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## **Schwan's unveils new and improved Chicago Town Takeaway range**

**Date:** Fri, 28 Sep 07

### **Story Text**

Schwan's Consumer Brands has announced the launch of a new new and improved Chicago Town Takeaway range in the UK, featuring revamped packaging and a broader offering.

The improved Chicago Town Takeaway range includes the international company's first tomato-sauce filled crust option in the UK, according to Talking Retail.

Schwan's Consumer Brands claims that value-added innovation has enhanced the success of the Chicago Town Takeaway brand through a pioneering unique fresh dough concept and high levels of taste and quality.

The new range offers consumers a softer crust and improved toppings based on extensive consumer research and the range features five flavours in either Original, Combo, Top Heavy or Stuffed Crust varieties - Hawaiian, Chicken Supreme, Hot & Spicy, Five Cheese and Pepperoni.

Lisa Stoneley, senior brand manager for the Chicago Town Takeaway range, commented: "The Chicago Town Takeaway range has enjoyed tremendous success since it's launch but as we're constantly looking to innovate and improve on our existing products, we knew we could make the brand even stronger."

With sophisticated, contemporary new packaging in the shape of a takeaway pizza box, the Chicago Town Takeaway range has a clear brand identity. The range also includes sides such as Cheesy Garlic Bread, Buffalo Wings and Cheese and Bacon Potato Skins, along with a unique Dunk n Dip Dessert.

[For further information, click here](http://www.chicagotowntakeaway.co.uk/index2.php)

## **New Texture Center of Excellence for starch**

**Date:** Fri, 28 Sep 07

### **Story Text**

National Starch Food Innovation has unveiled plans for a new Texture Center of Excellence, which will support food texture research and development.

The US organisation, a business unit of National Starch and Chemical Company, has already broken ground on the new state-of-the-art facility in a bid to invest more in specialty starches and the texture properties they can offer.

National Starch Food Innovation is attempting to expand its efforts into the food texture sector and the new multi-million dollar centre will be operational in 2008, supporting the company's efforts to meet growing demand for texture understanding and control from the food industry, Food Ingredients First reports.

Joseph Light, National Starch Food Innovation senior director of customer solutions and product innovation, predicts that the new centre will fuel innovation, forge greater creative collaboration with customers and boost new product development.

"Our research shows that, compared to flavour, texture is clearly an under-exploited dimension in foods," he explained. "We see tremendous opportunity to work with customers to optimise texture in food systems as a means of creating superior customer satisfaction and competitive advantage."

The new Texture Center of Excellence will feature a computerised descriptive analysis room, a culinary kitchen, a focus group room with observation area, client meeting rooms and isolated testing booths.

National Starch Food Innovation was founded 120 years ago as the National Starch Company of New Jersey and the firm has adopted a science-based approach to delivering new types of functionality, enhancing thickening, shelf life, texture and appearance of foods.

[For further information, click here](http://www.foodinnovation.com/NSFI-Home/Homepage.htm)

## **Innovative new beverage dispenser from Coca-Cola**

**Date:** Fri, 28 Sep 07

### **Story Text**

Coca-Cola has created a revolutionary new soft drink dispenser that mixes ingredients together to create up to 50 different drinks.

The new Bev-olution looks and operates in much the same way as standard beverage fountains, but can dispense many more combinations than traditional machines, enabling consumers to make their own drink combinations.

Expected to reach stores in October this year, the dispenser will offer options such as a shot of cherry flavouring for beverages and can handle both soft drinks and non-carbonated drinks such as Powerade at temperatures just above freezing.

Unveiled by Chris Lowe, president of the Coca-Cola North America food service unit, both crew-operated and self-service versions of the Bev-olution have been created.

According to beverage giant Coca-Cola, the Bev-olution controls temperature, rations of fizzy

water to syrups, non-carbonated liquids and flavours to deliver as many as 4,000 different combinations.

[For further information, click here](http://www.thecoca-colacompany.com/presscenter/)

## **Ski develops new smoothie range**

**Date:** Fri, 28 Sep 07

### **Story Text**

Ski has created a new range of smoothies that combine fresh fruit with its popular yoghurts, designed to energise consumers during the dark winter months.

Created by the company's nutrition experts in collaboration with celebrity fitness trainer, Cornel Chin, the new smoothie range has been created for the whole family, using simple recipes to deliver a range of health benefits.

Mr Chin claims that his favourite flavour in the collection of four fruity smoothies is the new Berry Fruity, a combination of fresh pineapple, raspberries blackberries and blueberries mixed with Ski Activ8 Variety yoghurt.

