

Skimmed milk produced directly from cows

Date: Thu, 31 May 07

Story Text

Scientists have announced that they have successfully bred cows that automatically produce skimmed milk.

A team of researchers in New Zealand have bred cattle that produce milk with less than one per cent fat and high levels of omega-3 after screening milk from millions of cattle across the country in 2001.

The herd of skimmed milk-producing cattle have all been bred from a single female, Marge, by biotechnology firm ViaLactia. Once Marge had been identified, she was purchased from the owner for just £120 and taken to a secret location where her milk was analysed.

Produced naturally by the cows, the milk is low in saturated fat, but high in protein and omega-3 oils, which have been linked to low cholesterol and cancer prevention.

The low-fat milk is the result of a random gene mutation and scientists were delighted to find that Marge's daughters were born with the same genetic footprint. They are now hoping that she will give birth to a bull that can pass on the same genetic mutation.

Whisky Coast promotes innovative Scotch products

Date: Thu, 31 May 07

Story Text

A new range of innovative products that use Scottish whisky has been launched and is now exporting to more than 200 markets across the world.

Using traditional whisky as an ingredient, The Whisky Coast is promoting an array of distinctive products, including cheese, fudge and chocolates.

Laphroaig ten-year-old single malt whisky has been used to create a Thick Cut Orange Marmalade with Whisky and a Mustard with Malt Whisky. Arran Malt Fudge has been made using whisky from the Isle of Arran distillery in Lochranza and Islander Cheese uses local produce and whisky to create a classic Scottish Cheddar.

Mark Reynier, The Whisky Coast chairman, said: "As well as the endless selection of bottled malts available, many whiskies from the west coast of Scotland are components in an array of more unusual whisky-related products, which make great gifts for those who appreciate a 'wee dram!'"

Production of whisky dates back nearly 1,500 years on the west coast of Scotland and a growing number of products, from ice cream to soap, are being created to tap into its enduring popularity with consumers.

New omega-3 yoghurts target infants

Date: Thu, 31 May 07

Story Text

A new infant yoghurt has been launched that contains DHA omega-3 to improve the health of babies and young children.

US company Martek Biosciences has been working with Spanish food firm Central Lechera Asturiana to create the new product, which will initially be available in supermarket chains across Spain.

The ABC range of infant yoghurts is available in four ounce cartons and Martek claims the omega-3 enrichment will help infant eye and brain health. Each yoghurt is also rich in vitamins that form an essential part of children's diets.

Steve Dubin, Martek Biosciences CEO, said: "New ABC infant yoghurt with life'sDHA demonstrates the growing global awareness of the health benefits of DHA for infants and children. Martek is pleased to be working with Central Lechera Asturiana on this healthy product for children."

Serving as a primary building block for the brain, eyes and cardiovascular system, DHA omega-3 is a long-chain omega-3 fatty acid that is thought to benefit people of all ages.

High grocery technology spend predicted for 2007

Date: Thu, 31 May 07

Story Text

Grocery retailers worldwide are expected to spend around \$23 billion on technology in 2007, new figures suggest.

A report by Retail WorldView claims that retail spending on hardware, software, services and IT labour this year will rise sharply in the grocery sector.

Greg Buzek, president of IHL, described retail as a "huge" market for IT, with high volumes of sales each year.

The new service from IHL Consulting Group predicts that the retail sector as a whole will spend more than \$120 billion on IT and communications technologies in 2007.

Worldwide the market for IT retail services is growing at more than nine per cent per year, with North America responsible for 45 per cent of the market and Europe/Middle East/Africa representing a further 28 per cent.

Green issues and health concerns drive new products market

Date: Thu, 31 May 07

Story Text

Consumers are increasingly demanding greener, healthier and Fairtrade products, a new study reveals.

Manufacturers are responding to calls for more environmentally aware foods, with products such as ready meals made from locally-sourced ingredients becoming more mainstream.

Superfruits are one of the success stories of recent years, while growing numbers of consumers are purchasing probiotics in a bid to improve their health, the report by analyst Datamonitor states.

According to the research, superfruits are now appearing in more products, including yoghurts, health drinks and other foods.

The report suggests that the steep rise in popularity of farmers' markets is evidence of the growing importance of local produce to the food sector, while consumers are increasingly looking for natural and organic ingredients in items they purchase.

A Japanese company, QP Corp, has recently unveiled a new pasta source enriched with cholesterol-lowering phytosterols for active people in their 50s and 60s.

Published at the end of last year, a Datamonitor report highlighted the increasing range of locally sourced and organic products being offered by UK supermarkets.

Website provides fresh approach to cask beer sales

Date: Thu, 31 May 07

Story Text

A new e-commerce website has been launched by a Cornish brewery to ensure that its products reach as wide a market as possible.

The innovative new site for Sharp's brewery has been created by Plymouth-based Gusto Creative, ThisIsCornwall reports.

Located at sharpsbrewery.co.uk, the website is designed to build upon Sharp's experience in the trade and enable it to manage orders from across the UK.

Sharp's director, Joe Keohane, said: "Gusto has produced a very attractive and functional website and the team have been great to work with. We are looking forward to developing online sales for all our beers and merchandise."

Featuring a new online beer ordering facility, the Sharp's Brewery website is described as "fresh and contemporary", promoting a variety of Sharp's beers to both large and small-scale customers.

The range of Sharp's products includes Chalky's Bite, a beer produced through a collaboration with celebrity chef Rick Stein, and bestseller Doom Bar.

Cattle on omega-3 diet produce enriched meat

Date: Wed, 30 May 07

Story Text

Cows fed a flaxseed diet that is rich in alpha-linolenic acid can boost the omega-3 content of meat, new research reveals.

A new study by scientists at Kansas State University suggests that raising cattle on a diet high in flaxseed could provide key health benefits for consumers.

Levels of omega-3 fatty acids in cooked beef from flaxseed-fed cattle was found to be around double that of corn-fed cattle in the trial.

Rats fed beef from the flaxseed-fed cows had significantly higher levels of DHA in their livers, lower heart rates and lower blood cholesterol levels than those fed traditional beef.

Consumers are advised to consume around 450mg per day of omega-3 polyunsaturated fatty acids, but few people are currently adhering to the recommended daily intake. Experts hope that enriched foods could help to boost this figure considerably.

Writing in the journal Nutrition Research, the researchers stated: "It would appear to be important to try and improve the omega-3 fatty acid content of the entire food supply when possible to help reach this goal."

Omega-3 has been linked to reductions in blood pressure and cholesterol levels, which can help to reduce the risk of heart disease and associated problems, and to cancer prevention.

Technology helps restaurants ensure food safety

Date: Wed, 30 May 07

Story Text

A new system that provides restaurants with the tools to ensure that food handling practices are safe has been unveiled.

Created by ParTech, a division of PAR Technology Corporation, the new technology is designed to improve food safety practices among restaurant operators.

The iQuality solution delivers support and enterprise control of HACCP (Hazard Analysis for Critical Control Point) programs in restaurants using a combination of software, a temperature probe and a waterproof handheld device.

Supporting food safety and inspection programs in food service organisations, the system automates the capture of checklist data and transmits it to an internet enterprise database, enabling restaurants to collect critical food safety information, create checklists for workers, reinforce best practice and streamline regulatory reporting.

Karen Sammon, president of the ParTech Software Solutions division, said: "PAR's iQuality system provides the restaurant with an easy-to-use, automated food safety tool that will dramatically limit the risk of foodborne illnesses by monitoring critical control points in the restaurant."

ParTech is one of the leading suppliers of IT management solutions to hotel and restaurant companies worldwide.

New versatile copolyester packaging resin unveiled

Date: Wed, 30 May 07

Story Text

A new halogen-free copolyester resin has been created by Eastman Chemical that reduces shrink force and eliminates distortions.

Packaging distortions, such as "smiley face", can detract from the appearance of food or beverage packaging, but the new Embrace LV product provides companies with better balanced shrinkage and physical characteristics.

Now available in Europe, the versatile copolyester resin is reported to be ideal for food and beverage packaging and can be used to make shrink film labels for packaged goods.

Compared with other similar products on the market, the film provides a reduction in shrink force of up to 50 per cent with no machine direction shrinkage.

The single resin shrink film solution offers clarity, gloss and strong performance to brand owners and can be used for thinner-walled containers, reducing costs and consumption for companies.

Chris Frank, Eastman global shrink film team leader, commented: "Embrace LV broadens the available application window to be utilized in virtually all shrink body label opportunities. The versatility of this new single resin solution allows film manufacturers to satisfy the needs and demands established at any point throughout the value chain."

Cacolac reduced sugar beverage uses Splenda

Date: Wed, 30 May 07

Story Text

Cacolac has announced the launch of a new reduced sugar version of its popular chocolate-flavoured beverage.

Using Splenda Sucralose to sweeten the drink has reduced the overall sugar content of Cacolac considerably, creating Cacolac Infini.

Cacolac is a cocoa milk drink that is particularly popular in France and the new Infini version uses one of the products in the new Splenda Rebalance range produced by Tate & Lyle.

Fat free, with no added sugars and enhanced with extra fibre, Cacolac Infini is the first new version of the drink since 1993 and is being specifically marketed towards women

Designed to appeal more to the adult palette, the new version of Cacolac has a slightly different taste from the original product and is intended to encourage consumers to continue drinking the beverage into adulthood.

Reduced sugar versions of beverages are becoming increasingly popular with consumers in the UK, as demand for healthier foods and drinks grows.

Allergy friendly Mini bites launched

Date: Wed, 30 May 07

Story Text

A new range of allergy friendly Mini bites has been unveiled by Ok Foods, a leading brand in the gluten, wheat and dairy-free food sector.

The company claims that the new Mini bites, available in Fruit, Nut and Chocolate, and Flapjack Style flavours are "the decadent choice for on-the-go snacking".

Made by Ok Foods, part of the Cumbria-based Bells of Lazonby Group, from cornflakes and

sweet golden syrup, the Mini bites are gluten, wheat and dairy-free, though they can also be enjoyed by those who are not on a specialist diet.

The innovative new snack is targeted at people with allergies or intolerances to gluten, wheat and dairy products and has been created to provide the "perfect addition to any lunch box".

Mini bites will retail for around £2.49 for a 220g pack and will initially be available from selected Waitrose and Morrisons stores and online at www.ok-foods.co.uk.

New luxury food range from Harrods

Date: Wed, 30 May 07

Story Text

Harrods has announced the launch of a new gourmet essentials and luxury treats range at its Food Halls.

Launching in September this year, the new range is aimed at foodies and the packaging reflects the stunning Art Nouveau architecture of the Knightsbridge store.

With the finest tea, coffee, condiments, puddings, dressings, preserves, tisanes, confectionary and Mediterranean treats, the new range will appeal to all food lovers.

Most of the foods featured in the range are produced in small quantities by artisan producers and have been carefully sourced for the highest quality.

Highlights of the new range include traditionally made preserves made using family recipes in the heart of the Wiltshire countryside, organic and Fairtrade teas from India and Sri Lanka, and the finest Belgian chocolate.

For the new gourmet range, the Food Halls designs of arts and crafts ceramic sculptor and artist, William James Neatby, have been recreated as vivid contemporary packaging.

Supply chain innovations drive Scottish food sales

Date: Tue, 29 May 07

Story Text

The Mey Selections brand has significantly boosted turnover for parent company North Highland Products through its use of innovative supply chains.

With turnover of £4.6 million for its first full year of operation, North Highland Products is delighted with the performance of the Mey Selections brand, which has significantly increased sales of Scottish food.

Danny Miller, NHP chairman, said: "2006 was a very good year in that we have been able to successfully develop our product range, our supply chain and, return good premiums to our members."

Mey Selections has achieved strong growth by developing its product range, improving supply chains and securing around £240,000 in premiums above average market prices for its

members.

The company aims to provide better access to markets and supply chains for farmers and food producers in the North Highlands. There are now more than 270 farmer members in the scheme, demonstrating the benefits of supply chain collaboration.

Mey Selections has forged a partnership with supermarket chain Sainsbury's, which has offered NHP a long-term contract that should be finalised soon. The company plans to develop more of its ready cook and ready meal products, in collaboration with Dunbia, and expand supply chains for non-meat products, such as Mey Selections Honey and Barrogill North Highland Blended Scotch malt whisky.

Machine tests permeability of food packaging

Date: Tue, 29 May 07

Story Text

A new system has been unveiled that provides permeability testing for all types of finished packages and bottles, such as food manufacturing products.

The PermMate Package Permeability Tester from PBI-Dansensor is part of the company's package of testing for packaging and ensures maximum flexibility in permeability testing for finished packages.

Able to test the oxygen transmission rate (OTR) at different test conditions, including temperature and humidity, the new device can be applied to all types of packages and bottles.

When certain products are shaped into a finished package, the permeability and the barrier qualities of a foil are often altered and the product shelf life can be changed. This can lead to products moulding or spoiling before the stated expiry date, causing dissatisfaction for consumers and risking the reputation of producers.

The PermMate Package Permeability Tester can be used in conjunction with the spot test gas analyser CheckMate II to measure O₂ and is able to test numerous packages at one time.

Controlled via a PC program, PermMate and CheckMate II make it easy to perform a variety of tasks and the software make full data logging and statistics available to users.

ABF plans to expand Patak's range

Date: Tue, 29 May 07

Story Text

Associated British Foods (ABF) has agreed a deal to purchase Indian foods company Patak's and now plans to expand its offerings.

Patak's, which supplies around three-quarters of the restaurants in the UK, is worth around £200 million.

The Pathak family founded the curry company in 1957 and saw the business move from strength-to-strength, selling in Britain's top stories, with an extensive range of spices, chutneys

and other items.

Based in Wigan, Lancashire, the firm now trades in over 40 countries worldwide and makes own-brand items for a number of retailers.

ABF now plans to combine the Patak's brand with its own Blue Dragon range of oriental food products and expand the range of world foods it offers.

Under the terms of the deal, ABF will take over all the Patak's business and brand, except the company's Indian operations, while Kirit Pathak will become chairman of the ABF combined world foods group and his wife Meena has been appointed as director.

Innovative study promotes greenhouse gas technique for safer food

Date: Tue, 29 May 07

Story Text

A new study suggests that recycled greenhouse gases could be used to grow food containing relatively low levels of radiocarbon.

Scientists have found that CO₂ captured directly from fossil fuels contains little or no radiocarbon compared with carbon dioxide in the atmosphere.

Radioactive carbon-14, or radiocarbon, is believed to contribute to higher cancer rates, birth defects and accelerated ageing. Occurring naturally in the atmosphere and in food, the substance causes an estimated 34 billion DNA and chromosomal damage events during an average human lifetime.

By using recycling greenhouse gas fossil fuel emissions to create low radiocarbon food, producers could both help the environment and reduce human genetic damage, according to the report author and biochemist Christopher P Williams.

Published in the journal Environmental Chemistry Letters, the study suggests that using low radiocarbon CO₂ to grow food could reduce DNA and chromosomal damage, particularly in children.

More than 27 billion tonnes of CO₂ from fossil fuels are emitted worldwide each year and recycling some of this figure could go some way to tackling global warming.

Coke acquisition to expand beverages line

Date: Tue, 29 May 07

Story Text

The Coca-Cola Company has announced that it has agreed a \$4.1 billion purchase deal for Energy Brands, know as Glaceau.

Under the agreement, Coca Cola will gain control of the whole Glaceau range of enhanced water brands, expanding its influence in the sparkling and still beverages market.

Glaceau, which produces a range of value-added water products, including vitaminwater,

fruitwater and smartwater, will continue to operate as a separate business unit and Coca Cola plans to expand the range of active lifestyle beverages.

Neville Isdell, Coca-Cola Company chairman and chief executive officer, said: "We welcome vitaminwater, the icon of active lifestyles, to Coca-Cola, the ultimate and enduring icon of refreshment."

The UK market for healthy and vitamin enhanced beverages is growing rapidly each year, with recent figures indicating that the market for fruit juice, health drinks and fruit drinks has risen sharply in terms of both value and volume over the past five years, to around Â£2.77 million in 2006.

Unilever plans to source sustainable tea

Date: Tue, 29 May 07

Story Text

Unilever has announced that it plans to source its whole tea supply from sustainable resources.

The company, the largest tea producer in the world, plans to start by securing Rainforest Alliance accreditation for its East African tea producers.

The news that Unilever is getting its tea producers certified also marks the entry of the international non-government organisation Rainforest Alliance into the tea market, having previously concentrated on coffee, bananas, cocoa and other crops.

Rainforest Alliance executive director, Tensie Whelan, said: "We are delighted to be working with a company that understands the value of putting sustainability at the heart of its business. By bringing Rainforest Alliance certification to its tea supply, Unilever has taken an unprecedented step that could eventually benefit millions of tea growers globally."

Unilever produces best-selling brands Lipton and PG Tips and the company is initially concentrating its certification efforts on products that will be sold in western Europe. The company claims that the programme will eventually improve the lives of around two million people worldwide.

With growing awareness of sustainability issues and demand for more ethical products both in the UK and worldwide, producers are increasingly looking at ways to improve their environmental credentials.

Key to chocolate taste discovered

Date: Fri, 25 May 07

Story Text

The key to chocolate taste is cocoa bean fermentation and a better understanding of the process could be used to enhance flavour, a new study reveals.

Research by Belgian confectionery products maker Barry Callebaut has isolated the bacteria responsible for creating flavour during the fermentation process.

The flavour of cocoa beans develops during the fermentation process and the beans undergo a number of chemical changes during this period that determine both their taste and aroma.

Working with researchers from the University of Brussels, Barry Callebaut analysed the formation of aroma precursors during the cocoa bean fermentation, finding that good fermentation is the result of the specific characteristics of lactic acid bacteria and acetic acid bacteria.

The bacteria, which break down citric acid and sugars, and oxidise ethanol, are affected by the first stage of the chocolate-making process and the ability of the microorganisms to resist acidic environments, and tolerate alcohol and heat contributes to the final taste of the chocolate.

Herwig Bernaert, Healthier Chocolate innovation manager, said: "Studying the microbiological and biochemical reactions that occur during the fermentation process of the cocoa bean helps to increase our knowledge. With these new findings we can further influence our entire chocolate-making process."

Masterfoods, parent company of Mars, recently conducted a U-turn on its decision to alter the ingredients in its chocolate to include animal products following stiff opposition from vegetarians.

Healthy, organic and fair trade food boosts Morrison profits

Date: Fri, 25 May 07

Story Text

William Morrison Supermarkets claims that consumer demand for healthier, fair trade and organic foods boosted sales growth significantly over the latest quarter.

The retail chain said that demand for foods like freshly prepared meat and fish had soared, while organic foods had seen sales rise by 20 per cent, fair trade food by 40 per cent and healthier foods by an impressive 50 per cent over the three month period.

Concerns about the environment, health and human rights are driving the grocery market and leading to new product innovations within the sector.

Morrison saw like-for-like sales excluding fuel rise by four per cent over the 15 weeks to May 20th, indicating the company will meet end of year targets.

Plans to increase premium ranges, such as organic and healthier food, will help Morrison to compete with rivals. A number of leading supermarket groups, including Asda, Sainsbury's, Marks & Spencer and the Co-op, have all announced bans on artificial colours and flavours in response to customer concerns.

Morrison is the fourth largest food retailer in the UK and is currently in the middle of implementing a three-year plan that will drive forward growth and improve profits in the future.

Haribo Lite fruit gums target dieters

Date: Fri, 25 May 07

Story Text

Haribo Dunhills has announced the UK launch of a new product designed for diet-conscious customers that contains fewer calories and less sugar than traditional sweets.

The confectionery group claims that the fruit-flavour, fruit-shaped gums have 30 per cent fewer calories, 40 per cent less sugar and less than 0.1 per cent fat per 100g.

With no artificial colours, Haribo Lite come in 140g bags with balloon graphics and is being targeted specifically at teenagers and young women.

