

Food and Drink Innovation Network Report

Date: October 2007

[New chutney flavours from Baxters](#)

[Consumers opt for healthy biscuits](#)

[Cargill introduces new natural cream flavour](#)

[New mangosteen recipe launched](#)

[Yoghurt linked to 'lower female BMI'](#)

[New Mexican cerveza introduced to UK](#)

[Snapple boasts new premium tropical drink line](#)

[Bird's to 'capitalise' on Christmas sales with new trifle mix](#)

[Organic, Fairtrade ale introduced by Co-op](#)

[Brits demand year-round asparagus](#)

[Chocolate cream liquor aimed at women](#)

[Christmas soup of the month to be launched](#)

[Organic produce is 'more nutritious'](#)

New chutney flavours from Baxters

Date: Wed, 31 Oct 07

Story Text

Baxters is launching two new chutney flavours in time for the winter, it has emerged.

The Scottish food group is to introduce Granny Smith Apple, Fig & Cider chutney to the market, as well as Sweet Cherry Tomato & Piquante Pepper chutney, Talking Retail reports.

Marketing director at Baxters Kerr Arthur commented to the publication the products can be used to spice up a boring meal.

"As we move into the colder weather, people tend to rely on traditional food which can often be quite bland, but Baxters's™ speciality chutneys can help to inject new life into some of Britain's™ favourite meals," he said.

He added that the new products have been launched as they are what consumers will be looking for this winter.

The two varieties will be available in 300g jars for £1.85.

Founded in 1868, Baxters also produce soups, condiments, preserves and beetroots as part of its range.

[For further information, click here](http://www.talkingretail.com/news/7219/Baxters-extends-speciality-chu.html)

Consumers opt for healthy biscuits

Date: Wed, 31 Oct 07

Story Text

It seems consumers have a taste for biscuits that are healthier than the usual array of treats available in the cakes and biscuits sector, as a survey from TNS Worldpanel finds that this is the most popular category in the division.

Overtaking chocolate, the healthy biscuit class has grown in value over the last year, Talking Retail reports.

According to the TNS data, the category has increased by ten per cent, with cereal bars becoming ever-popular and nabbing 80 per cent of the healthy biscuit sector.

The publication notes that new product developments from Ryvita and Alpen are likely to have helped sustain the strong performance.

In total, the figures find that the biscuit market grew by three per cent of the last 12 months.

However, chocolate dipped 6.5 per cent as shoppers purchase the sweet treat less often.

The new Ryvita Goodness bar is a chewy wholegrain rye bar that also contains fruit and pumpkin seeds.

[For further information, click here](http://www.talkingretail.com/news/7198/Healthier-biscuits-drive-marke.html)

Cargill introduces new natural cream flavour

Date: Wed, 31 Oct 07

Story Text

A new natural cream flavour has been developed by Cargill, which builds on the company's portfolio of dairy products.

The flavouring replicates the taste and quality of fresh cream, the company states.

Americas savoury category director of Cargill Flavour Systems Jim Duffy commented that the company is delighted to offer a new product.

"We are pleased to offer our customers a great-tasting, cost-effective solution for fresh cream that allows them to create great-tasting products that consumers enjoy eating," he remarked.

He added that the product meets the demand for "high quality, cost savings and convenience".

The company claims customers could save money - as much as 50 per cent - with this new alternative.

Cargill has also announced today that it plans to reduce greenhouse gases at a palm oil plantation in Indonesia by using an anaerobic digester.

General manager of Cargill Environmental Finance Asia Michael Loeffler claims the step goes beyond what is required by law.

For further information, click here

New mangosteen recipe launched

Date: Wed, 31 Oct 07

Story Text

Adam's 100% is to launch a new recipe for its mangosteen juice, which has a lighter and "more delicious" flavour, according to the firm.

As reported by Food Ingredients First, the juice is composed of more mangosteen xanthenes and biologically-active phytonutrients than other similar drinks on the market, the company states.

Business founder Adam Heller commented that the firm had changed some of the ingredients to improve the beverage.

"By refining our rind powder ingredient and removing preservatives, we made Adam's 100% Mangosteen Juice lighter and more refreshing," he said to the publication.

He added that the drink has "higher healthy properties" than other juices following tests on a variety of beverages.

The company maintains that Adam's 100% Mangosteen contains only mangosteens and

no added water, sugar or additives and the new recipe is creamier and more refreshing.

Mangosteens are an exotic sweet-tasting fruit from south-east Asia and have been used on the continent for medicinal purposes throughout the ages.

For further information, click here

Yoghurt linked to 'lower female BMI'

Date: Tue, 30 Oct 07

Story Text

New research indicates that eating yoghurts may be linked to a healthier bodyweight.

Conducted by the General Mills Bell Institute of Health and Nutrition, the two-week study found women eating three or more servings a day of yoghurt had a lower body mass index (BMI) than those who did not consume any.

On average, the women who ate the yoghurt frequently had a 15 per cent lower BMI than those who didn't.

Ann Albertson of the Bell Institute of Health and Nutrition commented that yoghurt offers a good source of nutrients and dairy calcium.

"Yogurt is a food that's portable, portion controlled, nutrient rich and easy to add to a meal or to enjoy as a snack," she said.

The study found women who consume yoghurt are more likely to hit their daily recommended allowances for calcium and vitamin D.

Yesterday, research from Newcastle University and the Quality Low Input Food project suggested organic produce is more nutritious than other foods.

For further information, click here

New Mexican cerveza introduced to UK

Date: Tue, 30 Oct 07

Story Text

Pierhead Purchasing is launching a new Mexican beer in the UK market that is unlike any other.

Cerveza Potro is dark ale first brewed by Tequila Corralejo and made from 100 per cent

malt and is also packaged in an unusually-shaped blue glass bottle, Talking Retail products.

Pierhead's director of imported beer Michael Cook commented that the product will appeal to a wide range of people.

"As an artisan, old world-style Mexican cerveza with a modern look it will appeal to beer aficionados as well as the young style set," he commented to the news source.

He added that the company is predicting "great things" for the UK market.

The product will be 4.7 per cent alcohol by volume and will come in 500ml bottles.

Pierhead Purchasing also produces wine in France, Spain, Morocco and Algeria as well as sourcing lager, beer, stout and real ale from 30 countries around the world.

[For further information, click here](http://www.talkingretail.com/products/7216/Pierhead-Purchasing-launches-M.ehtml)

Snapple boasts new premium tropical drink line

Date: Tue, 30 Oct 07

Story Text

A new line of juice drinks is being offered by Snapple, which is aimed at those looking for a healthy beverage.

The range promises tropical flavours, added vitamins and low-calorie varieties, Food Ingredients First reports.

Vice president and general manager of Snapple for Cadbury Schweppes Americas Beverages Bryan Mazur remarked that the line should be attractive to fans of the brand.

"The exciting flavour combinations of the new Snapple Super Premium Juice Drinks include all-natural ingredients with added vitamins and low-calorie options provide even more choices for Snapple enthusiasts," he said to the publication.

He added that the drinks will be boost metabolism and contribute a healthy immune system.

The beverage will come in four flavours; Goji Punch, Peach Mangosteen and Noni Berry and Kiwi Pear. The latter two will be low-calorie varieties.

Snapple began in 1972 when the founders of the company began selling pure fruit drinks to health stores and beverages are now present in 80 countries around the world.

[For further information, click here](http://www.foodingredientsfirst.com/newsmaker_article.asp?idNewsMaker=154)

[77&fSite=AO545&next=3">For further information, click here](#)

Bird's to 'capitalise' on Christmas sales with new trifle mix

Date: Tue, 30 Oct 07

Story Text

Bird's, a subsidiary of Premier Foods, is to launch a new trifle mix in time for Christmas.

Talking Retail reports that following the success of its chocolate trifle product last year, Bird's is to introduce a Black Forest Gateau trifle mix to make the most of the increase in sales of the festive period.

According to the publication, 40 per cent of the firm's sales occur over the festive season.

Karen Jones, Premier Foods's™ trade sector controller for cash and carry and convenience, comments that the company uses the period to launch new innovations.

"Every year we come up with NPD [new product development] that sits well with the Bird's™s tradition.

"New products, such as Black Forest Gateau, allow Bird's™s consumers to try traditional favourites with a new twist," she remarks to the news source.

The company hopes that £250,000 of extra sales will be made due to the new trifle mix.

Premier Foods also owns Ambrosia, Cadbury, Bisto, Rose's, Lloyd Grossman and Quorn.

[For further information, click here](http://www.talkingretail.com/products/7210/Birds-launches-Black-Forest-Ga.ehtml)

Organic, Fairtrade ale introduced by Co-op

Date: Mon, 29 Oct 07

Story Text

The Co-op is launching a new premium ale following the success of its Fairtrade Honey Ale.

Its first ale to be both organic and Fairtrade, the company has teamed up with Freeminers to produce the beverage.

Created using Fairtrade Demerara sugar from Kasinthula Co-operative in Malawi as well as organic malt and barley, the firm claims drinkers can enjoy the beverage while helping others.

"A smooth and rounded character with a liquid message in the bottle - indulge while helping others to a better life," it says.

Talking Retail reports that the barley and hops will be sourced from Germany, although the Freeminer Microbrewery is in the Forest of Dean.

The beverage will be packaged in 500ml bottles and will cost between Â£1.69 and Â£1.99 a bottle, with an alcohol level of five per cent, the publication notes.

First introduced in 2000, the Co-op stocks 130 of its own-brand Fairtrade foodstuffs as well as 30 branded Fairtrade items.

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

Brits demand year-round asparagus

Date: Mon, 29 Oct 07

Story Text

Brits are going mad for asparagus, one industry insider has revealed.

Simon Hobbs of Scott Farms UK has remarked that the vegetable has become increasingly popular with consumers in the UK, Talking Retail notes.

Mr Hobbs, the commercial manager of the Worcestershire-based vegetable importer, noted that sales had increased dramatically between December 2006 and May 2007, with imported asparagus increasing by over 700 per cent.

"We believe that this demand is set to continue as consumers look for an all-round year of supply to complement the home-grown asparagus season here in the UK," he commented to the publication

He added that the rise of the vegetable's popularity has been the widely-known health benefits of the foodstuff among consumers, alongside an increased confidence in cooking with asparagus.

Scott Farms imports its asparagus from Peru, Seattle and Mexico to ensure a year-round supply of the vegetable to UK consumers.

In other news today, researchers from the Quality Low Input Food project and researchers at Newcastle University claim organic food has increased nutritional benefits.

[For further information, click here](http://www.talkingretail.com/products/7182/Asparagus-imports-soar-in-2007.ehtml)

Chocolate cream liquor aimed at women

Date: Mon, 29 Oct 07

Story Text

A new cream liquor product is being launched by Constellation Europe.

Choc Amore is to be targeted at women who enjoy drinking at home, Talking Retail reports.

The beverage combines milk chocolate, dairy cream and a spirit has an alcohol level of 14.5 per cent.

Vice president for brands marketing at Constellation Europe Clare Griffiths comments that this drink is unique as it focuses on chocolate.

"Unlike most cream liqueur brands, which focus on cream as an ingredient or emphasise their Irish heritage, Choc Amore is all about chocolate," she said to the news source.

To be sold in 700 ml bottles for £7.99, the drink is aimed at women aged 18 to 35.

Being launched in time for Christmas, the beverage will be part of a large marketing campaign that will include sampling and point of sale promotions.

Constellation Europe is based in Guildford, Surrey, but has a winery, distribution centre, orchard and cider mill in the south-west.

<http://www.talkingretail.com/products/7142/New-cream-liqueur-targets-at-h.html> For further information, click here

Christmas soup of the month to be launched

Date: Mon, 29 Oct 07

Story Text

A new limited edition product has been launched by New Covent Garden Soup Company to be introduced over the festive season.

According to Talking Retail, the White Christmas soup will be soup of the month from December 3rd onwards and will cost consumers £1.99.

Senior brand manager at New Covent Garden Nick Munby commented that Christmas provides a great chance for food producers to innovate with products.

"The festive seasonal variant is an innovative way for retailers to drive sales during the Christmas period," he said to the publication.

He added: "White Christmas soup is made using only fresh natural ingredients."

Available in 600g cartons, the soup will be made from white onion, stilton cheese and white port, and is described "smooth and velvety" by Mr Munby.

The current soup of the month is butternut squash, red pepper and coriander, which is being sold in a sector worth Â£103 million.

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

Organic produce is 'more nutritious'

Date: Mon, 29 Oct 07

Story Text

New research claims that organic produce is more nutritious than other conventionally-produced foodstuffs.

The findings were made by scientists from the Quality Low Input Food project and researchers at Newcastle University, who conclude that organic food can increase the body's antioxidant capacity which can ward off heart disease and cancer.

It was discovered that organic milk has an increased antioxidant level of 90 per cent when compared with its conventional counterpart.

Furthermore, organic vegetables can contain an increased antioxidant level of 40 per cent.

Professor Carlo Leifert of the university comments that the benefits of organic food could be utilised by those suffering with an obesity problem.

"If we can take in the goodies we need in a more concentrated way, it could be an important step forward," he remarks.

Changes have been proposed by the Soil Association to the air freighting of organic goods, in attempt to reduce the carbon footprint of such products.

[For further information, click here](http://www.telegraph.co.uk/news/main.jhtml?xml=/news/2007/10/29/nfood129.xml)

[New pH sensor launched for food industry](#)

[Robinsons to promote unsung heroes](#)

[Octahedral bottle shape launched by Viru](#)

[Chilled pasty range introduced](#)

[Grapes are 'good for the heart'](#)

[New packaging and long-lasting flavour for Airwaves](#)

[Kellogg's launches new fruity snack range](#)

[Cargill expands Clear Valley range](#)

[BRC: Food and packaging standards to be revised](#)

[Eco-friendly dining comes to London](#)

[Danisco launches all-natural protection solutions](#)

[Tate & Lyle announce new ingredients deal](#)

[Selfridges launches mutton range](#)

[Disney launches healthy food line with Tesco](#)

[Addicted to coffee? It's all in the genes](#)

[Probiotic additive 'to benefit poultry'](#)

[Foster's releases Boomerang Vodka on US market](#)

[Food line helps cut Instore losses](#)

[Brighton wants rid of plastic bags](#)

[Beaulieu Vineyard announces new wine facility](#)

[Research: Natural starch is beneficial to health](#)

[RTD margarita trialled in supermarkets](#)

New pH sensor launched for food industry

Date: Fri, 26 Oct 07

Story Text

A new product has been launched by Yokogawa Europe aimed at reducing the risk of contamination in food applications.

The new sanitary pH sensor - named pH3A - has been developed in conjunction with Pfudler, so that the implement can be used at times when normal sensors can not due to risk of broken glass contamination.

"By eliminating product build-up and reducing the need for cleaning, Pfaudler PharmaGlass minimises downtime and increases system productivity," Yokogawa states.

The company notes that the equipment is suitable for cleaning in place (CIP) and sterilisation in place (SIP) cleaning regimes used in the food sector.

Furthermore, the product is made so that clogging and poisoning is impossible, the firm adds, neither can an air bubble be present on the inside of the implement.

Yokogawa is a Japanese firm that supplies measurement and control instrumentation in thousands of production processes and was founded in 1915.

[For further information, click here](http://www.yokogawa.com/eu/cp/news/2007/eu-news2007-2510.htm)

Robinsons to promote unsung heroes

Date: Fri, 26 Oct 07

Story Text

Britvic is launching new packaging on its Robinsons beverage range, it has been announced.

The packaging will now promote the BBC Unsung Hero Award at the BBC Sports Personality of the Year event, helping to drive consumer to the award's website where they will be able to nominate a person from their community.

Finalists will be short listed from the winners of the 15 regions with a £2,500 bursary - courtesy of Robinsons - available to regional winners.

Robinsons sponsorship and programmes manager at Britvic Jonathan Lee commented that the deal will benefit both parties.