"Ski Activ8 yogurts are full of goodness and if you combine the yogurt with other ingredients to create a tasty smoothie then you are getting the best of both worlds," he said. "Activ8 optimises the release of energy from the food you eat through the unique combination of eight B vitamins and minerals, making these smoothies a perfect healthy eating option."

Smoothies are becoming increasingly popular in the UK, as they provide an excellent way of getting essential vitamins and minerals and count towards the recommended five portions of fruit and vegetables a day.

The fastest growing elements of the soft drink sector in Britain are smoothies, fruit juices and energy drinks, indicating that consumers are becoming more health-conscious.

[For further information, click here](http://www.nestle.co.uk/OurBrands/AboutOurBrands/YogurtsAndFromageFrais/Ski.htm)

## **Halal food company establishes European base**

**Date:** Fri, 28 Sep 07

### **Story Text**

A leading halal food producer has announced that it has agreed a new deal to enter the European market and has create a new processing plant in Manchester.

The Manchester base will produce an innovative range of halal foods, prepared in keeping with Islamic law, for the UK and European markets.

United Arab Emirates-based Al Islami foods has signed a new distribution deal with 3663 First for Foodservice in the UK and is planning to start production at its new north west England facility this November.

Saleh Abdullah Lootah, Al Islami chief executive officer, told Arabic news provider Al Bawaba: "In today's sophisticated world, halal has become a global phenomenon, which is creating unprecedented demand for halal products."

The Manchester Al Islami site will process around 600 tonnes of halal meat each month. The UAE company has been producing halal products for more than 25 years.

According to Food and Drink Towers, the market for Islamic products is the fastest growing the world, with the global halal food sector worth an estimated £75 billion a year, forecast to rise to £250 billion by 2010.

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

## **Guylian creates praline cream liqueur**

**Date:** Fri, 28 Sep 07

### **Story Text**

Chocolate specialist Guylian has launched a delicious new product for Christmas this year, infused with hazelnut praline.

The Guylian Praline Cream Liqueur is made from a blend of fresh cream, aged whisky and Guylian's unique hazelnut praline extract.

Perfect as an after-dinner drink or used as an ingredient in desserts, the cream liqueur comes in a unique and eye-catching seahorse shaped bottle.

Guylian, which produces the iconic Belgian chocolate seashells, claims that the liqueur is "the ultimate in festive indulgence".

The innovative alcoholic drink features five-year aged cask Scotch whisky, African cocoa beans and Mediterranean hazelnuts, and is available from Sainsbury's stores across the UK.

[For further information, click here](http://www.guylian.be/index.asp?loc=6502000201122&p=1)

## **Plus Pack expands tamper-evident container range**

**Date:** Thu, 27 Sep 07

### **Story Text**

Plus Pack has announced that it is expanding its tamper-evident range to include new sizes that can be placed directly on the dinner table.

The attractive SquarePac containers are made from APET plastic and are designed to be ready-to-serve and are suitable for the fresh produce market. A total of seven sizes of container are now available in the range, varying from 150ml to 1,000ml, in the stylish square design.

With unique tamper-evident closures, the SquarePac range is made using thermoforming techniques and the salad or fruit packs can be sealed using heat and pressure techniques to protect products from tampering or knocks during transit.

Shawn Roberts, Plus Pack UK sales manager, said: "Plus Pack is one of the few plastic manufacturers to have mastered the 'tamper-evident' technology within thermoforming, and we expect the market for this type of safety packaging to grow considerably."

The company predicts that the market for safety packaging will continue to grow rapidly over the coming years, as will the UK convenience foods market.

Founded in 1963, Plus Pack sells a range of packaging concepts to the European food industry, including innovative ranges such as its flexible Gourmet Express range, PlusBowl for salads and Ready2Cook smoothwall aluminium containers.

[For further information, click here](http://www.pluspack.dk/)

## **Limited edition cheese raises cash for charity**

**Date:** Thu, 27 Sep 07

### **Story Text**

A limited edition Bagpuss Cheese has been launched in Morrisons stores across the UK to raise money for charity Asthma UK.

The mild stilton has been infused with hints of strawberries and cream and is pink and white striped in honour of the iconic cat, which is the Asthma UK mascot.

With no artificial colours and a unique sweet flavour, the Bagpuss cheese is an ideal accompaniment to digestive biscuits for "a ready made cheesecake".

Vanessa Johnson, trading manager for Morrisons Deli Counter, said: "If you fancy trying something a little different whilst helping a good cause, get down to Morrisons and bag yourself a Bagpuss Cheese. The money the dessert-inspired cheese helps raise will make Asthma UK's 80th birthday one to remember!"