Haribo Lite uses fruit and plant extracts to offer something completely new to consumers by catering to the lifestyle needs of people looking for healthier confectionery.

Haribo managing director, Per Henerius, commented: "A growing number of consumers are becoming more generally health and diet-conscious. They are looking more closely at the nutritional content of all products – including confectionery - and that is impacting on their choice of product."

With six fruit flavours (lemon, orange, apple, kiwi, blackcurrant, redcurrant and grape) and seven plant flavours (elderberry, passion fruit, mango, spinach, nettle, carrot and safflower), Haribo claims that the innovative new Lite range will help to attract new consumers.

Scientists team up to tackle food poisoning

Date: Fri, 25 May 07

Story Text

A team of UK researchers have teamed up with a Canadian biotechnology firm to develop new tools to beat food poisoning.

The scientists from the University of Nottingham and staff at GangaGen Life Sciences are launching a major bacteriophage research project that will attempt to find new ways of stamping out *Campylobacter*, one of the commonest causes of food poisoning.

Found in poultry and other animals, *Campylobacters* are responsible for millions of food poisoning cases worldwide each year, causing infectious bacterial intestinal disease, and the research project aims to develop bacteriophage-based treatments to control the organisms.

The term bacteriophage (literally bacterium-eater) refers to agents that occur naturally and target and destroy bacteria efficiently, selectively and specifically, without affecting the cells of the gut or any beneficial bacteria present.

Under the terms of the three-year research agreement, the university and GangaGen will pool resources in order to develop new treatments for *Campylobacters*.

Ian Connerton, Northern Foods professor of food safety at The University of Nottingham, said: "Our team's research has demonstrated that certain phages specific for *Campylobacter* can significantly reduce the load of the bacteria carried by poultry.

"By implication, this should also reduce the risk to consumers by decreasing bacterial contamination of meat that is prevalent in poultry processing and is transferred to chicken meat on grocery shelves."

Waitrose claims sheep's cheese is latest hit with consumers

Date: Fri, 25 May 07

Story Text

Supermarket chain Waitrose has announced that sales of sheep's cheese are booming, with sales up by 21 per cent over the past year.

More and more consumers are discovering the distinctive taste of sheep's cheese, with sales of Spanish manchego sheep's cheese up by a staggering 200 per cent in just one year, sales of blue veined sheep's cheese Roquefort up 45 per cent and sales of French sheep's cheese Ossau Iraty increasing by 40 per cent.

According to Waitrose "Sheep is the New Goat" and cheese buyer Chris Dawson puts this down to consumers becoming "more and more adventurous" and experimenting with new tastes and flavours.

"This trend has been fuelled by the popularity of cheeses that people will have sampled on holiday such as Feta from Greece and Manchego from Spain," he explained. "But sheep's cheese is also becoming an increasingly popular alternative for those who are intolerant to cow's milk."

Sheep's milk is a rich source of calcium, phosphorous and zinc, as well as B group vitamins and offers a range of health benefits as part of a healthy diet.

Over the past year, sales of cow's milk cheese have risen by five per cent and goat's cheese sales have risen by an impressive 15 per cent year on year.

EU approval granted for CardiaBeat

Date: Fri, 25 May 07

Story Text

The European Union has granted approval for a new sterol-based matrix, which helps to reduce cardiovascular risk factors.

CardiaBeat has received Novel Food approval from the European Commission, enabling producer and developer Enzymotec to immediately start selling and distributing the product within the EU.

The company is planning to introduce CardiaBeat to both the EU functional foods and dietary supplements markets.

Sold as a dietary supplement in the United States, Israel and south east Asia, CardiaBeat won the NutrAward prize at the SupplyExpo 2007 and Enzymotec claims that it is efficient, safe and innovative.

Michal Haim-Bravman, Enzymotec marketing manager, said: "We believe that CardiaBeat enables the whole sterol-market to advance to the next level, by its unique combinations with monounsaturated and Omega-3 fatty acids, and by its capacity to reduce triglycerides and enable optimal fat soluble vitamins absorption."

Figures suggest that the European market for phytosterols and stanols will soar over the next few years, with a raft of new products, such as enriched dairy foods and bakery goods, being unveiled each year.

Producers develop new 'wine over ice' products

Date: Thu, 24 May 07

Story Text

Wine producers are looking at the new trend for drinks that are served 'over ice' and developing new products aimed at cashing in on it.

A new market for cider 'over ice' products has boomed in recent years and wine producers are now developing products that are designed to be served in the same way, utalkmarketing.com reports.

Champagne brand Piper-Heidsieck is launching a new product this summer, Piper-Heidsieck Piscine, which has been created to be poured over ice, with a nationwide promotion campaign in bars and oversized glasses produced to hold the drink.

California vineyard E&J Gallo has produced a new Rose on the Rocks campaign that encourages drinkers to enjoy its white grenache and white zinfandel over ice, while South African winery Stormhoek has developed a concept wine called Couture, which is a blend of pinotage, shiraz and cabernet sauvignon grapes and has been created to be served over ice.

Irish cider brand Magners, which launched in the UK in 2005, has been a hit with drinkers aged between 18 and 30-years-old, the target audience, and consumers of all ages. Strongbow launched its Sirrus product two years in a bid to enter the new 'over ice' market, while Bulmers Original and new brand Jacques have also proved popular.

Analyst Mintel estimates that sales of wine and champagne in the UK are now worth more than £10.2 billion a year, rising rapidly in comparison to sales of spirits and liqueurs.

Kraft Foods launches new vitamin-enhanced water

Date: Thu, 24 May 07

Story Text

A new product from Kraft Foods aims to exploit the growing market for health beverages and functional drinks infused with vitamins.

Four new Fruit2O varieties are enhanced with vitamins, antioxidants, electrolytes and plants, and each flavour has zero calories and zero grams of carbohydrates per serving.

Made with natural fruit essence to give them a fruit taste, the new beverages join the existing range of Fuel2O caffeinated water launched earlier this year and the extensive range of Fruit2O varieties, all made with natural fruit essence and lightly sweetened with Splenda.

The new Fruit2O varieties - raspberry Energy, strawberry tangerine Hydration, berry pomegranate Immunity and tropical fruit Relax - will be officially launched this month.

Vinay Sharma, Fruit20 senior brand manager, said: "The launch of this new line of Fruit2O provides consumers with great-tasting, vitamin-enhanced water without unwanted calories."

Available in single bottles and coolers, Fruit2O Energy is designed to wake up consumers with a kick of caffeine and energy-filled B vitamins, Fruit2O Hydration contains electrolytes to hydrate active bodies, Fruit2O Immunity contains vitamin A and antioxidants to boost immune system, and Fruit2O Relax soothes drinkers with camomile and hibiscus.

New 12-hour test for salmonella

Date: Thu, 24 May 07

Story Text

A new test to detect the presence of salmonella in food has been developed by scientists in Denmark.

Taking just 12 hours, the test is expected to revolutionise current processes, which can take up to five weeks to produce results.

Using polymerase chain reaction (PCR) to detect the bacteria, the innovative DNA-based test was compared by experts to a reference culture method and produced reduced analysis times at high accuracy rates.

Researchers claim that the test could be used to significantly reduce the time that processors of meat and poultry are currently forced to wait before allowing shipments to depart.

In an article published in the American Society for Microbiology, the scientists outline the test, which requires eight hours of pre-enrichment, automated DNA extraction and sensitive real-time PCR.

"It was successfully demonstrated that the optimised 12-hour PCR method for Salmonella detection produced results comparable to those of the reference culture method with artificially inoculated pork meat and poultry samples," the report authors stated.

Salmonella is the most common cause of food-related illness in Europe, with thousands of cases reported each year.

Japanese food innovation 'to influence Europe'

Date: Thu, 24 May 07

Story Text

Japan is becoming one of the leading markets in food innovation and new Japanese food trends are increasingly making their way over to Europe, a new study claims.

Functional food, such as jelly drinks enhanced with amino acids, have already become popular in Japan and are now expected to reach the European market.

The report by analyst Datamonitor reveals that the next European consumer health trends are likely to come from Japan, fuelling growth in the functional or fortified food markets and

inspiring European producers and manufacturers to fresh innovations.

Simone Baroke, Euromonitor International health and wellness analyst, said: "The Japanese functional food market is the most advanced in the world and is characterised by continuous new product launches and a consumer base that is highly informed on the benefits of different functional properties."

Sales of black foods, such as black soy beans, black rice and black sesame biscuits, have soared in Japan in recent years and products are now starting to appear on supermarket shelves in Europe, as they are believed to help weight control and reduce cholesterol.

Value sales of functional or fortified foods in Western Europe are expected to reach more than \$9.86 billion (Â£4.96 billion) by 2011, with sales soaring by 33 per cent between 2006 and 2011.

Liquid sugar product unveiled

Date: Thu, 24 May 07

Story Text

British Sugar has announced the launch of a new product in its liquid sugar range for the bakery and confectionery industry.

The new Classic Golden Syrup liquid sugar product is a new premium syrup specifically for bakery and confectionery markets.

Completely free from artificial colours and flavours, the new 'clean label' golden syrup still has the same buttery taste and golden colour as the standard Golden Syrup and is available in heated one tonne pallecons and 25kg pails.

British Sugar product manager for blends, Ian Hollyman, said: "In response to the growing needs of our customers for 'clean label' products, British Sugar has developed Classic, a new and improved Golden Syrup."

Ideal for creating cakes, biscuits, puddings, toffee, ice-cream and preserves, new Classic Golden Syrup has been developed by the British Sugar food centre to "achieve optimal viscosity and resistance to crystallization" for large craft bakers, plant bakers and confectionery manufacturers.

The British Sugar Liquid Sugar range now consists of Golden Syrup, Classic Golden Syrup, Bakers Syrup and Black Treacle.

New Xylophane biodegradable packaging film

Date: Thu, 24 May 07

Story Text

An oxygen barrier packaging film, developed by a Swedish company, is biodegradable and made from natural ingredients, including by-products from straw, corn and wood processing.

Xylophane has used the pulp and agricultural by-products, which are usually discarded, to create a product that serves growing demands from consumers for environmentally aware packaging.

Made from the renewable and biodegradable biopolymer xylan, the film can be applied to products in a similar way to aluminium foil and plastic film made from non-renewable resources.

Food and beverages can often be sensitive to oxygen and the new packaging film is cheap and easily applicable in industrial processes, working as an effective oxygen barrier and a barrier to grease and aroma.

Systech Instruments has announced that it is using the Systech 8001 oxygen permeation analyser to test the Xylophane packaging film.

With at least one quarter of household waste consisting of packaging that is often difficult to recycle, Xylophane claims that its new film will be more economical and as effective as traditional non-biodegradable packaging materials.

Nestle plans new 'healthy sweets' range

Date: Wed, 23 May 07

Story Text

Nestle Rowntree is reported to be creating a new company that will market a range of sugar products that use real fruit juice and natural ingredients.

Provisionally called The Real Confectionery Company, the new range will contain no artificial colourings or flavours and will be positioned as a better alternative for consumers than standard sweets.

The Real Confectionery Company is expected to launch later this summer and will be promoted as a natural range of products.

Marketing Week reports that the Real Confectionery range will be launched with a sizeable advertising campaign.

Analysts claim that the proposed new range is Nestle's answer to the Natural Confectionery Company by Cadbury Trebor Bassett, which offers a selection of 18 products and is being rolled out in the UK this month.

Launched in Australia in 1998 and recently acquired by Cadbury Trebor Bassett, The Natural Confectionery Company (TNCC) produces jelly and fruit sweets.

Asda unveils range of children's organic ready meals

Date: Wed, 23 May 07

Story Text

Asda has announced the launch of a new own-label range of organic ready meals for children.

The first UK supermarket chain to launch an organic kids range of ready meals, Asda claims that the range will provide busy parents with ready meals containing "top quality organic food" at an affordable price.

Costing Â£1.78 each, the 24 organic meals will be marketed under the Asda Great Stuff Organics label.

The dishes in the new Asda range have all be developed by Pauline and Gary Stiles, parents of Georgia Stiles, in a bid to help their daughter to cope better with autism.

Diagnosed in 1995, Georgia's doctors recommended an organic diet free from additives and her parents formed their Pure Organics range shortly afterwards, having realised that there were few organic meal options on the market.

Pure Organics now supplies organic ready meals to a number of companies and all their meals are free from preservatives and artificial additives.

New sugar-free energy drink with EGCG

Date: Wed, 23 May 07

Story Text

A new energy drink with no sugar and a dose of healthy substances has been launched by Burn.

The new 16oz sugar-free Burn energy drink is packed full of green tea extract, EGCG, caffeine, antioxidants B-vitamins, ginseng, guarana and calcium.

Designed to provide a new product for consumers looking for health and energy drinks, Burn Sugar-Free features a collection of ingredients that boost energy levels and the metabolism, burning extra calories.

Burn founder and president, Tyler Benedict, said: "Other brands simply pull out the carbs. We built our new sugar-free from the ground up to provide the energy and other benefits that people want when they're cutting sugar from their diet."

EGCG is extracted from tea leaves and recent studies have shown that the combination of EGCG from green tea and caffeine helps to kick start the metabolism.

All Burn products, from Source Beverages, contain standardised ingredients so that each can provides an equal dose of effective nutraceuticals. Source Beverages was established in 1998 and aims to produce healthy, tasty and effective beverages.

Oaty crisp alternative unveiled

Date: Wed, 23 May 07

Story Text

A new alternative to potato crisps made from oats has been launched.

Liz Bowie has created the Oat Bake product as a healthy alternative to crisps and the snacks are low in fat.

Ms Bowie, who has written a number of children's cookery books, is committed to promoting a healthy diet for younger people and has developed Oat Bakes with UK-based Nairn's Oat Cakes.

Oat Bakes provide consumers with all the health benefit of oats, which have been hailed recently as a new 'superfood', and come in three flavours – cheese; tomato, garlic and herb; and lemon and cracked black pepper.

The health snacks are made by independent specialist firm Nairn's Oat Cakes using high quality oats grown without insecticides by farmers who are members of Scotland's Rural Stewardship Scheme.

Exotic new pomegranate wine spritzer for summer

Date: Wed, 23 May 07

Story Text

A new wine spritzer infused with pomegranate juice has been unveiled for summer 2007 at London Fashion Week.

The stylish new Sabai Pomegranate is an exotic drink in a beautiful new bottle that picks up on current trends.

Using a premium quality Thai wine, hibiscus wine and pomegranates, Sabai claims that the spritzer is designed to keep consumers "feeling young and looking great".

Pomegranates are rich in antioxidants and vitamins that are believed to help counter the effects of ageing, pollution and poor diet.

Sabai pomegranates are grown in the lowlands of Thailand and throughout Asia to give an all-natural taste to Sabai Pomegranate and the drink is going on sale at Tesco supermarkets and bars across the UK.

Pomegranate sales in the UK have soared in recent years, since it was dubbed a 'superfood', and a range of new products using the fruit are now on the market. Sales of pomegranates soared by 300 per cent between 2005 and 2006.

Food science sponsorship scheme to boost UK innovation

Date: Wed, 23 May 07

Story Text

A new scheme that aims to boost the number of young people in the food science and technology industry has been unveiled.

Supported by UK skills envoy and former head of the CBI, Sir Digby Jones, the Northern Foods initiative provides £450,000 worth of sponsorship for undergraduates on food science courses.

Entitled the Northern Foods Foundation for Science and Technology, the fund will support undergraduates in pursuing food science courses, helping to close a widening skills gap in food and drink manufacturing.

The scheme will initially run for five years and is expected to boost innovation within the food science industry by encouraging 150 students to enter the sector, raising awareness in schools of careers in the food industry and enhancing the number and quality of applications to food

science degree courses.

Established by Northern Foods, the charitable foundation will be dedicated to attracting new young talent to the industry and will support 30 students a year through their degree courses at Leeds, Nottingham and Reading Universities.

Stefan Barden, Northern Foods chief executive, said: "More has to be done to help attract young people into studying food science and related subjects, which is why we launched the Northern Foods Foundation. It is down to businesses like us, which will benefit from that talent, to take a lead."

Beneficiaries of the Northern Foods Foundation for Science and Technology will not be required to work for the company when they graduate. The food industry needs to recruit an estimated 200,000 more skilled entrants by 2014.

Welsh bananas used for new ice cream flavour

Date: Tue, 22 May 07

Story Text

A new ice cream product is the first ever to be made using Welsh bananas.

Created by artisan ice cream makers Heavenly, the new ice cream flavour follows similar products released by the company last year using Welsh lavender and oranges.

Produced at historic Aberglasney Gardens by Graham Rankin in his unique Ninfarium tropical garden, the bananas are smaller than the shop-bought version, with a more intense flavour.

"Having intrigued the visitors for the last six months as the bananas have developed, I couldn't think of a better use for them than to give them to Heavenly to make some of their delicious ice cream," Mr Rankin said.

Based in Llandeilo, west Wales, Heavenly owners Paul and Tracey Kindred also produce Aberglasney Cloister Oranges Ice Cream and Aberglasney Organic Lavender Ice Cream.

Using home-grown bananas in the Aberglasney Banana Ice Cream, rather than importing them, helps to significantly reduce the company's carbon footprint.

Krispy Kreme branches into chilled foods market

Date: Tue, 22 May 07

Story Text

Krispy Kreme Doughnuts has announced the launch of a new line of frozen beverages in time for summer.

New Krispy Kreme Chillers are available in a range of fruit flavours, coffee and creamy blends, designed to provide refreshment by the pool or the beach.

With flavours like Orange You Glad, Berries and Kreme, with vanilla ice cream and fresh berries, Lotta Latte, Mango and Chocolate, Chocolate, Krispy Kreme stores and satellites across the

world will be selling the new beverages.

Ron Rupocinski, Krispy Kreme corporate chef, said: "The new Krispy Kreme Chillers are cool, refreshing treats for the warm summer. We've revamped our blended beverage program to meet our consumer's expectations for new, exciting Krispy Kreme products."

Arriving in the UK a few years ago, Krispy Kreme doughnuts have been a hit with UK consumers, with new stores opening at Luton Airport, Portsmouth, Leeds and Manchester opening this year.

New cherry-flavoured Bawls Guarana beverage launched

Date: Tue, 22 May 07

Story Text

A new cherry-flavoured Bawls Guarana beverage has been added to the Hobarama product line.

Hobarama claims that the new Bawls Guarana Cherry offering is a response to calls from consumers for a cherry-flavoured version of the popular drink.

Offering a fresh cherry flavour and a hit of guarana-based caffeine, Bawls Guarana Cherry is the first addition to the drinks line in three years.

Hobarama CEO, Hoby Buppert, said: "With the current growth in our distribution and the flood of customer requests for a cherry product that have come in, we felt that this was a good time to explore different flavour options. Bawls Guarana Cherry is a delicious beverage and we're very proud and excited for this product."

Available in innovative 16oz cans that change colour once the beverage is at optimal drinking temperature, Bawls Guarana Cherry will also be sold in a bumped glass bottle from the summer.

Bawls is a carbonated, non-alcoholic beverage made from guarana berries harvested in the Amazonian Rainforest and containing the same amount of naturally occurring caffeine as coffee.

Guarana is used in many Brazilian soft drinks and food products, providing a natural lift. It is increasingly being used by food and beverage manufacturers in the UK and worldwide.

M&S unveils traffic light and recycling food packaging plans

Date: Tue, 22 May 07

Story Text

Marks & Spencer has announced plans to expand its front-of-pack information labels to all Food Standards Agency categories.

The company intends to place combination traffic lights and guideline daily amounts on the front of thousands of products to meet with healthy eating guidelines from the UK food watchdog.

M&S is also planning to extend its recycling labels initiative to cover most of its food lines by the end of 2007 and will be offering newly-designed free 'bags for life' in its Northern Ireland stores during July to encourage responsible carrier bag use, The Grocer reports.

"Newness and innovation have been consistent drivers in foods where the focus is on quality, freshness, natural and healthy products," the company said in a statement, adding that sales growth was led by its celebration and indulgence ranges.