"The on-pack support will help build Robinsons' connection with the BBC Unsung Hero Award and generate consumer excitement in the squash category," he said.

He added that the Unsung Hero Award is "a perfect fit for the Robinsons brand".

The promotion will run on 40 packs of the Robinsons product range.

It was announced recently by Britvic that its really Wild Drinks Company will be partnered with The Rainforest Foundation to help develop school programmes in the Cameroon forest.

[For further information, click here](http://www.britvic.co.uk/NewsArticle.aspx?id=82)

Octahedral bottle shape launched by Viru

Date: Fri, 26 Oct 07

Story Text

Viru beer has launched a new packaging initiative that includes a unique bottle shape, it has emerged.

The Estonian beer is now contained in an octahedral-shaped bottle, which is hoped will increase its readability on the shelf, Talking Retail reports.

Beer brands director at Global Brands John Harley believes the new design will reflect the unique offering of the beverage.

"The Art Deco lettering fits with the heritage of the brand and the label ensures Viru has great stand out on shelf," he remarks to the news source.

He adds: "It is gaining distribution and a cult following within the UK's quality bars and stylish independent venues."

According to the company, the new packaging has been designed with off-trade recognition in mind.

The beer is produced in Tartu using fresh spring water and malted barley and is part of the Global Brands umbrella, which includes Corky's and Vodka Kick.

[For further information, click here](http://www.talkingretail.com/products/7144/Estonian-beer-Viru-gets-a-make.ehtml)

Chilled pasty range introduced

Date: Fri, 26 Oct 07

Story Text

A new chilled pasty range has been launched by the Proper Cornish Food Company.

The handmade pasty manufacturer is to venture into the prepacked pasty market with a range of seven new products, Talking Retail reports.

Proper Cornish Food Company managing director Phil Ugalde comments that the products have been carefully thought out.

"We have ensured the design and flavour of the range complement each other, which mean the products' shelf impact will be just as effective whether stocking the whole or part of the new chilled range," he remarks to the news source.

He adds that the new line is meeting customer wants and will be well received by retailers as it should make for easy replenishment due to a shelf-ready packaging design.

The seven products include Traditional Steak, Fresh Vegetable, Beef, Peppered Steak, Chicken and Ham, and Cheese and Onion, as well as a premium sausage roll.

In September the company brand was updated to prepare for the new venture into prepackaged pasties.

[For further information, click here](http://www.talkingretail.com/products/7157/Proper-Cornish-Food-Co-launche.ehtml)

Grapes are 'good for the heart'

Date: Fri, 26 Oct 07

Story Text

Grapes have received praise in new research as a foodstuff that helps to improve cardiac performance.

Data presented at the Second International Symposium on Human Health Effects of Fruits and Vegetables shows grapes also help to prevent the enlargement of the kidneys and the heart.

President of the California Table Grape Commission Kathleen Nave commented that the fruit has long been thought of as beneficial to health.

"While the positive effects of grapes on blood pressure and blood vessel health are well-established, this study demonstrates the significant long-term benefits of eating grapes on hypertension-related diseases, including the prevention of organ damage," she said.

She added that the research added a "critical new facet" to the benefits of the fruit on heart health.

At the same event, it was revealed that grapes can help to double the antioxidant capacity of the body and should be eaten with every meal to relieve post-meal antioxidative stress.

[For further information, click here](http://www.npicenter.com/anm/templates/newsATemp.aspx?articleid=19727&zoneid=28)

New packaging and long-lasting flavour for Airwaves

Date: Thu, 25 Oct 07

Story Text

Wrigley's Airwaves has announced a new packaging initiative to coincide with the launch of a new long-lasting flavour.

According to the firm, the improved flavour is created by flavour beads in the gum centre to provide a more intense taste experience.

Communications manager at Wrigley Alexandra MacHutchon commented that the company is keen to keep improving and extending their products to meet consumer needs.

“This is another example of how The Wrigley Company is meeting consumer demand for new and better taste experiences whilst pushing the boundaries of innovation within the mouth-freshening category,” she said.

She added that the range is likely to create a great deal of consumer interest.

The Cherry Menthol, and Menthol and Eucalyptus flavours will be updated at the end of the month and the new Black Mint makeover will be arriving in December.

Airwaves comes in six different flavours and claims its powerful vapours help consumers to breathe easily.

[For further information, click here](http://www.talkingretail.com/products/7125/New-Wrigleys-Airwaves-with-lon.ehtml)

Kellogg’s™ launches new fruity snack range

Date: Thu, 25 Oct 07

Story Text

Kellogg’s™ is launching a new line of healthy snack foods that will contain one portion of fruit per serving, it has emerged.

Set to arrive in supermarkets in January, FruitaBu will contain no artificial colours, flavourings or sugar, Talking Retail reports.

Kellogg’s™ general manager of Snacks and Convenience Jean-Yves Heude comments that the firm strives to meet customer demand.

“In fact, 70 per cent of consumers are trying to eat more fruit and Kellogg’s™ is committed to continually helping retailers find solutions to consumer needs,” he remarks to the news source.

He adds that consumers are now looking for easier way to eat their five-a-day fruit and vegetable targets following widespread publicity on the campaign by the government and retailers.

The first products to be launched will be fruit juices and apple crisps.

Kellogg’s™ also makes cereals, cookies, crackers, toaster pastries, cereal bars, frozen

waffles and meat alternatives and sales at the firm hit \$11 billion (Â£5.4 billion) last year.

[For further information, click here](http://www.talkingretail.com/products/7122/Kelloggs-adds-FruitaB-fruit-sn.ehtml)

Cargill expands Clear Valley range

Date: Thu, 25 Oct 07

Story Text

Cargill has announced that it has extended its Clear Valley high oleic canola oil products to include baking and doughnut shortenings.

The company claims the new products deliver greater nutritional benefits as well as a high-quality taste.

Foodservice marketing manager of Cargill Specialty Canola Oils Scott Erickson commented on the benefits of the new product.

“Clear Valley shortenings deliver similar functionality, mouth feel and shelf-life stability as other shortenings, with the added nutritional benefits that help our customers meet their trans fat and saturated fat goals,” he said.

He added that consumers need not compromise flavour or texture for healthy alternatives.

A study was conducted earlier in the year by the Pennsylvania State University Centre for Food Innovation, finding no significant differences between appearance, taste, texture, colour, overall liking and sweetness, the firm claims.

Cargill recently announced that it is to go into partnership with Spanish firm Hojiblanca in a bid to provide bulk olive oil worldwide.

[For further information, click here](http://www.cargill.com/news/news_releases/071024_clearvalley.htm#TopOfPage)

BRC: Food and packaging standards to be revised

Date: Thu, 25 Oct 07

Story Text

The British Retail Consortium (BRC) has announced that it is to revise its quality standards for food and packaging manufacturers.

Set to be released in January the updated Global Standard for Food Safety and Global Standard for Packaging and Packaging Materials is set to include clearer and more

detailed requirements, greater focus on analysis of potential hazards and new specially-designed training courses.

Furthermore, the new standards are to emphasise the importance of senior management demonstrating commitment to the aim of achieving a satisfactory quality management system.

The publication is used in 80 different countries by around 10,000 businesses and aims to establish a framework by which retailers meet the legal requirements of the market they serve and achieve sufficient levels of quality and safety.

September's London retail sales were recently announced by the BRC, noting a 6.8 per cent increase on the previous year.

[For further information, click here](http://www.brc.org.uk/details04.asp?id=1255)

Eco-friendly dining comes to London

Date: Wed, 24 Oct 07

Story Text

Green issues are a hot topic and it seems that consumers may soon want to be seen as eco-friendly diners.

As evidence of this, Michelin-starred chef Tom Aikens is to open up a new eatery next month that promotes eco-friendly dining, CatererSearch reports.

Tom's Place is a fish and chips restaurant that will only use fish sourced from sustainable waters.

Furthermore, everything from furniture to takeaway packaging and cutlery will be environmentally friendly, following consumer focus on the environment.

Aikens, who already has two restaurants in London, commented that he is taking the opportunity to highlight fishing issues.

"It's important for me to use people who really care about what they're doing, who respect their catch and look after the fish once they're caught - slush-icing them instantly and stacking them properly," he remarked to the news source.

In other news today, Danisco has launched a new all-natural food protection range that it says is due the consumer trend for natural products.

[For further information, click here](http://www.caterersearch.com/Articles/2007/10/18/316694/tom-aikens-to-champion-sustainable-fishing-with-new-restaurant.html)

Danisco launches all-natural protection solutions

Date: Wed, 24 Oct 07

Story Text

A new all-natural food protection range has been launched by Danisco.

Care4U is aimed at providing protection for foodstuffs while leaning towards the consumer trend for natural labelling, the firm claims.

Vice president of food protection at Danisco Stephane Constant commented that the new products will help the food industry enhance its safety image.

She added: "Backed by our knowledge, technology and services, we believe it represents a series of values central to the food protection area - trust, sustainability, innovation and partnership."

Danisco states that the label may be of interest to those in the fresh dairy, cheese, meat, soup, sauces, dressings, oils and fats, baking and beverage sectors in particular.

According to the company, natural solutions for food protection technologies account for 25 per cent of the global market.

Dansico is a Danish company founded in 1989 and has a presence in 47 countries around the world.

For further information, click here

Tate & Lyle announce new ingredients deal

Date: Wed, 24 Oct 07

Story Text

Tate & Lyle has announced a new deal with Lipid Nutrition to develop a new ENRICH ingredients system.

Using Lipid Nutirtion's PinnoThin pine nut oil, Clarinol conjugated linoleic acid (CLA) and Marinol fish oils and powders, the products will be used in soups, sauces and dressings.

Tate & Lyle's product management director for Europe James Blunt commented that the deal will lead to a range of new products from the group.

"This means more choice for our customers and enables them to develop consumer

products with a health proposition targeted to specific market segments," he said

He added that the development is exciting for the firm's health and wellness platform.

Tate & Lyle states that PinnoThin has been proven to reduce appetites by inducing a feeling of fullness.

The first product prototype will be launched at Food Ingredients Europe at the end of the month.

Recently, Tate & Lyle agreed to the sale of its Mexican sugar business to E D & F Man Holdings.

For further information, click here

Selfridges launches mutton range

Date: Wed, 24 Oct 07

Story Text

Luxury retailer Selfridges has launched a new food line, it has emerged.

Mutton will now be sold in the firm's London branch and is to be promoted over the company's two-week Fabulous Food Fare held until October 31st, the Meat Trade Journal reports.

Selfridges's buying manager for fresh foods Andrew Cavanna commented the retailer aims to offer customers a "better eating experience".

"Mutton is not only an extremely underrated meat in terms of taste and tenderness but it is also a great British staple that has long been forgotten," he said to the news source.

John Thorley OBE, chairman of the Mutton Renaissance Campaign and policy director at the National Sheep Association, was delighted by the development.

He noted to the association that the meat is certainly in demand, particularly after backing from high-profile chefs.

The retailer has also announced the launch of Love Pies, a new range of luxury pies only available in the Birmingham and London stores.

For further information, click here

Disney launches healthy food line with Tesco

Date: Tue, 23 Oct 07

Story Text

Disney is launching a new range of food in partnership with supermarket giant Tesco.

Using Pixar and Disney characters on the packaging, the food products are aimed at helping children to make healthy food choices as it is claimed the products will not contain trans fats, artificial colours or artificial flavours.

Available from November, Disney is to launch a short educational programme on its own TV channel to help educate children.

The firm is to promote the health benefits of foods from around the world on its daily Pass the Plate show.

Jennifer Anopolsky, senior vice president of corporate social responsibility at The Walt Disney Company, comments: "Parents around the world clearly want help in achieving a healthier lifestyle for their families and we are happy to be their partner in reaching that important goal."

In recent news, children as young as five are having rotten milk teeth pulled out due to poor diet choices, the Irish Dental Association has reported.

For further information, click here

Addicted to coffee? It's all in the genes

Date: Tue, 23 Oct 07

Story Text

Coffee and garlic lovers may have a penchant for these strong-flavoured foodstuffs because of their genetic make-up, a new report suggests.

Experts from King's College London have conducted research on identical twins and their food habits that has led them to claim that food preferences could be genetic rather than environmental.

Although some may think foods eaten as a child have determined their adult taste buds, lead researcher Professor Tim Spector claims that this notion has now been blown out of the water.

He comments: "For so long we have assumed that our upbringing and social environment determine what we like to eat.

"More often than not, our genetic make-up influences our dietary patterns."

Fruit and vegetable, high alcohol, low meat, dieting and traditional English are certain genetic food groups the researchers have identified.

Recent research by Churchill Travel Insurance found Brits tend to avoid foreign foods when holidaying abroad and stick to what they know.

For further information, click here

Probiotic additive 'to benefit poultry'

Date: Tue, 23 Oct 07

Story Text

A new chicken feed which incorporates probiotic bacteria is to be launched onto the market.

Chr Hanson has developed the feed, which it claims can combat the condition of necrotic enteritis in chickens.

Named Bacillus, the bacteria is a natural method of treatment for the condition and can remove the need for antibiotics, according to the firm's director of development and application - Inge Knap.

Also commenting on the product, Jan Kuhlmann, vice president of animal health and nutrition at the firm, said: "We see a huge potential for our new Bacillus and look forward to going to market first in North and South America and then hopefully Europe."

The firm also states that there is a global market for the product and it could potentially save the industry \$2 billion (Â£1.39 billion) a year.

Chr Hanson was originally founded in 1874 and develops natural ingredients for a number of sectors, which include the food and pharmaceutical industries.

For further information, click here

Foster's releases Boomerang Vodka on US market

Date: Tue, 23 Oct 07

Story Text

Foster's Wine Estates is making its grape-produced vodka drink available to the US.

Made from Chardonnay grapes, Boomerang Vodka is produced by Chris Williams on his estate in Barossa Valley and is aimed at offering a quality product at a competitive price, the firm states.

Commenting on the commercial opportunities in the US, Scott Weiss, managing director of Foster's Americas, said that "it makes sense" to approach the market as they will be able to trade on the "Australian personality" but not compete with other Foster's wines already being sold in the US.

Michael Murphy, vodka marketing manager for Boomerang Vodka, echoed this view.

He said that the US market will "immediately fall for this fun, easy-going and incredibly delicious Aussie vodka".

The vodka will be priced at \$19.99 (Â£9.76) for 750 ml bottles and \$25.99 for one litre bottles.

Foster's Wine Estates, which is part of the Foster's Group, produces wines such as Wolf Blass, Penfolds, and Lindemans.

For further information, click here

Food line helps cut Instore losses

Date: Mon, 22 Oct 07

Story Text

Instore has attributed its recent improvement in sales down to a new food offering.

The retailer has released its figures for the last six months, noting losses have been cut by a half thanks to a new food line, Talking Retail reports.

Sales rose by 54 per cent and losses were cut from Â£11.6 million to Â£5.3 million over the period.

Chief executive Peter Burdon commented that the unseasonable summer weather impacted upon sales although certain changes had positively affected the firm.

"We are also making some significant changes in the business and we have seen signs that our gradual renewal of the product and pricing offer is being reflected positively in our trading performance," he said to the publication.

A new toiletries range was also seen as one of the key drivers of sales over the six months.

Thorntons recently announced that product innovation had helped the company boost

sales.

[For further information, click here](http://www.talkingretail.com/news/7071/Food-range-helps-cut-losses-at.ehtml)

Brighton wants rid of plastic bags

Date: Mon, 22 Oct 07

Story Text

Brighton is looking to impose a ban on plastic bags, which could pave the way for more forms of alternative packaging in the food and drink industry.

In a vote last week the council agreed that they would like to see the city doing without carrier bags.

Councillor Maria Caulfield commented to The Argus that retailers need to address the changes in packaging.

"We want retailers to provide an alternative so plastic bags can be eliminated once and for all," she remarked.

The council is hoping that it can simply encourage retailers in the area not to use the plastic packaging, which may mean they are not given away free anymore, as it has no legal powers to enforce a ban as yet.