Asthma UK is celebrating its 80th birthday and the organisation is Morrisons Charity of the Year partner. Morrisons deli counters stock a full range of regionally sourced cheeses and Feature Flavour cheeses.

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

## **Kettle Chips launches new seasonings**

**Date:** Thu, 27 Sep 07

### **Story Text**

Kettle Chips has announced the launch of a series of four new seasonings for its popular range of crisps that use all natural flavourings and no MSG.

The natural seasonings have been developed by Kettle chef Chris Barnard using his knowledge of natural taste combinations.

All four of the new seasonings have been tested on crisp fans and they are - Roast Chicken with Rosemary & Thyme, the first Kettle Chips meat crisp in the UK, authentic Thai style Sweet Chilli, Honey Barbecue and Sour Cream & Chive.

"We go to great lengths to make the best tasting crisp in the market and are uncompromising in using only natural ingredients," Mr Barnard said. "We never use flavour enhancers such as aspartame or MSG, we just use real potato slices which are hand-cooked in sunflower oil, before adding our natural seasonings - like we always have done."

Kettle Foods recently unveiled a new green potato chip factory in the United States that uses wind turbines and high efficiency equipment in a bid to minimise its environmental footprint.

[For further information, click here](http://www.kettlefoods.co.uk/site/WebSite.do?id=501.54.631)

## **Christmas creme brulee from the Serious Food Company**

**Date:** Thu, 27 Sep 07

### **Story Text**

This festive season the Serious Food Company has created a special Christmas treat for those with a sweet tooth.

A limited edition dessert trio of unique Christmas creme brulees, each beautifully presented in an elegant white ceramic dish, has been crafted by the company's chefs.

The creme brulees come in sweet brandy, with crumbled Christmas pudding and refreshing Morello cherries and consumers simply sprinkle the desserts with the enclosed unrefined sugar and grill or brulee to finish.

The Serious Food Company uses quality ingredients and the new Christmas brulees include fresh English cream and 40 per cent volume quality Brandy.

Available from UK stores this year priced at RRP £3.99 for two, the Serious Food Company Trio of Christmas Creme Brulee is part of the company's commitment to finding "the next thing to wow the market-place".

According to the Serious Food Company: "We have a very passionate innovation team, we have managed to set the standards across the industry with our quality products. Our desire to seek out new product development opportunities led us to create a range of restaurant inspired, chef-created indulgent desserts."

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

## **New Wall's sausage variant**

**Date:** Thu, 27 Sep 07

### **Story Text**

Wall's has unveiled a new addition to its popular Wall's Favourite Recipe sausage range.

Initially launched in Tesco stores, the company's new Sweet Pepper & Spice Pork sausages will be rolled out in other stores and retailers over the coming months.

Blended with sweet red and green bell peppers and flavoured with oregano, cumin, garlic pimento and cayenne pepper, the new Sweet Pepper & Spice Pork sausages are based on a

favourite recipe.

The Wall's Favourite Recipe sausage range is currently enjoying double digit growth and the company hopes to continue to extend the brand's success and its position in the UK sausage market.

Paul Mchenry, Wall's marketing manager, commented: "Wall's is really excited about the new variant, which should add interest to an already popular range. We continue to target the whole family, promoting the great taste credentials of the whole range and offering something to consumers looking for a slightly more adventurous meal choice."

Other products in the foil-wrapped Wall's Favourite Recipe sausage range include Succulent Pork, Cumberland and Lincolnshire.

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

## **Dairy free cheese from Sheese**

**Date:** Thu, 27 Sep 07

### **Story Text**

New innovative and tasty additions to a dairy free cheese and dairy free cream cheese range have been unveiled by Bute Island Foods.

The new dairy free cheese products include Medium Cheddar Sheese, Cheddar Style Spread (Creamy Sheese), Garlic and Herbs (Creamy Sheese) and Mexican (Creamy Sheese).

Ideal for vegetarians, vegans, people suffering from dairy allergies or intolerance, those seeking to reduce their cholesterol intake and consumers who like to try new cheese, the Sheese range is Kosher certified, registered with the Vegan Society and free from gluten, lactose and hydrogenated fat.

Mark Crichton, Bute Island Foods director, said: "People who choose to be dairy-free, for whatever reason, do not want to miss out on taste or texture of foods - especially when it comes to cheese. We have spent the past three years working on new flavours and are very excited with the results."

According to Bute Island Foods: "There has never been such an exciting time for people who would like to reduce or cut out dairy products."

Bute Island Foods is a family run, award-winning business based on the Scottish Island. Around one in seven people in the UK are thought to be lactose intolerant and the UK has a growing vegan population.

