rainbowcafe.co.uk/)

Dairylea launches new Lunchables product

Date: Wed, 15 Aug 07

Story Text

Dairylea has unveiled a new Ham 'n' Cheese Wrap as part of its popular Lunchables range of products for children.

Designed for packed lunches, the new is part of a relaunch of the range and the product provides at least one third of the recommended daily intake of calcium for a child.

With vitamin D, wholegrain and protein, Lunchables Ham 'n' Cheese Wrap contain no artificial colours or flavours, and lower levels of saturated fat and salt, Talking Retail reports.

Polls have indicated that ham and cheese are two of the most popular sandwich fillings with children under the age of ten.

David Wood, Kraft Foods European marketing director, said: "As brand leader in the growing kids' cheese snacks segment, we understand the importance of continuing to drive value growth through sustained, consumer-led innovation."

With the UK lunch combinations market now worth an estimated Â£36.3 million a year, Dairylea is keen to expand its share of the kids cheese snacks sector.

[For further information, click here](http://www.dairylea.co.uk/dairylea1/page?PageRef=1)

New British restaurant concept launched

Date: Tue, 14 Aug 07

Story Text

A new concept in British dining has been created by mid-market restaurant chain operator Tragus Group and will be launched at its Heathrow Terminal 5 site.

The new Huxleys Bar & Kitchen is scheduled to open as part of the BAA Terminal 5 project in March 2008 "taking traditional British food back to its roots".

According to Tragus, the new outlet will offer "good quality food with a high standard of basic ingredients and great flavours" based on traditional British recipes.

Graham Turner, CEO of Tragus, commented: "Huxleys Bar & Kitchen is an exciting new British concept designed to appeal to all Anglophiles in an international environment."

Dishes on offer at Huxleys Bar & Kitchen include kedgeree and kiln smoked Scottish salmon, ploughman's lunch, classic sandwiches, steak and kidney pudding, syrup sponge and spotted dick.

The contemporary bar and concept restaurant will also offer traditional British breakfast and afternoon tea, while the bar will be fully stocked with wines from across the world, as well as a selection of beers, ales and spirits.

[For further information, click here](http://www.tragusholdings.com/)

Sunny Delight trials smoothie product

Date: Tue, 14 Aug 07

Story Text

Sunny Delight has announced that it has developed a new FruitSimple smoothie brand, which it plans to test in the US and Spanish markets.

The Sunny Delight Beverages Co claims that the decision to launch a 100 per cent juice smoothie, created to provide consumers with two serving of fruit in an eight ounce glass, is a response to consumer demands for "fresher tasting

Initially available in four flavours - pomegranate blueberry, strawberry banana, mixed berry and orange mango - FruitSimple smoothies are produced with no preservatives and the firm has invested in a new sophisticated new manufacturing line at its plant in New Jersey.

Rick Zimmerman, SDBC senior vice president of marketing and innovation, commented: "Our consumers are having trouble getting their families - particularly their kids - to consume enough fruits and vegetables every day. Our goal is to make that easier by providing two full servings in one 8oz bottle - and have them like it."

Florida-based Sunny Delight was established in 1963 and is now an international name in the fruit juice drinks industry with a range of products. The company recently relaunched its Sunny D Florida Original orange drink in Britain with 12 per cent less sugar.

[For further information, click here](http://www.sunnyd.com/company/news.shtml)

New 'beak-shaped' closure for PET bottles

Date: Tue, 14 Aug 07

Story Text

Bericap has developed a new non-drip, "beak-shaped" dispenser for polyethylene terephthalate (PET) bottles with a hinged overcap.

Designed by the French company to reduce drips and ensure precise dosing, the new concept features a tamper-evident and oxygen-barrier tear-off membrane.

The beak-shaped, non-drip dispenser has a "marguerite" flow control system and is similar to a closure system Bericap produced for the Puget and Lesieur olive oil brands for glass bottles, Food Ingredients First reports.

Produced at the Bericap factory in Russia on behalf of Bunge, the pourer has a hinged overcap and is ideal for dispensing edible oils.

Bericap develops, produces, markets and supplies an array of plastic closures and dispensers with the help of its proprietary technology.

[For further information, click here](http://www.bericap.com/index.php?pg=menu_1)

Crispy freeze-dried real fruit snacks

Date: Tue, 14 Aug 07

Story Text

Crispy Green has launched a new range of snacks made from 100 per cent natural premium freeze-dried fruit.

The Crispy Fruit snacks contain no additives and preservatives and are a healthy, natural alternative to crisps and sugary treats.

With zero levels of fat and cholesterol, Crispy Fruit is targeted at people looking to improve their diet through "fun and creative" healthy snacks.

Consumers are still failing to eat the recommended amount of fruit and vegetables each day and Crispy Green Crispy Fruit offers them an easy, convenient way to introduce more fruit to their diet.

Water is removed from the fruit via a freeze-drying process in a cold (freezing) vacuum condition to preserve the vitamins and antioxidants, extend shelf life and intensify flavour.

"In the past, we were taught to resist snack cravings because of the negative health benefits associated with snacking," Angela Liu, Crispy Green president and founder, said. Crispy Green makes it possible to have great taste and nutrition in a healthful treat that will satisfy your snack cravings."

Available in single-serving sizes, each moisture-free, convenient bag contains less than 40 calories and one serving of fruit. Crispy Fruit is available in four flavours: Crispy Apples, Crispy Apricots, Crispy Peaches and Crispy Pineapples.

[For further information, click here](http://www.crispygreen.com/)

McCain unveils new potato products

Date: Tue, 14 Aug 07

Story Text

McCain has created a new line of five products that it has dubbed the McCain Potato Gourmet range.

Launching next month, the new McCain Potato Gourmet range for the frozen food market features ready-to-bake Spicy Potato Bravas, Winter Herb Wedges, Fiery Chilli Wedges and Beer Battered Chips.

McCain has also revealed that it is relaunching its Cajun Curly Fries as Curly Fries as part of the Gourmet range, which debuted in January 2007, according to Talking Retail.

In stylish black packaging, the McCain Potato Gourmet range now has a ten per cent share of the speciality potato market in the UK.

Mike Walker, McCain senior brand manager, commented on the premium Gourmet potato range: "It allows us to talk to consumers about cooking rather than just convenience. Gourmet has allowed us to 'up' those taste credentials. It is key for us, it's something very different for the frozen category and different for McCain."

McCain announced last month that it is launching a premium frozen roast potatoes product basted in goose fat in order to tap into the lucrative Christmas market.

[For further information, click here](http://www.mccain.co.uk/)

Goodfella's first foray into chilled pizza market

Date: Tue, 14 Aug 07

Story Text

Goodfella's has unveiled its first-ever chilled pizza range in the UK, with a total of six new pizzas featuring signature fusion sauces.

The sauces for the new premium Signatore brand have been developed with the help of Carmel Sommers, award-winning Irish chef at the Good Things Cafe, expanding its frozen range into the chilled sector.

Goodfella's is investing $\pounds 3$ million in launching the Goodfella's Signatore chilled pizza range and aims to become the UK's largest supermarket pizza brand by 2010.

Innovative new flavours in the Signatore line include matured chorizo with sun-dried tomatoes, mozzarella pearls with sun blush tomatoes & thyme, and cured prosciutto with rocket & creme fraiche.

David Wilson, Goodfella's senior brand manager, told Talking Retail: "The Signatore range combines new and exciting flavour combinations to challenge the norm and excite our consumers. Moving into chilled pizzas allows us to experiment with a host of pizza ingredients and sauces that we are unable to use in frozen."

Signatore pizzas are stone-baked and combine premium flours with virgin olive oil, fusion-

inspired recipes and the new signature sauces.

[For further information, click here](http://www.goodfellas.com/)

New Pillsbury Ready to Bake Dough in a Can for convenience

Date: Mon, 13 Aug 07

Story Text

An innovative new product has been added to the Pillsbury range in the UK to provide consumers with convenient meal treats.

Targeted at consumers looking for something different to eat at the weekend, the new Pillsbury Ready to Bake Dough in a Can range is available in the UK now and includes Ready to Bake Croissants and Ready to Bake Pain au Chocolat.

An advertising campaign to support the new breakfast goods will feature the iconic Pillsbury Doughboy, with guest appearances and PR events scheduled, Talking Retail reports.

The can uses a similar design to kitchen roll tubes and unpeels in a diagonal section to reveal the dough, which is then rolled into the required shape before baking.

"This is the ideal choice for those who want to get the whole family involved in the fun of baking or for couples who want to impress their partner with a breakfast treat at the weekend," Alan McClure, Pillsbury commercial manager, explained.

Pillsbury offers a range of different recipes on its website for use with its growing range of products, which now includes pizza, cookies, breakfast goods, bread and biscuits.