M&S reported a 28.5 per cent rise in full-year pre-tax profits to Â£965.2 million for the 2006/07 financial year, with sales growth in its food business of 9.7 per cent.

The company now has a 4.3 per cent share of the total UK grocery market and is planning new innovations for the coming year to boost its stake further.

New health-conscious products improve Campbell Soup profits

Date: Tue, 22 May 07

Story Text

Low-sodium products and new vegetable juice drinks have contributed to a 31 per cent increase in profits for Campbell Soup.

The company has witnessed a sharp rise in its third quarter profits, with sales up by ten per cent over the three months to April 29th 2007.

Ahead of analysts' expectations, Campbell Soup claims that its V8 range of vegetable juices performed particularly strongly over the quarter.

New reduced-sodium soups, launched over the current fiscal year, have been selling very well, surpassing all expectations. The products, which come in a range of flavours, use sea salt to reduce sodium without losing flavour.

Campbell reports that the reduced-sodium brand is attracting new consumers, with more than 45 per cent of sales incremental.

Almost 140-years-old, Campbell Soup sells products around the world, including Europe and the UK, and is keen to start moving into new markets, such as China and Russia.

Innovation boost Britvic results

Date: Tue, 22 May 07

Story Text

New products that target health-conscious consumers have helped to improve sales for beverage giant Britvic.

The company outperformed the soft drinks market in terms of both still and carbonated drink sales over the most recent quarter of the year, with new products such as Fruit Shoot H2O for children pushing up profits.

Britvic, which boasts top brands like Pepsi and Tango in the UK, has started to target consumers with carbonated drinks containing no added sugar and other innovative products.

The beverage firm reported an 8.1 per cent increase in sales volumes for the quarter to April 15th

2007, well in excess of average beverage market sales increases.

Paul Moody, Britvic chief Executive, commented: "Britvic's improved performance has been achieved through exploiting our brand strength in the stills category, sustaining core brand activity in carbonates and by further driving revenue through innovation and international expansion."

Mr Moody added that Britvic has plans to launch innovative new products over the second half of the year, including Robinsons Smooth Juice and Fruit Shoot 100% Juice.

Greener packaging from Coca-Cola

Date: Mon, 21 May 07

Story Text

Coca-Cola has announced plans to make its packaging greener and reduce waste.

The beverage giant has redesigned its classic glass Coke bottles to make them smaller, though they will still hold the same amount of liquid.

As part of the new environmentally-friendly packaging initiative, Coca-Cola also plans to reduce the plastic content of bottles for its Dasani water by around seven per cent by 2012.

Adjusting the designs of bottles and caps will help to reduce the waste produced by Coca-Cola products considerably and improve efficiencies.

"Waste of any kind is inefficiency, and inefficiency equals cost," Coca-Cola director of sustainable packaging, Scott Vitters, said.

A growing number of food and beverage companies are analysing their packaging to look at ways of reducing waste, cutting costs and benefiting the environment.

Wal-Mart has been placing pressure on suppliers to reduce packaging and consumers are increasingly calling on producers to reduce the amount of plastic and other wrapping used.

Cargill opens new Canola research farm

Date: Mon, 21 May 07

Story Text

Cargill has announced that it is opening an innovative new research farm in Saskatchewan, Canada.

The lease has been signed by Cargill Specialty Canola Oil and the research farm will predominantly grow canola, used to support the company's specialised breeding programmes and production trials.

With 150 acres of high quality crop land and a hi-tech irrigation system, the farm will enable the company to carry out new research into canola.

Supporting Cargill's hybrid breeding programme, the farm in Aberdeen will concentrate on the

development of high yielding agronomic traits.

Alan Willits, president of Cargill Specialty Canola Oils, commented: "The research farm at Aberdeen will enable Cargill to centralise its hybrid breeding program right in the commercial production region.

"It demonstrates Cargill's commitment to serving the entire supply chain, providing high-yielding Victory canola hybrids to farmers and oils with low saturated fat and zero trans fats to food costumers."

Planting on the site will start with the current crop year and yield trials will be carried out as soon as possible.

Caribou Coffee unveils organic and Fair Trade brands

Date: Mon, 21 May 07

Story Text

Caribou Coffee has announced the launch of two new brands that appeal to health-conscious and ethical consumers.

The Essential Organic Blend and Fair Trade Peru coffees are both brewed in-store and available to consumers as one-pound whole-bean bags.

A total of six of the Caribou Coffee permanent brands have also been awarded the Rainforest Alliance seal, given to sustainable products, Food Ingredients First reports.

According to the US-based coffee giant, more than 35 per cent of its 2007 bean purchases will be certified by the Rainforest Alliance and it has set a target of half of its coffee by the end of next year.

Kathy Hollenhorst, senior vice president of marketing, said: "While sustainability and doing the right thing is important to coffee consumers, it isn't something that's their main driver in how they choose coffee shops, and part of it's a lack of education so we're starting an education campaign to do our part to help explain what sustainability is and who are the players."

The British market for organic and Fair Trade products has boomed in recent years, with sales of organic food worth an estimated £1.6 billion during 2006, 30 per cent more than in 2005.

New flexible stamping head system from Buhler

Date: Mon, 21 May 07

Story Text

Buhler Bindler has unveiled its new Bindler-FlexiStamp Flexible Stamping Head System, offering food processing firms an ideal solution for flexible batch production.

Chocolate companies are increasingly demanding faster production changes, higher equipment flexibility and shorter production cycles.

The Bindler-FlexiStamp system uses cold stamping technology, rather than centrifugal processes,

to make filled chocolate products by plunging a deep-frozen shell into a chocolate mass to displace it and form a uniform shell rim.

According to Buhler, the technology offers uniform shell rims and accurate shell weights for chocolate processing, with shorter stamping plate change-over times and reduced downtimes to slash producers' costs.

Buhler Bindler has developed the FlexiStamp multiple stamping head, with stamping plates arranged on a shaft, which are turned swiftly and supplied with their own cooling medium.

The technology firm produces a range of solutions for the food processing, chemical engineering and die casting industries.

Tate & Lyle expands desserts ingredient systems

Date: Mon, 21 May 07

Story Text

Tate & Lyle has announced that it is extending its Rebalance range with new ingredient systems for reduced-sugars or no-added-sugars desserts and sauces.

Showcasing at the World of Private Label exhibition in Amsterdam this month, the new sweetening and texturising systems for low-fat aerated dairy desserts reduce sugars by 52 per cent and 72 per cent respectively.

Food service sector experts have developed new products using Splenda Sucralose and a specialised blend of Tate & Lyle ingredients that enrich products without affecting taste or mouthfeel.

Lucy Beverley, Tate & Lyle assistant marketing manager, said: "Consumer interest in health and wellness is shaping the food industry and driving new product formulation. Consumers expect increased choice and lighter options, and that extends not only to the big brands but to private or own label products."

Tate & Lyle claims that its Dairy Dessert Rebalance systems are perfect for low-fat chocolate mousse and have been created in conjunction with own-label manufacturers. Combined with Belgian chocolate, the new ingredient systems can be used to create a "deliciously indulgent chocolate mousse" with a calorie reduction of more than 40 per cent.

The market for private or 'own label' products is growing, particularly in Britain, and the a poll by Tate & Lyle suggested that one third (35 per cent) of consumers in the UK, France and Germany want reduced-calorie chilled desserts and 33 per cent want reduced-sugar chilled desserts.

New cold activated bottle keeps Coors Light cool

Date: Mon, 21 May 07

Story Text

Coors Light has announced the launch of a new cold activated bottle that could revolutionise the beer market.

The brewing giant claims that its new bottle could stop adults from suffering from "warm beer syndrome".

Available on 12 ounce Coors Light and Coors bottles, the new cold activation innovation sees the mountains on the Coors label change from white to blue when the beverage reaches its optimum drinking temperature.

The new system uses thermochromatic ink and the Coors bottle signals to consumers when it has been chilled to the "perfect temperature for ice cold refreshment".

Andy England, Coors Brewing Company chief marketing officer, said: "When drinkers choose Coors Light, they're looking for refreshment. The Cold Activated Bottle is designed to ensure that drinkers experience the coldest, most refreshing beer possible."

Accompanied by an advertising and point of sale marketing campaign, the new Cold Activated Bottle is a response to calls by consumers to know when their beer is cold enough to drink.

New MaggieMoo's smoothies appeal to health-conscious consumers

Date: Fri, 18 May 07

Story Text

A new line of fruit smoothies has been launched by premium ice cream company MaggieMoo's International.

Targeted at health-conscious consumers, the new fresh ice cream and fruit smoothies come in six flavours and mark the company's first foray into the increasingly lucrative smoothies market.

All the Zoomers smoothies are fresh, low-fat and lactose free and follow blind taste tests with consumers which found that 67 per cent chose low-fat smoothies over non-fat versions.

Packed with fibre, the smoothies go on sale later this month and come in strawberry banana, creamy mango, mocha coffee, and caramel coffee flavours, with a further two Super Zoomers in raspberry pomegranate and triple berry pomegranate.

"Consumers are demanding a great tasting low-fat option," Debbie Benedek, MaggieMoo's senior vice president of brand marketing, explained. "We created our first low-fat offering with the new line of Zoomers Fresh Smoothies to meet these needs and to provide the perfect centerpiece of a wholesome lunch or mid-day snack."

Fresh, natural products are becoming more and more popular with British consumers, as companies attempt to tap into the growing market for healthy food with lots of flavour.

Innovative new cocktails from Chopin Vodka

Date: Fri, 18 May 07

Story Text

A range of new cocktails that use luxury vodka Chopin have been unveiled for summer 2007.

Designed to appeal to inner mixologists, the cocktail recipes require minimal preparation times

and reflect the latest culinary trends.

Created by Dushan Zaric and Jason Kosmas, two of the head mixologists and owners of bar Employees Only in New York City, the cocktails are suitable for an array of summer occasions, from drinks with friends to garden parties.

The Spanish Nights CEO (Chopin Extra Olives) Martini plays on the trendy tapas theme and uses olives stuffed with Manchego cheese and wrapped in Serrano Ham, while the Chopin Ginger Zing delivers a kick of crystallized ginger and the Chopin Heavenly Hibiscus is infused with the delicate flavour of hibiscus tea.

Handcrafted from potatoes grown naturally, Chopin works well both on its own and in cocktails and the summer 2007 range also uses kiwis, fresh fruit, cucumber and mint to provide the refreshment on hot days.

Cocktails are becoming increasingly popular with Britons, particularly during the summer months. Research for Mintel recently revealed that UK consumers are far more likely to be drinking cocktails and champagne at home than in the past, with sales of spirits and liqueurs up by 16 per cent between 2002 and 2006.

Bread 'should be boosted with folic acid'

Date: Fri, 18 May 07

Story Text

The UK's Food Standards Agency (FSA) has announced that it is adding its support to a campaign to add folic acid to bread.

Scientists believe that adding folic acid to bread could significantly reduce neural tube birth defects, such as spina bifida, caused by a deficiency of the vitamin.

The UK food standards watchdog has unanimously accepted recommendations to require food manufacturers to add folic acid to bread and has passed these on to health ministers.

Neural tube defects affect hundreds of pregnancies in Britain each year and around 13 million Britons do not consume enough folic acid, which is found naturally in a range of foods, including chickpeas, broccoli, brown rice, fruit and sprouts.

FSA Chair Deirdre Hutton said: "The Board recognises that this move, as part of a package of measures, will help prevent birth defects in pregnancy and have wider health benefits for the rest of the population. The Board was also reassured by the significant science that the benefits outweigh potential risks."

However, Critics have hit out at the Food Standards Agency's decision, claiming that mass medication of the population by adding vitamins to bread is unethical and consumers should be able to choose. Concerns have also been raised that folic acid could hide vitamin B12 deficiency in elderly people.

Co-operation agreement on CapsiVit reached

Date: Fri, 18 May 07

Story Text

Frutarom has announced that it has agreed a new deal with CapsiVit Biotechnology for the exclusive global license to capsanthin.

The capsicum plant extract, which contains antioxidants, will now be manufactured and marketed under global licence by Frutarom.

Under the terms of the agreement, CapsiVit will co-operate fully with the commercialisation, manufacture and marketing of capsanthin.

The natural capsicum extract was developed with funding from CapsiVit by the Volcani Institute and trials to assess the bio-availability for the human body and antioxidant qualities of the product have been a success.

Ori Yehudai, Frutarom president and chief executive officer, said: "The addition of this unique, innovative product to Frutarom's sizeable offering of natural products will contribute to the continued realization of Frutarom's rapid growth strategy, with emphasis on natural products intended for segments with higher than average growth rates, such as functional food, health food and food supplements."

Frutarom plans to launch its capsanthin product sometime next year and the company has also taken out an option to purchase half the shares in CapsiVit, currently owned by Ilex Medical, within four years.

New Sheffield beer uses university expertise

Date: Fri, 18 May 07

Story Text

Researchers from the University of Sheffield are working in partnership with a local brewer to develop two new beers.

Produced by two teams of staff and students from the university, the new beers will be launched at the University of Sheffield social and welfare venue, The Edge, which opens this October.

The scheme, dubbed BrewTeam 07, has been designed to educate students about the art of brewing and about responsible drinking.

Thornbridge Brewery, which will produce the new beers, plans to involve students and brewers from across the world in the brewing and tasting process. The creators hope that the finished beers will be sold across the university and in pubs around Sheffield.

Simon Webster, from Thornbridge Brewery, said: "BrewTeam 07 promises to be one of the most exciting things to happen in the brewing industry this year. Students will get the chance to show that the much maligned British beer can be held up with the best beers from around the world."

The partnership project is aimed at creating and promoting better beer in the region and aims to develop a "great beer with an international flavour".

Drambuie Fizz cocktail invented

Date: Fri, 18 May 07

Story Text

A new cocktail that uses Drambuie has been unveiled in time for summer.

The Drambuie Fizz combines the Scottish spirit with freshly muddled limes to create a "bold, exotic and deceptively easy to make" new cocktail.

Similar to the Drambuie & Soda cocktail, which has proved immensely popular with drinkers, the Drambuie Fizz is targeted at introducing a new generation of adults to the classic spirit.

Drinkers can "rediscover the unique taste of Drambuie" by sampling the cocktail and the Drambuie Fizz provides a distinctive alternative to popular cocktails like the caipirinha or the mojito.

To make the cocktail, six to eight lime wedges are muddled in a rocks glass, which is then filled with crushed ice. One-and-a-half parts of Drambuie are added and then topped up with a splash of club soda.

Created in 1745 for Prince Charles Edward Stuart of Scotland, Drambuie is a unique blend of aged Scotch whiskies, heather honey, and a blend of herbs and spices. The drink is made by the Edinburgh-based Drambuie Liqueur Company.

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Similar to the Drambuie & Soda cocktail, which has proved immensely popular with drinkers, the Drambuie Fizz is targeted at introducing a new generation of adults to the classic spirit.

Drinkers can "rediscover the unique taste of Drambuie" by sampling the cocktail and the Drambuie Fizz provides a distinctive alternative to popular cocktails like the caipirinha or the mojito.

To make the cocktail, six to eight lime wedges are muddled in a rocks glass, which is then filled with crushed ice. One-and-a-half parts of Drambuie are added and then topped up with a splash of club soda.

Created in 1745 for Prince Charles Edward Stuart of Scotland, Drambuie is a unique blend of aged Scotch whiskies, heather honey, and a blend of herbs and spices. The drink is made by the Edinburgh-based Drambuie Liqueur Company.

New mousse-filled dark chocolate bar from Lindt

Date: Thu, 17 May 07

Story Text

Chocolatier Lindt & Sprungli has announced that it has created a new product for dark chocolate-lovers that uses 70% cacao content dark chocolate.

The new Creations 70% Chocolate Mousse bar offers consumers a contrast between a smooth, creamy filling and its crisp, dark chocolate exterior.

Swiss-based Lindt claims that Creations 70 per cent is the first ever dark chocolate mousse filled line of chocolate bars.

According to Lindt: "The mousse acts as an extension of the chocolate, offering a smooth, bittersweet experience."

The new Creations 70% Chocolate Mousse range includes Cherry Chili, providing the balance of tangy cherry and the heat of chilli, and Creation 70% Orange, pairing dark chocolate mousse and orange flavours.

Thomas Linemayr, Lindt USA president and chief executive officer, said: "The launch of Creation 70% is a reflection of Lindt's commitment to chocolate innovation and reinforces our leadership position in the premium chocolate category."

Founded in 1845, Lindt & Sprüngli produces a wide range of premium chocolate products that are sold around the world, including the famous Lindor, Lindt Excellence and Lindt Gold Bunny brands.

Strong future predicted for nanotechnology packaging

Date: Thu, 17 May 07

Story Text

The global market for nanotechnology packaging is expected to boom over the coming years, as multi-functional intelligent packaging is developed.

A new report by Helmut Kaiser Consultancy claims that nanotechnology can make packaging "intelligent, smart and safe".

Nanotechnology is having a growing influence on the food and beverage packaging industry and the analyst predicts that it has "enormous" growth potential.

According to the report, the global nanotechnology technology packaging market was worth \$980 million (Â£496 million) in 2006 and will change 25 per cent of the world's food packaging business over the next decade.

In 2002, the global market for nano-related packaging products was worth just \$150 million, rising to \$860 million by 2004; a relatively small proportion of the \$100 billion food and beverage packaging industry.

Helmut Kaiser predicts: "The packaging will become more and more a service and try to meet as many customers' requirements as possible. Simple traditional "packing" is to be replaced with multi-functional intelligent methods to improve the food quality."

There were fewer than 40 nanopackaging products on the market three years ago and this number has soared to more than 400 in 2007, with current trends including enhanced performance, antimicrobial packaging, interactive products and prolonging shelf life.

New organic, fairtrade and premium products fuel Sainsbury's profits

Date: Thu, 17 May 07

Story Text

Strong sales of new organic, fairtrade and premium products have helped to fuel a 42 per cent increase in underlying profits for UK supermarket giant J Sainsbury.

The retailer has reported that underlying pre-tax profits for the year to March 24th 2007 soared to Â£380 million, with sales up by seven per cent to Â£18.5 billion, driven by demand for "fresh and organic" foods.

During the past 12 months, Sainsbury's has extended its organic range and now offer over 1,000 organic lines, while a number of new products have also been launched in its increasingly popular Taste the Difference range.

Sainsbury's 118,000 workers will share a Â£56 million bonus this June following the company's ninth quarter of sales growth in a row.

The third largest supermarket chain in the UK, Sainsbury's has unveiled a new three-year plan for 2007-2010 that is intended to drive sales up by Â£3.5 billion.

Wilson's Country unveils Breakfast in a Beaker

Date: Thu, 17 May 07

Story Text

Wilson's Country has announced the launch of a new breakfast on the go concept designed for those looking for a healthy and convenient meal.

The innovative new on-the-go breakfast product, dubbed 'breakfast in a beaker', comes in two flavours and is packaged in a unique container, with a container of fruit salad, a heat-sealed container of natural bio-yoghurt and sachet of seeds that can be mixed together.

Comprising seeds, fruit and bio yoghurt, the Fruit Combo consists of a fruit salad with mango, pineapple, apple, orange and grapes, while the Superfruit Combo includes the same ingredients as the Fruit Combo, plus blueberries and pomegranate.

Northern Ireland-based Wilson's Country specialises in fresh fruit processing and the breakfast in a beaker concept is being launched in 220g transparent layered pots.

Ruth Pollock, Wilson's sales manager, said: "The combo is so convenient and nutritious that people can keep them in the fridge at home for a quick and healthy meal."

Established in County Armagh in the mid 1980s by Angus Wilson, Wilson's Country is an Irish potato packing and fruit processing company, supplying caterers, retailers and food processing companies. The firm claims that it is committed to quality, service and "new and exciting food ideas".

Mars starts to use animal products

Date: Thu, 17 May 07

Story Text

Masterfoods has announced that many of its popular chocolate bars, including the iconic Mars brand, will now contain animal products.