Brighton would be following in the footsteps of Modbury in Devon, when it became the first town in Europe to do away with the carrier bags earlier in the year.

According to a recent article by the Guardian, 50 other towns and villages in the UK are looking to rid their areas of plastic bags.

[For further information, click here](http://www.theargus.co.uk/news/localnews/display.var.1776480.0.the_answer_is_in_the_green_bag.php)

Beaulieu Vineyard announces new wine facility

Date: Mon, 22 Oct 07

Story Text

A new winemaking facility is to be built by Beaulieu Vineyard, it has been announced.

The \$7 million (£3.5 million) winery will produce the firm's flagship tippie, Georges de Latour Private Reserve cabernet sauvignon.

Beaulieu Vineyard vice president of winemaking Joel Aiken described the development

as exciting and remarked innovation is one of the company's core values.

"One of the winery's guiding principles, from founder Georges de Latour to Andre Tchelistcheff, is to continue to innovate and look for new ways to make great wine," he said.

The new facility will encompass a number of new winemaking activities that have been successfully trialled by the company to improve the techniques of the process.

Mr Aiken noted that barrel fermentations and extended macerations were techniques the company is hoping to continue on a larger scale.

Georges de Latour Private Reserve cabernet sauvignon was first produced in 1936 and is a prominent wine of California.

[For further information, click here](http://www.diageo.com/en-row/NewsAndMedia/PressReleases/2007/BV+de+la+tour.htm)

Research: Natural starch is beneficial to health

Date: Mon, 22 Oct 07

Story Text

New research has found that increasing the amount of fibre in one's diet can have significant health benefits.

According to scientists speaking at The New Fibre Story: Natural Resistant Starch conference in the US, weight, glycemc management and digestive health can all be positively affected by consumption of natural resistant starch.

Senior scientist from CSIRO National Research Flagships in Australia David Topping commented on the report's findings.

"It is no secret that we need much more fibre in our diet but it is the type of fibre that can make real improvements in our health," he said.

He added that risk of conditions such as constipation, colorectal cancer, diabetes and inflammatory bowel disease can be lowered by eating more of the starch.

The foodstuff is found in bananas, beans, cold potatoes and a number of commercial products.

It was recently found that eating grapes can double antioxidant capacity in the human body.

[For further information, click here](http://www.earthtimes.org/articles/show/news_press_release,198811.shtml)

For further information, click [here](#)

RTD margarita trialled in supermarkets

Date: Mon, 22 Oct 07

Story Text

Cocktails are being brought to the ready-to-drink (RTD) market by Diageo Great Britain as it trials its Jose Cuervo Authentic Margaritas product to supermarket shelves.

The ready-mixed margarita drink is already selling in the US and is being marketed as ideal for parties and barbeques.

Explaining the firm's reasoning behind the product senior brand manager for Jose Cuervo Helen Facey commented that cocktails are experiencing a boost in popularity.

"The on-trade has seen a surge in the consumption of cocktails over the past 12 months and consumers want to be able to replicate what they are drinking in bars more easily at home," she said.

Contained in a 70cl bottle, the beverage can either be blended with ice or drinkers can simply pour over ice and serve.

Described as a "perfectly-served cocktail with minimal effort", the product is a mix of tequila, triple sec and lime.

Diageo also owns the Smirnoff, Bell's and Bailey's brands among others.

[For further information, click here](http://www.diageo.com/en-row/NewsAndMedia/PressReleases/2007/Diageo+GB+brings+cocktails+to+RTD+category+with+trial+of+pre-mixed+Margarita.htm)

[BakeMarK UK launches new glazed-ring doughnut](#)

[Coca-Cola to bring Chinese medicine 'to the world'](#)

[New beverage inspirations revealed](#)

[NOKA Chocolate launches snowflake bags](#)

[Fast food salt levels 'concerning'](#)

[Low-fat iced coffee drink launched](#)

[Factory brings OatVantage to GTC Nutrition](#)

[Nigella influences latest McCain potato product](#)

[Tesco to introduce new wine packaging](#)

[Pepsico catches the eye of Tiger](#)

[White's adopts traffic light labelling](#)

[NutriPhy Cranberry could 'open up opportunities'](#)

[Fat reducing qualities of CLA found](#)

[Two new products join FruitMax range](#)

[Prices may put Brits off pubs](#)

[New products boost weight management drinks sector](#)

[Loseley to introduce two new favours](#)

[Grapes named as antioxidant booster](#)

[Brits play it safe and avoid foreign food](#)

[Coca-Cola teams up with illy](#)

[American Originals launched by Castleberry's](#)

[Horlicks splashing out on new look](#)

[Whipping agent launched by Cognis](#)

[Product innovation boosts Thorntons' sales](#)

[New packaging launched by Earthcycle](#)

BakeMark UK launches new glazed-ring doughnut

Date: Fri, 19 Oct 07

Story Text

A new glazed-ring doughnut is to be introduced by BakeMark UK, which the company says will help retailers and bakers profit from this fast-growing sector.

The non-sticky glaze has been developed with the help of CSM's proprietary technology and unlike other products, the glaze does not disappear when thawed, Talking Retail reports.

Furthermore, BakeMark UK claims the product will have a crispy bite in contrast with its fluffy filling.

BakeMark UK's head of marketing Vera Malhotra commented that consumers demand more innovation in the category.

"The perceived association between US-style baked goods and indulgence continues to boost consumer demand for premium quality doughnuts offering innovative flavours and textures," she said to the publication.

She added to that the new product will bring the "charm" of a freshly baked doughnut to the convenience of the home.

Arkady, Craigmillar, Caravan Brill, Bon Vivant and Read-Bake are all BakeMark UK brands.

<http://www.talkingretail.com/products/7062/New-glazed-ring-doughnut-from-.html>>For further information, click here

Coca-Cola to bring Chinese medicine 'to the world'

Date: Fri, 19 Oct 07

Story Text

The Coca-Cola Company has opened up a new research facility in China.

Located in Beijing, the Coca-Cola Research Centre for Chinese Medicine is at the China Academy for Chinese Medical Sciences.

Vice president and chief scientific and regulatory officer of The Coca-Cola Company Dr Rhona Applebaum commented that the research will benefit the worldwide community.

"This collaboration will ultimately help us bring the insights and benefits of traditional Chinese medicine to consumers all over the world," she said.

She added that the firm is intending to use Chinese wisdom to help the firm produce a new range of innovative products that will look to improve the wellbeing of its drinkers.

This latest development is part of the company's long-term commitment to the China Academy.

President of China Academy of Chinese Medical Sciences Dr Hongxin Cao added that the deal will mean Chinese practices will be brought to the world in the form of packaged beverages.

The Coca-Cola Company posted its third quarter results this week, recording a net revenue growth of 19 per cent.

For further information, click here

New beverage inspirations revealed

Date: Fri, 19 Oct 07

Story Text

Symrise has announced the findings of its recent symposium held in Hanover, Germany, hailing the new inspirations in the drinks arena.

The Beverage Innovation Day saw Heiko Antoniewicz, known for his molecular cocktails, wowed visitors with cocktails made into foam, gel and capsules.

Speaking at the event, vice president of Symrise's Business Unit Beverages Frank von Keutz commented on the changing nature of the drinks market in recent years.

"The current market conditions for launching products in Germany have improved vis-a-vis the previous years and innovative companies can profit from this upturn. This is especially true of the beverage market," he said.

In the non-alcoholic beverage sector consumers hanker for natural, lighter and healthier products, the firm stated.

Symrise added that coffee-based drinks and coffee flavoured products are booming in the dry beverages category.

It was announced earlier this week that Coca-Cola will be joining forces with illy in a bid to crack the premium ready-to-drink sector.

For further information, click here

NOKA Chocolate launches snowflake bags

Date: Fri, 19 Oct 07

Story Text

Premium chocolate producer NOKA Chocolate is to release snowflake gift bags to accompany limited edition holiday snowflake keepsake boxes.

The launch is part of NOKA Chocolate's Christmas range, which it hopes will add to the gift giving experience, Food Ingredients First reports.

Katrina Merrem, NOKA Chocolate's chocolatier, commented on the luxury taste of the premium brand.

"NOKA Chocolate's passion is to create magical moments and memories with pure, unadulterated, single-estate dark chocolate and truffles," she remarked.

The bags will be white and sprinkled with blue snowflakes, to help invoke that festive feeling, while the keepsake boxes are to be made from handcrafted stainless steel.

Customers will be able to present their chocolate gifts in the keepsake boxes, which come in a range of sizes and are described by the company as the "ultimate in gift giving".

In 2005, NOKA Chocolate was named the number one luxury chocolate brand in the world, by the Gourmet Food Show.

[For further information, click here](http://www.nokachocolate.com/newsletter3.html)

Fast food salt levels 'concerning'

Date: Fri, 19 Oct 07

Story Text

Concerns have been raised about how much salt is contained in food bought from the leading fast food outlets.

In research conducted by Consensus Action on Salt and Health (Cash), it was found that some meals would mean children would be eating excessive amounts of salt, sometimes over their recommended daily allowance.

One meal from Pizza Hut would mean that four people sharing it would consume 12.3g of salt each. This is four times the recommended amount a child of six should be eating a day.

Carrie Bolt, a Cash researcher, commented on the lack of information available about the nutritional value of foods.

"We are concerned that Pizza Hut and KFC provide no information in the restaurant at point of sale to tell parents how much salt is in the food," she said.

She added that parents should try to avoid meals with added cheese and bacon, as well as ordering cheesecake, muffins and milkshakes, as these can all increase the amount of salt a child consumes.

Speaking to BBC Radio 4's Today programme, chair of the School Food Trust Prue Leith praised the efforts of Jamie Oliver in bringing the issue of school meals qualities to the forefront.

[...](#)

[href="http://www.actiononsalt.org.uk/media/press_releases/fast%20foods%202007/fast_food_release_october_2007.doc"](http://www.actiononsalt.org.uk/media/press_releases/fast%20foods%202007/fast_food_release_october_2007.doc)>For further information, click here

Low-fat iced coffee drink launched

Date: Thu, 18 Oct 07

Story Text

A new ready-to-drink iced coffee beverage has been launched by the New York Coffee Company.

Claiming to be the first no fat, no added sugar drink of its kind, Iced 'Spresso promises to keep drinkers relaxed and energised, Food Ingredients First reports.

Registered dietician and certified diabetes educator with Kaiser Permanente, Nicole Britvan, commented that there are many drinks around in the beverages market that are full of "empty calories in the form of sugar".

"There is neither a sense of being full nor a compensation by taking in less calories, which can easily lead to unnecessary weight gain," she remarked to the news source.

President of New York Coffee Company Keith Chamish added that the market shows great potential for similar products.

"Consumers now regard these beverages as stand-alone drinks or as snack beverages," he said to the publication.

The product comes in four flavours; UltraLite Espresso Latte, American Vanilla, Mocha Mudslide and Caramel Dulce de Leche.

For further information, click here

Factory brings OatVantage to GTC Nutrition

Date: Thu, 18 Oct 07

Story Text

A new speciality oats centre has been opened by GTC Nutrition, which will introduce a new product to the marketplace.

The novel ingredient is a highly-concentrated soluble fibre called OatVantage, which is edible for both humans and animals.

Containing 54 per cent beta-glucan, the oat product has 18 times more of the entity than other oats.

President of GTC Nutrition Pat Smith said that the product is will give an advantage to

the company's heart and glycaemic health platforms.

"The Missoula plant is part of our continued efforts to expand our portfolio of ingredient offerings by designing a variety of innovative products and applications to meet evolving customer needs," she commented.

Chairman, president and chief executive of parent company Corn Products International Sam Scott added that the facility would allow the firm to extend its product portfolio.

GTC Nutrition announced recently announced the launch of a new consumer website for its NutraFlora prebiotic fibre.

[For further information, click here](http://www.gtcnutrition.com/EN/4dm1n/PDFs/GTC-Oats-224.pdf)

Nigella influences latest McCain potato product

Date: Thu, 18 Oct 07

Story Text

McCain's is to launch a new roast potato range this month that has supposedly been inspired by celebrity chef Nigella Lawson.

The company states that goose fat has been used to baste its new roast potatoes product, as celebrity chefs have endorsed the ingredient as must-have for the perfect roast.

Marketing director for McCain Simon Eyles comments that getting the potatoes right means the rest of the roast dinner will "fall into place".

"We've taken the very best ingredients to offer shoppers a convenient yet indulgent product that they can be proud of at the dinner table," he remarks.

He adds that goose fat has "rocketed" off supermarket shelves as amateur cooks emulate the skills of the culinary heroes.

According to McCain, goose fat is healthier than other alternatives on the market as it contains fewer saturated fats.

The company announced recently that only British potatoes will be used to make its products from October onwards.

[For further information, click here](http://www.mccain.co.uk/info/press-releases/goose-fat-roast-potatoes.aspx)

Tesco to introduce new wine packaging

Date: Thu, 18 Oct 07

Story Text

Supermarket giant Tesco is to introduce new packaging for its wine range next year, it has emerged.

As reported by [talkingretail.com](http://www.talkingretail.com), the company is to enclose 600 of its wines in new retail-ready packaging in February 2008.

Tesco category director for beers, wines and spirits Dan Jago commented that he hoped the firm was leading the way with its new packaging range.

"In the long run, we hope research we have conducted is adopted by other UK retailers," he said.

He added that the range was more practical and will be effective for in-store merchandising.

The move will see 70 per cent of the Tesco wine range adopting the new packaging, as the supermarket worked with six of its suppliers to implement the development.

Tesco has also announced today that it is to be the first major UK supermarket to begin transporting freight by canal.

Wine will be ferried between Liverpool and Manchester as part of the new initiative, cutting carbon emissions by 80 per cent.

<http://www.talkingretail.com/news/7051/Tesco-rolls-out-new-retail-ready.html> For further information, click here

Pepsico catches the eye of Tiger

Date: Thu, 18 Oct 07

Story Text

Pepsico will have the expertise of ace golfer Tiger Woods to help ensure the success of their new drinks range.

Woods - who became the first golfer to hold all four professional major championships at the same time - is to promote a new signature line for Gatorade, a Pepsico brand.

The drinks will be sports performance beverages aimed at athletes of all abilities and the first product is to be called Gatorade Tiger.

President of Gatorade Todd Magazine commented on the rigorous testing Woods had undertaken with the firm to help them produce the product.

"Research with Tiger will also help shape the development of the products under his signature line," he said.

Mr Magazine added that the company was in a unique position to offer athletes all manner of products to help them train and compete at their best.

The deal is the first athlete-endorsed contract Gatorade has been involved in.

Other brands under the Pepsico umbrella are Tropicana, Quaker and Frito-Lay.

[For further information, click here](http://phx.corporate-ir.net/phoenix.zhtml?c=78265&p=irol-newsArticle&ID=1064171&highlight=link)

White's adopts traffic light labelling

Date: Wed, 17 Oct 07

Story Text

The Food Standards Agency's (FSA's) traffic light labelling system is to be used by cereal manufacturer White's.

A Northern Ireland-based company, the firm will be the first cereal processor in the UK to adopt the FSA's preferred food product labelling method.

Director of FSA Northern Ireland Morris McAllister commented that he is delighted at the announcement.

"This really demonstrates that Northern Ireland food manufacturers are leading the way in adopting the traffic light labelling scheme," he stated.

He added that consumers will be able to make informed healthy eating choices and business should feel encouraged to reduce the levels of sugar, salt and fat in their recipes.

The traffic light system aims to give customers at-a-glance information on the nutritional value of the food they are buying.

This method has been adopted by supermarket giant Sainsbury's but not by rival Tesco, which displays the alternative method of nutritional value on its packaging.

[For further information, click here](http://www.food.gov.uk/news/newsarchive/2007/oct/whitestrafficlight)

NutriPhy Cranberry could 'open up opportunities'

Date: Wed, 17 Oct 07

Story Text

A new cranberry product to be launched by CHR Hansen is set to offer new

opportunities to dietary supplement and functional food industries, the company states.