[For further information, click here](http://www.pillsbury.co.uk/)

'Most accurate' food allergy and intolerance test unveiled

Date: Mon, 13 Aug 07

Story Text

A new "finger stick" test for food intolerance and allergies has been launched in the UK by Cell Science Systems.

Marketed as the 'world's most accurate home test', the new Alcat Test for 100 of the most common foods and substances, such as dairy products, yeast and wheat, identifies which foods and chemicals trigger problems for an individual.

Targeted at consumers who are suffering food-related problems, the test identifies the substances concerned and allows people to eliminate them from their diet to restore "optimum health and vitality".

Costing £199, the test allows individuals to take their own blood sample, which is then sent in a prepaid envelope to the state-of-the-art Alcat laboratory in Berlin for analysis using proprietary technology.

Results are returned coded red (severe intolerance, avoid at all costs for six months) to green (acceptable, eat on rotation).

Conditions that can be linked to food allergies or intolerance include asthma, migraines, joint aches, eczema, obesity and hyperactivity/ADD.

[For further information, click here](http://www.alcat-europe.com)

Heinz unveils revolutionary new packaging

Date: Mon, 13 Aug 07

Story Text

Heinz has launched new microwavable 'snap pots' which it claims will "revolutionise" its iconic baked bean brand.

The snap pots are part of a new "modernisation of the bean" programme by the food giant and the pots will be available in a smaller, more personalised portion for the growing number of people living alone.

According to Heinz, which has around two thirds of the total UK baked bean market, the new alternative to the traditional canned format of Banz will boost its presence in the growing £6 billion in-home breakfast market.

Nathan Ansell from Heinz said: "Snap Pots are perfect for someone who wants beans as part of a light snack, but doesn't want to add to the washing up or take up valuable fridge space storing the remainder of the can."

Heinz is also launching its popular spaghetti hoops in snap pots, as well as tins, to capitalise on the 18 per cent of households that now consist of single occupants and the increasingly busy lifestyles of consumers which have reduced meal preparation time by 63 per cent.

[For further information, click here](http://www.heinz.co.uk/)

Mars introduces suitable for vegetarian labels

Date: Mon, 13 Aug 07

Story Text

Masterfoods has announced that it has revamped its labels to include "suitable for vegetarians" guidance across its range of Mars chocolate products.

The move follows recent controversy over plans by the confectioner to use animal-derived rennet in its famous chocolate bars.

Campaigners from the Vegetarian Society have welcomed the decision by the firm to add a "suitable for vegetarians" label to chocolate bars.

"We are pleased that Masterfoods has recognised the importance of labelling to its vegetarian customers and are happy to remain in dialogue with the manufacturer," Annette Pinner, chief executive of the Vegetarian Society, said.

However, the organisation also called on Mars to stop using eggs from battery hens in its products and stated that it was unable to award official Vegetarian Society accreditation until the matter was resolved.

[For further information, click here](http://www.mars.com/global/home.html)

New detection system for packaging leaks

Date: Mon, 13 Aug 07

Story Text

Witt Gas Techniques has announced the launch of a new detection that can pinpoint individual leaks in packaging and alert manufacturers before unsealed products leave the production line.

The firm claims that the new Leak-Master Mapmax micro-leak detection systems uses water and compressed air to detect leaks in a non-destructive way.

Compatible with both rigid and flexible modified atmosphere packaging (MAP), use extensively throughout the food industry, the system can raise the alarm before products leave the production line.

The Leak-Master Mapmax system detects leaks in packages by monitoring small amounts of CO₂ leaking from those that are not fully sealed without harming the products inside.

MAP packaging is often sealed with air removed from the area above the food and inert gases flushed in to extend shelf life.

Witt Gas Techniques has also developed a Pack-Vac detection system for individual packages containing fluids, lubricants or water.

[For further information, click here](http://www.wittgas.com/downloads_o/down_37/leak_master_mapmax_uk.pdf)

Brewery tie-in launches new Bag-in-Box for beer

Date: Mon, 13 Aug 07

Story Text

Packaging company Rapak has teamed up with Bavarian brewer Ankerbrau to launch an innovative new bag-in-box system for keg beer.

The new technology is a low-cost alternative to traditional kegs, with beer supplied in 25-litre Rapak bags using the packaging company's Autokap™ 650 semi-automatic beer filler.

Carbon dioxide is removed from the beer after brewing and then reintroduced at the trade outlet via a specially-designed "carbonator box" at the trade outlet, Food Ingredients First reports.

Bags of beer are packed into boxes to deliver longer shelf life, lower transport costs and a longer-lasting foam and the new system can be used in all outlets that currently rely on kegs for beer.

The Bag-In-Box packaging system is designed specifically for liquids and capacities for Rapak products range from 0.75 to 1,400 litres, with a range of flexible, hygienic and economical dispensing systems.

[For further information, click](http://www.rapak.com/index.asp?ACTRED=1)

here

[Ayala's Herbal Water launched](#)

[Senomyx creates new sweet enhancer](#)

[Fairtrade coffee unveils instant new look](#)

[Mumm adds additional vintage to UK portfolio](#)

[New stir-through and pesto flavours from Sacla](#)

[New Love to Toast brand from Kingsmill](#)

[Hancocks develops Hotbodz range for girls](#)

[Manitoba develops first organic hemp milk](#)

[Tesco unveils 'first additive-free bread range'](#)

[Exclusive Italian pasta range for Harvey Nichols](#)

[New functional bread range from CFP](#)

[Innovative gilding produces 24-carat food](#)

[Innovative chocolate company produces reduced chocolate treats](#)

[Wanis creates light coconut milk](#)

[Glengoyne unveils oldest-ever vintage](#)

[Researchers create low-sugar watermelons](#)

[New lutein ester from Vitiva](#)

[Brown rice chips from Snack Alliance](#)

[New super-premium malt whiskies from Laphroaig](#)

[Vitiva creates Inolens 12 chocolate protector](#)

[Tate & Lyle showcases Promitor fibre](#)

[Heinz unveils three new soup ranges](#)

[Sharpak introduces innovative engraving](#)

[New spiced teas from specialist Yogi Tea](#)

[Bart Spices creates new spice blends](#)

[Cargill develops sodium reduction systems](#)

[Cognis launches new Omega-3 range](#)

[Monster muffin unveiled by NI bakery](#)

[New Rustlers Bacon Quarter Pounder](#)

[Yorkshire food academy unveiled](#)

Ayala's Herbal Water launched

Date: Fri, 10 Aug 07

Story Text

Ayala's Herbal Water has been created as an innovative way of hydrating consumers and delivering important natural antioxidants.

With no calories, no artificial additives and no preservatives, Ayala's Herbal Water is infused with herbs that are a rich source of antioxidants and other beneficial compounds.

The all natural beverage has been developed by Philadelphia-area paediatrician, Dr Ayala Laufer-Cahana and comes in six different flavours.

The six varieties of Ayala's Herbal Water - cinnamon orange peel, lemongrass mint vanilla, jasmine vanilla, lavender mint lemongrass thyme, cloves cardamom cinnamon and ginger lemon peel - will soon be available in Philadelphia.

Antioxidants have been linked to a range of health benefits, including reduced risk of developing heart disease and cancer.

Free bottles of Ayala's Herbal Water are being provided to residents across Philadelphia as temperatures continue to soar.

[For further information, click here](http://www.herbalwater.com/)

Senomyx creates new sweet enhancer

Date: Fri, 10 Aug 07

Story Text

Senomyx has announced that it has initiated the development phase for a new sweet enhancer, S2383.

The company has conducted taste tests and discovered that the use of S2383 allows manufacturers to reduce the sweetener sucralose by around 75 per cent.

Using S2383 allow a significant reduction of sucralose, while still maintaining the desired sweet taste and the development phase will see it scale-up activities intended to lead to regulatory filings for the enhancer.

"The magnitude of sweetness enhancement achieved with S2383 is significantly higher than that observed with previous compounds. We feel this is a major scientific accomplishment for Senomyx," Kent Snyder, Senomyx president and CEO, said.

Senomyx uses proprietary taste receptor technologies to develop novel flavour ingredients for the packaged food and beverage industry. The company reported revenues of \$6.8 million for the six months to June 30th 2007, up 21 per cent from the same period of 2006.

[For further information, click here](http://www.senomyx.com/news/news_080907.html)

Fairtrade coffee unveils instant new look

Date: Fri, 10 Aug 07

Story Text

Cafedirect has announced that it has overhauled the look and taste of its Cafedirect 5065 product, now called Classic Blend.

Available in an easy to grab jar, Cafedirect Classic Blend is made with premium Arabica and Robusta coffee beans sourced from Cafedirect grower partners around the world.

The Fairtrade coffee company claims that Classic Blend has "a smooth, richly rounded taste with great body" and it has upped the quality of the instant coffee to create a smoother blend.

Classic Blend can be served hot or as an iced coffee and its Fairtrade status means that the growers in developing countries benefit from each sale.