The company, which also makes Snickers, Maltesers, Milky Way, Minstrels and Twix, has started to use rennet in its chocolate production processes.

Masterfoods claims that the decision to admit that it is using animal products was "principled" and the change occurred after it switched the source of some of the ingredients used in its confectionery.

By choosing to use whey, which contains small amounts of animal rennet, Masterfoods chocolate products and the ice cream versions will no longer be guaranteed as vegetarian.

All products with a best before date up to October 1st this year are rennet free, with the company starting to use animal products from May 1st 2007.

Vegetarian groups have hit out at the company over the decision to use rennet, an enzyme from calves' stomachs, in its chocolate products, with the Vegetarian Society slamming it as "a backward step".

New Scoff sandwich range unveiled

Date: Thu, 17 May 07

Story Text

A new range of sandwiches and wraps has been launched by UK producer The Sandwich Factory and features three distinct quality grades.

Under the brand name Scoff, the food-to-go sandwiches will be distributed directly to stores across the UK by Kerry Foods and come in Simply, Every Day and Posh/VIP quality grades. According to Just-Food.com, Scoff offers consumers a choice of great flavours to suit both their mood and budget.

Michael Price, Sandwich Factory category manager, described the Scoff sandwich range as "a fun brand that consumers can engage with and with a great range, clear tiering and high-quality ingredients".

The Scoff Simply range comprises Mixed Cheese and Spring onion, Tuna and Cucumber and Egg Mayonnaise and Cress, while the Everyday range features eight sandwiches, including Prawn Mayonnaise, Chicken Salad, Egg and Tomato and BLT.

Consumers can also choose from the Scoff Posh/VIP range, which consists of five sandwiches, including Salmon and Cream Cheese, King Prawn and Watercress and Davidstow Cheddar Ploughmans.

Britons consume an estimated seven million pre-packed sandwiches every day, with chicken the most popular variety. The Sandwich Factory produces 240 different products each day.

Pea protein used in microencapsulation

Date: Wed, 16 May 07

Story Text

A protein found in peas has been used to create a new microencapsulation system for ascorbic acid.

Scientists in Brazil have created microparticles by a spray-drying process using pea protein and the concentrate has been used as coat protector.

Microencapsulation is essential to the preservation of the biological activity of ascorbic acid and

this is the first time that pea protein has been used as a carrier in such processes.

The team from the Instituto de Nutricao at the Universidade Federal in Rio de Janeiro claims that the results suggest that pea protein could be used successfully in the preparation of food ingredients.

Published in the Journal of Microencapsulation, the research compares the use of pea protein microparticles (PPC) with carboxymethylcellulose (CMC) and blends with maltodextrin (M), finding that "the PPC microparticles presented irregular and rough surfaces, CMC produced a regular and smooth surface and agglomeration was more intense in microparticles with M."

Microencapsulation technology, a process in which tiny particles are coated to create small capsules, is increasing being used in food technology as it can significantly reduce costs for manufacturers.

Asda and M&S to remove artificial colours and flavours

Date: Wed, 16 May 07

Story Text

British retailers Asda and Marks & Spencer have both unveiled plans this week to remove all artificial colours and flavours from their own-label food products.

The two companies made the decision in response to consumer demands for healthier food and beverages and are spending millions of pounds reformulating products.

Asda, a unit of US giant Wal-Mart Stores, has stated that it is dropping all artificial colours or flavours, aspartame, hydrogenated fat or flavour enhancers, such as monosodium glutamate (MSG), from 9,000 food and drink products from the end of this year.

Darren Blackhurst, Asda food trading director, commented: "We know that our customers, particularly those that are mums and dads, are becoming more and more concerned about what's in the food that they buy."

Concerns have grown in recent years about the effects of certain artificial food colours and preservatives to hyperactivity and attention problems in children and the announcements by retailers are expected to prompt new innovations in food technology to replace so-called E-numbers.

Supermarket leader Tesco has also recently announced the removal of artificial colours, flavours and sweeteners from all its own-label children's foods.

New seven whole grain granola launched by Kashi

Date: Wed, 16 May 07

Story Text

Kashi has launched a new cereal that features fruit, nuts and a total of seven whole grains.

The natural food company is targeting the new product at consumers who are interested in both taste and nutrition, using a range of all-natural ingredients such as maple, honey and ground

spices.

Kashi Granola comes in two flavours - Mountain Medley, which features raisins, cranberries, almonds, pecans, coconut and whole sunflower seeds, and Orchard Spice, with sweet spices, apples, raisins, pecans and whole flax seeds.

Jeff Johnson, Kashi senior brand manager and nutritionist, said: "Many granolas currently on the market taste great, but do not deliver the seven whole grains and omega-3 found in Kashi Granola. We saw the opportunity to create a seven whole grain granola cereal that tastes great."

With 300 mg ALA of omega-3 in each serving of Kashi Granola, the cereal is a strong addition to the group's ranges of natural foods, which also includes bars, cookies and crackers.

Higher fibre and magnesium intake from grains can reduce the risk of diabetes developing by up to 25 per cent, a recent study from Germany, published in the Archives of Internal Medicine, revealed.

There are currently more than two million people in the UK with diabetes and as many as 750,000 people who have the condition and are not aware of it.

New Bacardi Mojito released

Date: Wed, 16 May 07

Story Text

Anheuser-Busch has unveiled new Bacardi Silver Mojito, which provides the classic mint and lime taste of the cocktail conveniently.

Mojito cocktails, made from rum, mint, lime, sugar and soda water, are perfect for the summer and the new Bacardi product is the first Mojito-flavoured, premium malt beverage on the market.

Providing all the taste of a muddled Mojito for consumers in their own homes, Bacardi Silver Mojito is best enjoyed in a tall glass over ice, garnished with fresh mint.

Cindy Trusler, Anheuser-Busch brand manager, said: "Bacardi Silver Mojito offers the best of both worlds - the delicious, muddled taste of a Mojito cocktail in a time-saving, portable package."

Cocktails are growing in popularity in UK bars, homes, restaurants and clubs, with drinks companies increasingly looking at new products that tap into this trend.

Sales of spirits and liqueurs, key ingredients in cocktails, have soared by 16 per cent in Britain since 2002.

FSA application for new noni juice lodged

Date: Wed, 16 May 07

Story Text

The Food Standards Agency (FSA) has announced that an application has been lodged to approve a new juice drink.

Noni de Tahiti has applied under the FSA's Novel Foods Regulation to have its noni juice product approved.

The product does not have a significant consumption history in the European Union before May 1st 1997 and so is subject to regulatory approval.

According to Noni de Tahiti, its product is purchased from a firm that has already received product approval.

The noni fruit, also known as Indian mulberry or nonu, originates from southeast Asia and has been dubbed a "superfood", linked to a range of health benefits.

Similar exotic fruits, such as goji berries and acai berries have already been granted approval under the FSA Novel Foods Regulation.

Stok adds caffeine to coffee

Date: Wed, 16 May 07

Story Text

A new product that allows consumers to add caffeine to coffee without changing the taste has been launched.

A single shot of Stok in coffee is equivalent to adding an extra shot of espresso and does nothing to alter the natural flavour of the beverage.

Produced by WhiteWave Foods Company, Stok comes in two flavours - Stok and Stok Sweet, which contains the equivalent of a single packet of sugar.

The coffee enhancement product delivers a single shot of pure caffeine (40mg) for coffee drinkers who choose to take their coffee black (around 51 per cent).

Gradually becoming available in convenience stores, Stok is aimed at consumers on the go, who want an extra kick to their coffee.

Aromatic cheese culture from Cargill

Date: Tue, 15 May 07

Story Text

Cargill has announced that it has developed a new cheese culture that creates "subtle and sweet fresh fruit notes" in all kinds of rind and mould ripened cheese.

The innovative culture generates soft, sweet, floral or creamy notes, and Cargill says it is perfect for both soft and hard cheeses.

A strain of *Geotrichum fragrans*, a fungus that develops naturally on the surface on some types of cheese, *Geotrichum fragrans* 3 has been selected because of its excellent technological characteristics and aromatic qualities.

The new Cargill aromatic cheese culture offers dairy manufacturers added value and provides consumers with wider choice. It can be administered to the surface of ripening cheese or inoculated in the milk.

Gilles Arpaillanges, Cargill Texturizing Solutions dairy technical support manager of surface and ripening cultures, said: "The ripened cheese market is very much driven by the quest of consumers for cheeses with a more specific and stronger aroma, and particularly popular are the sweet, fruity or floral creamy notes combined with a creamy texture."

Developed in France using computerised modelling processes, G fragrans was designed by Cargill for the European market and generates fruitier notes than G candidum, with hints of apple and banana.

Cargill unveils new imitation bacon bits

Date: Tue, 15 May 07

Story Text

Cargill Texturizing Solutions has created new imitation bacon bits for restaurants and food developers.

Designed to look and taste like bacon, the Prosante Plus imitation bacon bits are rich in soy proteins and provide a high-quality protein source at a reasonable price.

Made from Prosante textured soy flour, the imitation bacon bits can be used as topping or as a recipe ingredient.

The Cargill imitation bacon bits contain no cholesterol and no trans fat, but have a similar taste, appearance and texture to fried, crumbled bacon.

Soy-based products have been linked to a range of health benefits, including reducing the risk of heart disease and lowering cholesterol.

Cargill produces a range of foods using textured soy protein, including soy flour and Prolisse soy protein isolate, used predominantly for beverage applications.

DuPont launches new sustainable packaging

Date: Tue, 15 May 07

Story Text

DuPont has unveiled a new sustainable packaging product that toughens up packaging materials for food products.

The company is expanding its DuPont Biomax range of polymer additives to include DuPont Biomax Strong 120, a polymer additive that improves the performance of bio-based polylactic acid (PLA) packaging.

Compliant with food contact requirements in both Europe and the United States, DuPont Biomax Strong 120 follows on from a similar additive for non-food applications, launched in 2006.

DuPont claims that its Biomax Strong products "provide improved toughness performance with minimal reduction in package clarity" combined with the sustainability of bio-based and biodegradable products at a competitive price.

Shanna Moore, DuPont Packaging global market manager, commented: "Offering a food contact compliant grade of Biomax Strong gives DuPont a way to help food marketers take better advantage of an environmentally preferred solution in packages such as clamshells used in fresh produce sections."

DuPont published its environmental goals 16 years ago and is determined to develop its share of the sustainable products market.

Cognis selects omega-3 for turnkey programme

Date: Tue, 15 May 07

Story Text

Cognis has unveiled a new turnkey programme based on its premium quality Omevital Ultra range.

The Omevital omega-3 fish oils range debuts this month at Vitafoods International in Geneva and Omevital Ultra is available as an oil or in softgel capsules.

Formulations based on the high purity Omevital Ultra range of high potency omega-3 fish oils of marine origin can be blended or flavoured with other ingredients, either from external sources or from the Cognis Nutrition and Health portfolio, and can be tailor-made to suit customer product concepts.

The turnkey programme has been established to reduce complexities in the supply and manufacturing chain, while also boosting quality and delivery speeds, and will see quality control, bottling, production and labelling operations.

Petra Mueller, Cognis global product line manager for the omega-3 portfolio, said: "We control the whole program, start to finish, with a streamlined system of production and handling - from sourcing the fish oils to delivering the consumer end-product ready to market."

Cognis recently announced that Professor Jorn Dyerberg, a pioneer in the field of omega-3 fatty acids in food, will be its medical and scientific advisor for omega-3 fish oils.

Omega-3 products are becoming more and more popular with health-conscious customer in the UK and omega-3 fish oils have been linked to a range of health benefits, including enhanced brain performance, reduced risk of coronary heart disease and lower cholesterol levels.

Danone and Yakult announce innovation plans

Date: Tue, 15 May 07

Story Text

Groupe Danone has announced that it is enhancing its links with Yakult Honsha by occupying two more seats on the board.

As part of its plans to reinforce ties with Yakult, Danone will boost its research co-operation with the company and work on innovative new projects.

Under the terms of the latest agreement between the firms, Yakult Honsha is granting a licence to Danone to use its new YIF-Scan system, which accurately measures quantities of bacteria.

Dairy giant Danone now has four seats on the board of probiotics leader Yakult Honsha and plans to keep its stake in the Japanese firm steady at 20.02 per cent until 2012.

The new members of the Yakult board of directors, Jacques Vincent and Sven Thormahlen, will take up their posts immediately, following a March 2004 agreement between the companies to establish a strategic alliance and work on common projects.

Exhibition showcases food industry equipment

Date: Tue, 15 May 07

Story Text

Food industry equipment is being showcased later this month at the annual Processing & Packaging show.

Taking place at the National Exhibition Centre (NEC) in Birmingham, Total Processing & Packaging 2007 runs from May 15th to 18th.

More than 1,000 suppliers from 30 countries worldwide will be attending the exhibition, with around 25,000 buyers expected to attend to look for innovative new technology.

A series of seminars on new innovations in the packaging and processing sector are being held during the event, including meetings on radio frequency identification (RFID) systems, machinery design and consumer packaging.

Companies appearing at the Open Innovation in Consumer Packaging seminars include top names like Unilever, Asda, Tesco, and United Biscuits.

Richard Parker, Unilever group manager of the Packaging Design Technology Centre, said: "We will be active participants in the seminars leading key themes related to packaging design, our Vitality mission, and the impact of trends, flexibility and sustainability on our products."

New non-toxic food-grade lubricant unveiled

Date: Mon, 14 May 07

Story Text

Shell Lubricants has introduced Shell Cassida Fluid GL, a new full synthetic lubricant that meets food grade requirements.

Available in ISO 150 and 220, Shell Cassida Fluid GL is a new full synthetic lubricant specially designed for the food and beverage canning industry, as it emulsifies in water.

Providing peak performance while meeting the strict requirements of food-grade lubricants, the

fluid is safe and resists the formation of deposits and sludge, even at high temperatures, promoting long equipment life.

Shell Cassida Fluid GL is odourless, tasteless and non-toxic, making it ideal for use in the development of food and beverage products.

Bill Stein, Shell Lubricants product application specialist, said: "The careful blend of synthetic fluids and additives in Shell Cassida Fluid GLE meet the strict requirements necessary for food and beverage production without compromising machine reliability."

Recommended by Angelus Sanitary Can Machine Company, Shell Cassida Fluid GL is suitable for plants producing vegetarian and nut-free foods.

New CrushPak cartons 'more convenient'

Date: Mon, 14 May 07

Story Text

Developers of an innovative new carton that makes products more accessible and convenient for consumers.

The new Crushpak "go spoonless" container is easy to access, both with or without a spoon, for foods like yoghurt and consists of a "compressible, accordion-like cup" that is ideal for hot- and cold-fill applications.

Created by Inveratek, the new patented packaging technology is designed for faster fast food and can be used as a "squeeze-pack", as a dispenser to pop out a product, or with a spoon.

Paul Adams, CEO of Inveratek, said: "It's igniting new ideas about the presentation of everything from dairy foods to fruit pulps to jellies to condiments, sauces and pastes. It's the new single serve cup."

Available for licensing in Europe and the US, CrushPak is designed particularly for foods that are thick or viscous and has a flat-bottom with accordion-like fans.

Inveratek claims that the distinctive packaging will stand out on shelves and will enable manufacturers to "create new consumption opportunities and open new markets and channels for existing products".

San Miguel plans new food products

Date: Mon, 14 May 07

Story Text

San Miguel Pure Foods has announced that it is looking at ways of moving its portfolio further into the branded goods market, with more new products planned for release during 2007.

The food division of San Miguel Corporation (SMC), San Miguel Pure Foods Company is looking at introducing new products in its snack food, ice cream, pancake mixes, milk, coffee, cooking oil and ready-to-eat divisions.

According to Food Ingredients First, the company has seen the proportion of total revenues provided by branded food products increase from 33 per cent in 2001 to 49 per cent in 2006. Company results show that revenues almost doubled between 2005 and 2006.

SMC chairman, Eduardo M Cojuangco, told shareholders: "Leveraging on the success of new products will be key for us going forward and we're going to do all we can to keep the momentum going, and our new brands and categories fresh."

The San Miguel Corporation (SMC), the largest publicly listed food, beverage and packaging company in the Philippines, is also reported to be planning spin-offs of both its domestic beer and regional packaging operations and is preparing for an initial public offering (IPO).

General Mills and Curves unveil new health food products

Date: Mon, 14 May 07

Story Text

General Mills has announced that it is teaming up with women's fitness chain Curves International to create a new line of breakfast cereals and granola bars.

The new range of Curves Chewy Granola bars will be launched this spring and a selection of Curves cereals are expected to reach shelves over the summer.

Curves Chewy Granola bars will be sold at fitness chain locations, with weight-conscious women seen as the primary customer target group.

General Mills, owner of the Pillsbury and Green Giant brands, has created a chocolate peanut and a strawberries-and-cream Curves Chewy Granola bar, along with a Honey Crunch Curves cereal and a whole-grain version.

The market for health bars and snacks is growing rapidly both in the United States and the UK, as obesity rates continue to rise.

Sara Lee sales boosted by new brands

Date: Mon, 14 May 07

Story Text

New products have been credited with a sharp rise in fiscal third quarter profit for Sara Lee.

The global food giant has reported that sales increased by over nine per cent over the first three months of the year, driven by innovations and an aggressive marketing and advertising strategy.

Sara Lee has witnessed strong sales of innovative health-related products such as whole grain white bread and the Hillshire Farms range of entree salads.

The company, which manufactures Sara Lee baked goods and Jimmy Dean sausages, reported that net income rose to \$116 million for the quarter ending March 31st.

Brenda C Barnes, Sara Lee chairman and chief executive officer, said: "We delivered outstanding sales growth this quarter on the strength of new product launches by a number of our key brands

around the world, including Sara Lee, Jimmy Dean, Hillshire Farm, Senseo, Sanex, and Ambi Pur."

Sara Lee earnings over the quarter were in line with analysts' expectations and sales hit \$3.01 billion over the three months.

The international beverage unit witnessed a 17.5 per cent rise in sales over the quarter, while the international bakery division saw sales rise 11.4 per cent.

Sustainable milk bottles unveiled

Date: Mon, 14 May 07

Story Text

A Suffolk firm has created a new product that could dramatically change the way milk is sold.

Greenbottle, of Framlingham, predicts that the UK could now see the end of plastic milk bottles, as the company launches a new, sustainable alternative.

The new green packaging is made from recycled cardboard and has now gone on sale in selected Asda stores, with the company planning a nationwide rollout later this year.

Costing the same price to produce as plastic bottles, the Greenbottle is made from moulded recycled cardboard and can be recycled after use alongside newspapers and magazines.

The Greenbottle features an innovative bag inside the carton that protects the milk, but is biodegradable and can be thrown away with general rubbish.

Chris Brown, Asda head of sourcing, commented: "Greenbottle delivers a win-win for supermarkets and consumers alike in our collective effort to reduce the UK's environmental footprint."

More than 100,000 tonnes of plastic bottles go to landfill sites every year in the UK and landfill space in the country is becoming increasingly expensive and limited.

New beverages drive InBev sales

Date: Fri, 11 May 07

Story Text

Drinks giant InBev has announced that its first quarter profits for 2007 surged by 69 per cent boosted by sales of new beverages.

According to a company financial report, new citrus and caffeinated versions of Beck's in Germany sold particularly well, providing positive evidence that investment in innovation and new product development is paying off.

InBev sales dipped slightly in Western Europe over the three months to March 31st 2007, but good sales of Belgian beer Leffe and other brands pushed first quarter profit to 280 million euros for the quarter (Â£190 million), while revenue rose by 8.9 per cent to 3.05 billion euros (Â£2.07 billion).

The Brussels-based brewer reported that strong sales in emerging markets and cost cutting exercises also helped to improve its fortunes during the first three months of the years.

InBev is responsible for a host of top international brands, including Stella Artois, Beck's and Brahma, and the company's management have now pledged to create stronger brands and continue to invest heavily in innovation.