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

## **Innovative rugby-shaped PET bottle unveiled**

**Date:** Wed, 26 Sep 07

### **Story Text**

A unique new plastic bottle has been created by packaging company Sidel to mark the 2007 Rugby World Cup in France.

The 750ml PET bottle has a similar oval shape and grainy texture to a rugby ball and has been launched in France in time for the sporting event.

Sidel has created 10,000 dimples on the four panels of the bottle to mimic the texture of rugby balls and has also developed moulded stitches, smooth areas and a rest that looks like a kicking tee.

Conceived, designed and modelled by the Sidel Process Engineering Department, the ball-shaped bottle offers both aesthetics and realism. The Rugby 2007 Collector Edition has undergone extensive testing and is being manufactured on a Sidel blow molding machine.

"Sidel has demonstrated its "on-the-ball" know-how in creating new shapes, and the principles it shares with this sport: a taste for competition, strong teamwork and the will to ever better its performance," the company said in a statement.

The label of the Eaux Minerales d'Alet mineral water has been placed on the bottom of the bottle in order to ensure the design is not spoiled and Sidel claims that it is the first company to place a label on the base of a bottle.

[For further information, click here](http://www.sidel.com/en/news/sidel-news/2007/rugby-2007-collector-s-edition-bottle-the-only-water-packaged-in-a-ball)

## **Two seasonal beers launched by Hall & Woodhouse**

**Date:** Wed, 26 Sep 07

### **Story Text**

A Dorset brewing company has unveiled two new seasonal Badger bottled beers for autumn/winter 2007.

The new Pumpkin Ale and Poacher's Choice variants from Hall & Woodhouse are delicately flavoured with natural extracts.

Pumpkin Ale is brewed with hints of roast pumpkin, cloves and peat and is a premium 4.6 per cent ABV autumn ale, while Poacher's Choice a 5.7 per cent ABV dark ale and is flavoured with natural liquorice and damson.

Dr Tim Morris, Hall & Woodhouse head brewer, said: "By adding natural extracts to these two new beers, we've been able to enhance their traditional flavours with an exciting combination of fruitiness and spicy bitterness. Pumpkin and Poacher's Choice were both carefully crafted through a series of tastings and refinements, and we're delighted with the end results "

The brewer claims that the new beers will "refresh the body and warm the soul", with Pumpkin Ale offering the perfect accompaniment to foods such as pumpkin pie, sticky toffee apples and carrot cake, while Poacher's Choice complements game, desserts and mature cheeses.

Founded in 1777, Hall & Woodhouse is a leading independent brewer, pub operator and soft drink manufacturer.

[For further information, click here](http://www.hall-woodhouse.co.uk/news/details.asp?id=75)

## **Ribena switches to 100% recycled bottles**

**Date:** Wed, 26 Sep 07

### **Story Text**

Ribena has announced that it is becoming the UK's first soft drinks company to sell its products in 100 per cent recycled plastic bottles.

From October 2007, the amount of recyclable plastic used in Ribena's ready-to-drink bottles will be increased from 40 per cent to 100 per cent.

Responding to consumer demands for greener products, the soft drinks manufacturer will increase the recycled content in its Polyethylene Terephthalate (PET) bottles to 100 per cent and ensure that bottles can be recycled again after use.

Additionally, Ribena ready-to-drink bottle caps and sleeves will also be fully recyclable, but not made from recycled materials, and the company is planning to adopt 100 per cent recycled plastic bottles across its squash range within the next six months.

Ribena marketing director, Anne MacCaig, said: "Today's announcement hasn't been without its challenges but it is a major step forward for sustainable packaging. With nine out of 10 consumers saying they think it would be good if packaging contained recycled plastic, we're confident that they will welcome the move to 100 per cent recycled plastic."

Owned by GlaxoSmithKline, Ribena sells an estimated 60 million ready-to-drink products each year in Britain. Nearly 13 million plastic bottles are sent to landfill sites every year and environmental campaigners are calling for better recycling facilities in the UK.

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

## **Jus-rol unveils sausage and chicken rolls**

**Date:** Wed, 26 Sep 07

### **Story Text**

General Mills UK has launched a new range of premium sausage rolls and chicken rolls just ahead of the traditional party season.

The pastry company claims that the Jus-Rol Premium Sausage Rolls and Premium Chicken Rolls have been developed in response to consumer research, Talking Retail reports.

Intended to bring "a premium offering to the frozen category", the Jus-Rol premium products are made from 100 per cent cuts of quality British pork and 100 per cent British chicken breast meat wrapped in Jus-Rol puff pastry.