Cafedirect was founded in 1991 and is the largest 100 per cent Fairtrade hot drinks company with turnover of £21.6 million in 2006 and a 35 per cent share of the growing Fairtrade tea and coffee market.

[For further information, click here](http://www.cafedirect.co.uk)

Mumm adds additional vintage to UK portfolio

Date: Fri, 10 Aug 07

Story Text

Pernod Ricard has announced that it is adding another vintage to its Mumm Champagne brand in the UK, retailing at around £30.49 per bottle.

The 1998 Mumm Champagne vintage will be available in the UK both on and off-trade and consists primarily of Pinot Noir, with one third Chardonnay, Just-Drinks.com reports.

"The near perfect weather during Summer '98 ensured a top quality vintage across most of the Champagne region," Didier Mariotti, Mumm cellar master, said.

"We were able to pick very healthy grapes of moderate maturity: the sugar-acid balance was similar to 1992, 1989 and 1985; a very promising sign, giving the 1998 vintage superb potential."

Consumption of fine wines and champagne is rising rapidly and Pierre Pringuet, managing

director of Pernod Ricard, recently told the Financial Times that there could be shortages in the booming champagne market if current growth continues.

[For further information, click here](http://www.mumm.com/welcome/)

New stir-through and pesto flavours from Sacla

Date: Fri, 10 Aug 07

Story Text

Pasta sauce company Sacla has unveiled a number of new products for the UK market made with the finest Italian ingredients

Three new stir-through sauces - Char-grilled Aubergine & Parmesan, Vine-Ripened Tomato & Chilli Pepper and Oven-Roasted Tomato and Rocket - will join the existing range of six Sacla Italian stir-through sauces, Talking Retail reports.

Sacla has also added new Italian Fennel and Creamy Vine Ripened Tomato pesto to its range in 190g jars and launched a 290g jar of the Sacla Sun-dried Tomato pesto. All Sacla sauces and pesto are made in the Piedmonte region of Italy by Italians.

Clare Blampied, Sacla UK managing director, said: "Our research shows that authenticity matters to people in the UK when it comes to Italian food, so we are keen to stress our genuine provenance, and also our ability to create convenient quality products that reflect modern Italy."

The UK's market for stir-through market is worth just under £25 million a year and Sacla commands an 18.2 per cent share, while the pesto market is worth an estimated £27.3 million, with Sacla accounting for 54 per cent of total sales.

[For further information, click here](http://www.italianfoodlovers.com/products/pesto.aspx)

New Love to Toast brand from Kingsmill

Date: Fri, 10 Aug 07

Story Text

Baker Kingsmill has announced that it has launched a new Love to Toast sub-brand to boost its growth in the UK.

Under the new sub-brand, the bakery company, a subsidiary of Allied Bakeries, will produce a full range of products that are specifically designed for toasting, such as crumpets, pancakes, muffins and toasting bread.

As part of the new sub-brand launch, Kingsmill has also created two new Love to Toast fruit bread varieties - Orange Marmalade and Apple-licious, according to Talking Retail.

Featuring eye-catching yellow packaging and information that is easy to see, the Love to Toast range has been created in response to consumer demand and responses.

Jon Wilson, Allied Bakeries marketing director, said: "We believe we have developed the art of toasting into a real 'science' and the products within the range will deliver the best possible toasting experience for the consumer."

The new Love to Toast website features a series of recipes that use toasted Kingsmill products to create innovative snacks and meals.

[For further information, click here](http://www.alliedbakeries.co.uk/kingsmill/#/lovetoasting/lovetoasting/)

Hancocks develops Hotbodz range for girls

Date: Thu, 09 Aug 07

Story Text

Hancocks has announced the launch of a brand new range of sweets targeted at young girls and those in their early teens, with bright packaging and

The confectionery specialist claims that the "funky" new Hotbodz range is ideal for impulse and pocket money buys, Talking Retail reports.

Hancocks has given the new range, which currently consists of three products, distinctive visual styling and retail prices between 20p and 50p per item.

Richard Brittle, Hancocks purchasing director, told Talking Retail: "Children of all ages continue to look for something different and so here at Hancocks we are continually launching new and novel products to meet this need."

The Love Bites candy comes in a handy-sized oval or heart-shaped container, while the Fizzy Gum Poles are fruit flavoured sticks of fizzy gum and the Furious Fizz is a cone of fruit flavoured marshmallows.

[For further information, click here](http://www.hancocks.co.uk/index.htm)

Manitoba develops first organic hemp milk

Date: Thu, 09 Aug 07

Story Text

Hemp Bliss is a new organic product from Manitoba Harvest that provides consumers with all the nutritious benefits associated with hemp.

The innovative new beverage is the "first organic hempmilk", according to Manitoba, and is available in a range of flavours, including Vanilla, Original and Chocolate.

Joining the growing ranks of non-dairy milk products, such as rice, soy and almond milk, Hemp Bliss is targeted at those with dairy allergies, vegetarians and environmentalists, as well as consumers seeking the health benefits of hemp.

According to Manitoba "hemp foods are one of the hottest trends in the health food industry" and hemp is now being touted as a "superfood" packed with nutrients.

Hemp Bliss contains around 1,200mg of Omega-3 essential fatty acids and five grams of protein in each serving, more than other non-dairy milks.

[For further information, click](http://www.manitobaharvest.com/index.asp)

here

Tesco unveils 'first additive-free bread range'

Date: Thu, 09 Aug 07

Story Text

Tesco claims that it is stocking the first range of bread in Britain to contain no artificial additives, flavouring, emulsifiers or preservatives from this week.

The supermarket giant reports that the innovative new range will offer shoppers bread that is as close as possible to a home-baked loaf, with a "pure and simple" taste.

Created in a bid by Tesco to introduce more handcrafted style loaves with no artificial additives, the eight new breads are being targeted at health-conscious consumers who want additive-free products.

The new range includes three bloomers that use the same long fermentation process used to bake bread at home or in a craft bakery and Tesco has stated that if the range is a success it will look at the possibility of extending the traditional long fermentation process and slower baking process to other breads.

James Markie, Tesco technical manager, explained: "These revolutionary new loaves offer shoppers 'homebaked' style bread containing basic ingredients without the use of additives put in standard bread to give it a longer shelf life."

The new Tesco Finest range of breads features a Sourdough Bloomer, a Seeded Bloomer, an Oatmeal batched tin loaf and a Multigrain Sliced batched tin loaf.

For further information, click here

Exclusive Italian pasta range for Harvey Nichols

Date: Thu, 09 Aug 07

Story Text

Retailer Harvey Nichols has announced that it is exclusively stocking an innovative new range of gastronomic Italian flavoured pastas in six flavours.

Available in Chocolate, Basil, Chilli & Garlic, Truffle, Castelmagno Cheese and Strawberry & Barolo flavours, the authentic La Favorita Fish flavoured tagliatelle range is handcrafted by experts using high quality durum wheat and fresh eggs.

La Favorita Fish uses no additives or preservatives in its pasta range and operates using traditional cookery methods to create gastronomic pasta and Italian specialities from its base in the Piedmont region of Italy.

According to Harvey Nichols, La Favorita Fish pasta is "nurtured in a simple and delicate fashion" and the retailer has published a range of suggested ways to bring out the flavours of the new pasta range in cooking.

Using ingredients such as strawberries, Barolo wine, chilli, garlic, truffle, chocolate and Castelmagno cheese, there is something in the new range to suit all tastes.

[For further information, click here](http://www.harveynichols.com/output/page587.asp)

New functional bread range from CFP

Date: Thu, 09 Aug 07

Story Text

Cotswold Food Partnership (CFP) has unveiled a new range of bread to meet consumer demand for more functional food products.

The new i-Bread Functional range consists of four varieties - i-Bread Omega, enriched with Omega 3 and linseed, i-Bread Balance with wholemeal, i-Bread Active with Inulin (dietary fibre), and i-Bread proHeart, developed in partnership with the Dutch Heart Foundation, Talking Retail reports.

According to CFP, i-Bread products deliver "nutrition, health benefits and great taste" and each is designed in conjunction with leading nutritionists and dieticians to perform a different function.

Mark Rooza, CFP director, explained: "Functional foods are an established part of the market. We call i-Bread 'intelligent food' - by concentrating on flavour as well as function we believe we've developed products that can have a major impact on sales in the sector."

CFP will supply i-Bread products as premixes for craft bakers through an exclusive deal with ingredients supplier Kluman & Balter or frozen part-baked by artisan bakers for retailers, food service and in-store bakeries.

Established in September 2006, CFP has a team of professional researchers and aims to develop "new food ideas for the British consumer", building brands that add value to the retail industry and supplying own-label products to retailers.