InBev chief financial officer, Felipe Dutra, told reporters that innovations introduced last year are expected to drive volume growth over time.

Campina plans further investment in development

Date: Fri, 11 May 07

Story Text

Campina has announced plans to concentrate its production of fresh dairy in the Netherlands in order to invest in development and innovation.

The Dutch company will concentrate operations at its production facilities in Rotterdam, Maasdam and Eindhoven, closing its Heiloo facility at the end of 2008.

Campina claims that the dairy market in the Netherlands is "increasingly characterised by more distinctiveness and more variation in fresh dairy" and the company has launched a number of new products to appeal to consumers.

Available since the beginning of April, Campina's milk with a more balanced fatty acid composition is selling well, with dairy farmers giving their herds a special, natural supplementary feed which, in combination with outdoor grazing, creates the healthy milk.

Co-operative dairy firm Campina plans to "invest more specifically in the production of innovative products, such as Campina milk with a more balanced fatty acid composition and Campina VlaFlip" once the concentration of production operations is completed.

Added value dairy products are becoming increasingly popular with European consumers and Campina also produces a range of ingredients used in a variety of food and pharmaceutical products.

Cargill showcases organic, zero sugar granola bar

Date: Fri, 11 May 07

Story Text

Cargill has revealed that it will be showcasing a new product at the forthcoming All Things Organic this month that uses organic glucose syrup.

The organic cranberry almond granola bar is sweetened with organic glucose syrup to provide "an excellent balance between sweetness and other functional properties" and delivers the nutrition of whole grain.

Cargill's versatile organic sweetener can be applied to a wide range of applications and is derived

entirely from organically grown wheat, hydrolysed with natural enzymes.

Jim Sayers, Cargill Corn Milling North America regional sales manager, said: "Cargill understands that developing organic products can be challenging for our customers. To make it easy for them to 'go organic', we've expanded our portfolio of sweeteners to include USDA-certified organic glucose syrups."

Cargill organic glucose syrups offer developers the ability to manage viscosity, freezing point, body, mouthfeel, texture and sweetness. They have a non-masking flavour and transparent appearance and can be applied to baked goods, ice cream and frozen desserts, bars and snacks, hard and chewy candies, sauces, dressings, jams, condiments, and fruit preparations.

Figures from the Soil Association suggest that organic sales soared by almost a third to \hat{A} £1.6 billion in 2006, with more and more farmers expressing an interest in organic practices and nearly two third of consumers knowingly buying organic food.

HealthyCal+ bottled water provides extra benefits

Date: Fri, 11 May 07

Story Text

Plans for an innovative new bottled water product that delivers a range of health benefits because of its pure mineral content have been unveiled.

Created by Integrated Pharmaceuticals (IntePharm), HealthyCal+ will include calcium and magnesium, and possible other mineral nutrients.

HealthyCal+ will be a no calorie drink with no impurities or undesirable additives and a great taste and all pure mineral ingredients will be made by IntePharm, with proprietary and patent pending manufacturing technologies.

Healthcare product manufacturer IntePharm describes the water as "a never before product" and claims that there is nothing quite like it on the market.

In order to launch HealthyCal+, IntePharm is establishing a new water bottling plant and aims to cash in on rising demand for bottled water products and nutritional beverages.

Dr Chinmay Chatterjee, InterPharm president and CEO, said: "Using the current built-in infrastructure of the existing facility, IntePharm can leverage its asset and quickly have a bottling plant to launch its innovative product."

The international bottled water market is continuing to grow steadily, while the market for healthy beverages and energy drinks has rocketed over the past few years.

New coffee blends from Millstone

Date: Fri, 11 May 07

Story Text

Millstone Coffee has announced that it is launching three new exotic blends in addition to its current range of flavours and roasts.

The new Costa Rican, Kenyan, and Sumatran blends of coffee will be on supermarket shelves soon and form a special edition line up of Whole Bean Exotic coffee.

A division of manufacturing giant Procter & Gamble, Millstone Coffee produces more than 40 varieties of roasts and flavours, including organic blends, and is committed to providing premium coffee products.

The Costa Rica Tarrazu is a medium roast that has a "clean and balanced finish", while the Kenya AA is a medium dark roast with "an intense but clean finish" and the Sumatra Mandheling is a dark roast with a "complex, smooth finish".

Lars Atorf, P&G coffee external relations manager, said: "Millstone is proud to offer a premium coffee line up that is unmatched in its variety of offerings. New Millstone Exotics both builds upon this commitment and gives coffee drinkers three new offerings that are strikingly unique coffee experiences."

Coffee blends are distinguished by their region of origin, with soil conditions, altitude and climate all contributing to overall taste. The Arabica beans used in the Millstone Exotic coffees are produced at high altitude in limited seasonal conditions, meaning that the new range will be on sale for a limited period of time.

Silent crisp packet unveiled

Date: Fri, 11 May 07

Story Text

Annoying rustling noises in quiet places like the cinema could be at an end with the creation of a new silent crisp packet by scientists from Seabrook Crisps.

Currently in the development stages, the crisp packet has been trialled in a number of television programmes, including Coronation Street, Emmerdale and Hollyoaks, providing a quiet backdrop to pub scenes.

Developed specifically as a television prop and looking exactly like regular crisp packets on camera, Yorkshire-based Seabrook Crisps is now looking at ways of marketing the rustle-free packet nationwide.

The crisp maker is reportedly in discussions with a number of manufacturers to develop the crisp packets further with scientists, though total costs at the moment are unknown.

Jane Worsdall, Seabrook spokeswoman, said: "The idea to make the bags stop rustling came out of conversations with the product placement company and the crew on the soaps. To achieve the silent bags, a blend of light-grade polypropylene compound is in development."

Seabrook Crisps, founded in Bradford in 1945, launched its first-ever advertising campaign last summer with creative agency propaganda.

New beverages drive InBev sales

Date: Fri, 11 May 07

Story Text

Drinks giant InBev has announced that its first quarter profits for 2007 surged by 69 per cent boosted by sales of new beverages.

According to a company financial report, new citrus and caffeinated versions of Beck's in Germany sold particularly well, providing positive evidence that investment in innovation and new product development is paying off.

InBev sales dipped slightly in Western Europe over the three months to March 31st 2007, but good sales of Belgian beer Leffe and other brands pushed first quarter profit to 280 million euros for the quarter (Â£190 million), while revenue rose by 8.9 per cent to 3.05 billion euros (Â£2.07 billion).

The Brussels-based brewer reported that strong sales in emerging markets and cost cutting exercises also helped to improve its fortunes during the first three months of the years.

InBev is responsible for a host of top international brands, including Stella Artois, Beck's and Brahma, and the company's management have now pledged to create stronger brands and continue to invest heavily in innovation.

InBev chief financial officer, Felipe Dutra, told reporters that innovations introduced last year are expected to drive volume growth over time.

Campina plans further investment in development

Date: Fri, 11 May 07

Story Text

Campina has announced plans to concentrate its production of fresh dairy in the Netherlands in order to invest in development and innovation.

The Dutch company will concentrate operations at its production facilities in Rotterdam, Maasdam and Eindhoven, closing its Heiloo facility at the end of 2008.

Campina claims that the dairy market in the Netherlands is "increasingly characterised by more distinctiveness and more variation in fresh dairy" and the company has launched a number of new products to appeal to consumers.

Available since the beginning of April, Campina's milk with a more balanced fatty acid composition is selling well, with dairy farmers giving their herds a special, natural supplementary feed which, in combination with outdoor grazing, creates the healthy milk.

Co-operative dairy firm Campina plans to "invest more specifically in the production of innovative products, such as Campina milk with a more balanced fatty acid composition and Campina VlaFlip" once the concentration of production operations is completed.

Added value dairy products are becoming increasingly popular with European consumers and Campina also produces a range of ingredients used in a variety of food and pharmaceutical

products.

Cargill showcases organic, zero sugar granola bar

Date: Fri, 11 May 07

Story Text

Cargill has revealed that it will be showcasing a new product at the forthcoming All Things Organic this month that uses organic glucose syrup.

The organic cranberry almond granola bar is sweetened with organic glucose syrup to provide "an excellent balance between sweetness and other functional properties" and delivers the nutrition of whole grain.

Cargill's versatile organic sweetener can be applied to a wide range of applications and is derived entirely from organically grown wheat, hydrolysed with natural enzymes.

Jim Sayers, Cargill Corn Milling North America regional sales manager, said: "Cargill understands that developing organic products can be challenging for our customers. To make it easy for them to 'go organic', we've expanded our portfolio of sweeteners to include USDA-certified organic glucose syrups."

Cargill organic glucose syrups offer developers the ability to manage viscosity, freezing point, body, mouthfeel, texture and sweetness. They have a non-masking flavour and transparent appearance and can be applied to baked goods, ice cream and frozen desserts, bars and snacks, hard and chewy candies, sauces, dressings, jams, condiments, and fruit preparations.

Figures from the Soil Association suggest that organic sales soared by almost a third to £1.6 billion in 2006, with more and more farmers expressing an interest in organic practices and nearly two third of consumers knowingly buying organic food.

HealthyCal+ bottled water provides extra benefits

Date: Fri, 11 May 07

Story Text

Plans for an innovative new bottled water product that delivers a range of health benefits because of its pure mineral content have been unveiled.

Created by Integrated Pharmaceuticals (IntePharm), HealthyCal+ will include calcium and magnesium, and possible other mineral nutrients.

HealthyCal+ will be a no calorie drink with no impurities or undesirable additives and a great taste and all pure mineral ingredients will be made by IntePharm, with proprietary and patent pending manufacturing technologies.

Healthcare product manufacturer IntePharm describes the water as "a never before product" and claims that there is nothing quite like it on the market.

In order to launch HealthyCal+, IntePharm is establishing a new water bottling plant and aims to cash in on rising demand for bottled water products and nutritional beverages.

Dr Chinmay Chatterjee, InterPharm president and CEO, said: "Using the current built-in infrastructure of the existing facility, IntePharm can leverage its asset and quickly have a bottling plant to launch its innovative product."

The international bottled water market is continuing to grow steadily, while the market for healthy beverages and energy drinks has rocketed over the past few years.

New coffee blends from Millstone

Date: Fri, 11 May 07

Story Text

Millstone Coffee has announced that it is launching three new exotic blends in addition to its current range of flavours and roasts.

The new Costa Rican, Kenyan, and Sumatran blends of coffee will be on supermarket shelves soon and form a special edition line up of Whole Bean Exotic coffee.

A division of manufacturing giant Procter & Gamble, Millstone Coffee produces more than 40 varieties of roasts and flavours, including organic blends, and is committed to providing premium coffee products.

The Costa Rica Tarrazu is a medium roast that has a "clean and balanced finish", while the Kenya AA is a medium dark roast with "an intense but clean finish" and the Sumatra Mandheling is a dark roast with a "complex, smooth finish".

Lars Atorf, P&G coffee external relations manager, said: "Millstone is proud to offer a premium coffee line up that is unmatched in its variety of offerings. New Millstone Exotics both builds upon this commitment and gives coffee drinkers three new offerings that are strikingly unique coffee experiences."

Coffee blends are distinguished by their region of origin, with soil conditions, altitude and climate all contributing to overall taste. The Arabica beans used in the Millstone Exotic coffees are produced at high altitude in limited seasonal conditions, meaning that the new range will be on sale for a limited period of time.

Silent crisp packet unveiled

Date: Fri, 11 May 07

Story Text

Annoying rustling noises in quiet places like the cinema could be at an end with the creation of a new silent crisp packet by scientists from Seabrook Crisps.

Currently in the development stages, the crisp packet has been trialed in a number of television programmes, including Coronation Street, Emmerdale and Hollyoaks, providing a quiet backdrop to pub scenes.

Developed specifically as a television prop and looking exactly like regular crisp packets on camera, Yorkshire-based Seabrook Crisps is now looking at ways of marketing the rustle-free

packet nationwide.

The crisp maker is reportedly in discussions with a number of manufacturers to develop the crisp packets further with scientists, though total costs at the moment are unknown.

Jane Worsdall, Seabrook spokeswoman, said: "The idea to make the bags stop rustling came out of conversations with the product placement company and the crew on the soaps. To achieve the silent bags, a blend of light-grade polypropylene compound is in development."

Seabrook Crisps, founded in Bradford in 1945, launched its first-ever advertising campaign last summer with creative agency propaganda.

Tamper safety neckbands applied at speed

Date: Thu, 10 May 07

Story Text

Protection Decoration Conditionnement (PDC) has launched a new range of shrinkbanders that provide tamper safety neckbands for beverages.

The R-Series range of shrinkbanders are the fastest machines in the industry, with the ability to run thinner gauge banding materials at high speeds, neckbanding as many as 1,000 beverage containers a minute.

Engineered for maximum flexibility and efficiency, the PDC shrinkbanders use non-pausing, continuous material web flow to apply materials swiftly and thinly (1.5-2.0mm) over beverages, providing precise band application and high performance for extended periods.

Compatible with petroleum-based and sustainable materials, the R-Series machines can be used on packages of smoothies, energy drinks, coffee, water, juices or dairy drinks, among others.

French company PDC manufactures stand-alone and in-line neck banding machinery for the application of heat shrinkable tamper evident seals for a range of products, including sauces and dressings, cookie tins, dairy products and confectionary.

Baxters expands range of single serve soups

Date: Thu, 10 May 07

Story Text

Baxters has extended its range of single-serve pouch soups with an innovative range of soups in microwaveable pots.

The Scottish food company claims that the new 'pot' format enables consumers to microwave the soup and eat it straight away without requiring a bowl.

Produced in the same way as Baxters' traditional soups, the new range of 275g microwaveable pots includes 'smooth' Butternut Squash, Carrot & Red Pepper, and Tomato & Sweet Basil recipes, as well as 'chunky' Smoked Bacon & Mixed Bean, Spiced Lentil, Tomato and Vegetable, and Medley of Country Vegetable.

Baxters brands controller, Kerr Arthur, told website Scottish FoodandDrink.com: "Soup Choices pots offer people the tasty, filling lunch they're after in the most convenient and effective microwave-to-desk format available - with no washing up!"

The new range will be launched at the Enjoy the Taste of Scotland show in Edinburgh this month and the new pots are an extension of the existing Soup Choices range.

Providing convenience and fresh taste for meals and snacks, the microwaveable soups are targeted particularly at people who eat lunch at work and do not have time to cook and serve a soup.

Lipton redesigns iced tea

Date: Thu, 10 May 07

Story Text

The Pepsi-Lipton Tea Partnership has announced that it has redesigned its fresh-brewed tea brand with new packaging, updated graphics and new all-pure ingredients.

New Lipton PureLeaf is made with pure and natural fresh-brewed tea, which offers delicious taste with no artificial flavours and colours.

Tea leaves used to make the beverage are handpicked by Lipton's master blenders at their freshest and brewed to create a drink that is sweetened with real sugar and contains the benefits of flavanoid antioxidants that help to prevent cell damage.

With a new look and new labelling, the Lipton PureLeaf range features Green, White and Black teas in 16-ounce glass bottles in an array of flavours.

Stacy Reichert, Pepsi-Lipton Tea Partnership vice president and general manager, said: "Consumers have told us how important it is that their tea is pure, straight from the leaf, as nature intended. As leaders in the ready-to-drink tea category, our master tea blenders have the expertise to produce the kinds of healthy, great tasting teas consumers are seeking."

Sold in the UK, Lipton Iced Tea has grown in popularity in recent years and is one of the most popular soft drink brands in the United States.

Cargill unveils organic, sweetened water

Date: Thu, 10 May 07

Story Text

Cargill has announced plans to showcase new organic products at the 2007 All Things Organic show in Chicago, including an organic, sweetened water.

The company has invested in organic product development and formulation alongside beverage manufacturers to produce Zerose organic erythritol, a sugar alternative produced from organic sugars.

At the show, a new Cargill mandarin water that uses Zerose organic erythritol along with Cargill flavours, citric acid and trisodium citrate, will be on show.

Cargill claims that the new product can be used to create "refreshing, sweet-tasting beverages", with "zero sugar, zero calories, zero aftertaste and zero artificial ingredients" and can be applied to bakery, dairy, beverage and confectionery products.

"Zerose organic erythritol meets consumers' growing demand for no-calorie, natural, organic sugar-free products," said Kathy Fortmann, Cargill Sweetness Solutions polyols and dextrose global business director, said. "It tastes 60 to 70 per cent as sweet as sugar, so consumers can manage their sugar intake without sacrificing taste."

The certified organic consumer products taste sweet, but are non-glycaemic and non-insulinemic, meaning that they are suitable for diabetes sufferers and do not promote tooth decay.

Organic products have become increasingly popular with UK consumers in recent years and the British market for organic products grew by 30 per cent between 2005 and 2006 to £1.6 billion in sales.

New bacteria test 'creates better juice'

Date: Thu, 10 May 07

Story Text

A new test developed by scientists from the University of Missouri-Columbia could help UK producers to create better juice.

The DNA sequencing and infrared spectroscopy test can be used to identify alicyclobacillus within a matter of hours, a bacterium found in apple, carrot, tomato, orange, pear, tropical fruit and juice blends.

Mengshi Lin, assistant professor of food science at the university's college of agriculture, food and natural resources, collaborated with colleagues across the globe to develop a quick and reliable test for alicyclobacillus, which can cause flavour spoilage.

The presence of alicyclobacillus may not be detected until consumers open a product and take a drink and can lead to financial losses for juice producers, though it is not harmful to humans.

Current culturing tests for alicyclobacillus can take as much as a week to complete and the new process could considerably boost company profits, reduce testing time and cut down on product spoilage, which can affect consumer confidence.

"This combination will be the best way to quickly and accurately detect and identify the bacteria," said Professor Lin. "If processors find the bacteria, they can go back quickly and find the affected products."

Food and beverage products are increasingly being scrutinised in order to improve quality and flavour, as well as compliance with international standards.

Danisco launches new acai berry flavouring

Date: Thu, 10 May 07

Story Text

Danisco has announced the launch of a new product that captures the unique taste of the Brazilian acai berry.

The food ingredients company has added the rainforest ingredient to its new range of convenient and high quality flavours.

Danisco acai berry flavours provide high rates of taste delivery and masks the slightly metallic taste of the raw fruit to provide a "sweet, pleasant flavour, slightly reminiscent of chocolate".

The acai berry flavour can be used in dairy, ice cream, beverage and confectionery products to add a tropical taste and promote general wellbeing.

Forming part of the staple diet of Brazilian tribes, the acai berry is thought to be one of the world's most powerful sources of nutrition and recent study found that the Amazonian berry has one of the highest antioxidant values of any food when treated in certain ways.

The acai berry looks like deep purple grapes, but tastes more like a tropical fruit, and also contains a wealth of amino acids, essential fatty acids, proteins, fibre, iron, vitamins and minerals.

Crown Royal creates premium whisky for Queen

Date: Wed, 09 May 07

Story Text

Distillery Crown Royal has announced that it has created its most expensive and rare whisky ever to mark an official visit by Queen Elizabeth II to the Kentucky Derby.

The Queen attended the event on May 5th 2007 and the commemorative Crown Royal XR Extra Rare Heritage Blend is not for sale, but would retail from \$10,000 if it was launched publicly.

Crown Royal Canadian Blended Whisky was originally made for the Queen's parents, King George VI and Queen Elizabeth, to commemorate their Grand Tour of Canada in 1939.

A limited number of barrels of the original blend were rescued from a fire at the Seagram's Waterloo Distillery in Ontario and Crown Royal blender has used the rarest remaining barrels to create the Crown Royal XR Extra Rare Heritage Blend.

Crown Royal parent company Diageo also commissioned a glass designer at the Louisville Glassworks to create a unique glass decanter etched with 24k gold leaf.

Diageo has also created special cocktail, the Crown Royal Turf, for the Kentucky Derby, comprising three ounces of orange juice and one-and-a-half ounces of Crown Royal, garnished with a sprig of fresh parsley.