NutriPhy Cranberry is to be introduced in Las Vegas next month at SupplySide West.

The product is an extract powder with a four per cent minimum of proanthocyanidins, which, the company claims, could prevent E.Coli from sticking to the urinary tract wall.

Business development manager of Phytonutrients Sami Sassi comments that the new product will be beneficial to the supplement sector.

"We supply the product in an easy-to-use powder form and believe the NutriPhy Cranberry to be a powerful ingredient for the supplement industry," he remarks.

Technical industry manager of Dietary Supplements at CHR Hansen Dr Celine Aubert adds that the nutritional value of the fruit is well known.

CHR Hansen has also announced the launch of two new FruitMax products called FruitMax Cranberry WS and FruitMax Blueberry WS.

[For further information, click here](http://www.chr-hansen.com/press/news/show_news/introducing-powerful-nutriphy-cranberry.html)

Fat reducing qualities of CLA found

Date: Wed, 17 Oct 07

Story Text

A new study has found that Cognis' Tonalin CLA in skimmed milk reduces the body fat mass of overweight individuals, it has been reported.

Taken over a 12-week period, the subjects lost most weight from the torso of the body, nutrition horizon reports.

Published in the British Journal of Nutrition, a three per cent reduction was noted in the body fat mass of those who had been drinking milk fortified with Tonalin CLA.

Dr Doris Bell of the Cognis global research programme commented that the findings show that Tonalin CLA can work in a functioning food product as well as in food supplements.

"The study also re-confirms that the longer-term consumption of Tonalin CLA is effective, safe and, importantly, does not negatively affect blood lipids or glucose levels," she said.

She added that there were clearly opportunities for functional food manufacturers following these results.

Cognis recently launched a new whipping agent called the Lamequick AS 165 that

Friedrich Kielmeyer of the firm claims is "superior to that of fat powder".

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

Two new products join FruitMax range

Date: Wed, 17 Oct 07

Story Text

CHR Hansen is launching two new colouring products, the company has announced.

FruitMax Cranberry WS and FruitMax Blueberry WS are to be lauded by the firm at FIE 2007.

The cranberry product has been made from black carrot roots and gives low-pH food and drink stuffs a bright deep red shade.

For those wanting a blue shade to be added to confectionary of beverages then the violet-blue shade of the blueberry product produced from pure grape juice concentrate could be more suitable.

International product manager of colours Charlotte Gylling Olsen commented that food innovation is important to the company.

"We are constantly looking for new ways to maintain and develop our market shares in big industries like confectionery and ice cream," she remarked.

The firm states that the specific anthocyanin composition of the blueberry colouring makes it more stable than other grape concentrates.

CHR Hansen recently announced the launch of a new probiotic stick to help boost children's immune systems.

[For further information, click here](http://www.chr-hansen.com/press/news/show_news/hitting-the-health-trend-at-fie-two-novel-coloring-foodstuffs-up-for-launch-at-fie.html)

Prices may put Brits off pubs

Date: Wed, 17 Oct 07

Story Text

Brits may soon be steering clear of pubs due to the rising costs of food and drink at the establishments, one industry expert has said.

According to Fiona Stapley of the Good Pub Guide, the price of meals at pubs will soon

deter consumers from choosing to eat there.

The latest edition of the publication found that consumers should expect to shell out an average of £20 for a two-course lunch with one glass of wine, meaning a meal with a friend could cost £40.

Ms Stapley has warned publicans that they should reduce costs to encourage customers to keep eating at their establishments.

Speaking on Wake Up To Money programme, broadcast on BBC Radio 5 Live, she said: "Over this last year people have really been saying we're not going to put up with this much more.

"They're not saying we're not going to eat out anymore, but what they're saying is we're not going to eat out so regularly."

The price of a pint of beer has also increased, with a rise of four per cent meaning punters should expect to pay £2.41 for the drink.

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

New products boost weight management drinks sector

Date: Tue, 16 Oct 07

Story Text

Weight management drinks have shown strong growth in the US, Japan and western Europe, it has been reported.

In 2006, the category grew by 24 per cent with consumers in these areas drinking 570 million litres of the product, just-drinks.com notes.

Conducted by Zenith International, the research shows that the introduction of enhanced waters and fat-burning drinks may have boosted sales in the sector.

Zenith research director Gary Roethenbaugh commented that companies must ensure they are marketing their products accurately, as the sector comes under media scrutiny.

"Weight management drink companies need to ensure that advertising and marketing claims are proportionate, in line with good medical and dietary practice and do not overstate the science," he said.

He added major companies are now becoming very active in the product category, with Coca-Cola and PepsiCo showing interest in weight management products.

In other news today, Coca-Cola has joined forces with illy in an attempt to capitalise on the growth of the premium ready-to-drink market.

For further information, click here

Loseley to introduce two new flavours

Date: Tue, 16 Oct 07

Story Text

Luxury yoghurt producer Loseley has announced that it is to introduce two new flavours to its Rich & Creamy range.

The company is emulating the taste of the seasons with a slice of summer promised in its new yoghurt, the Rich & Creamy Peaches & Jersey Cream and a sample of autumn flavours is expected in the new Rich & Creamy Blackberry & Bramley Apple product, talkingretail.com reports.

Loseley prides itself on producing yoghurts made from Channel Island milk, real fruit and Jersey cream and has decided to add two new flavours after being awarded the Long Clawson Trophy last year.

The firm claims that no artificial colours or flavours were used in the making of the products and that they are also gluten free.

When launched the products will sit alongside the existing range, which includes a plain flavoured option as well as a caramelised pear and creamy fudge alternative among others.

Loseley has been producing dairy products since 1968.

For further information, click here

Grapes named as antioxidant booster

Date: Tue, 16 Oct 07

Story Text

Eating grapes has been confirmed as beneficial to one's body by a new study as it doubles antioxidant capacity.

A new study presented last week at the Second International Symposium on Human Health Effects of Fruits and Vegetables in the US revealed that high-antioxidant foods should be consumed with each meal to relieve post-meal anti-oxidative stress.

Grapes were one of the fruits cited as being able to double the amount of antioxidant capacity the body has, which is beneficial as post-meal anti-oxidative stress is linked to ageing and chronic illnesses.

President of the California Table Grape Commission Kathleen Nave commented that the research reinforced knowledge that the fruit is great source of antioxidants.

"Based on this research, one easy, proactive step that people can take to help safeguard their health is to eat high antioxidant fruit - like grapes - with their meals," she advised.

Chief dietician at St George's Hospital Catherine Collins was recently quoted in the Times as saying drinking smoothies is no replacement for eating fruit in its unaltered state.

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

Brits play it safe and avoid foreign food

Date: Tue, 16 Oct 07

Story Text

Foreign delicacies on not on British menus it seems, as new research has revealed that the UK's diners are unadventurous sorts.

Respondents of a new Churchill Travel Insurance poll were unaware of national dishes and unwilling to try them.

In fact, 33 per cent of Brits did not know what tapas was, while 18 per cent were oblivious that paella is a famous Spanish dish, despite the country being a well-loved holiday destination for many.

A spokesperson for the firm, Abi Clark, claims that many Brits have been put off local delicacies when holidaying abroad.

"Our research shows that only an unlucky few are struck down by food poisoning while away," she comments.

The poll found that 21 per cent said they would not try foreign food through fear of becoming ill.

A third of the respondents also admitted that they had no interest in sampling moussaka, despite visiting Greece for a getaway.

Mayonnaise is now the nation's favourite food dressing, overtaking salad cream, according to research by market analyst Mintel.

[For further information, click here](http://www.freepressreleases.co.uk/Press_Releases/Travel%10Hospitality/Brits_abroad_show_lack_of_taste_for_foreign_food_200710158518/)

Coca-Cola teams up with illy

Date: Tue, 16 Oct 07

Story Text

Coca-Cola is joining forces with coffee expert illy to aid the innovation of a new drink product, it has emerged.

The deal will see the two firms uniting to bring a new premium ready-to-drink (RTD) product to the coffee sector in a bid to capitalise on the profitable opportunities brought about by this fast-growing sector.

Chairman of illycaffè Andrea Illy commented that the new product will be of a high standard.

"Our R&D [research and development] and product know-how will join The Coca-Cola Company's industrial and distribution infrastructure to develop a high-quality ready-to-drink coffee," he said.

President and chief operating officer of The Coca-Cola Company Muhtar Kent noted that illy has a "strong history of innovation with whom we are proud to partner".

The RTD category is valued globally at \$10 billion (£4.92 billion) and is growing strongly year-on-year.

Coca-Cola and Caribou Coffee launched a new iced coffee drink for the US in August.

For further information, click here

American Originals launched by Castleberry's

Date: Mon, 15 Oct 07

Story Text

Food group Castleberry's has unveiled its latest product range, known as American Originals.

The range will incorporate foods such as meat products, canned chilli, hot dog sauce and stew, marketed under the Austex and Castleberry's brands.

However, all of the new products will feature unique Universal Product Code (UPC) numbers that will distinguish them from other foodstuffs available by the firm.

Dave Melbourne, senior vice president for Castleberry's, explained: "We've given American Originals distinctive labelling and are marking the cans with new UPC codes to

make sure the products are easily identifiable for consumers and retail store employees."

He also said that the recipes used have been improved, offering a more tasty experience for consumers.

Castleberry's dates its history back to 1922, when Clement Lamar Castleberry lived in Georgia and was renowned for the excellence of his barbeques. According to the firm, as many as 12,000 people were known to attend these events.

Horlicks splashing out on new look

Date: Mon, 15 Oct 07

Story Text

Horlicks, the manufacturer of the hot malted drink brand of the same name, will be spending Â£4.2 million on improvements to its identity.

The cash will be spent on a new pack shape for the bed-time beverage, with a novel look aiming to reel in a new generation of insomniacs, reports Talking Retail.

All new packaging will come in a pillow-shaped design, no doubt to stress the benefits of Horlicks on one's sleep to which the manufacturer lays claim.

In addition, a television campaign will see health alternative Horlicks Extra Light broadcast to the nation's homes, while those who are unfamiliar with the distinctive malty flavour will be able to become acquainted as taster sessions are held.

Horlicks describes the product as a "nourishing malted food drink with a unique combination of wholesome ingredients", claiming to be an enjoyable and effective way of falling asleep.

Whipping agent launched by Cognis

Date: Mon, 15 Oct 07

Story Text

A new whipping agent has been launched by Cognis, which is designed to be used by producers of savoury snacks or calorie-reduced spreads.

The company states that producers of these foods may encounter problems when enzymes in herbs and spices interact with the lauric acid of vegetable oils.

Cognis says that its new product, the Lamequick AS 165, aims to be more stable against enzymatic saponification.

Global product group manager of food ingredients for the firm Friedrich Kiemeyer remarks that the new agent will be the solution to many customer problems.

"The new Lamequick AS 165 offers our customers an elegant way of avoiding the problems with enzymatic saponification they may encounter when formulating savoury or spicy mousses and creams," he comments.

He adds that the performance of the product is "superior to that of fat powder".

Cognis recently had to increase the price of natural fatty alcohols due to high vegetable feedstock and energy costs.

Product innovation boosts Thorntons' sales

Date: Mon, 15 Oct 07

Story Text

Thorntons has announced an increase in sales in its first quarter trading statement, which it claims is due to increased product innovation.

The chocolate producer and retailer has reported a 28.5 per cent rise in sales to \hat{A} £43 million.

Chief executive of the firm Mike Davies commented that the company is focussed on providing customers with new products.

"We remain focused on extending Thorntons appeal to existing and new customers through a firm commitment to increased product innovation," he said.

He added that the firm will also continue to deliver excellent customer service as well as an "enhanced in-store environment".

The figures noted a slight drop in like-for-like sales over the summer months, due to the particularly damp and dismal weather during the season.

Thorntons has previewed its Christmas collection online, with a Christmas Casket made of nougat, lined with dark chocolate and filled with Florentines, mendiants, chocolate-smothered orange slices and caramelised almonds just one of the seasonal products available.

New packaging launched by Earthcycle

Date: Mon, 15 Oct 07

Story Text

Earthcycle has announced it is to launch a three new product packages, it has emerged.

Protecting a range of produce such as squash, apples, pears and peaches, the designs are labelled EC 102, EC 105 and EC 110, Food Ingredients First reports.

President and founder of Earthcycle Shannon Boase commented that feedback had helped the firm develop the new range.

“We are fortunate to be working with fantastic clients who provide valuable feedback to help grow Earthcycle’s palm fibre packaging business by creating sustainable packaging options with a wide number of applications,” she said to the publication.

She added that the firm's packaging is an "ever evolving process".
Midwest Sales, Monte Packaging Company Mark Dahn remarked that the industry now requires sustainable packaging solutions.

Earthcycle was launched in 2005 and claims its packaging is environmentally-friendly as it composts in less than 90 days and is a healthy contribution to soil.

[Tesco and Carbon Trust launch innovative carbon mapping scheme](#)

[New line of Loud Energy Drinks](#)

[Innovative new meat product launched](#)

[New resins 'could reduce food packaging'](#)

[Laser marking speeds up wine coding and marking](#)

[New bottled rapeseed oil unveiled](#)

[Consumers seeking out 'functional foods'](#)

[Launch of new apple that thinks it's a grape](#)

[Innovations fuel Sainsbury's sales rise](#)

[New line of restaurant-quality Indian cuisine](#)

[Russell's unveils new rye whiskey](#)

['Strong sales' for supermarket own brand chocolates](#)

[Bolton giant pasty made to ancient recipe](#)

[Wispa relaunch goes ahead](#)

[Scientists develop pea starch packaging](#)

[Selection of Fair Trade goods 'is growing'](#)

[Morrisons offers local choice bread](#)

[Cafe places wartime staples on the menu](#)

[Chr Hansen upgrades Denmark flavour production centre](#)

[S&N prepares for Bulmers Pear Cider launch](#)

[New food finder service for London buyers](#)

[Major starch collaboration unveiled](#)

[Educational messages on cereal boxes](#)

[Sainsbury's unveils new lamb ranges](#)

[New organic range from Dolmio](#)

[Bota Box wines gets green makeover](#)

[Innovative brewers turn to wood for new tastes](#)

[Dubuit launches new bottle labelling machine](#)

[FSA calls for new research on smokies](#)

[Asda rewarded for environmental innovation](#)

Tesco and Carbon Trust launch innovative carbon mapping scheme

Date: Fri, 12 Oct 07

Story Text

Supermarket group Tesco has announced that it is teaming up with Britain's Carbon Trust to map the carbon footprints of 30 of its own-brand products in order to develop a "clear, universal system of carbon labelling".

By measuring the carbon footprint of products such as orange juice, tomatoes and potatoes using the draft standard currently being developed by the Carbon Trust, Defra and BSI British Standards, the two organisations hope to offer consumers better information about the impact their shopping has on climate change.

The scheme will map the embodied greenhouse gas emissions from products and services to provide Tesco will a more detailed understanding of the impacts of selected products.

Climate change minister, Joan Ruddock, said: "Measuring the carbon footprint of the products we make, buy and sell is a complicated process. As businesses increasingly look for ways to reduce their effect on the environment there is a growing need for a reliable, consistent way to measure these impacts."

"We want to help our customers deliver a revolution in green consumption, and this

work with the Carbon Trust will bring us a step closer to providing the type of information customers need to make greener choices based on good science," Tesco chief executive, Sir Terry Leahy, added.

Tesco plans to use the results of the study to help reduce carbon emissions in its supply chains, in addition to testing the applicability of the draft standard that can be applied across product categories.

For further information, click here

New line of Loud Energy Drinks

Date: Fri, 12 Oct 07

Story Text

The hip-hop entrepreneur behind the Loud Records label has launched new Loud Beverage with executive Ron Urban.