Ed Culf, Jus-Rol commercial director, said: "We are responding to changing consumer needs by offering premium products that have been developed with high-quality very much in mind."

Created to appeal to both adults and children, the bite-sized rolls are suitable for celebrations, parties, picnics, entertaining, lunch boxes and snacks and each variant is available in a distinctive party pack.

Jus-Rol was founded by Tom Forsyth during the 1930s in Coldstream, Northumberland, when

he opened his own bakery business.

[For further information, click here](http://www.jusrol.co.uk/?gclid=CJ_gq9Dd4I4CFQm_EAodiT6JLA)

## **New luxury chocolate range from Ashbury Confectionery**

**Date:** Wed, 26 Sep 07

### **Story Text**

Ashbury Confectionery has developed a new range of premium chocolates that are carefully formulated to "capture the essence of paradise".

The new Cocoa Bay range of luxury chocolates comprises the Dreamy After-Dinner Selection (190g) and the Indulgent Truffle Selection (195g).

The truffles come in three different flavours - Luxury Ecuadorian Chocolate Truffles (160g), Luxury Praline Truffles (170g) and Luxury Madagascan Chocolate Marc de Champagne Truffles (165g).

Available in placed boxes, the After-Dinner Selection comes in milk, white and dark chocolate and uses premium ingredients such as Earl Grey and Jasmine, Rose and Cardamom, Coconut and Chilli, Passionfruit, Banana, Strawberry and Black Pepper.

"Cocoa Bay is a truly exciting range of chocolates that we believe will add something very different and individual to the luxury chocolate market," Ashbury marketing controller, Paul Thompson, said. "The range has been created to appeal to consumers looking for interesting flavour combinations in an indulgent, yet affordable range."

Ashbury also works with major UK retailers and luxury private clients to create bespoke confectionery and the company is planning new ranges of Easter eggs, nutraceutical and functional confectionery.

[For further information, click here](http://www.ashbury.co.uk/products/luxury.htm)

## **Revolutionary new food storage system unveiled**

**Date:** Wed, 26 Sep 07

### **Story Text**

An innovative new product, Bakers Sto 'N Go, has been created to ensure that delicate or frosted baked items can be easily transported.

The new plastic container is virtually airtight and features patented adjustable height trays that stop items from sticking to the container or to each other.

Bakers Sto 'N Go is small enough for a child to carry and the trays slide in and out to help bakers maintain the integrity of items.

Designed by stay-at-home mother and baker, Angela Nardis, the Bakers Sto 'N Go is also microwaveable and dishwasher safe.

The company claims that the container is the newest food storage technology innovation, with space to carry up to 36 cookies, hor d'oeuvres or a pan of brownies.

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

## **Perfect Gravy from Worrall Thompson**

**Date:** Tue, 25 Sep 07

### **Story Text**

Celebrity chef Antony Worrall Thompson has added yet another product to his growing portfolio with the launch of a new collection of gravy pastes.

The television cook has developed a new range of authentic ambient gravy pastes that can be used to make fresh, home cooked gravy in under two minutes.

Carefully crafted so that consumers add just two teaspoons of paste to cold water and then bring the mixture to the boil, stirring until it reaches the right consistency, the innovative pastes are on sale now.

Mr Worrall Thompson said: "Gravy can really make or break a meal but it can also be one of the hardest parts of a dish to get right - especially in those final, heated moments just before serving. These pastes mean no powder, no granules, no lumps and no worries."

Available in three authentic flavours - beef, chicken and onion - the gravy pastes are gluten free and made from fresh, natural ingredients, while the savoury Onion gravy is suitable for vegetarians and vegans.

Antony Worrall Thompson presents Saturday Cooks! and Daily Cooks! on ITV1, having initially trained at Westminster College and working his way up through a series of restaurants in London and Essex to become one of the most established chefs in the UK.

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

## **Morrisons creates bonfire-themed food range**

**Date:** Tue, 25 Sep 07

### **Story Text**

Supermarket chain Morrisons has announced that it has developed a very British range of new treats to accompany November 5th.

The new collection of bonfire-themed goodies include Morrisons Treacle Tarts in short-crust pastry, Morrisons Treacle Toffee Flapjack made with dark treacle and golden syrup and Yorkshire Parkin with oatmeal, golden syrup and ground ginger.

Ideal for a big party, an organised display or fireworks at home with the family, the new range is available exclusively from Morrisons in-store bakeries.

Other treats for bonfire night on sale at Morrisons stores include Morrisons Winter Warmer Mulled Wine, Bonfire Toffee and Bonfire Lollies made with black treacle.