Special edition thinkThin bar for breast cancer awareness

Date: Wed, 09 May 07

Story Text

Natural nutrition bar manufacturer thinkproducts has announced that it is launching a new

thinkThin Pink bar in two flavours - white chocolate raspberry and peanut butter caramel.

A proportion of the proceeds from sales of the bar, which features a special pink wrapper, will go to the breast cancer awareness charity Susan G Komen for the Cure.

Available from all stores stocking thinkThin bars in October in time for Breast Cancer Awareness Month, the new thinkThin Pink bar will set alongside other thinkproducts bars, including thinkOrganic, thinkThin and thinkGreen.

"I wholeheartedly believe in the functional power of pure natural foods," thinkproducts CEO and co-founder, former model Lizanne Falsetto, commented. "My personal family experience with cancer which we treated with natural methodology proved to me the viable connection between food and health."

thinkproducts is dedicated to the production of "pure foods that promote wellness and beauty from the inside out". Each thinkThin Pink bar includes 20 grams of protein, natural ingredients and just two net effective carbohydrates, as well as being sugar free and gluten free.

First organic prepared Mexican food hits the market

Date: Wed, 09 May 07

Story Text

The food industry's first ever completely organic, prepared Mexican food has been unveiled, with three products on sale.

Launched by the El Bravo Tamale Company, the certified organic prepared Mexican food range includes organic Black Bean, Chicken Mole and Red Chile Pork frozen tamales.

On show at the All Things Organic Show in Chicago, Illinois, the authentic certified organic Mexican dishes are created from "original, innovative recipes based on extensive research".

"At El Bravo Tamale Co, we believe it is our responsibility to provide our customers with a great tasting yet healthy product that the whole family can enjoy," Mr Wernecke, El Bravo Tamale Company president, said.

The El Bravo Tamale Company was founded in 2006 by Matt Wernecke to expand the availability of tasty Mexican cuisine for health-conscious and food-loving consumers.

Gas 'affects chocolate taste'

Date: Wed, 09 May 07

Story Text

Using different gases to produce air bubble in chocolate produces different tastes, with nitrous oxide (laughing gas) giving a more intense taste and consistency.

An article in Chemistry & Industry magazine claims that bubbly chocolate, such as Aero, can be improved upon by using nitrous oxide to produce a stronger cocoa flavour and large "melt-in-the-mouth" bubbles.

Scientists from Reading University tested four gases - nitrous oxide, nitrogen, argon and carbon dioxide - as aerating agents for chocolate and asked a panel of 20 non-expert testers to rate the results.

The researchers at the university's School of Food Biosciences discovered that laughing gas produced the most intense cocoa flavour in the chocolate batches provided by Nestle, while chocolate aerated with argon or nitrogen had smaller bubbles and a creamier, harder consistency.

Lead researcher, Dr Keshavan Niranjana, commented: "This study illustrates, for the first time, the sensory response of bubble-included chocolates in relation to bubble size."

Chocolate aerated with carbon dioxide and nitrous oxide has a better gas retention level than that treated with nitrogen or argon, altering the mouth-feel and perceived flavour of the product.

Sausages get a makeover

Date: Wed, 09 May 07

Story Text

An innovative new line of sausages flavoured with Marmite and Bovril has been launched.

The love it or hate it yeast extract has been used by specialist sausage maker Broad Oak to create a new product that contains 5.5 per cent of the spread and 78 per cent pork.

Broad Oak Bovril sausages contain three per cent of the beef drink and are made from a mixture of beef and pork.

Essex-based Broad Oak has reached an agreement with Unilever, which owns the Bovril and Marmite brands, to produce the sausages and is predicting particularly high sales for the Marmite variety.

Jane Woodward, Broad Oak sales and marketing controller, said: "Once you've eaten the product you have the reminiscence of the flavour afterwards. It's not overpowering - you know you've eaten Marmite but it doesn't burn your tongue. It is a delicate flavour."

Meanwhile, Simply Sausages is planning a new range of sausages that are flavoured with a variety of ingredients, including nutmeg, honey, smoked bacon and leek.

Cadbury and Vita develop new sauces and marinades

Date: Wed, 09 May 07

Story Text

Vita Foods and Cadbury Schweppes have unveiled a new range of innovative sauces and marinades flavoured with popular soda brands.

The savoury Dr Pepper, 7UP and A&W Root Beer branded sauces and marinades provide a new take on sauces and marinades for summer barbecues and grills.

Under the terms of the licensing partnership between Cadbury Schweppes and Vita Food Products the new range will be available in grocery, convenience and gourmet food stores, and

restaurant chains from this summer.

Megan May, Cadbury Schweppes Americas Beverages (CSAB) associate licensing manager, said: "We've talked to consumers at length regarding the kinds of foods and flavours they enjoy, and as a result, created this line of barbeque sauce and marinade products infused with some of America's favourite soda brands, Dr Pepper, 7UP and A&W Root Beer."

The soda-infused barbecue sauce and meat marinades are described as "flavourful and fun" by the two companies.

New process sweetens amino acids

Date: Tue, 08 May 07

Story Text

Scientists have developed a new way of masking the bitter taste that some amino acids leave in beverages.

Created by researchers working for Ajinomoto, the new process combines amino acids with a sweetener in order to make beverages more palatable for consumers.

The study used solutions containing arginine and the amino acids valine, leucine and isoleucine to determine concentrations at which subjects claimed that beverages were too bitter, Food Ingredients First reports.

Ajinomoto, a top amino acids and food products manufacturer, claims that the bitter taste associated with amino acids can be completely masked by getting the right concentration of sweetener.

The global sports drink market is growing rapidly, with amino acids added to beverages in order to boost stamina and improve recovery from fatigue.

A recent poll of 1,000 adults found that 77 per cent of UK consumers are now aware of amino acids, with many now learning about their benefits at school.

New texture analyser unveiled

Date: Tue, 08 May 07

Story Text

Stable Micro Systems has announced the launch of its new TA.XTPlus texture analyser.

Used by celebrity chef Heston Blumenthal to develop the perfect crispy batter for fish, the new system improves on Stable Micro Systems' current offering, with new performance specifications and 32-bit Texture Exponent software.

TA.Xtplus allows users to develop and write their own unique test sequences, with no limits placed on the number of procedures or their complexity.

According to Stable Micro Systems, the TA.XTPlus texture analyser allows for more accurate analysis of products at a range of speeds.

Chef Blumenthal and food physicist, Professor Malcolm Povey, of Leeds University, used the TA.XTPlus texture analyser to create a fish batter that hardened on the outside and steamed fish gently inside, Manufacturing Talk reports.

Stable Micro Systems has also developed a new envelope detector system that provides analysis based on sounds emitted by food samples, demonstrating qualities such as crunchiness and texture.

Brit system predicts shoppers' movements

Date: Tue, 08 May 07

Story Text

A UK company has launched an innovative new system that uses thermal imaging to track and predict movements of supermarket shoppers.

Created by InfraRed Integrated Systems, the system will help retailers to serve their customers to the best of their abilities by using infrared cameras and analysis to identify areas where additional cashiers will be needed

The Smartlane product is currently being tested by two chains in the US and has gone on display at the Food Marketing Institute show.

Nick Stogdale, InfraRed Integrated Systems senior sales manager, told the Associated Press: "The idea is that the more pleasant the checkout experience, the more you will buy."

Described as an "Intelligent Queue Management solution" by InfraRed Integrated Systems, the new electronic product provides real-time information on checkout performance, monitoring customer traffic at the store entrance and current queue lengths.

The Smartlane software also provides predictions of the number of checkouts that will be required within certain periods of time, based on traffic through the door, queue lengths and checkout arrival rates.

New Omega-3 joint venture unveiled

Date: Tue, 08 May 07

Story Text

Global food giant Hormel has announced that it has teamed up with Source Food Technology (SFTI) to develop and market new Omega-3 fish oils and unique combination products.

The companies will use technology based on SFTI's proprietary oil purification processes to create Omega-3 fish oils and associated products.

Under the terms of the agreement, Hormel will purchase certain SFTI assets and Source Food will contribute intellectual property rights, including patents, to the joint venture.

The two companies have created a new entity, Hormel Health Technology, which will develop innovative Omega-3 products for the food and beverage industry.

Source Food chairman and chief executive, Hank Cardello, said: "We envision Hormel Health Technology becoming the pre-eminent supplier of the most stable, highest quality Omega-3s for incorporation into foods and beverages."

Omega-3 oils, fatty acids found in fish such as sardine, herring and mackerel, are becoming increasingly popular with health-conscious consumers and are believed to help protect against heart disease and assist development of the brain, nervous systems and eyes of children.

New frozen food products showcased

Date: Tue, 08 May 07

Story Text

New frozen food appetisers and desserts have been unveiled at food industry shows by a leading manufacturer.

Premium, fully-cooked, frozen food manufacturer Cuisine Solutions has launched the new products at the 2007 Food Marketing Institute Show and 2007 National Restaurant Association Show at McCormick Place in Chicago, Illinois.

The innovative new Mini Deliss and Mini Savories for Retail products have been produced at the new Cuisine Solutions plant in Le Pertre, France, and will go on sale worldwide.

Consisting of delicate, layered cups filled with flavours such as lavender cream with macaroon and peach honey coulis, and gazpacho with goat cheese and tarragon mousse, Cuisine Solutions is gradually expanding its product selection to include the new range of frozen food appetisers and desserts.

Stanislas Vilgrain, Cuisine Solutions CEO, said: "We want to be the exceptional event solution for our customers. From the appetiser to the entrees, sides and sauces, and finishing with the dessert, we want to provide the exceptional and ultimate convenient solution."

Producing premium entrees and sauces to food providers for more than 17 years, Cuisine Solutions president Thomas L Gregg recently announced plans to move to France in order to concentrate on improving the company's European operations.

Technology eliminates mould from cheese

Date: Tue, 08 May 07

Story Text

A new product that prevents fungus and bacteria from growing on cheese has been developed in the United States.

The technology, which could have a huge effect on world cheese markets, consists of a cheese coating that is applied to a polymer rind and uses silver as an antimicrobial agent to inhibit the growth of mould and bacteria.

Created by Massachusetts-based Agion Technologies, in partnership with Agpolymer, the innovative new antimicrobial product could have serious implications for producers of traditional

cheese such as stilton, though AgION notes that "some types of cheese feature mould as part of their appeal".

Ginger Merritt, Agion Technologies vice president of sales and marketing, said: "Agion continues to deliver advanced antimicrobial solutions for industries where the introduction of antimicrobial technology can be used to enhance product quality. We were able to partner with Agpolymer to address specific needs that will allow them to market a unique product to the European dairy industry."

According to Agion, the technology has created new self-cleaning surfaces for cheese coatings that control microbes and prevent "traumatic smell experiences".

Stilton makers have hit back at the claims, insisting that some mould is good for cheese, rather than dangerous to consumers' health.

Frutarom to launch capsanthin in nutrition market

Date: Fri, 04 May 07

Story Text

Frutarom Industries has announced that its Frutarom subsidiary has reached an agreement with CapsiVit Biotechnology to manufacture and market capsanthin, a capsicum plant extract.

Under the terms of the deal, CapsiVit has granted Frutarom an exclusive global license for the product, which offers antioxidant benefits to consumers, following successful clinical trials at Raibam Hospital, Haifa.

Israel-based Frutarom joined forces with Ilex Medical, parent company of CapsiVit Biotechnology, in order to develop a new extract from the *Capsicum annum* that is bioavailable to humans.

Using enzymes found naturally in the digestive system, the new technology developed by CapsiVit and Frutarom overcomes problems with bioavailability and is believed to have been around one year away from a commercial launch.

The companies used knowledge developed by the Volcani Institute, with funding from CapsiVit to produce the natural extract, which helps to slow or prevent oxidation.

One of the world's most powerful natural antioxidants, with antioxidant activity around eight times higher than that of the carotenoid lycopene. Antioxidants are thought to help combat the effects of pollution, smoking, stress and poor diet.

Innovation boosts Wrigley's UK profits

Date: Fri, 04 May 07

Story Text

Innovation has helped to fuel a 17 per cent increase in sales for chewing gum giant Wrigley's over the first quarter of 2007.

The company has reported a 30 per cent earnings per share increase based on record first quarter

sales of \$1.26 billion (Â£828.5 million), with double-digit sales growth in the UK following the launch of the new Orbit Complete and liquid-filled Extra Ice gum.

Posting its seventh quarter of double-digit sales increase in a row, Wrigley's claims that innovative new products, such as bottle packaging, sugarfree drops and Dark Chocolate Dipped Altoids, helped it achieve that growth.

Wrigley's president and chief executive officer, Bill Perez, said: "Our results this quarter reflect solid execution in the marketplace, including the launch of several new products and strong support of our brands around the world.

"We anticipate maintaining our positive momentum through focused investment in our key geographies and upcoming product launches, such as the gum brand '5'."

Despite increasing global competition, Wrigley's EMEAI (mainly Europe) sales rose by 27 per cent to \$565 million (Â£284 million), compared with the same quarter of 2006.

Firmenich and Danisco tie-up to raise innovation

Date: Fri, 04 May 07

Story Text

Danisco has signed a new strategic partnership agreement with Firmenich to provide the food industry with unique and comprehensive solutions.

Firmenich, a world flavour and fragrances leader, has also announced that it is acquiring the flavour division of Danish food company Danisco. The unit, which employs around 800 people, holds a flavours global market share of between two and three per cent.

The DKK3.36 billion (Â£308 million) deal will see Firmenich concentrate its efforts on growth in bio ingredients and texturants and sweeteners innovation.

Patrick Firmenich, Firmenich chief executive officer, said: "This acquisition reinforces our position as the leading innovation partner for our clients and a top player in both natural and synthetic ingredients for the flavour and fragrance industry."

Subject to regulatory approval, the deal is expected to reach completion at the end of June 2007. Danisco's Flavours Division has developed and produced a range of natural and nature-identical flavours for food and beverages and is one of the leading global producers of dairy flavours, vanilla, citrus and coffee flavours.

Danisco has witnessed strong growth over the past few years through the acquisitions of Rhodia Food Ingredients in 2004 and Genencor in 2005, along with a number of other key purchases.

Unilever's innovation boosts profits

Date: Fri, 04 May 07

Story Text

Innovation has helped to boost first quarter profits for Unilever, as the company continues to

invest more resources in research and development.

The Anglo Dutch consumer goods giant claims that product innovation across its businesses, including new ice cream products, has fuelled profit growth during the first three months of 2007.

Particularly warm weather during the first few months of 2007 helped fuel growth in ice cream sales and pushed underlying sales up by 3.6 per cent in Europe and the UK. Unilever predicts strong ice cream sales this summer, with new products Frusi, a yoghurt and fruit snack, and the calcium-rich Milk-time tubs on the market.

Merseyside-based Unilever reported a 2.1 per cent increase in turnover during the first quarter of this year to £2.24 billion (€3.54 billion), compared with the same three months of 2006.

Unilever group chief executive, Patrick Cescau, stated: "Our growth strategy is focussing resources behind clear priorities and delivering bigger, better innovation, faster roll-outs and more effective marketing mixes."

The company has been carrying out an extensive restructuring programme in its food division, in order to boost profits and improve innovation.

Probiotics on the rise

Date: Fri, 04 May 07

Story Text

Probiotics have taken the dairy industry by storm, witnessing a sharp rise in sales in recent years following links with a range of health benefits.

The living micro organisms, which are added to dairy products to improve digestion and benefit immune systems, are believed to significantly improve the health of the gut by balancing naturally occurring flora and bacteria.

Part of the niche dairy products market, probiotics have and have been linked with an array of benefits, including aiding dieting, combating the effects of stress and fighting disease.

Products such as Actimel and Yakult are taken regularly by thousands of UK consumers to improve general health and wellbeing.

Food scientists are now experimenting with new ways of selling probiotics, such as in nutrition bars and cream fillings, in order to further expand the market.

Swiss food giant Nestle has announced the launch this week of a new infant formula, Good Start Natural Cultures, which contains Bifidobacterium lactis.

New drink demonstrates health properties

Date: Fri, 04 May 07

Story Text

A new drink product that can significantly lower cholesterol levels and reduce sugar levels in the

body has been developed.

The innovative new CherryActive super juice drink uses Montmorency tart cherries, which have been found to have a range of benefits, including helping to combat the threat of strokes, heart disease and diabetes.

A team of scientists at the University of Michigan into Montmorency cherries found that they contain natural anthocyanins compounds that reduce cholesterol and may also relieve the symptoms of gout, arthritis and fibromyalgia because of their anti-inflammatory properties.

Published in the Journal of the American Medical Association, the scientific study also suggests that anthocyanins may help people to get a good night's sleep, as they can be used to regulate natural cycles.

The study discovered that rats fed a diet of the cherries saw a fall in cholesterol levels, fat storage and blood sugar. Tart cherries may have a significant impact on metabolic syndrome, which raises the risk of diabetes and heart disease and further trials with humans are planned.

The benefits of fruit and juices are increasingly being discovered, with recent research highlighting the health boosts offered by pomegranates and blueberries.

School adds snack food innovation to curriculum

Date: Fri, 04 May 07

Story Text

Pupils at a Staffordshire school have teamed up with local industry to develop a new variety of crisp flavour.

Students at Thomas Alleyne's High School in Uttoxeter have produced roast beef, Yorkshire pudding and gravy flavoured crisps, called Sunday Munch, in cooperation with local snack firm Glennans, the Uttoxeter Advertiser reports.

In addition to the innovative flavour the crisps are healthier than standard crisps as they are pan fried, this reduces calories to 138 per 30g packet, compared to an average of 160.

Innovation has also gone in to the packaging, on which diagrams show calorie burning training ideas.

Dawn Shirley, the school's enterprise co-ordinator and deputy head of business, told the paper: "For us to work with a company like Glennans was wonderful.

"It is fantastic that businesses will let us come in and will put in the time to back us in getting the product ready."

The school is currently in negotiations with Sainsbury's stores to place the crisps in 60 local supermarkets.

More Information

Frutarom to launch capsanthin in nutrition market

Date: Fri, 04 May 07

Story Text

Frutarom Industries has announced that its Frutarom subsidiary has reached an agreement with CapsiVit Biotechnology to manufacture and market capsanthin, a capsicum plant extract.

Under the terms of the deal, CapsiVit has granted Frutarom an exclusive global license for the product, which offers antioxidant benefits to consumers, following successful clinical trials at Raibam Hospital, Haifa.

Israel-based Frutarom joined forces with Ilex Medical, parent company of CapsiVit Biotechnology, in order to develop a new extract from the *Capsicum annum* that is bioavailable to humans.

Using enzymes found naturally in the digestive system, the new technology developed by CapsiVit and Frutarom overcomes problems with bioavailability and is believed to have been around one year away from a commercial launch.

The companies used knowledge developed by the Volcani Institute, with funding from CapsiVit to produce the natural extract, which helps to slow or prevent oxidation.

One of the world's most powerful natural antioxidants, with antioxidant activity around eight times higher than that of the carotenoid lycopene. Antioxidants are thought to help combat the effects of pollution, smoking, stress and poor diet.

Innovation boosts Wrigley's UK profits

Date: Fri, 04 May 07

Story Text

Innovation has helped to fuel a 17 per cent increase in sales for chewing gum giant Wrigley's over the first quarter of 2007.

The company has reported a 30 per cent earnings per share increase based on record first quarter sales of \$1.26 billion (£828.5 million), with double-digit sales growth in the UK following the launch of the new Orbit Complete and liquid-filled Extra Ice gum.

Posting its seventh quarter of double-digit sales increase in a row, Wrigley's claims that innovative new products, such as bottle packaging, sugarfree drops and Dark Chocolate Dipped Altoids, helped it achieve that growth.

Wrigley's president and chief executive officer, Bill Perez, said: "Our results this quarter reflect solid execution in the marketplace, including the launch of several new products and strong support of our brands around the world.