[For further information, click here](http://www.cotswoldfoodpartnership.co.uk/)

Innovative gilding produces 24-carat food

Date: Thu, 09 Aug 07

Story Text

A master gold gilder is hosting a free tasting event in Rosebery, Sydney, this month to demonstrate his craft, with a range of 24-carat food and drink items on offer.

Gold gilder Karl Eggert will give demonstrations of the ancient art during the evening of August 14th and visitors will be able to sample food and drink that contains 24-carat gold, Infolink reports.

Taking place at the Art Gilding studio, the Golden Night event will feature "fine" food gilded with 24-carat gold leaves, while the wine will contain floating gold.

"Gold is a completely natural mineral and is perfectly safe to eat. The attractive metal has a unique uplifting effect and great civilizations have used it to embellish food for centuries,"

Infolink states.

Art Gilding employs a team of skilled gilders and works all over the world on projects as diverse as a gold coach presented to Queen Elizabeth II by the New South Wales government to mark the bicentenary celebrations in 1988 and the elaborate Petronas Twin Tower in Kuala Lumpur.

[For further information, click here](http://www.artgilding.com.au/)

Innovative chocolate company produces reduced chocolate treats

Date: Wed, 08 Aug 07

Story Text

Terra Nostra Organic chocolate has developed a new range of sustainable chocolate bars based on a cost effective and environmentally-friendly system of chocolate production.

The certified organic chocolate has a "magnificent taste, sensuously silky texture, and luxuriant finish", according to Terra Nostra, and is also produced along sustainable principles.

Terra Nostra has now become green-e certified its chocolate bars manufactured in the United States by purchasing renewable energy credits from community-based wind farms and also operates energy efficient plants in Switzerland.

Compassionately processed using innovative techniques, the Terra Nostra organic chocolate bars are have a high cocoa content and have received the prestigious Superior Taste Award from the International Taste and Quality Institute in Brussels.

Terra Nostra founder and president, Karlo Flores, said: "Chocolate production is becoming an important aspect of deciding which chocolates consumers choose to eat and it's important that consumers keep demanding superior quality products created with high ethical standards, keeping indulgence in balance with sustainability."

Based in Vancouver, Canada, Terra Nostra is a founding member of Equi-Trade (now called Equal Trade Alliance), which aims to provide farmers with fair trade prices for organic produce. The company produces Ricemilk bars for non-dairy chocolate lovers and speciality gluten free chocolate.

[For further information, click here](http://www.terranostrachocolate.com/)

Wanis creates light coconut milk

Date: Wed, 08 Aug 07

Story Text

New Tropical Sun Coconut Milk Light has around 50 per cent less fat than the premium version of the product, according to food distributor Wanis.

The company, which specialises in the distribution of Afro-Caribbean food and drink products, states that Tropical Sun Coconut Milk Light has just 89 calories per 100ml, compared with 194 calories from a standard can of coconut milk, without compromising taste.

With a recommended retail price of £0.69, Tropical Sun Coconut Milk Light has just nine grams of fat, compared with 18.7 for regular coconut milk, Talking Retail reports.

Coconut milk is widely used in a range of international cuisines, including Latin, Afro-Caribbean, Thai, Chinese and Indian cooking and Tropical Sun Coconut Milk Light allows consumers to reduce fat and calories in ethnic dishes.

Sanjay Wadhvani, Wanis managing director, said: "With many consumers becoming increasingly health conscious, we are confident that Coconut Milk Light will give retailers an excellent opportunity to increase sales by providing a product low in fat and calories that doesn't sacrifice flavour."

Wanis claims that its selection of foods and beverages from all parts of the Caribbean and Africa is "second to none" and the company is "continually striving to expand our range of food products from the Caribbean" in the UK.

[For further information, click here](http://www.wanis.net/)

Glengoyne unveils oldest-ever vintage

Date: Wed, 08 Aug 07

Story Text

Glengoyne has announced that it is making a new 1972 vintage available in addition to its current ten, 12, 17 and 21-year-old products.

The 35-year-old malt is the oldest-ever vintage produced by the distiller and joins the portfolio shortly after its 21-year-old malt and a recent repackaging across the range.

The company, owned by Ian Macleod Distillers, reports that the Glengoyne Vintage 1972 malt will be made available with a tasting notes booklet.

Ian Macleod marketing director, Iain Weir, said: "I am delighted with the creation of this 1972 vintage. It not only tastes superb, but really looks fantastic too. I am sure it will have real appeal to the connoisseur, collector and gifting market."

Sold in a gold spirit safe with a lock and key, Glengoyne Vintage 1972 will retail for between £250 and £300.

[For further information, click here](http://www.glengoyne.com)

Researchers create low-sugar watermelons

Date: Wed, 08 Aug 07

Story Text

Scientists working for the US Department of Agriculture have developed a new watermelon that contains more than 50 per cent less sugar than conventional varieties, without sacrificing taste.

The experts from the Agricultural Research Service claim that the "leaner, meaner watermelon" has all the nutrients and flavour of other varieties.

Plant geneticist Angela Davis bred the two new low-sugar melons at the ARS South Central Agricultural Research Laboratory in Lane, Oklahoma, and predicts that they will prove particularly popular with people suffering from diabetes, those trying to diet and anyone who

wants to reduce their sugar or carb intake.

"Over the decades, breeders have increasingly selected for sweeter and sweeter fruit," a statement on the ARS website reads. "In fact, heirloom watermelons that might have rolled out of Granddad's garden contained about 25 percent less sugar than their contemporary cousins."

Rich in the powerful antioxidant lycopene, vitamin A and potassium, the watermelons are an excellent source of nutrients and can be sprinkled with a little artificial sweetener to boost the flavour when served.

The new seeded watermelon stock is being shared with interested growers and could appear in stores as early as this year.

[For further information, click here](http://www.ars.usda.gov/is/pr/2007/070719.htm)

New lutein ester from Vitiva

Date: Wed, 08 Aug 07

Story Text

Nutraceuticals company Vitiva has announced that it has created a new high purity lutein ester in free-flowing powder form that can be used to create dietary supplements.

Lutein, a carotenoid nutrient found naturally in foods such as green leafy vegetables and egg yolk, has been linked to reductions in the risk of age-related macular degeneration (ARMD), which affects more than 30 million people worldwide and is the leading cause of blindness in the over 50 age group.

The new natural VitaLutS product from Slovenian company Vitiva is extracted from marigold flowers and a highly-stable, non-GMO powder enhanced with zeaxanthin and cryptoxanthin esters.

Ohad Cohen, CEO of Vitiva, commented: "Our lutein ester is available in a wide range of purities up to 60 per cent; it has much higher purity than other marigold extracts currently in the market, and allows formulators to use smaller amounts of the ingredient to reach the required dosages for tablets and capsules."

VitaLutS will be marketed to both European and American markets and provides an easy way to encapsulate lutein into smaller capsules, soft gel applications and tablets, including multivitamins, because of its concentrated purity.

[For further information, click here](http://www.vitiva.si/eng.html)

Brown rice chips from Snack Alliance

Date: Wed, 08 Aug 07

Story Text

New Riceworks Gourmet Brown Rice Chips are being targeted at consumers concerned about health eating and are both "indulgent" and "good for you".

Created by Snack Alliance, the chips are made from wholegrain brown rice, a good source of

fibre, and are free from wheat and gluten. An innovative blend of crisped rice and rice flours, the chips contain all-natural ingredients, are cholesterol-free, suitable for vegetarians and can improve general health as part of a balanced diet.

The launch of the new chips follows research by Snack Alliance into what consumers want from health snacks, according to Talking Retail. Studies found that consumers were confused by healthy eating advice and wanted health snacks that did not compromise taste and quality.

Four varieties of brown rice chips have been developed by Snack Alliance - Sea Salt, Sesame Soy, Sweet Chilli, Salsa Mexicana - and they are presented in matt packaging with distinctive full colour graphics, Talking Retail reports.

With no preservatives, stabilisers or additives, Snack Alliance claims there is no unpleasant aftertaste and the Riceworks Gourmet Brown Rice Chips pack a "super crunch" through a patented process.

A new website accompanies the launch of the new chips and weighs up the "heavenly" qualities of Riceworks foods against "hellish" junk food alternatives.

[For further information, click here](http://www.allheavennohell.co.uk/ourchips.php)

New super-premium malt whiskies from Laphroaig

Date: Tue, 07 Aug 07

Story Text

Beam Global Spirits & Wine has announced that it has added two new super-premium Laphroaig Islay single malt Scotch whiskies to its UK offering.

The company is making 2,500 bottles of Laphroaig 25-Year-Old available in Britain for Â£150 per bottle, encased in a black tube and wooden gift box, Just-Drinks.com reports.

Beam Global is also dividing just under 1,000 bottles of limited edition Laphroaig 27-Year-Old vintage 1980 between the UK, United States and duty free markets, priced at around Â£500 each.

Each of the bottles of super-premium whisky is individually numbered and signed by the master blender Robert Hicks and distillery manager John Campbell.