Lightly carbonated Loud Energy Drinks are the first products from Loud Beverage and provide energy components, essential vitamins and other healthy ingredients.

Steve Rifkind, founder of Loud Records, which produces acts such as Wu Tang Clan, Xzibit and Dead Prez, claims that the company plans to launch the beverages market by market in a similar way to breaking records.

"In addition to traditional beverage marketing, we utilise radio, DJs, mix tapes, club nights and promotions with non-traditional entertainment and lifestyle accounts," he explained.

Initially available in two flavours - Classic Mix and Citrus Stunner - Loud Beverage is developing a Grapple Sauce variant and a new sugar-free Pomberry Zero to complete the range.

Packaging for the beverages features the Loud logo and the drinks are sold in a "sleek, cool" 12oz can.

For further information, click here

Innovative new meat product launched

Date: Fri, 12 Oct 07

Story Text

A ground-breaking new mould and yeast inhibitor has been unveiled by DSM Food Specialties for use with meat products.

Providing effective protection against moulds and yeasts, PremiCoat L is a patented

formulation of Delvocid and thickening agents that has been approved for use in the European Union.

DSM, based in Delft, in the Netherlands, claims that the new product prevents fungal spoilage, guaranteeing improved adhesion and even distribution of natamycin on meat products, acting as a highly effective inhibitor of mould and yeast growth.

Natamycin, an antimycotic used in cheese and meat production, is the active compound in Delvocid and is produced from a culture of *Streptomyces natalensis*.

The thickening agents in PremiCoat L ensure improved distribution of natamycin across the whole product, helping manufacturers to avoid health risks and reduce commercial losses.

"PremiCoat L is a ground-breaking product for the meat industry," Thomas Eiting of DSM Food Specialties, said. "It provides greater protection against mould and yeast formation and can reduce the amount of natamycin needed. What's more, it is ready to use in liquid or concentrate form. Each formulation can also be tailor made to meet individual manufacturing requirements."

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

New resins 'could reduce food packaging'

Date: Fri, 12 Oct 07

Story Text

Basell has announced that it has commercialised three new types of polypropylene (PP) resins that could be used to reduce the amount of food packaging used by manufacturers.

The polyolefins technology company claims that the resins can be used as a replacement for traditional materials, such as glass or PET plastics, and are designed to run on high speed BOPP (bi-oriented polypropylene) production lines.

Marketed under the trade names Adstif HA740J, Higran RS1684 and Moplen EP310K, the new PP resins offer food companies high transparency, stiffness without loss of impact resistance and improved processing.

Rainer Mantel, head of Basell's Innovative Business Solutions team, commented: "Competitive trends in the packaging industry to improve productivity and reduce weight and cost are driving the development of innovative PP resins increasingly replacing more traditional material such as PET or glass."

The new resins offer improved barrier properties and aesthetics, coupled with low odour and taste. A nucleated, high-crystalline PP material, Adstif HA740J is ideal for multi-layer food packaging, while Higran RS1684 is a versatile new resin that can be used for foamed food trays and Moplen EP310K is a medium flow heterophasic copolymer that is

designed for customer food contact applications.

For further information, click here

Laser marking speeds up wine coding and marking

Date: Fri, 12 Oct 07

Story Text

Wine bottling and packer, Kingsland Wines and Spirits, has announced that its decision to switch from continuous ink jet marking (CIJ) to innovative laser marking has significantly increased line uptime and improved legibility on glass.

The company, which supplies wines for many of the UK's major retailers, has added a new machine from Vespalase to its operations to carry out laser coding and marking operations.

Vespalase lasers can be used on a range of materials, including glass, metal, ceramics, films, foils and card. Kingsland is currently considering using the new machine to extend laser marking to the cardboard sleeves of bag-in-a-box wine containers.

Nigel Smith, Kingsland engineering manager, said: "This is an exceptionally high volume bottling operation and our retail customers require us to mark product with batch codes for traceability. We now laser mark the base of the bottle to meet our customers' need for a discreet, but legible, permanent mark."

Coding and marking bottles with CIJ printers caused problems for Kingsland with the clarity and legibility of marks, particularly red wine. The new Vespalase high speed lasers can permanently mark goods at a rate up to 1,600 characters per second with none of the fumes associated with inks and solvents.

For further information, click here

New bottled rapeseed oil unveiled

Date: Fri, 12 Oct 07

Story Text

Fussels Fine Foods has unveiled a new bottled rapeseed oil, which it claims will give consumers the "ultimate roast potatoes this Christmas".

According to the company, the award-winning oil provides households with a genuine British alternative to olive oil, with strong health benefits and cooking properties.

Sown, grown, pressed and bottled on a farm in Somerset, the Fussels Fine Foods rapeseed oil contains large quantities of essential fatty acids Omega 3 and 6, vitamin E, low levels of bad saturated fats and high levels of good poly and monounsaturated fats.

Ideal for cooking at high temperatures, the oleic acid in rapeseed oil has a high smoke point of around 230C.

Awarded gold under the 'sauce' category at the 2007 Taste of the West Awards, the rapeseed oil from Fussels Fine Foods also works well in salad dressings, marinades and dips.

Fussels Rapeseed Oil can now be ordered online and is produced by a family that has been farming in Somerset for generations, with careful attention paid to issues surrounding biodiversity and sustainability.

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

Consumers seeking out 'functional foods'

Date: Thu, 11 Oct 07

Story Text

Consumers are increasingly interested in functional foods and are actively seeking them out when they go grocery shopping, according to new research.

A study by experts indicates that food conscious consumers are looking beyond basic nutrition when they are shopping, examining products for their effects on heart health, better bones and cholesterol counts, among other benefits.

The national survey by the International Food Information Council (IFIC) in the United States found that consumers now believe that "foods can provide benefits beyond basic nutrition" and 92 per cent of respondents were able to name a food and health benefit, such as calcium for bone health.

Wendy Reinhardt Kapsak, IFIC director of health and nutrition, said: "Consumers may not be able to tell you exactly what nutritional components they're seeking when they shop for fruits and vegetables or fish, but they can tell you why they're doing it. It's because there's a strong food and health benefit connection at work."

The functional foods survey lists the top ten foods in terms of customer awareness, including fruit and vegetables, fish, fish oil and seafood, milk and other dairy products, whole grains, fibre, green tea, meat, water, certain herbs and spices, and nuts. Primary health concerns for consumers included heart and circulatory conditions, weight, cancer and diabetes.

Sales of functional foods and so-called 'superfoods', such as blueberries and spinach,

have soared in the UK, as consumers become more conscious of the importance of diet to their overall health.

[For further information, click here](http://www.ific.org/newsroom/releases/ffresearchrelease2007.cfm)

Launch of new apple that thinks it's a grape

Date: Thu, 11 Oct 07

Story Text

A new apple with a unique twist has been launched to appeal to consumers who like to purchase seasonal English fruit.

The Kanzi apple has been planted according to the best 'terroir' and is managed in a similar way to a grape, with a strong emphasis on taste, growing conditions and premium quality.

According to the producers, the apples have a sweet flavour with a tart twist, a high vitamin C content, a tempting aroma and a 'fizz-like' sensation, created by crossing Braeburn and Gala varieties of apples.

The name Kanzi means "hidden treasure" and the deep red apples from each harvest have "a subtly different flavour", giving each its own vintage and a prominent crunch. First introduced into the UK in 2003 by Adrian Scripps, the UK's largest independent grower of apples and pears, the Kanzi harvest has now reached the optimum standard required for consumption.

James Simpson, managing director of Adrian Scripps, commented: "The increasing consumer demand for English grown apples led us to search for something special. Not only does the Kanzi have a unique and delicious flavour, but it looks great too."

Available between December and March, the Kanzi apples are harvested in early October and kept at a chilled temperature for around three weeks to allow the flavour and aroma to fully develop.

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

Innovations fuel Sainsbury's sales rise

Date: Thu, 11 Oct 07

Story Text

Sainsbury's has announced that innovation has fuelled a 3.8 per cent increase in total sales for the second half of the year.

The company's performance over first six months of the year was in line with expectations, despite poor summer weather affecting sales during the second quarter.

According to the supermarket giant, new initiatives within its fresh produce, seafood and beer, wines and spirit offerings have netted a number of awards over the past year.

Justin King, Sainsbury's chief executive, said: "We maintained our competitive position during the quarter reducing prices on another 7,000 products and also reinforced our strong heritage in quality products, launching our 'Different Values' campaign."

Mr King announced that Sainsbury's is switching its entire range of own-brand tea over to Fairtrade during the next three years.

For further information, click here

New line of restaurant-quality Indian cuisine

Date: Thu, 11 Oct 07

Story Text

A new range of Indian meals created to be enjoyed at home and containing no artificial flavourings, colourings and preservatives has been unveiled by retailer Waitrose.

The grocery chain has developed the contemporary, restaurant quality Indian cuisine by combining Indian flavours with "an innovative and modern approach to cooking", moving away from creamy combinations to offer a product that is less rich and can be enjoyed at any time.

Offering both convenience and flavour for authentic Indian dining, the range has been created by leading Indian chefs and each dish is prepared using traditional methods, fresh herbs and whole and ground spices.

Billed as "modern Indian cuisine for everyday eating", Waitrose claims that the Waitrose Indian Collection is ideal for quick and easy lunches and suppers that can be ready in minutes.

Laura Keey, Waitrose chilled prepared food buyer, commented: "Earlier this year I travelled to India with two expert chefs to research the country's new style of contemporary cooking. Our new collection offers an array of dishes which are new to this country and we are excited to be the first retailer to sell this new, modern style of Indian food."

Featuring marinated meat, poultry and fish dishes, spicy stir fries, healthier baked samosas and breads and dals with a twist, the Waitrose Indian Collection includes masala lamb chops marinated in spicy yoghurt with black cumin seeds, coriander and mint and Paneer cheese, green and red pepper kebabs.

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Russell's unveils new rye whiskey

Date: Thu, 11 Oct 07

Story Text

A new full-bodied and smooth rye whiskey has been created in the United States by Austin Nichols master distiller Jimmy Russell and his son Eddie.

The latest Russell's product combines 80 years of distilling experience from the father and son team to provide a deep character and taste that has been aged six years.

Jimmy Russell said: "Rye whiskey is its own animal and rye fans are a special breed. Between Eddie and myself, we figured we could come up with something special."

Available in limited quantities from October and bottled at 90 proof, Russell's Reserve Rye has a rich, tawny color with notes of almond and allspice and is made by Pernod Ricard USA.

American whiskey has seen a resurgence in popularity over the past few years and rye whiskey has a strong palette that lends itself perfectly to classic and contemporary cocktails.

For further information, click here

'Strong sales' for supermarket own brand chocolates

Date: Thu, 11 Oct 07

Story Text

The market for supermarket own brand chocolates is growing rapidly, with sales growth outstripping that of many big name brands.

New research from market analyst TNS found that the combined value of supermarket own-brand confectionery has now exceeded that of Cadbury's Dairy Milk and Wrigley's chewing gum.

According to a report in the Grocer magazine, sales of supermarket own-brand confectionery is being regarded by British consumers as better quality than it was in the past.

Innovation is driving the market, with new 'upmarket' versions of sweets and chocolates, such as Tesco Finest and Sainsbury's Taste the Difference ranges, have helped to fuel demand and alter perceptions.

"If you turned up at a dinner party ten years ago with a box of Tesco chocolates it would

be sniffed at," TNS head of communications, Edward Garner, told The Grocer. "But now it's acceptable to arrive with Tesco Finest handmade 70 per cent dark chocolates. A line has been crossed."

Worth more than £4.1 billion per year, the UK confectionery market is a particularly competitive area of the market that has been dominated in the past by big name brands of chocolate and sweets. Almost 97 per cent of consumers purchase confectionery each year, though total spending has slipped slightly as consumers become more health-conscious.

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

Bolton giant pasty made to ancient recipe

Date: Wed, 10 Oct 07

Story Text

An old recipe has been used to create a mammoth pasty for this year's Bolton Food and Drink Festival.

Innovative local chefs at Greenhalgh's Craft Bakery have created a huge Bolton Barnstormer meaty pasty inspired by a traditional local recipe for this year's event and expect it to prove a highlight of the show.

Using a historic recipe created by Allan Smart, the founder of Greenhalgh's for Westhoughton Wakes Week, the Bolton Barnstormer contains freshly roasted chicken on a bed of stuffing made to a secret recipe, encased in puff pastry.

The handmade pasty is a unique, contemporary take on the traditional favourite of the roast dinner and a giant version of the pasty was cut by Bolton mayor, councillor Barbara Ronson, and executive member for development, councillor Ebrahim Adia, at the start of the festival.

"Bolton Food and Drink Festival is about celebrating and appreciating the excellence and variety of the town's food and drink," councillor Ronson said. "The Barnstormer pasty represents the best of local food, as it has been produced by a Bolton-born-and-bred company and inspired by traditional Boltonian recipes and food from the last century."

The second Bolton Food and Drink Festival will showcase some of the region's best products. Local food is becoming increasingly popular with British consumers.

[For further information, click here](http://www.bolton.gov.uk/pls/portal92/CMPS.newsdetailnew.show?p_arg_names=releaseid&p_arg_values=1358)

Wispa relaunch goes ahead

Date: Wed, 10 Oct 07

Story Text

Cadbury has responded to calls from consumers to relaunch its Wispa chocolate bars and has now put the iconic 1990s chocolate bar back on sale.

Following a huge campaign on the Internet, the confectionery giant has relented and agreed to give the Wispa a trial relaunch.

Cadbury spokesman Tony Bilsborough said: "This is the first time that the power of the Internet played such an intrinsic role in the return of a Cadbury brand."

Around 23 million Wispa bars have been produced for the product relaunch this week following campaigns on websites Facebook and Bebo. The bars will be on sale for a limited period after a four-year absence, unless consumer demand is particularly strong.

Tapping into both the new trend for social networking and nostalgia the reinstatement of the Wispa brand could spark a raft of old products returning to the market in response to consumer calls.

[For further information, click here](http://www.cadbury.co.uk/en/ctb2003/)

Scientists develop pea starch packaging

Date: Wed, 10 Oct 07

Story Text

Using pea starch as a material could significantly reduce the environmental impact of food packaging, according to new research.

Researchers at the University of Manitoba, Winnipeg, carried out studies with pea starch to create new edible packaging and bio-packaging that could enable food manufacturers to cut down on waste generated by their products.

The scientists developed a new packaging using pea starch and lysozyme, which has an inherent gel strength, that protects products against bacteria under a range of production conditions.

According to the study, the strength of the new packaging is reliant on higher density and anti microbial activity can be affected by temperature.

Published in the Journal of Food Science, the research indicates that the packaging could be used to store a range of different items.

Scientists are increasingly experimenting with new ways to produce greener and biodegradable packaging in order to reduce waste mountains, with recent developments also made in corn starch packaging.

[here](#)

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Selection of Fair Trade goods 'is growing'

Date: Wed, 10 Oct 07

Story Text

The selection of Fair Trade products available in Britain is growing rapidly, with more and more retailers stocking a broader range of goods.

New innovations are driving the Fair Trade market and the British Association for Fair Trade Shops (Bafts) has revealed that more than 100 importers are now working with the organisation to stock stores with a diversity of products.

"We've got 110 [associated] importers who import from all over the developing world - Africa, Asia, etcetera," said Kate Meakin, spokesperson for Bafts. "And the products they offer are improving and growing the whole time. So the stock that a fair trade shop has is quite wide ranging now."

According to Ms Meakin, both "recognition of and interest in" fair trade goods increases on an annual basis, as Fair Trade stores gain a loyal customer base.

Bafts now has 117 member outlets across the UK and offers a range of services, advice and information to importers and retailers in Britain.

For further information, click here

Morrisons offers local choice bread

Date: Wed, 10 Oct 07

Story Text

Morrisons has unveiled an innovative new range of 'regional' bread using wheat grown in the area surrounding stores.