"We anticipate maintaining our positive momentum through focused investment in our key geographies and upcoming product launches, such as the gum brand '5'."

Despite increasing global competition, Wrigley's EMEAI (mainly Europe) sales rose by 27 per cent to \$565 million (Â£284 million), compared with the same quarter of 2006.

Firmenich and Danisco tie-up to raise innovation

Date: Fri, 04 May 07

Story Text

Danisco has signed a new strategic partnership agreement with Firmenich to provide the food industry with unique and comprehensive solutions.

Firmenich, a world flavour and fragrances leader, has also announced that it is acquiring the flavour division of Danish food company Danisco. The unit, which employs around 800 people, holds a flavours global market share of between two and three per cent.

The DKK3.36 billion (Â£308 million) deal will see Firmenich concentrate its efforts on growth in bio ingredients and texturants and sweeteners innovation.

Patrick Firmenich, Firmenich chief executive officer, said: "This acquisition reinforces our position as the leading innovation partner for our clients and a top player in both natural and synthetic ingredients for the flavour and fragrance industry."

Subject to regulatory approval, the deal is expected to reach completion at the end of June 2007. Danisco's Flavours Division has developed and produced a range of natural and nature-identical flavours for food and beverages and is one of the leading global producers of dairy flavours, vanilla, citrus and coffee flavours.

Danisco has witnessed strong growth over the past few years through the acquisitions of Rhodia Food Ingredients in 2004 and Genencor in 2005, along with a number of other key purchases.

Unilever's innovation boosts profits

Date: Fri, 04 May 07

Story Text

Innovation has helped to boost first quarter profits for Unilever, as the company continues to invest more resources in research and development.

The Anglo Dutch consumer goods giant claims that product innovation across its businesses, including new ice cream products, has fuelled profit growth during the first three months of 2007.

Particularly warm weather during the first few months of 2007 helped fuel growth in ice cream sales and pushed underlying sales up by 3.6 per cent in Europe and the UK. Unilever predicts strong ice cream sales this summer, with new products Frusi, a yoghurt and fruit snack, and the calcium-rich Milk-time tubs on the market.

Merseyside-based Unilever reported a 2.1 per cent increase in turnover during the first quarter of this year to Â£2.24 billion (â¬3.54 billion), compared with the same three months of 2006.

Unilever group chief executive, Patrick Cescau, stated: "Our growth strategy is focussing resources behind clear priorities and delivering bigger, better innovation, faster roll-outs and more effective marketing mixes."

The company has been carrying out an extensive restructuring programme in its food division, in order to boost profits and improve innovation.

Probiotics on the rise

Date: Fri, 04 May 07

Story Text

Probiotics have taken the dairy industry by storm, witnessing a sharp rise in sales in recent years following links with a range of health benefits.

The living micro organisms, which are added to dairy products to improve digestion and benefit immune systems, are believed to significantly improve the health of the gut by balancing naturally occurring flora and bacteria.

Part of the niche dairy products market, probiotics have and have been linked with an array of benefits, including aiding dieting, combating the effects of stress and fighting disease.

Products such as Actimel and Yakult are taken regularly by thousands of UK consumers to improve general health and wellbeing.

Food scientists are now experimenting with new ways of selling probiotics, such as in nutrition bars and cream fillings, in order to further expand the market.

Swiss food giant Nestle has announced the launch this week of a new infant formula, Good Start Natural Cultures, which contains Bifidobacterium lactis.

New drink demonstrates health properties

Date: Fri, 04 May 07

Story Text

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More Information

Fosters develops 'beer battery'

Date: Thu, 03 May 07

Story Text

Fosters claims to have developed the world's first beer-powered battery.

The company has devised a method of transforming the waste from beer production into electricity.

Professor Jorg Keller, a waste water expert at the University of Queensland, explained that "brewery waste water is a particularly good source because it is very biodegradable... and is highly concentrated, which does help in improving the performance of the cell."

Professor Keller hastened to add that the new process is "not going to make an enormous amount of power - it's primarily a waste water treatment that has the added benefit of creating electricity."

The Fosters brewery near Brisbane will produce enough energy to power a house.

Fosters aren't the first brewer to see the potential of beer to fuel more than just a good night out.

Coors Brewing Company, in Colorado, produces three million gallons of ethanol every year from the waste products of its beer production.

Ethanol is perceived to be the green fuel of the future by many leading politicians, including president George W. Bush.

Scientists develop new drought resistant tomatoes

Date: Thu, 03 May 07

Story Text

Italian scientists have created a new variety of tomato that they say is resistant to the effects of a drought.

The new fruit achieves this feat because it only requires one quarter of the water normally used by tomatoes.

The Italian government-sponsored Ente per le Nuove tecnologie, l'Energia e l'Ambiente (ENEA) research agency has been conducting trials of the new plant in the Mexican desert and have declared it a success.

ENEA said that it has also been experimenting with other drought-proof plants such as a new type of potato.

Massimo Iannetta, of the ENEA Research Institute, told the Italian news agency Ansa that ENEA had "tried growing selected varieties of cereals and vegetables, and the results were excellent."

"Within a few months, we ought to be able to register them and put them on the market," Mr Iannetta said.

Tomato harvests in Italy have been threatened by declining levels of rainfall and the situation is raising fears for the future Italian cuisine.

Tomato is central to several traditional Italian dishes, including pizza and various pasta-based dishes.

Which? backs traffic light system

Date: Thu, 03 May 07

Story Text

Consumer magazine Which? has lent its support to the Food Standards Agency's (FSA) new scheme for labeling food.

The traffic lights system, which would replace or augment traditional guideline daily amounts (GDA) labels, features red, amber and green colour-coding on the outside of a product's packaging.

Which? reports that, in its trials of the new label, 97 per cent of customers could successfully identify healthy food using the new system.

Sue Davies, a food policy adviser for Which?, told icWales that "it is essential we have a consistent simple labelling scheme for the front of packs, based on what robust research shows is most useful to consumers".

British Dietetic Association spokeswoman Jacqui Lowdon said that "ideally we would like one system for everything".

"All the research pointed out that more people could choose healthier options using [traffic lights] than the GDA, particularly the lower socio-economic groups, who had been found to be choosing the least healthy options, so it was important to target them to get the message across," Ms Lowdon emphasised to icWales.

The use of symbols and colours on food packing has long been standard in other European countries.

Sweden has placed a green keyhole logo on low-fat, high-fibre food since 1989.

Non-melting chocolate being developed for desert combat conditions

Date: Thu, 03 May 07

Story Text

Soldiers are to benefit from new chocolate that does not melt at high temperatures.

Australian-based Defence Science and Technology Organisation (DSTO) claims that it is developing dark chocolate that can last for years and is not adversely affected by desert conditions of over 49C, reports ABC

The majority of chocolate easily melts at 25C to 30C but DSTO food technologist Dr Lan Bui believes that changing fats in the chocolate can help to prevent any potential melting as well as ensuring that it has a long shelf life.

Chocolate is seen as a major part of a soldiers' diet, especially as the chocolate contains added vitamins to help boost general health and wellbeing.

"Ration chocolate has a longer shelf life, is more stable compared to other chocolate and is also fortified with vitamins," DSTO food technologist Dr Bui said.

"It's a bit firmer but the flavour is nice."

The packaging of the chocolate is also being revised to help preserve freshness and minimise weight.

Weetabix aims for the breakfast bowls of a billion Indians

Date: Thu, 03 May 07

Story Text

India is the new target market for Weetabix's range of wholegrain breakfast products as the company seeks to increase its international sales.

The company is already in talks with a number of retailers in the country and is optimistic that it will be able to develop India as a major base for its Asia-centred operations.

Weetabix international communications manager Andy Harris explained: "Initially, we will import from the UK, but as and when we grow in volumes here, we do have plans to make India our hub for exports in Asia."

Beth Langley, international market manager (Asia Pacific) added: "We shall be having presence in 35 cities to begin with and shall tie-up with 4,000 stores to market our products. As of now, we have no plans to set up standalone stores of Weetabix."

Weetabix plan to achieve a ten per cent market share within the next two years. However, this could prove difficult with main rival Kellogg's already struggling to convince Indian consumers to switch to healthy breakfast alternatives.

Kelco wins world hydrocolloid innovation award

Date: Thu, 03 May 07

Story Text

The 2007 World Hydrocolloid Innovation Award has been won by Kelco for its range of Axcel PX and PG products.

Kelco has successfully introduced Axcel microfibrinous cellulose in a easy to use powdered firm and ensured that food manufacturers gain use a wide range of processing and storage options, reports Food Ingredients First.

Axcel is particularly suited to manufacturers who are looking for an affordable way of stabilising products that will be processed in high-temperature, high-salt and low-pH environments and can be easily mixed with other homogenises.

Dr Zhi-Fa Yeng from Kelco's research and development unit, explained: "Axcel PX and PG fermentation-derived cellulose are truly new products for CP Kelco. They offer our customers versatile tools that work well in a variety of challenging processing conditions."

The World Hydrocolloid Innovation Award is organised by the by IMR International, NIZO Food Research and CNS Media.

There were two other nominees for the prestigious award – Ceamsa and FMC Biopolymer. The former was recognised for the development of technology in carrageenan manufacturing, while FMC was praised for its new form of colloidal microcrystalline cellulose to help preserve taste in low fat ice cream products.

Heston Blumenthal to team up with Haagen-Dazs

Date: Thu, 03 May 07

Story Text

Top chef Heston Blumenthal is to team up with Haagen-Dazs to produce a number of new ice cream flavours, it has been revealed.

The Fat Duck restaurant chief will bring his signature unusual creations to the famous ice cream firm, following on the back of an innovative recipe idea available at the Fat Duck itself.

Blumenthal's egg, bacon and mustard ice cream is available in his Berkshire restaurant and the chef will come up with four more innovative flavours for mass production over the course of 2007.

"I have always had an enormous fascination for ice-cream - it was one of the first foods I started to explore [â€¦] I have been researching ice cream, itâ€™s historic development and the many ways in which it is perceived and produced for many years," Blumenthal commented earlier this week.

Other famous Blumenthal creations include snail porridge and using sound to improve a dining experience via an iPod playing sounds of the sea as diners ate their food.

For further information, click here

Findus announces Omega-3 supplement distribution search

Date: Thu, 03 May 07

Story Text

Findus has announced that it is searching for international distribution partners for its new Mega03 Omega-3 supplement brand.

Endorsed by the David Beckham Academy, the new product is based on a 100-year-old recipe and comes in small, easy to swallow capsules containing essential Omega-3 fatty acids.

Findus claimed that it has witnessed "incredibly high consumer demand" for the supplement since it was unveiled last month and the company is now seeking global distribution and fulfilment partners.

Commenting on Mega03, former England football captain, David Beckham, said: "To maintain fitness throughout life, whether you are an athlete or not, you need to consider a balanced diet, which is why Mega03 Omega-3 is a good fit for what we teach at the Academy."

Manufacturer Findus claims that the MegaO3 supplement is part of the company ethos to make the world a healthier place and uses its innovative extraction process combined with Omega-3 from oily fish to produce "some of the purest forms of marine fatty acids available".

The Mega03 Omega-3 supplement is currently available exclusively online and Findus is now seeking international distribution partners in the regions of North and South America, Northern

Asia, Asia Pacific, India, Middle East and South Africa.

Farmed cod to tackle over-fishing

Date: Thu, 03 May 07

Story Text

Findus has launched a new product aimed at easing the pressure on the dwindling supplies of cod in the oceans.

The company's Findus Farmed Cod is a direct response to concerns about the acute shortages of the fish and the effects of over-fishing.

Farmed in Norway, the cod is designed to provide a viable solution to concerns about cod stocks for ethical shoppers and is being launched in Tesco and Sainsbury's stores.

Findus commercial director, Vidar Engen, said: "We all know cod is the UK's favourite fish and we think tackling the issue of strained cod supplies by providing a farmed alternative is more realistic than expecting consumers to switch to other species."

Wild cod stocks have plummeted in recent years and consumer demand for the species failing to ease. The Findus Farmed Cod is kept in closely monitored conditions in a humane manner.

New gourmet chocolates from Cargill

Date: Thu, 03 May 07

Story Text

Cargill has developed a new gourmet line of its Peter's chocolate brand that is available in wafer form.

Produced in convenient new five kilogram boxes, the chocolate line is designed for "trouble-free handling and storage".

Tested in a variety of kitchen settings, the chocolates perform well in a variety of culinary and confectionary applications and require minimal storage space, eliminating the need to break blocks.

Cargill is also releasing three new Peter's Chocolate products - Peter's Malan Milk Chocolate, Peter's Finley White Chocolate and Peter's Cambra Bittersweet Chocolate.

Frank Vollkommer, Cargill Cocoa and Chocolate certified master pastry chef, who developed the new product line, commented: "The new five kg pack size and three new gourmet chocolate products highlight Cargill Cocoa and Chocolate's ability to meet customer demands for selection, high quality and convenience."

The Peter's line of gourmet chocolates already features Adair Bittersweet Chocolate, Galetton Bittersweet Chocolate, and Finely Ground Burgundy Semi-sweet Drinking Chocolate, all formulated with optimum viscosity and available in five kg boxes for convenience.

Innovation to drive baby food market

Date: Thu, 03 May 07

Story Text

The UK market for baby foods will be driven by manufacturer innovation over the coming years, a new report suggests.

According to analyst Research and Markets, innovation in the baby food market will lead steady growth between 2006 and 2010, with performance strongest in the baby milk sector in response to new government guidelines on breastfeeding.

The Baby Foods Market Assessment 2006 points out that the fortunes of the UK baby food market are dependant upon the number of infants under the age of two in the country and, with the birth rate starting to climb again in 2004 and 2005, the industry forecast looks strong.

Britain's total baby foods market grew at a slightly faster rate during 2004 and 2005, compared with the previous two years, boosted by the higher birth rate and manufacturer innovation.

New products in recent years have largely been convenience-led in response to the growing number of working mothers with young children.

Recent innovations include ready-to-feed (RTF) milks and baby finger foods, such as fruit bars and rice cakes, with baby meals and drinks responsible for 49.5 per cent of the total baby food market in 2005, while the baby milk sector saw its market share increase.

Filter bags developed for food analysis

Date: Thu, 03 May 07

Story Text

New heavy-duty plastic filter bags that can be used to analyse food and solid samples have been developed by Spiral Biotech.

The Advanced Instruments subsidiary has developed the high-performance filter bags for laboratory food and solid sample blenders and mixers in a range of different sizes and types.

BagFilter is a range of reinforced filter bags for laboratory samples that incorporate a unique new nonwoven filter to provide significant time saving and complete security.

Each innovative BagFilter bag separates bacterial flora from residual debris via the filter and allows for faster and easier pipeting, enabling rapid analysis of laboratory sample mixer performance.

The single-use, sterilised bags are available for analysis of raw and cooked meat, fish, vegetables and fruit, thick pasty products, such as pastry, chocolate and cheese, and frozen products.

Bacterium isolated for biopreservative

Date: Thu, 03 May 07

Story Text

A new study has isolated a bacterium that could be used medium-term as a food biopreservative.

Researchers at the Microbiology Department of the University of Granada in Spain have discovered that the AS-48 bacteriocin (a protein substance with antimicrobial activity) could be used as a food biopreservative.

Enterocin AS-48 is produced by *Enterococcus faecalis* S-48 and is characterised by the joining of its ends, making it very stable with regards to pH and temperature.

Using innovative biopreservation methods based on the use of micro-organisms to work against members of the same or closely related species, the antagonistic substances produced by micro-organisms team isolated enterocin AS-48.

The study claims that enterocin AS-48 has a broad action spectrum against a range of bacteria, including pathogenic bacteria transmitted by food.

Marina Sanchez Hidalgo, author of a doctoral thesis on the substance, concluded: "Our work has determined which AS-48 amino acids are essential for membrane stability and biological activity, and it has also helped us understand how this molecule permeabilises bacterial membranes."

Chocolate chess set launched for Father's Day

Date: Thu, 03 May 07

Story Text

An innovative food company has created a chocolate chess set, released just in time for Father's Day.

The Chocolate Chess Set, which is priced at £40, has been devised by Food is Art and is said to be the perfect gift for dads.

The Belgian chocolate set is just one of the innovative chocolate gifts. Food is Art also sells a mini tower game, as well as chocolate shot glasses.

Prudence Staite, the 'food sculptress', said: "For those not wanting to buy traditional gifts this year, why not consider buying him something a little extraordinary?"

"We find that gifts which show that a lot of thought has gone in to them go down very well and our clients come back with further commission requests."

[Click here for further information](http://www.responsesource.com/releases/rel_display.php?relid=iXXTL)

New Bio Greek yoghurts unveiled

Date: Thu, 03 May 07

Story Text

Rowan Glen, Scotland's leading yoghurt producer, has launched a new range of Bio Greek yoghurts.

Available in Sainsbury's and Spar stores across Scotland, the new yoghurts are made from milk sourced at the company's farm in Dumfries and Galloway and should make an ideal dessert or lunchtime snack.

Ronnie Wilson, sales manager at Rowan Glen, said that the yoghurt sector is "highly competitive" and tends to be dominated by a small number of very large companies.

"Despite that, Rowan Glen continues to be one of the most contemporary and vibrant yoghurt choices on the market," he told the Scottish Food and Drink website.

"We are benefiting from an increasing number of consumers who prefer to support trusted, homegrown brands," he added.

The range includes a natural Greek style yoghurt, and Bio Greek style strawberry compote, and a Bio Greek style yoghurt with a layer of heather honey sauce.

Britons are estimated to eat some 6,000 tonnes of yoghurt each week, according to Waitrose.

[Click here for further information](http://www.dalefarm.co.uk/pages/rowan_glen/Home)

The Cheese Company launches new mature cheddars

Date: Thu, 03 May 07

Story Text

A new range of mature and extra mature Scottish cheddar cheeses is now appearing on supermarket shelves north of the border.

The new range has been launched by the Cheese Company and was apparently fuelled by consumer demand for high quality, local cheeses.

Created by Lockerbie Creamery, the new cheese is made using first-rate milk from local family-run farms and is matured for 40 weeks.

The Cheese Company's managing director, Neil Kennedy, told the Scottish Food and Drink website: "Our research has shown that flavour is key for Scottish consumers and there is a gap in the market for a cheese with Scottish branding.

"The cheddar's award-winning taste makes it one of the finest cheeses on the market and its contemporary-look packaging with tempting flavour descriptors is engaging on-shelf."

According to Dairy UK, product innovation within the cheese industry is increasing by the day, and 68 per cent of leading cheese industry figures are predicting growth of between one and three per cent over the next three years.

[Click here for further information](http://www.scottishfoodanddrink.com/view_item.aspx?item_id=51005)

New Sabai variant launched

Date: Thu, 03 May 07

Story Text

Red Bull UK is following up last year's launch of Sabai Hibiscus with a new product, Sabai Pomegranate.

The new wine spritzer combines premium quality Thai wine with an infusion of pomegranate juice and should become a popular drink over the summer months.

Nigel Trood, managing director of Red Bull UK, commented: "Sabai's lower ABV makes it an ideal drink to start your evening with."

Mr Trood explained that the 'Beautifully Unexpected' marketing campaign for Sabai Pomegranate is targeted at young confident females.

"We don't believe anything in the marketplace caters for them at the moment, yet they are the consumers most interested in trying new drinks," he said.

"The continuing growth in wine and the wine spritzer category, combined with pomegranate's soaring popularity, gives us huge confidence in this launch."

Sales of pomegranate have risen significantly over the last couple of years, corresponding with widespread media coverage of the health benefits of the 'superfruit', and supermarket sales of the juice increased by 300 per cent from 2005 to 2006.

[Click here for further information](http://www.just-drinks.com/article.aspx?id=90100)

Danisco unveils latest monthly ice-cream concept

Date: Thu, 03 May 07

Story Text

Danisco has unveiled the latest in its series of monthly ice-cream innovations - a creation with a distinctively foreign influence.