Beam Global Scotch director, Michael Cockram, said: "Laphroaig remains the dominant Islay malt and has grown twice as fast as the category since 1997. We have launched the 25-Year-Old and the 27-Year-Old to build the franchise, boost our premium identity and replace our 30-Year-Old."

The fourth-largest premium spirits company in the world, Beam Global is owned by Fortune Brands and generated \$232 worth of net income in the quarter to June 30th.

[For further information, click here](http://www.beamglobal.com/jbbw/)

Vitva creates Inolens 12 chocolate protector

Date: Tue, 07 Aug 07

Story Text

Vitiva has developed a new natural solution that will keep chocolate and chocolate products fresh for an extended period of time

The Slovenian company has created Inolens 12 to protect chocolate and confectionery products without altering aroma or taste.

Designed to provide manufacturers with an ingredient that will protect chocolate and confectionery products, such as praline or toffee sauces, Inolens 12.

The all-natural, allergen-free product is a beneficial processing aid that reduces oxidation and rancidity developments in confectionery products during storage and offers a natural alternative to other products on the market.

Ohad Cohen, CEO of Vitiva, said: "[Inolens 12] has been successfully utilised in chocolate pralines, extending their shelf life by 30 per cent without influencing organoleptic characteristics of the product. These chocolate pralines serve as an excellent example of Vitiva's innovative solutions."

Available as a ready-to-use formulation, Inolens 12 is easily blended with complementary ingredients, such as sugar, milk, cocoa powder and fats, to protect the finished product from deterioration during storage.

[For further information, click here](http://www.vitiva.si/)

Tate & Lyle showcases Promitor fibre

Date: Tue, 07 Aug 07

Story Text

Tate & Lyle has unveiled its new Promitor Resistant Starch and Soluble Corn Fibre at the IFT show in Chicago, demonstrating the potential of the new product.

Designed to boost the fibre intake of consumers, Promitor can be added to an array of products and is showcased in Chicago in cheese puffs, chocolate pudding, a mini BBQ pork sandwich, a sandwich cookie, flavoured water and chocolate chip cookies.

Manufacturers can use the innovative new branded fibre product to enhance their baked goods and snacks, with no impact on either taste or texture.

Resistant starch 'resists' digestion and the Promitor Resistant Starch range of prebiotic fibre products are well-tolerated with low glycaemic response, survive well in extreme process conditions, have very low water holding capacity, and can deliver better quantities with smaller results than other similar products.

Tate & Lyle director of marketing for the Americas, Harvey Chimoff, commented: "Our research shows that consumers clearly understand that fibre can be good for their health. But we also know that the consumers' eating experience must be about the product they've chosen not the fibre that's in it."

Developed by the Tate & Lyle Health and Nutrition Sciences department and Leatherhead Food International, the Promitor Resistant Starch and Soluble Corn Fibre brands can be used to

reduce calories while maintaining texture and taste.

The average daily recommended intake of fibre in the US for women is 25g per day and 38g per day for men. Almost two-thirds of European adults (64 per cent) acknowledge the role of fibre in the promotion of digestive health and boosting the immune system.

For further information, click here

Heinz unveils three new soup ranges

Date: Tue, 07 Aug 07

Story Text

Heinz has launched a major new attempt to expand its share of the UK soup market with three innovative new ranges in the UK.

The company is investing Â£3.5 million in launching the new ranges and is entering the chilled soup market for the first time ever, according to Marketing Week.

Heinz Farmers Market will offer new products in the chilled soup category, while the Taste of Home range consists of substantial stew and casserole based recipes in microwaveable pots, including beef stew and dumplings.

Soups of the World features a variety of new soup flavours based on Moroccan, Italian and Mexican recipes and all three ranges have been developed as suitable for main meals.

With an extensive range of soup products, Heinz is one of the UK's leading brands in the sector and has recently refreshed the packaging of its core soup brands to make it more competitive.

A recent University of Portsmouth study in which male subjects ate a 400g can of Heinz's cream of tomato soup each day for two weeks found that tomato soup may help improve fertility by boosting levels of lycopene in their sperm.

For further information, click here

Sharpak introduces innovative engraving

Date: Tue, 07 Aug 07

Story Text

Sharp Interpack (Sharpak) has unveiled a new system of engraving on its trays that provides consumers with important information about recycling.

The trays now feature the wording "Can be recycled where facilities exist" and "Contains recycled materials" to help bring an end to consumer confusion about what can and cannot be recycled.

A spokesman for the company told PackagingNews.co.uk: "It's part of the process of setting the agenda when it comes to carbon footprint, and ensuring we're ahead of the pack."

All Ecopet and recycled Apet products produced by rigid plastic packaging manufacturer Sharpak are recyclable and will now feature the engraving.

With three plants in the UK and one in the Netherlands, Sharpak has witnessed increasing demand for its rigid plastic packaging for food and non-food products. The firm has a lucrative deal with Sainsbury's in the UK to supply all the packaging for its Taste the Difference fruit products.

[For further information, click here](http://www.sharpinterpack.com/english/index.php)

New spiced teas from specialist Yogi Tea

Date: Tue, 07 Aug 07

Story Text

A new range of spiced teas to help consumers detox and revitalise in the New Year has been unveiled by Yogi Tea.

Supporting the body, all the teas are made with organic ingredients sourced from growers around the world and will be available from health food stores and other retailers.

Detox Tea contains a blend of 15 herbs and spices, including cinnamon and fennel, to help cleanse the internal organs, while Revitalize Tea is a refreshing blend of 11 ingredients, such as ginger, lemon grass and cardomom.

Women's Fitness Tea is ideal for dieting, with 14 herbs and spices that support a well functioning metabolism.

All caffeine free, the three teas are all based on the principles of the traditional Indian medicine Ayurveda, which was developed over 2,000 years ago.

Yogi Tea developed from herbs and spice infusions given by Indian yoga teacher Yogi Bhajan to his pupils in the 1960s. There are now around 40 blends of spiced teas available in the Yogi Tea range.

[For further information, click here](http://www.yogitea.com/)

Bart Spices creates new spice blends

Date: Mon, 06 Aug 07

Story Text

Bart Spices has developed a new range of spice blends that are ideal for cooking exotic poultry, meat and fish dishes.

A blend of 11 spices, Ras El Hanout features ginger, paprika, rose petals and cardamom and is perfect for adding flavour to tagines, couscous dishes and marinades for lamb, chicken and fish.

Inspired by Middle Eastern cooking, Baharat contains cinnamon, cayenne pepper and nutmeg and goes particularly well with grilled meat and can be used to baste chicken.

The new spice blends, which join the company's existing range of speciality blends, also include a hot spicy jerk seasoning to add a Caribbean twist to meat dishes, a Creole blend that provides a taste of America's Deep South, and a Cajun hot chilli blackening spice.

A new Poultry product with red and green bell peppers, a spicy Meat blend and a Fish lemon and pepper seasoning are innovative spice blends that have been created for certain foods.

Independent Bart Spices was established in the 1960s and now offers a range of more than 100 organic, Fairtrade and conventional herbs, spices, pastes and mixes, from Black Peppercorns and Mixed Spice, to Smoked Paprika and Curry Leaves.

Cargill develops sodium reduction systems

Date: Mon, 06 Aug 07

Story Text

A leading ingredients company has created a new range of sodium reduction systems, SaltWise, that can be used by food manufacturers to reduce the levels of sodium in products.

Cargill has created the new proprietary new family of sodium reduction systems to help manufacturers lower sodium levels in product formulations by between 25 and 50 per cent, while still delivering "great salt flavour", Food Ingredients First reports.

"The technology now exists to deliver lower-sodium products with the great taste consumers expect - there's no more need to sacrifice taste," Stephen Giunta, Cargill certified master chef and culinary director, explained. "In addition, SaltWise systems are highly flexible and can be easily customised to a customer's specific needs."

The SaltWise system functions and handles like salt and can be used across a range of applications, including frozen meals, meat and poultry, prepared meals, sauces, salted snacks, soups and dressings.

Showcasing the new product at the Institute of Food Technologists (IFT) Food Expo in Chicago, Cargill is demonstrating the application of SaltWise in lower sodium tortilla chips and ranch dip. A growing percentage of consumers are now actively managing their sodium intake in order to improve their general health and reduce the risk of developing certain health conditions.

Cognis launches new Omega-3 range

Date: Mon, 06 Aug 07

Story Text

A new line of Omega-3 fatty acids for foods and beverages has been unveiled by Cognis Nutrition & Health under the Omevital brand.

The first product to be launched under the new Omevital brand, Omevital1812 TG Gold is an oil created for dairy products, spreads and other fat-based applications.

Containing the long-chain fatty acids DHA and EPA, the Omevital products are biomarine sources and have been linked to enhanced overall vitality and general health, Food Ingredients First.