Morrisons rustic-style Local Loaves come in four varieties - Checkerboard, Cracked Wheat, Seeded Wheel and Coburg Cob.

Produced from scratch by Morrisons instore bakers, the fresh breads are available in selected stores in Yorkshire, Wessex and East Anglia and use wheat that is grown locally.

Martin Clayton, Morrisons bakery specialist, commented: "Every effort is taken to ensure that our product offering is tailored to reflect the tastes and preferences of the local area. With our new range of regional loaves and cobs we are bringing our customers freshly baked bread with provenance, and have taken the first steps in providing the nation with local bread."

Recent statistics published on Just-Food.com indicate that rustic breads are now more

popular in stores than ever before and consumers are increasingly calling for more locally sourced products.

Bread is purchased by 99 per cent of households in the UK, with almost 12 million loaves sold each day, many via the fast-growing in store bakery sector.

[For further information, click here](http://www.morrisons.co.uk/Corporate/Default.aspx)

Cafe places wartime staples on the menu

Date: Wed, 10 Oct 07

Story Text

A cafe in Pickering, Lancashire, has unveiled an innovative new menu that features a range of wartime foods.

Cedar Barn Farm Shop & Cafe has placed a range of dishes, such as Spam Fritters, lamb hotpot, toad-in-the-hole and Lord Woolton Pie, on its menu in honour of the town's Annual Wartime Weekend.

Every October, Pickering transforms itself into a 1940s wartime town for one weekend, complete with parades and shows, with the new farm now joining the action.

"My Gran was a brilliant cook and it's great to have the opportunity to try out some of her old wartime favourite recipes in the cafe," Mandy Avison, owner of the Cedar Barn, said.

Cedar Barn is offering wartime teas and lunches, along with staff in 1940s fashions, orders on ration books and classic music from the era.

[For further information, click here](http://www.e-coffee.co.uk/cedarfarm.htm)

Chr Hansen upgrades Denmark flavour production centre

Date: Tue, 09 Oct 07

Story Text

Ingredients giant Chr Hansen has announced that it is expanding its flavour centre in Denmark in order to grow its flavour business.

The new facility will create a flavour centre for Europe and Chr Hansen claims that it will make the company "an innovative partner in the food industry".

New equipment will be installed in the centre to improve levels of quality, speed to market and flexibility, playing a major role in flavour creation across Europe.

Steen Loendal, Chr Hansen Flavour Division executive vice president, said: "The

expansion includes a set-up to produce enzyme modified dairy flavours that will give us 100 per cent control over both the process and the time-to-market. Product development - in close collaboration with our customers - will be easier with a full-scale production centre in the neighbourhood."

Chr Hansen aims to create a single centre holding all the knowledge on dairy flavours in Europe and the new facility will be located on the existing site in Graasten, south-west Denmark, which is known for its production of enzymes for the cheese industry.

The company has been active in the global dairy flavours market for decades and with companies seeking a wider selection of dairy flavours, the time is ripe for expansion and development.

[For further information, click here](http://www.chr-hansen.com/press/news/show_news/chr-hansen-targets-europe-with-a-top-selection-of-dairy-flavors.html)

S&N prepares for Bulmers Pear Cider launch

Date: Tue, 09 Oct 07

Story Text

Scottish & Newcastle UK is preparing to unveil its new Bulmers Pear Cider following the immense popularity of its apple premium packaged over-ice cider in Britain.

The brewery giant has revealed that the new pear flavour cider will launch in the UK this November, targeted at 25 to 34-year-old men and women.

According to Talking Retail, the natural pear cider will offer a key alternative to apple cider, wine or beer and is designed to be served over ice.

Reports suggest that the product, which has a juicy flavour and light fruity aroma, has been selected following vigorous testing and will be on sale in 568ml bottles with an abv of 4.5 per cent.

Craig Clarkson, S&N UK head of customer marketing (off-trade), said: "The introduction of Bulmers Pear Cider will enable retailers to capitalise on the steadily growing market for pear ciders by bringing something new and different to the sector."

The Bulmers Pear Cider launch follows the UK release of Pear Upcider, imported from Finland, by S&N earlier this year.

[For further information, click here](http://www.scottish-newcastle.com/snplc/media/)

New food finder service for London buyers

Date: Tue, 09 Oct 07

Story Text

A new online directory service has been launched that aims to help food finders in London 'keep it local'.

The innovative local food finder from London Food Link lists the locations for food produced in and around the capital.

London buyers can find full information on a huge range of local and sustainable producers, with searches available by product type, location and delivery area.

The new directory was created in response to an increasing number of enquiries fielded by London Food Link from businesses looking for sustainable local produce, including restaurant Wahaca, the BBC London Clubs, and Sausage & Mash cafe.

Ben Reynolds of London Food Link explained: "One way for businesses to edge ahead of the competition is to use distinctive, local produce and communicate this to customers."

Recent studies by Mintel and the Institute of Grocery Distribution have indicated that consumer demand for seasonal, local and sustainable produce is growing rapidly.

London Food Link also operates a network of restaurants and caterers keen to improve their sustainability, Ethical Eats, which provides members with practical support through regular events.

[For further information, click here](http://www.sustainweb.org/page.php?id=62)

Major starch collaboration unveiled

Date: Tue, 09 Oct 07

Story Text

Plantic Technologies and National Starch and Chemical Company have announced that they have signed a joint development agreement to develop new starch technology.

Under the terms of the deal, Plantic and National Starch, a division of ICI, will collaboratively develop new starch technology and starch modification technology aimed at creating new and enhanced functional properties for Plantic resins and sheet.

The agreement will see National Starch supply high amylose corn starch for the manufacture of the eco-friendly Plantic material and the companies will work on broadening the performance spectrum of bioplastics firm Plantic's materials.

Plantic's eco-friendly and energy-efficient technology are based on amylase corn starch, which has unique chemical and film forming properties making it ideal for food packaging applications.

Grant Dow, Plantic CEO, commented: "The agreement with National Starch provides security of supply for Plantic as well as an alliance with one of the leading global natural polymer and agricultural research companies."

National Starch vice president for natural polymers, James Zallie, added: "We see real potential for starch based polymers to secure a foothold in competition with traditional plastics."

[For further information, click here](http://www.plantic.com.au/docs/Plantic_MR_NStarch.pdf)

Educational messages on cereal boxes

Date: Tue, 09 Oct 07

Story Text

Price Chopper has announced that it is adding science to its cereal packaging in a bid to educate children about nanotechnology.

The US grocery chain has placed information about the technology on the back of all its boxes of Chopper's Koo-Kies and Peanut Butter Cocoa Spheres cereals

Rolling out the innovative new cereal boxes at a NanoCareer Day at the College of Nanoscale Science and Engineering (CNSE) in Albany, New York, Price Chopper developed the child-friendly information in conjunction with the college.

Mona Golub, Price Chopper vice president of public relations and consumer services, said: "Given all of the technological distraction that cyberspace makes accessible to kids, it is truly rewarding to be able to impart relevant educational messages to them, via our Price Chopper brand cereal boxes, during those less distracting moments of their everyday lives."

Price Chopper plans to continue working with CNSE on new initiatives and kid-friendly private label items. The company has recently selected Supply Chain Intelligence's Outbound Shipment Intelligence to replace existing supply chain solutions following an extensive review process.

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

Sainsbury's unveils new lamb ranges

Date: Tue, 09 Oct 07

Story Text

Sainsbury's has announced the launch of two new lamb cuts to its range of meats in line with calls for supermarkets to support Britain's sheep industry.

The supermarket chain claims that the new lines will help to drive up sales of British lamb and support farmers who have been affected by the partial ban on exports because

of the recent foot and mouth outbreaks.

With a limited route out of the UK, the NSA, (National Sheep Association) the NFU (National Farmers Union) and Jamie Oliver have been urging retailers to promote British lamb.

Sainsbury's has placed 'Try' recipe cards in stores for British lamb shoulders, is launching a new boneless 'cushion' shoulder of lamb and is offering free rosemary with some cuts.

The company has stated that it hopes to source 10,000 British light lambs per week for its new quarter lamb pack, which comprises half leg of lamb, half shoulder and chops, and is ideal for freezing.

Karen Schenstrom, Sainsbury's Fresh Foods director, said: "Sainsbury's is fully committed to supporting British lamb farmers at this difficult time and offer an immediate lifeline for farmers until exports fully resume."

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

New organic range from Dolmio

Date: Mon, 08 Oct 07

Story Text

Pasta sauce brand Dolmio has announced the launch of a new Dolmio Organic Sauce for Bolognese 500g in a bid to tap into the rapidly growing British market for organic food.

The new sauce is part of the new Dolmio Best Ever Bolognese range and the company has created striking new graphics and information about guideline daily amounts (GDAs) on the packaging, Talking Retail reports.

Available in Tesco stores across the UK from November this year, Dolmio Organic Sauce for Bolognese is a response to consumer research indicating that people are interested in an organic recipe.

Suzanne McFarlin from Dolmio told Talking Retail: "The new organic recipe delivers the same great taste that Dolmio consumers know and love along with all the benefits of good honest organic ingredients. We are confident that our customers will welcome our step into the organic market."

Britain's organic sector is currently worth around Â£1.9 billion and Dolmio is spending Â£100,000 to promote its new Dolmio Organic sauce.

Dolmio recently added a seasonal limited edition recipe to its range, Dolmio Extra Winter Vegetable, which will be available from September through to March 2008 and contains tomatoes, carrots and pumpkin.

[For further information, click here](http://www.dolmio.co.uk/DolmioNew/en-gb/)

Bota Box wines gets green makeover

Date: Mon, 08 Oct 07

Story Text

DFV Wines has announced that its successful Bota Box wines have received a green makeover and a new look in response to growing consumer demand for eco-friendly products.

The Bota Box is designed to keep premium wine fresh for more than a month and comes with revolutionary new FlexTap technology that prevents exposure to light and air.

Made with 95 per cent post consumer fibre and recyclable packaging, print on the Bota Box is now on unbleached Kraft paper with water-based ink.

Holding three litres of wine, the Bota Box can be kept on the counter or in the refrigerator, providing easy and convenient access to wine.

Chris Indelicato, DFV Wines CEO and president, said: "Our family winery is dedicated to sustainable farming, smart winemaking, and responsible marketing and we believe that our new Bota Box is the right package at the right time."

Bota Box is available in Chardonnay, Pinot Grigio, Merlot, Shiraz, and Cabernet Sauvignon variants and DFV Wines, which has farmed premium vineyards in California and produced wine for over 80 years, claims it is the ideal product for eco-friendly wine drinkers.

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

Innovative brewers turn to wood for new tastes

Date: Mon, 08 Oct 07

Story Text

Brewers in Britain are starting to explore new materials to enrich the taste and impact of their products, according to a new report.

Many brewers are experimenting with wood ageing to produce rich new flavours and aromas, the British Guild of Beer Writers annual seminar revealed this year.

Adding taste and complexity to beer, wood ageing is becoming a popular process and three of the world's leading beers used the seminar to highlight the benefits of storing beer in wooden barrels.

Held at the innovative Thornbridge Brewery in Derbyshire, the annual event offered attendees the chance to sample the flavours and aromatic qualities that different wooden barrels can bring to beer.

Craft brewers are experimenting with various types of wooden barrels, some of which have been previously used to store spirits or wine, in order to add new tastes and aromatic complexity to beer.

Brooklyn Brewery's head brewer, Garrett Oliver, said: "The original use of wooden barrels was for the wood to have as little influence as possible. Now, however, brewers are actively looking to use wood as an ingredient to flavour their beers. They are not using wood in a traditional way, what the brewers are doing is innovative."

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

Dubuit launches new bottle labelling machine

Date: Mon, 08 Oct 07

Story Text

French technology company Dubuit has created a new machine for labelling bottles that it claims is the fastest on the market.

The carousel is able to operate with a production output of up to 4,500 bottles per hour and is designed as a rotating conveyor belt.

Able to label a range of different containers in materials including glass, metal and plastic, the automated machine considerably reduces the amount of human input needed for labelling bottles.

The machine could prove of benefit for an array of food and drink processors, speeding up labelling processes and cutting costs.

A new review of current food labelling guidelines relating to the country of origin is being conducted by the UK's Food Standards Agency (FSA), with a consultation launching this December.

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

FSA calls for new research on smokies

Date: Mon, 08 Oct 07

Story Text

The UK's Food Standards Agency (FSA) has suggested that more research is needed to examine the potential risks associated with skin-on sheep meat.

Production of skin-on sheep meat, known as smokies, is banned in Britain because it breaks both UK meat hygiene regulations and European Union legislation.

In its Update on Skin-on Sheep Meat (Smokies), the agency proposes new research into the presence of medicine residues in the skin of sheep, particularly those medicines used to control external parasites and flies, which can become concentrated in sheep skin and fat.

Sheep feet with the skin-on, that have been scalded and depilated, are currently produced and sold legally in Britain and will form the basis for the study.

Building on existing research commissioned by the FSA in 2003, the new research into smokies, considered a delicacy in many African and Asian cultures, will look at ways of producing the meat safely and hygienically under controlled conditions.

The study will cover veterinary medicine withdrawal periods for skin-on sheep to ensure that residues are below safe limits and address gaps in current information.

For further information, click here

Asda rewarded for environmental innovation

Date: Mon, 08 Oct 07

Story Text

Asda has been rewarded for its efforts to improve its carbon footprint and reduce its impact on the environment with two awards.

The supermarket group, owned by US retail giant Wal-Mart, scooped the most environmentally friendly retailer title at the People in Retail Awards for its environmental policies and has also been named multiple environmental retailer of the year at the Retail Industry Awards.

Commenting on the awards, Asda chief executive, Andy Bond, said: "To win two awards in just one week is a tremendous result. They are certainly a testament to our hard work and innovation."

Food retailers are increasingly examining their impact on the environment, as consumers demand more environmentally-friendly services and many companies are examining the amount of excess packaging used, potentially leading to considerable leaps in food packaging design and technology.

Asda has introduced packaging recycling bins at a number of its stores and has set a target of 2010 to reduce the amount of waste that it sends to landfill sites to zero.

The company has also committed to the development of degradable packaging for a number of products and has established a series of successful community-based initiatives.

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

[New organic range from Dolmio](#)

[Bota Box wines gets green makeover](#)

[Innovative brewers turn to wood for new tastes](#)

[Dubuit launches new bottle labelling machine](#)

[FSA calls for new research on smokies](#)

[Asda rewarded for environmental innovation](#)

[Ryvita unveils new Wholegrain Crackerbread](#)

[Liberalisation of packaging laws to boost innovation](#)

[First food hall unveiled by John Lewis](#)

[Jack in the Box coffee combines fast food with quality](#)

[BakeMark creates new thaw-and-serve scones](#)

[New bakery innovations from Cargill](#)

[Healthier pasta brand launched](#)

[New organic soups range from Symington's](#)

[GuS unveils new Dry Cola product](#)

[Visual vending machines 'promote healthy eating'](#)

[Innovative potato recipes from Filippo Berio](#)

[New festive foods from Salads of the Sea](#)

[Kopparberg creates new cider variants](#)

[New soup range this winter from Waitrose](#)

[Godiva unveils indulgent caramel liqueur](#)

[Premium demand could boost NI bakery innovation](#)

[New food champion initiative from FSA](#)

[Plant research could boost ingredients market](#)

[Clarinol CLA included in new functional smoothies range](#)

[Bold Ramsay plans to take British cuisine to Paris](#)

[Hook Norton creates innovative Twelve Days seasonal beer](#)

[New shrimp product launched by CleanFish](#)

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For further information, click here

Ryvita unveils new Wholegrain Crackerbread

Date: Fri, 05 Oct 07

Story Text

Ryvita has created a new Wholegrain Crackerbread in response to growing consumer demand for healthier snacking.

Ideal with all kinds of sweet and savoury toppings, the new version of the popular Crackerbread product is available from October 2007, Talking Retail reports.