Retailer Budgens has launched a new campaign to highlight traditional British food during

Halloween, Bonfire Night and the English apple and pear season, with recipe cards and advertising in stores.

<a href="http://www.morrisons.co.uk/Corporate//Templates/PressOffice/PressOffice.aspx">For further information, click here</a>

## **Heal Farm unveils new hot-smoked range**

**Date:** Tue, 25 Sep 07

### **Story Text**

Heal Farm Sensational Food has created a new range of hot-smoked rare and traditional breed meats that has won a number of awards at the Taste of the West Awards.

The top West Country producer has also showcased the range at the Speciality & Fine Food Fair, winning praise for the use of pure, natural ingredients.

Using a 500-year-old smoking process, the company claims that the meats are smoked using an ancient rural Eastern European method to create a tender, aromatic, slightly sweet smoky flavour.

Perfect for tapas, or in pasta and rice dishes, and with a Use By span of 30 days, the meats are available in both sliced retail packs and as whole joints.

“For over 30 years, we at Heal Farm have been committed both to supporting local farmers and championing traditional breeds, and each of the products we make uses only the purest, natural ingredients,” Anne Petch, Heal Farm Sensational Foods owner and managing director, explained.

The new Heal Farm Sensational Food Hot-Smoked range includes beef, pork and ham, venison, lamb, poultry, game and sausages.

<a href="http://www.healfarm.co.uk/trade/">For further information, click here</a>

## **Waitrose unveils innovative new meat-free collection**

**Date:** Tue, 25 Sep 07

### **Story Text**

Waitrose has created a new, innovative line of premium frozen meat-free dishes designed to appeal to both vegetarians and meat eaters.

The new range consists of combinations such as Wild Rice, Lentil and Pumpkin Seed Gratin, Butternut Squash and Cherry Tomato Tarts, Nut Roasts with Creamy Red Pepper Sauce, Mushroom and Spinach Lasagne and meat-free Cumberland Pie with a sweet potato mash and tomato based sauce.

Each dish has been frozen quickly to lock in flavour and come in individual portions that can be heated and served straight from the freezer for convenience.

Targeted at health conscious consumers planning to cut down on the amount of meat in their diet, as well as vegetarians, the collection is tasty and interesting

Waitrose new meat-free frozen range is sold in green-coloured packaging, while the store chain has also released a new collection of burgers and spicy snacks for veggies, including pates and Cheddar Cheese and Mixed Pepper Burgers.

According to a 2006 Vegetarian Society poll, 12 per cent of respondents claimed to be vegetarian, or said that someone in their household was a vegetarian.

<a

href="http://www.waitrose.presscentre.com/content/detail.asp?ReleaseID=572&NewsAreaID=2&HUserID=878,776,893,848,772,864,881,845,765,674,677,767,684,762,718,674,708,683,706,718,674">For further information, click here</a>

## **Research aims to develop healthier foods**

**Date:** Tue, 25 Sep 07

### **Story Text**

A new study at the German Institute of Human Nutrition will examine "the significance of increased dietary fibre and/or protein content in food" in a bid to develop better quality, healthier food.

The research co-operation between the German Institute of Human Nutrition (Dife) and J Rettenmaier & Sohne will look at parameters that have been linked with overweight and adiposity.

Under the terms of the Profimet (protein - fibre - metabolic syndrome) study, scientists will expand current levels of knowledge in the area of diet and health, developing foods that are preventative against rising levels of insulin resistance and type 2 diabetes, Food Ingredients First reports.

Professor Pfeiffer will lead the study at the institute in Potsdam-Rehbrücke over the course of six months and the randomised, controlled and blinded research will be conducted in two phases, examining a diet rich in dietary fibre and one enriched with protein on insulin resistance, glucose metabolism and fatty degeneration of the liver.

The German Institute of Human Nutrition conducts experimental and clinical research in the field of nutrition and health, "with the aim of understanding the molecular basis of nutrition-dependent diseases" and developing new strategies for tackling them.

Recent figures from the World Health Organization (WHO) show that there are over one billion people affected by overweight or adiposity worldwide, many of whom suffer from health-related problems such as diabetes or heart disease.

<a href="http://www.dife.de/en/index.php">For further information, click here</a>

## **Crispier batter developed**

**Date:** Tue, 25 Sep 07

### **Story Text**

Scientists in Japan have created a batter for fish and chips that is both healthier and remains crispy for longer.

Dr Thanatuksorn and his team at Tokyo University of Technology analysed the alterations that take place in the structure of batter molecules during frying processes to create the new batter.