Cognis has also unveiled a newly reformulated version of its Tonalin CLA (conjugated linoleic acid), derived from natural safflower oil, which it claims can help reduce body fat and preserve lean body mass by inhibiting lipoprotein lipase.

Tonalin TG80 is designed to be used in a range of foods and beverages, offering manufacturers an easy-to-use ingredient with neutral taste, while Tonalin 35WDP has been created specifically for acid-based beverages such as juices.

Also developed to help improve consumers' health, Cognis is vigorously promoting its Vegapure ingredients under the Heart Choice. Created from natural plant sterols and sterol esters, the range can be used to customise products with an ingredient that naturally lowers cholesterol.

[For further information, click here](http://www.cognis.com/cognis.html)

Monster muffin unveiled by NI bakery

Date: Mon, 06 Aug 07

Story Text

Graham's has announced the launch of a new product that is "more than just a muffin".

Located in Dromore, County Down, the Northern Irish bakery has created a new monster muffin under its Big Bun brand.

Targeted at independent retailers and coffee shops, the new muffin is part of a wide-ranging re-branding initiative that has seen new Big Bun muffins and Pick Me packs of buns added to Graham's core range of cakes, according to Talking Retail.

Baked to a new recipe created by the company's innovative team of bakers, the 100g muffin is available in four flavours - Cappuccino filled with Dulce de Leche; Banoffee with Bavarian custard; Chocolate with Belgian chocolate; and Blueberry.

Alistair Toal, Graham's sales and marketing manager, told Talking Retail: "We recognise that the market is changing rapidly and that consumers are looking for new taste experiences. So we are continuously looking at ways of freshening our approach in products, branding and packaging."

Mr Toal described the individually-wrapped Big Bun muffins as "younger, fresher and a bit of fun but still seriously tasty" and predicted that they would help the company to expand its markets.

[For further information, click here](http://www.grahamshomebakery.co.uk/)

New Rustlers Bacon Quarter Pounder

Date: Mon, 06 Aug 07

Story Text

Kepak Convenience Foods has unveiled a new burger product following the success of its Rustlers Quarter Pounder.

The new Rustlers Bacon Quarter Pounder with Cheese is part of the company's popular hot snacking range and features quality back bacon and Swiss cheese, Talking Retail reports.

A range of microwaveable hit snacks, the Rustlers line includes a flame-grilled quarter pounder with cheese, a sausage & bacon breakfast bap and BBQ ribs.

Heated and ready to eat in just 70 seconds, the new bacon and cheese burger will be available

from September and will be supported by a nationwide marketing programme.

Kepak sales director, Peter Fazal, said: "Bacon and cheese burgers are well established in the leading high street food service operators, therefore we know that our new product will appeal to frequent purchasers of hot snacks, providing a significant opportunity for market growth."

The UK's hot snacking market is now worth around £104 million a year and Rustlers claims that its products account for around one third of the total market.

[For further information, click here](http://www.kepak.com/convenience_foods/processing_facilities.asp)

Yorkshire food academy unveiled

Date: Mon, 06 Aug 07

Story Text

A new online training academy for workers in the food industry has been created by experts in Yorkshire.

The new £4.4 million internet initiative aims to provide training for around 35,000 students over the next four years.

Created by York-based food and drink skills council Improve and electronic learning solutions company My Knowledge Map, the new academy has been in the planning stages for two years and courses are now due to begin this September.

The food and drinks industry in Britain will need an estimated 70,000 skilled workers over the next four years and the online training centre will help to meet demand, with information provided for employers about training staff.

Courses can be purchased directly from the academy website at Foodanddrink.Nsacademy.co.uk, with courses delivered by a number of physical academies across the UK.

David Hickman, Improve operations manager for Yorkshire, said: "The skills academy is a vital step in meeting the skills challenges that the food and drink manufacturing sector faces. It has been designed by those in the industry and it will provide an effective and accessible system to deliver high-quality, relevant training."

Around 57,300 workers are currently employed in Yorkshire's food and drink industry, with annual turnover estimated at £8 billion.

[For further information, click here](http://www.foodanddrink.nsacademy.co.uk)

[Bird's Eye switches to pollock](#)

[Single serve risotto in response to consumers](#)

[Highgrove introduces lassi to UK food service market](#)

[Authentic range of Thai foods by Blue Elephant](#)

[Revamped fruit and green teas from Tetley](#)

[New branded lines from Bon Bon Buddies](#)

[FSA gives go ahead to Unilever protein](#)

[New chocolate contains natural antioxidants](#)

[Nespresso and De'Longhi launch new coffee technology](#)

[Sun Shower unveils nectarine juice product](#)

[Lipton unveils three new premium tea flavours](#)

[New peelable membrane from Sonoco](#)

[New vitamin-enhanced water for children](#)

[Purefresh Organic unveils biodegradable plastic packaging](#)

[Market for soy beverages 'doubles'](#)

[Fruit juice enzyme from DSM](#)

[Cognis seeks novel foods approval for CLA product](#)

[New variants of Stoked Energy Drinks](#)

[Wrigley launches new gum](#)

[Morrisons unveils new Freedom Food organic salmon](#)

[Call for government compostable bioplastics support](#)

[Nanotechnology used to test food quality](#)

[Redwood Foods expands vegetarian products range](#)

[Bovine gelatine 'may extend shelf life'](#)

[Companies team up to boost starch innovation](#)

[New Lunchables Jr snack combinations unveiled](#)

[Russell Stover Cookie Dough range launched](#)

[New innovation team for NFL](#)

[Africa hailed as next big ingredients market](#)

[Lambrini plans packaging overhaul](#)

Bird's Eye switches to pollock

Date: Fri, 03 Aug 07

Story Text

Frozen food manufacturer Bird's Eye has announced is cutting down on the cod used in its fish fingers because of stock shortages.

The company is now switching to Alaskan pollock, a more sustainable fish source, for around one quarter of its fish fingers, saving an estimated 4,000 tonnes of cod a year.

Bird's Eye, which has sold nearly £81 million worth of fish fingers over the year to July 2007, already uses pollock in the fish fingers it sells in mainland Europe.

The firm, which produces around 80 per cent of the UK's fish fingers, is planning a £7 million advertising campaign to support the move to pollock and has already conducted taste tests with consumers.

First developed in the 1950s, fish fingers have enjoyed continued success over the past five decades. However, ecologists and marine experts have become increasingly concerned about overfishing and depleted cod stocks and have called on food producers to use more sustainable species of fish.

[For further information, click here](http://www.birdseye.co.uk/)

Single serve risotto in response to consumers

Date: Fri, 03 Aug 07

Story Text

New Covent Garden has unveiled new single serve fresh risotto products in response to the success of its 500g variants, which contain all natural ingredients and authentic risotto rice.

The new Wild Mushroom & Parmesan and Sundried Tomato & Mascarpone single serve 250g variants are expected to expand the product's customer base.

Demand for the 500g New Covent Garden Risotto has surged in recent months and the company claims that they offer as excellent "everyday light meal option" to consumers, Talking Retail reports.

Nigel Parrott, New Covent Garden Food Company group marketing director, commented: "New Covent Garden Risotto is now clearly established as an everyday light meal option and the single serve variants will extend the usage occasion and consumer base."

New Covent Garden started in 1987 as a range of fresh traditional and contemporary soups for supermarkets and has expanded over the past 20 years to include fresh risotto, sauces, pasta and porridge, all created with natural ingredients.

The company recently announced that its annual sales had topped the £1 million mark over the quarter to June 2007 and the new risotto range allows customers to heat and serve a fresh meal in

five minutes.

[For further information, click here](http://www.newcoventgardenfood.com/)

Highgrove introduces lassi to UK food service market

Date: Fri, 03 Aug 07

Story Text

Highgrove Food Distribution has announced that it has won distribution rights to the Original Bombay Lassi from Giacomo's and plans to make the drink available to its customers in Britain.

The Wiltshire-based firm believes that the indulgent yoghurt and fruit drink will prove popular with adventurous and health-conscious consumers as it can aid digestion and is totally free from artificial colourings, preservatives and flavourings.

Developed using the Indian health system of Ayurveda, Original Bombay Lassi is a premium ready-to-go chilled drink and is available in three flavours - Mango, Green Tea with Lime, and Pineapple and Coconut.

Highgrove managing director, Keith Collins, told Talking Retail: "Until recently Lassi was only available in Indian restaurants. In an increasingly health conscious society we are confident that Lassi will be the next big thing for the soft drinks sector."

Made from whole milk blended with fruits, the new organic vegetarian drink from Giacomo's is made to an authentic Indian recipe and is available in eye-catching black and gold 250ml containers, with a minimum shelf life of 21 days.

[For further information, click here](http://www.highgrovefoods.com/index.html)

Authentic range of Thai foods by Blue Elephant

Date: Fri, 03 Aug 07

Story Text

Blue Elephant, a company famous for its Thai restaurants chain and its Bangkok cookery school has created a new authentic range of cooking ingredients.