The ingredient producer has created a Halva ice-cream, which is inspired by traditional sweet confections from the Middle East, central and south Asia.

Halva can be made from a range of different ingredients. In Turkey and the Mediterranean regions, it tends to be based on a sesame seed paste called tahina, while other varieties contain sunflower seeds, nuts, beans or lentils.

While Halva generally has a dry texture, Danisco has created a thick ripple inside a pistachio ice-cream.

The company has also used its own Cremodan SE 09 Eco Emulsifier and Stabiliser System, which ensures that the product is rich and full-bodied and resists melting for longer than many traditional ice-creams.

[Click here for further information](http://www.danisco.com/cms/connect/corporate/products+and+services/food/frozen+desserts/related/news/businesupdate_128_en.htm)

Parents encouraged to use 'stealth vegetable' tactics

Date: Wed, 02 May 07

Story Text

Parents looking for an innovative way to get their children to eat healthier food have been advised that a "stealth vegetables" strategy may be the best way forward.

Research conducted in the US saw children served pasta with an unannounced ingredient of liquidised broccoli and cauliflower.

Children ate 17 per cent fewer calories in consuming the pasta meal than they did when eating the same meal without the sauce, the Scotsman has reported.

"We blended broccoli and cauliflower and incorporated it into the pasta sauce. The kids could not really tell the difference and ate a consistent weight of pasta," said lead researcher Kathleen Leahy.

Meanwhile nursery owner Grace Kerr told the paper that adding hidden vegetables to young children's food meant they were accustomed to the taste by the time it came to eat more traditional adult meals.

However, the Telegraph reported last week that a scheme to provide free fruit and vegetables to children in school had not had the desired impact.

[For further information, click here](http://news.scotsman.com/uk.cfm?id=676472007)

New emulsifier system from Danisco

Date: Wed, 02 May 07

Story Text

Danisco has announced the creation of a new emulsifier and stabiliser system that could be used to produce a vegetable whipping cream that tastes like dairy.

The Swedish food developer claims that the new Grindsted WP 950 Emulsifier and Stabiliser System offers "an appealing alternative to dairy whipping cream" with a dairy-like taste and good stability throughout its shelf life.

Overcoming many of the major challenges faced by manufacturers of vegetable whipping cream, the new system creates a product with high consumer appeal that is significantly more stable at ambient temperatures than butter fat-based dairy whipping cream.

Grindsted WP 950 creates vegetable whipping cream with excellent shape retention and resistance to syneresis, excellent whipping properties and low viscosity that is ideal for cakes and desserts, particularly frozen products, according to Danisco.

The firm has also revealed that its Ice Cream Frozen Desserts innovation department has developed a new Halva ice cream that is based on tahina, a sesame seeds paste, using its Cremodan SE 09 Eco Emulsifier and Stabiliser System.

New vitamin encapsulation

Date: Wed, 02 May 07

Story Text

A new combination that could be used to encapsulate water-soluble ingredients in acidic foods has been unveiled.

The protein-pectin complex may be effective in entrapping vitamins and other value-added ingredients in food products.

Scientists in Canada have discovered that the new microencapsulation technique, which uses whey protein isolate (WPI) and low methoxyl pectin (LMP) complexes for entrapment, can be used to encapsulate thiamine (vitamin B1) in acidic foods.

Writing in the journal *Food Hydrocolloids*, researchers Gerard K Bedie, Sylvie L Turgeon and Joseph Makhoulf, concluded: "Our results indicate that complex formation by electrostatic interaction between whey protein isolate and low methyl pectin is highly dependent on the pH of the medium, the protein:pectin ratio and the method of acidification."

Post-blending acidification produced similar results to pre-blending the protein-pectin complex, but optimum results were obtained for thiamine with post-blending protein-pectin acidification of 2:1.

Food manufacturers are increasingly using value-added ingredients such as extra vitamins and minerals in their products as consumers demand healthier foods, while a growing body of work is being produced on the use of pectin in food development.

Cafes push up culinary trends

Date: Wed, 02 May 07

Story Text

Speciality cafes are starting to lead culinary trends as they turn into a multi-billion pound industry signalling the next big food or beverage product.

Fuelling culinary innovation and leading new trends in the marketplace, the niche cafe sector is burgeoning, according to the *Specialty Cafes: Culinary Trend Mapping Report*.

Smoothie bars, coffee rosteries, chocolate cafes, dessert eateries, cereal bars and other speciality outlets create unique settings that are tailored to meet the needs of customers.

Other current trend setting cafes include bubble tea shops, quick noodle bars, churro shops and exotic tea lounges, reflecting current culinary fashions and providing a good picture of contemporary emerging food and beverage trends.

In the UK, niche cafes such as sandwich bars, ice cream parlours, patisseries, American-style diners, teashops, gay cafes and tapas bars are springing up across London and the rest of the country, each targeting different customer groups with its menu and surroundings.

The report by market research firm Packaged Facts and the San Francisco Center for Culinary

Development (CCD) notes that the study provides food innovators, developers, chefs and restaurateurs with excellent information about new product opportunities.

"We've tapped into not only the food products but the unique settings of the cafes themselves which tell us a lot about today's consumers and their desires," CCD principal and client services director, Kimberly Egan, said.

Criterion launches yoghurt ices

Date: Wed, 02 May 07

Story Text

Criterion has launched a new range of yoghurt ices designed to help consumers cool off during the summer months.

Yodel yoghurt ices contain pure, natural ingredients and are made from low-fat, organic yoghurt and double cream.

The ices come in four different flavours: Mango, Raspberry, Blackberry and Mandarin.

Criterion has also included a plain natural yoghurt in its range, which can be eaten with fresh fruit and nuts, as well as a dash of honey.

The ices are available from farm shops, independent food retailers and delicatessens.

[Click here](http://www.responsesource.com/releases/rel_display.php?relid=iXXmi) for further information

Consumers 'would abandon' plastic pint pubs

Date: Wed, 02 May 07

Story Text

A move towards serving pub drinks in plastic cups will be detrimental to the industry, according to a new survey.

Research conducted by Retail eyes found that 73 per cent of consumers said they would reduce their number of visits to the pub or stop going to the pub altogether if the establishments served their pints in plastic cups.

The study found that this was down to the fact that the vast majority of survey respondents felt drinks served in plastic containers were worth less than those served in glass.

Tim Ogle, marketing director at Retail Eyes, said: "This research demonstrates that the debate of plastic versus glass is actually a very passionate issue for the vast majority of pub-goers.

"While there is clearly a safety issue at stake, the current perception of a change to plastic cups is likely to have a negative effect on trade."

For the pub-goer, even the type of glass a drink is served in is important. Two thirds of respondents said they could identify a brand by the shape of its glass.

Click here for further information

Innovation 'dampened' by superstore monopoly

Date: Wed, 02 May 07

Story Text

Britain's vast supermarket groups are stifling innovation in the food and drink sector, according to leading experts in the field.

The creation of 'one-stop shops' selling everything from food and drink, to clothes and household appliances means that sales of non-grocery items sold by supermarkets have soared in recent years, causing the level of choice available when it comes to food and drink items to fall.

A report in journal the Grocer suggests that: "You can buy almost anything from a supermarket as long as it's popular."

However, the article warns that supermarkets will soon only be selling the things that are popular and this is having a 'dampening' effect on the range of new and innovative products available to consumers, as shoppers are increasingly faced with a homogenous selection of popular goods.

Some of the larger supermarkets are moving into completely new sectors, such as the property market, insurance or mobile phone contracts, leaving fewer companies specialising in groceries.

Smaller traders, who often back new product innovations, are being squeezed more and more by consumers growing reliance on supermarkets, leading to a loss of choice outside supermarkets as well as inside.

UK plastics 'top innovator'

Date: Wed, 02 May 07

Story Text

The UK plastics industry a world leader in innovation, with more advanced packaging actually helping to reduce food waste and raising hygiene standards.

The British Plastics Federation (BPF) claims that better information about the benefits of packaging is needed in the debate on 'excessive' packaging to highlight the fact that packaging is produced in good faith and in response to consumer needs.

Peter Davis, BPF director general, commented: "There are very good reasons why plastics packaging is used in the first place and these benefits have simply not been explored by the critics. More balance is required with a recognition of the role of packaging in preventing the wastage of food stuffs and the damage or deterioration of other goods."

Mr Davis added that innovation has led to increasing opportunities to maximise the potential for "recovering the residual value of packaging" through recycling or energy waste schemes and to

light weight packaging that reduces bulk.

He wants to see the plastics packaging industry "considered a national asset" and an important part of Britain's economy, employing around 85,000 people.

UK trade association the BPF claims that Britons throw away more food (one third of what is purchased) than packaging, with all packaging accounting for just 18 per cent of household waste and three per cent of total landfilled waste.

Energy boost for sunflower seeds

Date: Wed, 02 May 07

Story Text

A food science company has created a new kind of sunflower seed that include many of the ingredients generally found in energy drinks.

Dakota Valley Products has infused premium roasted sunflower seeds with boosters such as caffeine to give consumers an "extra energy jolt" with their snack

Dubbed Sumseeds because of the added ingredients, the innovative seeds took around a year to develop and contain caffeine, taurine, lysine and ginseng, in addition to the vitamins, protein and fibre already found in sunflower seeds.

"A lot of people chew sunflower seeds to stay awake and give them energy, and we just thought we'd combine the two of them," said Dakota Valley Products president, Tim Walter.

The firm is targeting its new product at drivers, sports players and other people who chew sunflower seeds to help keep them energised. The primary market for in-shell sunflower seeds is 18- to 34-year-old males who often eat them during sport, while watching television or on long journeys.

Dakota Valley Products has two patents pending for the way it roasts and cools the seeds, and for its method of infusing the kernel of the seeds with energy boosting ingredients.

Europe tops drinks innovations

Date: Tue, 01 May 07

Story Text

New alcoholic drink production is being led by Europe, according to new research, with the likes of the US being left behind.

A new study from Research and Markets has revealed that the global alcoholic drinks market is currently undergoing major changes, but the European sector appears to be coping with this well by launching a wider range of new product innovations than competitors in other parts of the world.

Growth Strategies in Alcoholic Drinks: Emerging trends in beer, wine and spirits, has looked at the alcoholic drinks market in great detail and found that, during the past 12 months, wine was a particularly fertile source of product innovations.

According to the study, the wine category "amassed a share of 58 per cent of all new product introductions in Europe".

The report added: "Europe had the largest share of new alcoholic drink product introductions in 2006."

Increased innovation boosts Tyson Foods

Date: Tue, 01 May 07

Story Text

Tyson Foods has announced that its second quarter operating income rose by \$300 million over the three months, compared with the same fiscal quarter of 2006, thanks to its continued product innovation efforts.

Net income for the quarter to March 31st 2007 rose to \$68 million on sales of \$6.5 billion, with all segments of the business recording a profit for the period.

Beef sales over the three months soared by \$152 million to \$3 billion, with operating income up by \$24 million to \$212 million compared with a year ago, marking a strong turnaround for the beef unit.

Tyson Foods CEO, Richard L Bond, said: "The company continues to strengthen and gain momentum across all core businesses by accelerating innovation and driving operational discipline."

Considering the innovations that have helped the company over the past three months, Mr Bond added: "Some important milestones we reached include unveiling our new Discovery Centre."

The centre will provide a focus for innovations in the meat market.

Tyson is the world's largest meat packer and exports to countries across the world, including the UK.

Cheese innovation 'increases daily'

Date: Tue, 01 May 07

Story Text

Product innovation within the cheese industry is increasing by the day and the sector has substantial growth prospects ahead, a leading expert has declared.

Dairy UK claims that Britain's cheese industry is at a "crucial crossroads" and must seize the opportunities that are developing for the future, particularly in the markets for functional and high value products.

David Curry, Dairy UK chairman, told a summit on the future of the cheese industry, hosted by the Women's Institute, that cheese manufacturers saw promise across global markets, with continuous new product development vital to future success.

"There is a very strong message here that the industry has a positive future," he said. "Cheese is the foundation of global growth in dairy demand and the industry knows that product innovation and high value products are crucial to its future success."

The MP called on the government to release more positive messages about the nutritional benefits of cheese and expressed concern over the recent Ofcom ban on cheese advertising to children.

A Dairy UK carried survey of leading cheese industry figures discovered that two thirds (68 per cent) predict growth of between one and three per cent over the next three years, with new product development viewed as the most important factor in delivering a successful future.

Citrus supply innovation considered

Date: Tue, 01 May 07

Story Text

A group of research centres across Europe have teamed up to examine ways of boosting safety and quality across the citrus products supply chain.

Entitled EuroMedCitrusNet, the new project is designed to improve food quality for consumers and help processors reduce the risk of contamination of citrus products by pathogens.

EU and Mediterranean partner institutes include the Portuguese Society for Innovation (SPI), the Faculty of Agriculture, Department of Horticulture at Cukurova University in Turkey, Paris-based Euroquality, University of Catania, Italy, and the Technology Transfer Department at the Asociacion de Investigacion de la Industria Agroalimentaria, in Valencia, Spain.

The objectives of the project include creating a comprehensive description of current research, policies and procedures relating to the Mediterranean citrus sector, a new assessment survey for the industry, the creation of Mediterranean Networking initiatives to enhance co-operation, and bringing together leading scientists and industrialists to create a new sustainable Mediterranean network for the citrus sector.

Funded by the European Union Sixth Framework Programme (FP6), will run for around two years and information about the project is being placed on the internet.

Innovative energy drink set to go global

Date: Tue, 01 May 07

Story Text

Innovative energy drink set to go global

A beverage development firm has announced that it has created a new energy drink that is "different than all the rest".

Developed by PTM Food Consulting for client Zach Whelan and his startup company Des Moines Beverage, the new drink provides "a no crash energy" and increased libido.

"While I looked at other firms to develop my energy drink," Mr Whelan said, "I found that all I

was going to get was boiler plate drinks that everybody else had with the same usual ingredients, but we wanted to stand out. I then asked around to quite a few people in the energy drink industry and many recommended PTM Food Consulting."

Owned and operated by food scientist Pete Maletto, PTM has witnessed strong growth over the past few years, as sales of its innovative energy drinks have increased.

The drinks company is preparing to launch the innovative drinks into the global market.

According to Mr Maletto, who has a degree in nutrition, the energy drink market will branch out into "different segments of functionality with niche areas that will allow the little guys to get in and compete with innovative beverages" in the future.

Innovation boosts Kellogg's results

Date: Tue, 01 May 07

Story Text

Kellogg's has reported strong first quarter sales, profits and earnings growth for the first quarter of 2007, ahead of analysts' expectations, thanks in large part to its innovations.

Michigan-based Kellogg claims that improved innovation and stronger sales of snacks, plus a \$40 million (Â£20 million) tax benefit boosted its Q1 2007 earnings.

Retail Cereal was particularly helped by new food innovations, enabling it to post a four per cent increase in internal sales.

David Mackay, Kellogg's president and chief executive, said: "Last year's momentum continued in the first quarter of 2007. Importantly, we posted these positive results while following our business model and making considerable investment in our brands, and in future growth."

The cereal and food giant has revealed that net earnings for the first three months of the year increased by 17 per cent to \$321 million (Â£160 million), or 80 cents a share, compared with the same period of 2006.

Kellogg's saw revenue for the three months to March 31st rise by nine per cent to \$2.96 billion, with international sales soaring by 12 per cent, fuelled by the weaker US dollar.

Russian food store to open in Dundee

Date: Tue, 01 May 07

Story Text

Dundee is to receive its first ever Russian food store in an effort to cater for the area's growing number of eastern European residents.

Ukrainians Yuri and Svitlana Voronenko will be opening the store after having lived in the area for ten years, thisisnorthscotland.co.uk reports.

Foods from the Baltic states as well as Russia will also be available in the store after a few months. Traditional Russian favourites include Borsch soup and blinys (mini pancakes).

"We have been in the area for ten years and seen the local Russian community really expand. We know over 100 Russian people who have made Dundee their home as well as countless others who are working at Ninewells Hospital and the university," Mr Voronenko told the paper.

"We have made many Scottish friends in our years in Dundee and they have always asked us where they could get traditional Russian produce - now they can," added Mrs Voronenko.

For further information, click here

Cook for Life challenge announced

Date: Tue, 01 May 07

Story Text

A new initiative aimed at promoting innovation in cooking in UK schools has been unveiled as one of the highlights of this year's British Food Fortnight.

The event takes place from September 22nd to October 7th, and the Cook for Life challenge will see over 9,000 chefs teaching children how to cook during the period.

Using seasonal produce sourced from local and national suppliers, the winner of the challenge will go to the school that manages to integrate the cookery lessons into the national curriculum in the most innovative manner.

"[British Food Fortnight] is now much more than a fun focal point for our national produce; it has become a major mass movement that is changing the way we choose, cook and enjoy our food," said organiser Alexia Robinson.

Last year 26,000 schools were provided with a guide to incorporating cookery into the curriculum, with 3,000 chefs participating in the scheme.

For further information, click here

Volvic aims to 'Revive' market with new launch

Date: Tue, 01 May 07

Story Text

Danone Waters is hoping to revitalise the UK drinks market with its latest launch, an energy drink that combines Volvic's renowned mineral water with stimulating plant extracts.

The new Volvic Revive is likely to be ideal for health-conscious consumers, as it is free from added sugar and contains the natural, plant-derived ingredients ginseng and guarana.

Steve Flanagan, category strategy manager at Danone Waters, told Talking Retail: "Our research reveals one of the growing concerns for Revive's core target market of 18 to 35-year-olds is tiredness.

"As Volvic Revive not only hydrates but increases alertness, this makes it the perfect solution for those constantly on the go and looking for a quick and refreshing pick-me-up."

The company has high expectations for the new product, which will be available in Citrus Kick and Berry Blast varieties.

Danone is one of the world's leading producers of bottled water, selling nearly 20 billion litres of water in 2005.

[Click here for further information](http://www.talkingretail.com/products/4991/Volvic-Revive-hits-shelves.html)

New biodegradable plastic product made from whey

Date: Tue, 01 May 07

Story Text

Researchers have created a biodegradable plastic product which is made from dairy byproducts, starch and polyethylene.

The liquid byproducts that are left over during the cheese-making process can be used in a range of products, but now a food technologist at the US Agricultural Research Service's Dairy Processing and Products Research Unit in Pennsylvania has come up with a new product.

By supplementing polyethylene, a common non-biodegradable plastic, with whey proteins, Charles Onwulata has developed a biodegradable plastic product that could one day be used for food containers.

Although the bioplastic blend can only replace around a fifth of the polyethylene in a product, the researchers are now applying the same process to a biodegradable polymer called polylactide (PLA).

"Blending dairy-based bioplastics with PLA could eventually allow producers to make completely biodegradable materials," he told Agricultural Research magazine.

The scientists hope that this research into the use of renewable resources instead of petrochemicals could lead to an increase in biodegradable products and a reduction in waste food packaging.

[Click here for further information](http://www.ars.usda.gov/is/AR/archive/may07/whey0507.htm)

New website creates personalised weekly menus and shopping lists

Date: Tue, 01 May 07

Story Text

A newly launched internet service could help people to eat a varied menu by providing weekly shopping lists.

Tunbridge Wells-based Gill Levett and Trudy St Jean have created a website that aims to give inspiration to those who feel their home cooking has become a bit stale and predictable, reports the Kent and Sussex Courier.

A recent survey revealed that many UK households rely on traditional favourites such as spaghetti bolognese on a bi-weekly basis because they do not have time or the knowledge to prepare anything else. However, the new website aims to help make it easier for families to cook and eat a wide range of dishes.

"I felt compelled to find a way to save time for busy people, while enabling them to still be creative and cook healthy fresh food for their family during their week. 1click2cook is my solution," said Ms Levett.

A subscription to the site costs £3.99 for three months and in return users are provided with personalised weekly menus and shopping lists with detailed breakdowns of nutritional information for each recipe.