According to the journal Chemistry & Industry, the researchers found the key to healthier fish and chips is in changes to batter during frying.

The Tokyo University of Technology experts have developed a batter with a moisture content of 60 per cent that can be fried for five minutes to produce a highly crisp, lower fat batter.

During the deep-frying process, a rigid microstructure of pores forms in batter and, by altering water content and frying time, healthier batter can be produced with better lasting crispiness.

Residual water left behind in the frying process can make batter go soggy, while larger pores trap less oil and reduce the level of fat in fried food.

[For further information, click here](http://www.chemind.org/CI/links.jsp)

## **New cranberry blend from Ocean Spray**

**Date:** Mon, 24 Sep 07

### **Story Text**

Ocean Spray has unveiled a new blend of Cranberry & Blueberry 100 per cent Juice with no added sugar, artificial colours, preservatives or flavours.

The beverage company, which specialises in cranberry juice drinks, claims that the new Ocean Spray 100 per cent Juice Cranberry & Blueberry offers "big taste" for consumers seeking a healthy boost.

Each eight-ounce glass of Ocean Spray 100 per cent Juice Cranberry & Blueberry provides a full serving of fruit and a full day's supply of Vitamin C.

Ocean Spray 100 per cent Juice Cranberry & Blueberry can be enjoyed on its own or mixed in smoothies, cocktails and mocktails.

Blueberries have been linked to a range of health benefits, including reducing the risk of certain cancers. Both cranberries and blueberries are rich in anthocyanins and other anti-oxidant pigments to boost the immune system.

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

## **Very Lazy Caramelised Red Onions complement sausages perfectly**

**Date:** Mon, 24 Sep 07

### **Story Text**

A new product from The English Provender Company can provide Britons with the perfect accompaniment to bangers.

Launched during British Sausage Week, Very Lazy Caramelised Red Onions can be used to make onion gravy, casserole or simply served as a garnish.

Saving consumers the time and energy that it takes to peel, chop and slowly caramelise onions, a jar of Very Lazy Caramelised Red Onions can produce excellent results in a flash.

Cooked by The English Provender Company, the Very Lazy Caramelised Red Onions are slow cooked in muscovado sugar and flavoured with balsamic vinegar and black pepper.

The Very Lazy range of foods also includes jars of Garlic, Red Chillies and Ginger, all peeled, chopped and ready to use. The English Provender Company also makes a range of condiments, chutneys, salad dressings and marinades.

Around half of British consumers tuck into sausages at least once a week and manufacturers are continually unveiling new versions of the UK favourite. Retailer M&S launched its new premium British Pork, Pancetta and Parmesan Sausages earlier this month.

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

## **Pioneering KellyBronze turkeys enjoy happy lives**

**Date:** Mon, 24 Sep 07

### **Story Text**

Turkey farmer Paul Kelly has announced that he is reintroducing his KellyBronze turkeys to the wild again this year, allowing them to forage in bluebell woods and sun themselves in open pasture.

In order to deliver a fitter, happier, less stressed bird, Mr Kelly provides shelter from the rain for his turkeys under bushes and allows them to roost in trees at night, living naturally in the wild to provide a better taste, making his farming methods more "extensive" and environmentally friendly.

The turkey's foraged diet is supplemented with a traditional KellyBronze feed of drug-free and GM-free locally grown cereal, making Kellybronze turkeys different from other turkeys in the way they are reared, prepared and cooked.

"It is an experiment, but it seems to be working," Mr Kelly said. "We have been farming our KellyBronze turkey flocks for more than 30 years and never stop striving for perfection. We are always searching for fresh ideas to achieve the very best turkey we can for our customers."

Herbie and Freddie, two collie pups, are being brought up alongside the free range turkeys to protect them while they are in the woods. The Kelly family control the entire supply chain, ensuring that the pure line bronze genetics pass through all the birds at the EC licensed premises.

[For further information, click here](http://www.kelly-turkeys.com/kellybronze-turkeys-chickens-newsdetails.aspx?ref=43&m=25&mi=58&ms=&cat=1)

## **Christmas stuffing option from Mr Crumb**

**Date:** Mon, 24 Sep 07

### **Story Text**

A new special edition Christmas stuffing has been launched by an Irish company containing more than 53 per cent fruit and vegetables.

The limited edition hand-cooked Cranberry, Juniper Berry and Cinnamon Stuffing is being released in time for Christmas 2007 and is prepared by a team of trained chefs, according to Talking Retail.

All Mr Crumb stuffing is made from fresh natural ingredients and inspired by Ireland's food heritage and it is all pre-cooked to offer a product that can be reheated in minutes in either the oven or microwave.