Launched for UK consumers, the new range aims to capitalise on the success of the Blue Elephant flagship restaurants in Fulham Broadway.

Aiming to create a wider interest in Thai food and cooking among food lovers in the UK, the Blue Elephant Royal Thai Cuisine range includes Massaman Curry Paste, Tom Yam Chilli Paste, Red Curry Paste, Oyster Sauce, Sweet Chilli Dipping Sauce and Rice Vinegar.

Blue Elephant chefs in Thailand have developed the new product range of high quality ingredients that can be used to create an array of Thai dishes.

All products in the Blue Elephant Royal Thai Cuisine range are made in Thailand and are now available from Waitrose, Whole Foods Market, independent delicatessens and online from Bart Spices.

Started in 1980 by Khun Nooror Somany Steppe, a Thai woman living in Brussels with her Belgian husband, Blue Elephant is now an international chain of 12 leading Asian restaurants.

[For further information, click here](http://www.blueelephant.com/)

Revamped fruit and green teas from Tetley

Date: Fri, 03 Aug 07

Story Text

Leading UK tea brand Tetley has announced that it has overhauled its range of fruit infusions and green teas following extensive consumer research.

Looking at new ways to improve its brands, Tetley's category development team found that taste was the most important factor in choosing fruit infusions, followed by aroma and refreshment.

In response to consumer demands, the company has now launched a super fruity range of blends with enhanced flavour and has increased the size of its green tea packs after research showed that consumers buy almost 12 packs of special tea each year, according to Talking Retail.

Tetley customer marketing controller, Simon Attfield, explained: "Our consumer research showed that one of the biggest disappointments for consumers is when the flavour delivery of fruit teas doesn't live up to the promise of the aroma and fruit depiction on pack. So we have re-blended our fruit teas to give an exceptional fruit experience for the senses."

Fruit infusions are natural, caffeine free and as hydrating as water, appealing to health-conscious consumers and those looking for a hot beverage without caffeine.

Tetley reports that its fruit and herbal tea range has outperformed the market by 4.4 per cent, witnessing volume growth of around 18 per cent.

[For further information, click here](http://www.tetley.co.uk/)

New branded lines from Bon Bon Buddies

Date: Fri, 03 Aug 07

Story Text

A leading children's snacks and treats company has announced the launch of new lines based around the popular Scooby-Doo and Bratz brands this September.

Bon Bon Buddies has created new Scooby-Doo Clip n' Lick pops, available in Apple and Raspberry, and Lemon & Cherry flavours, Talking Retail reports.

With a recommended sale price of £0.99, the new product comes with a key chain and clip that can be attached to bags, jeans or jackets, and colourful Scooby-Doo themed packaging.

Fashion dolls Bratz have been used to create the Bratz Spinning Sprinkle pops ahead of the release of the movie later this year. Produced in Creamy Peach and Creamy Strawberry flavours, the product has a spinning action that can be used to coat the lollipop in fun sprinkles.

Both the Brats and Scooby-Doo products are innovative treats designed to appeal to children spending their pocket money on sweets.

Founded in 1993, Bon Bon Buddies has grown rapidly and now supplies an array of customers across Britain and France with novelty confectionery and biscuit products.

[For further information, click here](http://www.bonbonbuddies.com/)

FSA gives go ahead to Unilever protein

Date: Thu, 02 Aug 07

Story Text

A new ice structuring protein created by Unilever for ice cream production has been granted initial approval by the UK's food watchdog.

The Food Standards Agency (FSA) has announced that a committee has provisionally approved an application to use the protein, which uses a genetically modified (GM) ingredient, in food products.

Ice structuring proteins (ISPs), found in a variety of living organisms, including plants, fish and insects, are naturally occurring proteins and peptides that protect them from tissue damage in very cold conditions.

By lowering the temperature at which ice crystals grow and changing the size and shape of crystals, ISPs protect organisms and can be used to produce smoother ice cream and alter its texture.

Unilever is using the fermentation of a genetically modified food grade yeast (*Saccharomyces cerevisiae*) in sealed vessels to produce its new ice structuring protein preparation.

The FSA's independent Advisory Committee on Novel Foods and Processes (ACNFP) now plans to refer its provisional approval decision on the ice structuring protein to the European Union for comment.

Analysts have suggested that a decision by the FSA and the EU to approve a food preparation that uses a GM ingredient could pave the way for more controversial GM products to enter the European market.

[For further information, click here](http://www.food.gov.uk/news/newsarchive/2007/jul/isp).

New chocolate contains natural antioxidants

Date: Thu, 02 Aug 07

Story Text

A new product has been unveiled by Belgian company Delvaux which contains only natural antioxidants to improve consumers' overall health.

The innovative Delvaux Acticoa chocolate is created by fermenting cocoa beans under banana leaves to produce higher levels of antioxidants and reduce the bitter after-taste associated with some dark chocolate through a much longer and gentler process.

Delvaux claims that the new Acticoa chocolate is "guilt free", as it uses an innovative new

process to retain higher levels of antioxidants called polyphenols in the coffee beans.

Polyphenols have been shown to eliminate free radicals, which can cause cell damage, but general methods for processing chocolate reduce the levels of antioxidants in the cocoa beans by as much as 70 per cent.

Acticoa retains up to 80 per cent of the naturally present cocoa polyphenols in cocoa beans to create a rich-tasting, smooth Belgian chocolate that also has health benefits.

Just two small pieces of Acticoa dark chocolate (nine grams) provide a little more than the recommended daily allowance of antioxidants, while Delvaux Acticoa milk chocolate contains almost the same levels of antioxidants as standard dark chocolate.

[For further information, click here](http://www.delvaux-acticoa.com)

Nespresso and De'Longhi launch new coffee technology

Date: Thu, 02 Aug 07

Story Text

A new coffee machine that produces superior quality cappuccino at the touch of a button has been jointly developed by Nespresso and De'Longhi.

The new Nespresso Lattissima machine provides users with premium quality, fresh milk coffee in the comfort of their own homes and features a twin heating and pump system that "removes the traditional waiting time between coffee and milk preparation to deliver fresh-from-the-fridge milk froth and premium coffee at high speed".

Coffee company Nespresso has joined forces with technology firm De'Longhi to expand the range of machines with a new compact model that combines style with convenience and functionality.

Nespresso has also unveiled a new limited edition coffee machine for autumn 2007, the Nespresso Essenza, which comes in four colours - Twilight Blue and Glam Red automatic models and Stardust Gold and Cyber Blue manual machines.

The new compact coffee system has a retro look that reflects recent fashion trends, innovative technology, easy-to-use features, and a sleek, metallic finish that makes it "at once modern and timeless".

Swiss firm Nespresso has created a unique new hermetically-sealed capsule system that offers consumers a range of 12 premium blends.

[For further information, click here](http://www.nespresso.com)

Sun Shower unveils nectarine juice product

Date: Thu, 02 Aug 07

Story Text

Sun Shower has unveiled a new 100 per cent Pure Pressed Nectarine Juice range that provides consumers with an alternative to orange juice.

Offering the summer taste of fresh nectarines all year round, the new Sun Shower 100 per cent Pure Pressed Nectarine Juices is less acidic than most orange juices.

The company, based in Orlando, Florida, claims that nectarines are "one of nature's most tantalising and nutritious fruits" and the "smooth, light and refreshing taste" of the juice can be enjoyed throughout the day.

With almost 20 per cent fewer calories per eight ounce serving than orange juice, the nectarine juice is pressed at the height of its flavour using Sun Shower's innovative Pure Pressed Process and contains no added sugar or preservatives, is high in potassium, vitamin C, antioxidants and phyto-nutrients, rich in beta carotene and fat free.

The juice range is also free from cholesterol, contains 100 per cent fruit and just four ounces is equal to one serving of the recommended five portions of fruit and vegetables a day.

Chris New, founder, chairman and CEO of NBI Juiceworks, said: "Besides tasting like a fresh-picked California nectarine, Sun Shower juices also have many benefits that make for a healthy and very nutritional addition to your diet."

Sun Shower 100 per cent Pure Pressed Nectarine Juice comes in 12oz and 28oz containers and three flavours - Nectarine, Nectarine Berry and Nectarine Mango.

[For further information, click here](http://www.nbijuiceworks.com/)

Lipton unveils three new premium tea flavours

Date: Thu, 02 Aug 07

Story Text

Lipton is responding to a growing international market for specialty teas by developing three innovative new flavours to add to its range of premium teas.

New Lipton Pyramid Tuscan Lemon, Lipton Pyramid Bedtime Story and Lipton Pyramid White Tea with Blueberry & Pomegranate will join the global tea company's line-up of products this summer.

A recent study from analyst the Telsey Advisory Group forecast that the \$45 billion luxury retail market will soar by nine per cent this year and Lipton claims that its premium brand of teas has enjoyed widespread success since its launch last autumn.