The current market for Crackerbread is worth £3.3 million and the new version has the added benefits of wholegrain, part of a low fat and healthy balanced diet.

Just four Wholegrain Crackerbread slices is the equivalent to eating 21g of wholegrain, part of the minimum 48g per day recommended by nutritionists.

Ryvita is also revamping its Original Crackerbread packaging over the coming months to highlight the versatility of the snack.

Crackerbread is also available in Original Wheat, Wholemeal, High Fibre and Rice variants and is baked with wheat for a light and crispy texture.

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

Liberalisation of packaging laws to boost innovation

Date: Fri, 05 Oct 07

Story Text

Packaging manufacturers and supermarkets across the UK will benefit from a decision by the European Union to deregulate fixed packaging sizes.

The new EU packaging directive is intended to give consumers greater choice and flexibility, abolishing requirements for around 30 different foods to be packaged in specified quantities, including butter, cereal, potatoes, sugar, dried fruit, pasta and rice.

Packaging restrictions have been in place since the 1960s, but UK companies will have the freedom from April 2009 to pack foods in different sizes and to develop more innovative packaging.

Commenting on the EU directive, UK science and innovation minister, Ian Pearson, said: "The new directive frees up UK manufacturers to innovate in how they package and market their products."

Originally introduced to ensure consumers could be certain pre-packaged foods were made up in easily identifiable standard sizes, modern consumer protection laws and unit pricing cover much of the same ground.

Under the changes, businesses will be free to pack in any size, including the sizes they now use and guidance has been issued on the deregulation of packaging size restrictions by Local Authority Co-ordinators of Regulatory Services (LACORS), which stresses that packaging restrictions will remain in place for wines and spirits.

[For further information, click here](http://www.gnn.gov.uk/Content/Detail.asp?ReleaseID=319994&NewsAreaID=2)

First food hall unveiled by John Lewis

Date: Fri, 05 Oct 07

Story Text

Department store chain John Lewis has announced that it is opening a new 17,000 sq ft food hall in London, with a range of new services and products.

The company, which owns the supermarket group Waitrose, has created the food hall as part of a Â£64 million, 18-month store makeover at its Oxford Street flagship branch.

Both John Lewis and Waitrose have worked together to develop the new food hall concept, creating a charcuterie, more than 40 types of bread baked everyday and a fish counter with over 109 lines.

Mark Price, Waitrose managing director, said: "This is a Foodhall with a difference. Whilst it celebrates the best of great seasonal food, it's also accessible and easy to navigate in and out for a quick top up shop for time pressed Londoners."

Situated in the basement of the Oxford Street department store, the latest London food hall has been heavily influenced by the fashionable food halls of Tokyo, Switzerland and Paris.

On offer in the new venture will be gourmet ready to heat meals, seasonal speciality foods and top-up groceries for commuters, local shoppers and visitors to the capital.

For further information, click here

Jack in the Box coffee combines fast food with quality

Date: Fri, 05 Oct 07

Story Text

Jack in the Box restaurants has announced that its new Bold Roast Coffee combines the best elements of fast-food value with coffee house quality.

Offered a full-bodied brew in its outlets, the chain claims that the Bold Roast Coffee has been created to meet growing consumer expectations about the quality of coffee.

Tammy Bailey, Jack in the Box division vice president of menu marketing, commented: "Today's consumers are more knowledgeable about coffee and have higher expectations. They want a brew that has a rich, complex flavour, which our new Bold Roast Coffee delivers."

New premium Bold Roast Coffee is now available and the new java features a European roast of 100 per cent Arabica beans, available in both regular and decaf varieties and two sizes (12oz and 16oz).

Jack in the Box is a San Diego-based restaurant company with Jack in the Box restaurants across the United States.

[For further information, click here](http://www.jackinthebox.com/index2.php)

BakeMark creates new thaw-and-serve scones

Date: Fri, 05 Oct 07

Story Text

BakeMark UK has announced the launch of new luxury fully baked fruit scones for the British market that can be thawed and served.

The bakery firm claims that its luxury thaw-and-serve fruit scones are the only ones available on the market with real clotted cream, according to Talking Retail.

As the market in the UK for traditionally indulgent sweet treats continues to grow, BakeMark has developed a modern slant on a well-loved favourite.

The Luxury Baked Scone is packed with raisins and luxury clotted cream and has a home-baked appearance, making it a convenient option for elevenses or afternoon tea.

Vera Malhotra, BakeMark UK head of marketing, commented: "Nostalgia plays an important role in consumer purchasing behaviour. The Luxury Baked Scone allows our customers to tap into this trend by putting an innovative slant on an old favourite."

The scone has a "fresh from the kitchen" feel and has been developed under the popular Read-Bake brand

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

New bakery innovations from Cargill

Date: Fri, 05 Oct 07

Story Text

Cargill has created new Gluten-Free Peanut Butter Cookies and a doughnut that contains zero grams of trans fat per serving.

The new bakery concepts from the international provider of food, agricultural and risk management products and services are being launched at the International Baking Industry Exposition in Orlando, Florida.

According to the Minneapolis-based company, the two new prototypes "both tantalise the taste buds and address distinct consumer demands".

Featuring Cargill's TransAdvantage shortening, the Gluten-Free Peanut Butter Cookies, with zero grams of trans fats, have been designed to meet consumers' taste and texture

expectations, targeting the three million sufferers of coeliac disease in the US and consumers who prefer gluten-free products.

The doughnut with zero grams of trans fat per serving has the same taste, texture and colour as traditional doughnuts, with zero grams trans fat per serving, using specialty oils and shortenings from Cargill.

Cargill works alongside food manufacturers, food service, distributors and retailers to offer insights in food and beverage ingredients, meat and poultry products, and food applications.

Healthier pasta brand launched

Date: Thu, 04 Oct 07

Story Text

A new brand of pasta has been created that contains three times the fibre of regular white pasta and as much calcium as is found in an eight-ounce glass of milk.

Ronzoni Smart Taste is also lower in calories and fat than traditional white pasta, with no sodium, preservatives or cholesterol, providing a healthier option to other pasta brands.

With added calcium and fibre, two key nutrients often lacking in children's diets, Ronzoni Smart Taste tastes and looks like traditional white pasta, helping parents to encourage their children to eat more healthily.

Missy Chase Lapine, author of 'The Sneaky Chef', commented: "Ronzoni Smart Taste pasta is the ideal Sneaky Chef food, because it adds calcium and fibre to kids' meals without them even realising it!"

Ronzoni Smart Taste contains no sodium, preservatives or cholesterol and is available in Spaghetti, Penne Rigate, Rotini, Thin Spaghetti and Elbows.

Fibre promotes proper digestion and helps to prevent overeating, while calcium strengthens bones and teeth and is essential for the normal growth and maintenance.

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

New organic soups range from Symington's

Date: Thu, 04 Oct 07

Story Text

As organic food becomes more and more popular, Symington's has announced the launch of a new range of cup soups made with fully certificated organic ingredients.

The new organic cup soups are completely free from artificial colours, flavours and preservatives, providing a natural and simple organic snack for consumers.

Symington's Organic Soup in a Cup comes in four varieties - tomato, mushroom, chicken and vegetable, and vegetable.

Henrik Pade, Symington's marketing director, said: "Organic food is no longer a niche market and has become part of the mainstream. Consumers are combining their green view on life with a natural and inspiring eating experience."

Established 180 years ago, Symington's was the first company to introduce dried soup 150 years ago using pea flour. The company owns a range of top UK brands, including Ainsley Harriott, Rice & Simple, Pasta in 5, Crosse & Blackwell and Mug Shots.

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

GuS unveils new Dry Cola product

Date: Thu, 04 Oct 07

Story Text

Grown-up Soda (GuS) has launched a new alternative to the traditional big-name colas that contains real cola nut extract, notes of citrus, and a light sweetness from cane sugar.

The New-York based company's GuS Dry Cola has a "distinctive taste that sets it apart from the major cola labels" and is a 100 per cent natural, low-sugar alternative to other beverages.

Initially making its debut in specialty grocery stores and eateries in the United States, GuS Dry Cola is available in single 12-ounce glass bottles sold in four-pack carriers.

Steve Hersh, GuS co-founder, said: "We're always listening to what retailers and consumers are asking for. Lately it's been 'how about a natural cola in GuS's trademark not-too-sweet style'. We feel the time is right to launch the most popular soda flavor - only better."

Existing GuS flavours of soda include Dry Meyer Lemon, Star Ruby Grapefruit, Dry Valencia Orange, Dry Cranberry Lime, Dry Crimson Grape, Dry Pomegranate and Extra Dry Ginger Ale.

Launched in Summer 2003 by husband and wife team Steve Hersh and Jeannette Luoh, GuS produces beverages that are not as sweet as typical sodas and juice drinks, incorporating real juice and extracts.

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

Visual vending machines 'promote healthy eating'

Date: Thu, 04 Oct 07

Story Text

Innovative new vending machines are being promoted by Heart of England Fine Foods (HEFF) across schools in the West Midlands.

Providing schoolchildren with a new healthy eating solution, the V-Machine is a vending machine with a difference, aimed at boosting healthy eating in schools.

Not-for-profit regional food group HEFF has pioneered the V-Machine, which offers pupils nutritious break and lunchtime food and drink, supplied by local producers.

The machine is proving popular with schools in the West Midlands through a funding programme run by the West Midlands Food Partnership and HEFF has also launched a range of branded fruit smoothie bars, the S Bar, to local schools.

Karen Davies, HEFF chief executive, said: "Unlike typical vending machines, our V-Machine is stocked with school-made sandwiches, water, milk, fruit juices, fruit, yoghurts, nuts and pulses, all very competitively priced with all profits going to the schools themselves."

Formed in 1998 to promote and raise awareness of food and drink within the West Midlands, HEFF helps more than 347 food and drink businesses to "develop, expand and create profitable and sustainable markets for their products".

Figures released this week by Ofsted show that the government's Â£477 million investment in the school food system has not been an overwhelming success, with children continuing to shun healthy food wither because it is too expensive or because they prefer junk food.

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

Innovative potato recipes from Filippo Berio

Date: Thu, 04 Oct 07

Story Text

Olive oil maker Filippo Berio has launched a series of new recipes for potatoes as the autumn weather starts to hit Britain.

The new recipes combine potatoes with the healthier unsaturated fats found in Filippo Berio Olive Oil and are designed to provide comfort food on cold nights.

Ranging from potato pizza, designed for children, to a more adult potato omelette, details of the recipes can be found on the company's website.

Each recipe can be prepared in a short period of time and other tips from Filippo Berio include mashing potatoes in olive oil rather than butter and adding Dijon mustard, horseradish sauce, pesto sauce, garlic or grated parmesan cheese for extra flavour. Roast potatoes can be jazzed up with olive oil, cumin seeds and rosemary.

Family-run Filippo Berio is the most popular olive oil brand in the UK and each of the

potato recipes, which include Baked Chicken with Potatoes and Red Onions, Potato Pizza and Potato Omelette feature olive oil.

Companies in the food and drink sector are currently launching their autumn-winter and festive creations for this year, as the summer draws to a close.

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

New festive foods from Salads of the Sea

Date: Thu, 04 Oct 07

Story Text

Salads of the Sea has created two innovative new appetizers for the festive season - cheese balls and party trays.

The company, which manufactures a best-selling seafood dip, has created ten ounce cheese balls in three flavours, including traditional Krab, spicy Cajun Krab or savoury Cajun Smoked Salmon varieties, each with a coating of finely sliced almonds.

Party trays, for sale in seafood departments, pair the best of the brands dips and spreads in convenient two-compartment containers, ideal for crudites.

One party tray variety pairs Cajun Krab Dip (containing surimi, cayenne pepper, paprika, garlic, cream cheese and pimentos) with Supreme Krab Dip, made with real dairy cream cheese and a unique blend of seasonings. The other tray features rich Seafood Cheese Spread and spicy Jalapeno Krab Dip.

The two special holiday season products are part of Salads of the Sea's line of premium refrigerated dips, spreads and salads. Owned by Texas-based Future Food, Salads of the Sea was established in 1984 and uses a staff of specialist seafood chefs to create recipes using seafood sourced from the North Pacific.

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

Kopparberg creates new cider variants

Date: Wed, 03 Oct 07

Story Text

Kopparberg has announced that it is launching two innovative new varieties of cider in the UK - Kopparberg Cider with Mixed Fruit and Kopparberg Non-Alcoholic Pear Cider.

The Swedish cider brand, which is best known for Kopparberg Pear Cider, claims that the new launches will expand the profile of the semi-sweet cider brand, which already includes pear and apple cider.

Kopparberg Cider with Mixed Fruit combines Kopparberg Apple Cider with the juice of blackcurrants and raspberries to give it a distinctive fruity taste.

Available in Kopparberg's characteristic 500ml bottle with an ABV of four per cent, both new ciders are made in the town of Kopparberg in the heart of the Swedish countryside.

Davin Nugent, managing director of distributor Cider of Sweden, said: "Kopparberg is a brand that UK consumers have discovered for themselves and its massive success in its first year is a clear demonstration of the demand that exists for authentic products and in particular, the semi-sweet taste of Kopparberg ciders."

Both new variants of the popular cider brand will be available from this month across the UK and are made with fresh, clear Swedish spring water. Annual sales for Kopparberg Cider in the UK are expected to equate to more than 1.5 million cases and the company predicts continued growth over the next year.

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

New soup range this winter from Waitrose

Date: Wed, 03 Oct 07

Story Text

Waitrose has unveiled a new range of hearty Fresh Soups for the cold months in a range of "exotic and unusual flavours".

The supermarket chain claims that the soups, released as the autumn chill starts this year, will provide a warming meal for two within minutes and take inspiration for their recipes from all over the world.

Using only British meat - and with new vegetarian and organic choices - Waitrose Fresh Soups provide at least one of the recommended five-a-day portions and are free from artificial colours, flavours or thickeners.

New combinations in the Waitrose Fresh Soups range include Moroccan Chicken - reminiscent of home-made stew with British chicken, chickpeas, vegetables and raisins - and Organic Carrot, Butterbean and Rosemary.

Waitrose has also created Toulouse Sausage & Bean, organic Creme Fraiche & Nutmeg, Green Thai Chicken Curry and Butternut Squash and Ginger soups.

This week, Premier Foods announced that it is rebranding the recently-acquired Campbell's soup brand as Batchelors Condensed Soup from March next year, dropping the iconic Campbell's Condensed Soup tin made famous by Andy Warhol's art.

[For further information, click here](http://www.waitrose.presscentre.com/content/detail.asp?ReleaseID=578&NewsAreaID=2&HUserID=878,776,893,848,772,864,881,845,765,674,677,767,684,762,718,674,708,683,706,718,674)

Godiva unveils indulgent caramel liqueur

Date: Wed, 03 Oct 07

Story Text

Premium chocolate company Godiva has created a new product for its indulgent Godiva Liqueur collection.

The cream-based Godiva Caramel Milk Chocolate Liqueur contains the essence of the best-selling Godiva Milk Caramel Embrace chocolate, with a hint of pure caramel, chocolate and cream.

Jennifer Long, Godiva Liqueur senior brand manager, said: "Due to growing demand for caramel flavoured chocolate products, we felt it was time to add to our decadent portfolio of liqueurs and provide another option for pure palate pleasure."

The chocolatier claims that the new liqueur "begins with a hint of rich, smooth caramel flavour followed by a creamy milk chocolate finish", offering "pure indulgence" with the taste of the luxurious chocolate brand.

Godiva Caramel Milk Chocolate Liqueur can be served over ice, on ice cream, in cocktails or in coffee. With a total of five Godiva liqueurs now available, including Original, Milk Chocolate, White Chocolate and Mocha, the company is keen to expand its presence in the premium liqueur sector.

[For further information, click here](http://www.godiva.com/liqueur/main.aspx)

Premium demand could boost NI bakery innovation

Date: Wed, 03 Oct 07

Story Text

The Northern Ireland bakery section could tap into growing demand for authentic, hand-made bakery and confectionery goods in Great Britain and the Republic of Ireland, a new report reveals.