Lipton Royal Estates Tea Masters have carefully crafted each of the new Pyramid tea blends to ensure that the base long leaf tea is combined with 100 per cent natural flavour from real pieces of fruit, spices, flowers and herbs to create the best possible taste.

The Lipton Pyramid Tea range comes in innovative, pyramid-shaped, gossamer tea bags, which the company claims "allow the long leaf tea and real pieces of fruit more room to infuse for greater aroma, colour and taste".

Founded in 1880 by Sir Thomas Lipton, Lipton combines high quality teas with mass market appeal at affordable prices.

[For further information, click here](http://www.lipton.com/our_products/pyramid/index.asp)

New peelable membrane from Sonoco

Date: Thu, 02 Aug 07

Story Text

A new membrane designed specifically for use on heat-and-serve meals has been created by global packaging manufacturer Sonoco Phoenix that can simply be peeled away.

The peelable membrane requires far lower amounts of force to open than traditional packaging and is robust enough to withstand the rigours of thermal processing.

UltraPeel is a retort membrane structure that has no sharp edges and is heat-sealed to an aluminium ring using current double-seam technology. The use of cutting-edge technology means that the membrane requires minimal seamer modifications.

Howard Coker, Sonoco Phoenix division vice president and general manager, said: "Our customers are excited about the UltraPeel end because it allows them to deliver an innovative consumer offering while not sacrificing manufacturing efficiencies."

Currently available in a 211-diameter version, Sonoco also has plans to release 307- and 401-diameter ends using its innovative proprietary technology.

South Carolina-based Sonoco claims that UltraPeel is the first retortable membrane convenience closure in the US to provide consumers with a convenient way of safely heating and enjoying processed foods.

Targeted at the fast growing heat-and-eat food category, the high-performance peelable closure option can be applied to soups, pasta entrees, meats and seafood in packages that double as serving containers.

[For further information, click here](http://newsroom.sonoco.com/article_display.cfm?article_id=4471)

New vitamin-enhanced water for children

Date: Wed, 01 Aug 07

Story Text

A new water beverage, Kid Fuel, has been unveiled that is specially formulated to help children maintain optimal health.

Kid Fuel has been enhanced with a complete matrix of B-Vitamins, including B-6, B-12 and biotin, which are known to lower stress and have a calming effect.

The company claims that the new drink is the "world's first vitamin-enhanced water beverage", with calcium, purified water and natural flavourings, including grape, kiwi-strawberry, orange and raspberry.

Sold in a child-friendly proprietary sports bottles, each eight-ounce serving of the innovative new beverage has just 50 calories, around half the calories generally found in many juices and sodas, and contains no colour additives.

"Kid Fuel defines a new premium beverage category and introduces a new era of healthy and tasty hydration for children," Clear Beverage Corporation president, Tony Rago, said. "Our mission is to promote good health habits that increase self-esteem and imagination."

Targeted at children aged between three and 12-years-old, Kid Fuel contains no high-fructose corn syrup and is sweetened instead with a natural fruit sugar that does not affect blood sugar levels.

[For further information, click here](http://kidfuel.com/)

Purefresh Organic unveils biodegradable plastic packaging

Date: Wed, 01 Aug 07

Story Text

New Zealand supermarket supplier Purefresh Organic has revealed that it is introducing biodegradable plastic packaging for its products in a bid to reduce the impact of waste on the environment.

Biodegradeable and environmentally-friendly forms of packaging are becoming increasingly popular as consumers become more aware of green issues.

The plastic packaging takes just 18 months to break down rather than the traditional 150 years, Food Ingredients First reports.

Anna Aloma, general manager of Purefresh Organic, said: "I hope this will bring us a little bit closer to lowering the environmental impact of our organic product on the supermarket shelves."

Purefresh Organic has celebrated ten years in business this year, supplying New Zealand supermarkets with certified organic fruit and vegetables. The company is supported by more than 100 certified organic growers and is privately owned by Fresh Direct's Peter and Jeffery Turner.

[For further information, click here](http://www.purefresh.co.nz/)

Market for soy beverages 'doubles'

Date: Wed, 01 Aug 07

Story Text

The market for soy beverages across West Europe, North America and Japan has witnessed double digit annual growth in recent years, as consumers become increasingly health-conscious.

Research by Zenith International indicates that consumption of soy beverages worldwide soared by 12 per cent last year to 1,166 million litres with a retail market value of 3,346 million euros.

The 2007 Soy Beverages report from the food and drink consultancy claims that volumes of soy beverages have more than doubled since 2002, with increasing numbers of consumers "drawn to the health appeal of soy".

According to the report, "there remain challenges, most significantly in meeting consumer taste expectations, if soy is to become a mainstay of the beverage market" but a continued upward trend is predicted in West Europe, while the US and Japanese markets level off and new market opportunities develop in south east Asia.

Gary Roethenbaugh, Zenith Research director, said: "With increased availability through major supermarkets and strong innovation by some of the major drinks manufacturers, soy beverages are finding their way in to the shopping trolleys of the mainstream consumer."

Innovation within the global soy beverages market has "led to improved taste, texture and flavour range" and the popularity of products has been boosted by increased competition and mainstream availability.

[For further information, click here](http://www.zenithinternational.com/news/press_release_detail.asp?id=194)

Fruit juice enzyme from DSM

Date: Wed, 01 Aug 07

Story Text

DSM Food Specialties has unveiled its new Rapidase Optiflux enzyme for fruit juices, which is designed to improve "flux rate during cross-flow filtration and reduce membrane plugging".

The Dutch ingredients company claims that the new product "not only improves cross-flow filtration rates but also extends the filtration cycle between cleaning procedures".

Created to decrease the molecular weight of macromolecules such as rhamnogalacturonans, arabans and hemicelluloses, which can foul filtration equipment and reduce juice flow rate, Rapidase Optiflux reduces the binding of high molecular weight polysaccharides with proteins and polyphenols.

Isabelle van Rollegem, DSM industry manager for fruit processing and wine ingredients, commented: "This new enzyme is testament to DSM's experience and expertise in the enzyme sector. In response to demand for improved filtration, we have made significant investments in the development of Rapidase Optiflux."

Derived from *Aspergillus niger*, Rapidase Optiflux is developed to work in synergy with maceration enzyme Rapidase Smart and clarification enzyme Rapidase Smart Clear, as part of the DSM juice processing portfolio and innovative range of enzymes.

The new enzyme for fruit juices is preservative free, Kosher and Halal approved and compliant with all international requirements for food enzyme preparations.

[For further information, click here](http://www.dsm.com/en_US/html/dfs/news_items/Optiflux_release.htm)

Cognis seeks novel foods approval for CLA product

Date: Wed, 01 Aug 07

Story Text

Cognis Nutrition & Health has unveiled a new conjugated linoleic acid product for functional foods and is applying to the European Union for novel foods approval for its Tonalin CLA brand.

Under the EU Novel Food Regulation 1997, novel food approval is needed to market new food ingredients in the European Union.

Ingredients company Cognis has enjoyed success with Tonalin as a food supplement and now plans to expand its application to European food manufacturers.

Tonalin CLA is believed to reduce body fat, maintain lean body mass and prevent 'yo-yo' dieting by helping to prevent fat regain.

Dr Ralf Zink, Cognis director of global R&D and technology said: "Publicity about obesity rates in Europe is at an all time high and the topics of weight and body fat reduction receive acres of media coverage."

Recent studies have indicated that traditional dieting techniques often result in people putting the weight back on and a more measured long-term approach is the best way to manage weight.

CLA is a polyunsaturated, conjugated fatty acid that is a natural part of the human diet, found primarily in meat and dairy products and Cognis produces Tonalin CLA through a proprietary process that converts linoleic acid from safflowers into CLA.

[For further information, click here](http://www.cognis.com/framescout.html?/Press/PressRoom.html)

New variants of Stoked Energy Drinks

Date: Wed, 01 Aug 07

Story Text

Leading Brands has announced that it has created two new functional drinks to add to its Stoked range of energy drinks.

The Canadian healthy beverage company's new Wind Chill and After Burn Stoked Energy Drinks use cane sugar rather than high fructose corn syrup.

Wind Chill delivers a cooling sensation to consumers, while After Burn causes a temporary burning feeling at the back of the throat to create a unique new functional beverage flavour.

Leading Brands chairman and CEO, Ralph McRae, said: "I don't believe that the soft drink industry has ever seen anything like Wind Chill or After Burn. There is certainly nothing in the energy drink category to compete with these innovative new products."

The Stoked range is created by the Leading Brands research and development team to deliver "a unique physical impact".

Wind Chill and After Burn created a line-up of six Stoked energy drinks, including Original, Sugar Free, Tropical Orange and Dragonberry.

[For further information, click here](http://www.stokedenergy.com/)