According to the study, carried out by Invest Northern Ireland, craft bakeries in the province should seek opportunities within the growing market for indulgent, premium products that offer different taste experiences.

The organisation has pinpointed opportunities for innovative smaller bakeries and highlighted a number of challenges to bakeries seeking to develop businesses outside Northern Ireland, such as lack of market knowledge, low levels of automation and a dependence on products with a short shelf life.

Invest NI is urging bakeries to work towards British Retail Consortium (BRC) accreditation as a minimum requirement for own-label supply into the retail multiples

and suggesting that central distribution will help them to achieve more effective penetration of the foodservice market.

Maynard Mawhinney, Invest NI director of food, commented: "Despite an increased awareness of the healthy eating agenda, based on the outputs of our primary and secondary research, we believe that bakery confectionery products will continue to be consumed, particularly by individuals purchasing a 'treat' for themselves, their families or their children."

Analyst Mintel predicts that the UK market for cakes and cake bars will soar by around 11 per cent to 2011.

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

New food champion initiative from FSA

Date: Wed, 03 Oct 07

Story Text

The UK's Food Standards Agency (FSA) has unveiled a new scheme aimed at promoting food safety in Britain.

Designed to reward good practice in improving food standards and safety, the Food Champion Awards scheme will be open to local authorities across England and Wales.

Authorities can apply to become Food Champions and councils in the rest of the UK will be able to apply at the end of a pilot year.

The awards scheme will recognise good practice in food safety and standards or in enhancing community diet and nutrition and will focus on the enabling role the authority and its staff.

Ian Reynolds, deputy chair of the FSA, said: "Increasingly, local authorities are raising their standards of performance and going beyond their routine responsibilities for food safety and standards - and finding new and inspiring ways of helping people eat safer and healthier food."

The FSA has partnered with the Chartered Institute of Environmental Health, the Trading Standards Institute, the Local Authorities Coordinators of Regulatory Services and the Improvement and Development Agency on the new scheme, with application invited from October 15th 2007.

[For further information, click here](http://www.food.gov.uk/news/newsarchive/2007/oct/foodchampionawards)

Plant research could boost ingredients market

Date: Wed, 03 Oct 07

Story Text

A new study into the ways in which plants develop their colours could lead to the development of new, natural food colourings, researchers claim.

By examining the genetic processes that give flowers, leaves and plants their colours, scientists hope to deliver a range of benefits, including new, natural food colourings.

The research by experts from the John Innes Centre and Institute of Food Research in Norwich is also expected to shed light on antioxidants and the cancer-fighting properties of plant pigments.

Scientists have pinpointed a key group of enzymes involved in the production of plant pigments called anthocyanins that provide protection for plants from environmental stresses and disease, as well as creating their bright colours.

Highlighted in the new issue of Business from the Biotechnology and Biological Sciences Research Council (BBSRC), the study will look at the chemical composition of anthocyanins, of which there are thousands in nature, identifying the genes responsible for their modification.

Professor Cathie Martin at the John Innes Centre, who co-led the project, said: "Stabilised anthocyanins could be used as natural food colourants to replace many artificial colours used in various foods. This improved understanding of the genetics of anthocyanins also provides a better platform for studying their antioxidant properties, important in the fight against cancer, cardiovascular disease and age-related degeneration."

[For further information, click here](http://www.jic.ac.uk/corporate/index.htm)

Clarinol CLA included in new functional smoothies range

Date: Tue, 02 Oct 07

Story Text

Leading beverage chain Jamba Juice has created a new range of Functional smoothies, boosts and shots that features Clarinol CLA.

Created by Lipid Nutrition, Clarinol CLA (conjugated Linoleic Acid) has been incorporated into Jamba Juice's Weight Burner Super Boost and the Fit 'n Fruitful smoothie.

The Jamba Functional range has been formulated to meet specific consumer health and lifestyle needs and is available in five flavours using all-natural ingredients.

"We are very proud that Clarinol CLA was the only CLA to pass Jamba Juice's high quality standards and the most responsive to meet Jamba Juice's specific needs," Bob Rasmus, Lipid Nutrition North America sales director, said.

Clarinol CLA has a high concentration of the active isomer c9,t11 and t10,c12, which have been scientifically linked to reducing body fat and increasing lean muscle mass.

Part of Loders Croklaan Group, Lipid Nutrition innovates and markets scientifically sound lipid ingredients to the nutritional supplement and functional food industries. All the company's products are from natural origin and created to maintain health and well being.

For further information, click here

Bold Ramsay plans to take British cuisine to Paris

Date: Tue, 02 Oct 07

Story Text

Television chef Gordon Ramsay has unveiled plans to take the best of British food and produce to the home of haute cuisine.

In an ambitious move, the outspoken chef has claimed that he is tired of hearing about how bad British cuisine is and now plans to open a restaurant in Paris, the Times reports.

According to Ramsay, the new venture will celebrate the joys of British food and will serve dishes created using produce from the UK, including Cornish sea bass, Aberdeen Angus beef and Balmoral venison.

"We have cheese on toast, they have croque-monsieur," he told the Sunday Times News Review. "They just have posher names. I think we should have a British stake in Paris."

Scheduled to open in spring 2008 at the Trianon Palace hotel in Paris, the new Ramsay eatery is a challenge to French cooking and will be targeting the new generation of diners who are turning away from more traditional fayre.

Ramsay, 40, already has restaurants in New York and Tokyo and is now aiming to become the first chef to have three Michelin stars simultaneously in London, Paris and New York.

For further information, click here

Hook Norton creates innovative Twelve Days seasonal beer

Date: Tue, 02 Oct 07

Story Text

Brewer Hook Norton has developed a unique new seasonal beer that is specially brewed for winter drinking and will be available from November 1st to the end of December this

year.

Twelve Days is an award-winning premium seasonal beer from the company that uses roasted chocolate malt to create a rich colour and flavour.

Hook Norton managing director, James Clarke, said: "Anyone drinking a glass of Twelve Days will quickly discover that it has the depth of character to warm even the coldest winter's night."

With 5.5 per cent ABV, Hook Norton Twelve Days "has the colour of the perfect Christmas pudding", a dominant malty palate with nutty flavours and goes particularly well with many foods, such as rich cheese.

Located in the village of Hook Norton on the north side of the Cotswold Hills, Hook Norton was established in 1849, is one of only 32 independent family-run breweries and the last brewery in the UK to run on steam.

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

New shrimp product launched by CleanFish

Date: Tue, 02 Oct 07

Story Text

Concept brand CleanFish has announced the launch of a new product, Laughing Bird Caribbean White Shrimp, from an eco-friendly operation in Belize.

The shrimp from Central America is described by the company as "sweet and briny, with a fleshy firmness that gives against the teeth with a juicy pop".

Established in 2004, San Francisco-based CleanFish is a sustainable seafood company that trades in high quality seafood from artisans who respect local communities and ecosystems. The firm started by selling wild salmon from the Pacific Northwest and now offers a range of ethical seafood options that adhere to strict stewardship principles.

The new product uses coastal small, curling shrimp cultivated at a family-owned, eco-friendly site that offers a "delicious, healthy and sustainable alternative to rock shrimp", which are generally caught in deep water by bottom trawlers and preserved using chemicals.

Harvested, hand-peeled, chilled and shipped immediately, Laughing Bird Caribbean White Shrimp are farmed in a closed-loop aquaculture system

Sustainability is becoming an increasingly important word in the food and drink sector, particularly in the seafood market, as consumers become more environmentally aware and some resources dwindle.

[For further information, click](http://www.cleanfish.com/pr_100107.htm)

here

Consumer demand to fuel functional dairy drinks innovation

Date: Tue, 02 Oct 07

Story Text

Soaring demand for functional dairy drinks in the western European, US and Japanese markets will push sales above six billion euros (\$8.5 billion) by 2011, a new report states.

According to the research by food and drink consultancy Zenith International, the functional dairy drink market is currently worth around 3.4 billion euros a year and demand will fuel new product development and innovation over the next few years.

Consumption could soar to 1.111 billion litres by the end of this year, as consumers become increasingly interested in functional dairy drinks.

Functional dairy drinks consumption in the United States, western Europe and Japan rose by 12 per cent in 2006 to 999 million litres

Jenny Foulds, Zenith analyst, said: "Technology advances, scientific research and product innovation are now enabling manufacturers to introduce new health positionings based on a range of emerging ingredients."

Western Europe is the largest of the three markets, while the popularity of traditional probiotic yoghurt shots is declining as new products come to market and dairy-based opportunities are found in other functional beverage categories, such as sports drinks, energy drinks and cosmeceuticals.

<a

href="http://www.zenithinternational.com/pdf/reports/z1740FunctionalDairyDrinksT
OC.pdf">For further information, click here

Gluten-free Christmas range from OK Foods

Date: Tue, 02 Oct 07

Story Text

OK Foods has created a new range of gluten-free products specifically for Christmas, offering sufferers of gluten allergies and intolerance the chance to celebrate with traditional foods.

The leading gluten free, wheat free and dairy free bakery company has created new Christmas Cakes, Puddings and Mincemeat Slices for the 2007 festive season.

Comprising of Christmas Cakes, Puddings and Mincemeat Slices, the innovative new OK Foods Christmas range is crafted in small batches in a gluten, wheat and dairy free bakery, Talking Retail reports.

According to the allergy friendly food company, the range uses premium ingredients that have undergone stringent testing to ensure they contain no gluten, casein and lactose

A survey of more than 5,000 UK consumers this year discovered that more than half (59 per cent) said that they had a food intolerance and 41 per cent stated that they had classic food allergy symptoms.

Established in 2003, all OK Foods products are suitable for coeliacs and vegetarians and are available in major supermarkets and health food shops nationwide.

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

Nigerian restaurant opens in London

Date: Mon, 01 Oct 07

Story Text

A new venture is bringing a taste of Nigerian cuisine to the British capital, promising "great food at reasonable prices".

The owners of Biazio, in Hale Lane Edgware, have opened in time to celebrate Nigeria's independence day on October 1st, planning to fill a perceived gap in the market for "quality Nigerian restaurants".

Created by husband and wife team, Bola and Kemi Olukoya, Biazio is a 50-seater restaurant offering a traditional Nigerian menu and no alcohol, promoting a family environment.

"Nigeria is a colourful country with lots of great potential but the bad publicity very often means people don't get to see or experience the rich culture," Bola Olukoya explained. "We hope Biazio will change all that."

Included on the innovative menu are flame grilled suya (spicy barbequed beef/goat in local herbs and spices), jollof rice and Edikang-Ikong, a vegetable stew of Pumpkin leaves and water leaves with traditional African spices.

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

Diabetes tackling ingredient unveiled

Date: Mon, 01 Oct 07

Story Text

A unique new ingredient has been launched that can help patients suffering with Type 2 diabetes to better control their glucose levels after mealtimes.

Created by DSM, the new ingredient can help to slow down the onset and progress of Type 2 diabetes, as well as proving beneficial for sufferers of the disease.

Responding to soaring levels of diet-related illness, the Dutch company claims that its InsuVital has been clinically proven to help Type 2 diabetes patients actively control glucose levels after mealtimes.

A natural, extensively hydrolysed casein consisting of bioactive peptides, InsuVital works with the body to release insulin, reducing glucose levels post-meal and improving overall blood sugar control.

InsuVital can be incorporated into a wide range of functional food and beverage applications, and comes in the form of a highly versatile powder.

Erik Lommerde, DSM business manager of metabolic syndrome and diabetes, said: "Diabetes is an international health issue with an estimated six per cent of the global adult population already suffering from the disease. In response, DSM has developed a truly innovative product for both diabetics and pre-diabetics which offers a safe way to help control blood sugar as part of a healthy balanced diet."

[For further information, click here](http://www.dsm.com/en_US/html/dfs/news_items/Insuvital.htm)

New Tapas in a Box concept unveiled

Date: Mon, 01 Oct 07

Story Text

UK consumers looking for a convenient taste of Spain can now purchase new Tapas in a Box, which offers a quick solution for "time-starved people who love food and convivial good times with their friends".

The product comprises ham, chorizo, cheese and other artisan foods that have been sourced from the Sierra Nevada, Valencia, and La Mancha.

Hot dishes for Tapas in a Box products are hand-cooked in Warwickshire using high quality ingredients and the boxes provide consumers with "variety, flavour, authenticity, and something different", saving them hours of preparation.

"Nothing ignites a social occasion like Tapas," Ana Palenciano, co-proprietor of Tapas in a Box, commented. "People talk, open up and relax more quickly and easily than they would at a formal dinner party - it's just great fun !"

Available in both Medium Box (four to six people) and Large Box (six to eight people) options, each Tapas in a Box contains a selection of cold and hot tapas, such as organic almonds, Tortilla, Patatas Bravas and Gambas al Ajillo.

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

Handmade Brandy Butter added to Thursday Cottage range

Date: Mon, 01 Oct 07

Story Text

Handmade luxury foods company Thursday Cottage has announced that it has added brandy butter to its list of products ahead of this year's festive season.

Thursday Cottage specialises in handmade preserves and the brand is growing rapidly, with the new handmade brandy butter made with the famous Courvoisier cognac.

Combing the fine spirit with rich, full butter flavours, Thursday Cottage has created a light, smooth brandy butter that is perfect with traditional christmas puddings and other seasonal desserts.

Made with pure ingredients, butter, natural sugar and Courvoisier cognac, the Thursday Cottage brandy butter is also made in a production facility that is totally nut free.

Donna Smith, Thursday Cottage sales manager, commented: "Our new brandy butter with the legendary Courvoisier is proving a real winner. I just hope we can deliver enough to make everyone's Christmas meal that little bit more special this year."

Thursday Cottage makes a wide range of handmade marmalades, jams and curds created from 50-year-old traditional recipes in small open pans with natural ingredients.

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

Ucon Ultraquench system reduces manufacturing emissions

Date: Mon, 01 Oct 07

Story Text

A new Ucon Ultraquench Plus Series system has been developed that significantly reduces levels of emissions from manufacturing processes.

The new generation quenchants have been developed by the Ucon Fluids & Lubricants business of The Dow Chemical Company and are ideally designed for the heat treating industry.

Unveiled at the ASM Heat Treating Conference and Exhibition 2007 in Detroit, the products will be launched globally soon and produce no soot, smoke or other waste products related to oxidation.

Polymer-based, the Ucon Ultraquench Plus Series products have been formulated without nitrates and provide manufacturers with non-flammable solutions that combine superior corrosion protection and bacteria resistance.

"Manufacturers will be able to quench even 300 and 400 series stainless steel using the first product in the line, Ucon Ultraquench RL Plus," Pete Pendergast, Ucon Fluids and Lubricants global marketing manager, said. "The new quenchant line will also be good for induction hardening in spray and immersion quenching."

[For further information, click here](http://news.dow.com/dow_news/prodpub/2007/20070918c.htm)

New biomaterials alliance for DuPont and Plantic

Date: Mon, 01 Oct 07

Story Text

DuPont Packaging and Industrial Polymers has announced that it has teamed up with Australian company Plantic Technologies to market starch-based packaging sheet materials.

Under the terms of the agreement, DuPont will market the Plantic starch-based biopolymers, which are designed for trays and rigid packaging applications.

The two companies will also work together on the development of new renewably sourced polymers, resins and sheet materials based on high-amylose corn starch, which is an annually renewable feedstock.

"Putting DuPont's polymer science and biotechnology together with Plantic's leading-edge starch-based technology helps both companies broaden the performance of this class of polymers, giving the market more options to replace the use of nonrenewable feedstocks," Shanna Moore, DuPont global business director for sustainable packaging materials, explained.

Starch-based polymers can be used to create food packaging trays and DuPont is keen to expand its interests into the non-depletable resources market through a series of strategic partnerships.

For further information, click here