Using socially responsible business practices, Mr Crumb is now hoping to break into the UK market and is now stocked in a number of British stores.

Based in the village of Finea, County Westmeath, Mr Crumb offers a range of gourmet stuffings, crust toppings, breadcrumbs, crepes, appetizers and luxury dessert puddings that offer quality and convenience to consumers.

[For further information, click here](http://www.mrcrumb.ie/)

## **First London Scandinavian deli opens**

**Date:** Mon, 24 Sep 07

### **Story Text**

The first Scandinavian deli and grocery store has been unveiled in London's West End, combining a stylish and relaxing environment with great food from the region.

Shoppers can stop for lunch and coffee in the deli at Scandinavian Kitchen on Great Titchfield Street and purchase groceries from a wide range of traditional and modern Scandinavian fare.

Based on the Danish smorrebrod (open sandwich), the lunchtime menu features a smorgasbord of open sandwiches, which are served on either organic rye or sourdough bread, offering a healthier alternative to traditional sandwiches.

Top sandwiches include rare roast beef with Danish remoulade, horseradish whip and crispy onions, Swedish smoked salmon, platters, salads and Scandinavian hotdogs.

More than 500 products are stocked in the grocery section at Scandinavian Kitchen, including chocolate, salty liquorice, pickled herring, speciality cheeses and crisp bread.

Established by Jonas Aurell, a Swede, and a Dane, Bronte Blomhoj, Scandinavian Kitchen is designed to "provide a meeting point for Scandinavians, Scandophiles and other lovers of good food in central London".

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

## **New Cadbury desserts unveiled by Muller**

**Date:** Mon, 24 Sep 07

### **Story Text**

Muller UK has unveiled two new chilled pot desserts under the Cadbury brand targeted at the rapidly growing adult chilled desserts category.

The new Cadbury Custard & Sponge product comes in both Chocolate and Caramel flavours and

is ideal served either hot or cold.

Muller, which has a large share of the UK yoghurt market, has created the new dessert product using an innovative three-layer combination of sponge, custard and sauce, Talking Retail reports.

Available in stores from this month, Cadbury Custard & Sponge can be served hot simply by heating it in the microwave for less than 30 seconds. It is also one of the few sponge-based dessert products on the market that has been designed to be eaten cold.

Chris McDonough, Muller UK marketing and R&D director, said: "In developing the Cadbury dessert range we've been looking for a product which offers a real point of difference and which will open up a new opportunity for retailers."

Sold in twin packs of 110g pots for an RRP of £1.58p, the new chilled pot desserts will be supported by an extensive advertising campaign and price promotions.

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

## **Food and Drink Innovation Network Report Date: September 2007**

[Heart Chocolate proves popular in Toronto](#)

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[Innovative melted ice cream sprays launched](#)

[Brits 'confused' about healthy eating](#)

[New Pulsair tank air mixers for Codorniu wine group](#)

[New Munchy Seeds healthy snack launched](#)

[Tetra Pak unveils state-of-the-art packaging plant](#)

## **Heart Chocolate proves popular in Toronto**

**Date:** Fri, 21 Sep 07

### **Story Text**

A new healthier chocolate product has been launched that contains CM-X and a combination of natural extracts.

Heart Chocolate was launched during the Toronto Film Festival and has witnessed strong sales, with consumers attracted to the rich cocoa recipe.

The chocolate, created by Allegiance Equity Corporation and Innovative Life Sciences Corporation, contains a range of natural extracts that have been linked to lower cholesterol, improved cardiovascular condition and lower blood sugar.

"The Heart Chocolate has been one of the quickest selling new products our shops have introduced," John Mastroianni of shop Pusateri's said. "More important is that healthy chocolate has given our customers another reason to eat chocolate and feel great about it!"

CM-X, the health-giving ingredient in Heart Chocolate, is an innovative compound of concentrated and isolated extracts of natural cinnamon and bitter melon molecules.

[For further information, click here](http://www.heartchocolate.ca)

## **Go-Tan Indonesian food range launched in UK**

**Date:** Fri, 21 Sep 07

### **Story Text**

An innovative new range of food products has been given its UK launch, featuring a range of food based on Indonesian cuisine.

Netherlands-based Go-Tan has been making Indonesian foods products for five decades and the company started making homemade sambals (chilli pastes) and ketjaps (Indonesian soy sauces).

Indonesian food is designed to be shared with family and friends and Go-Tan claims to be committed to "good quality, authentic recipes".

The product range from Go-Tan includes Java Krupuk (Indonesian prawn crackers), chilli pastes (sambals), Go-Tan Nasi Goreng, lemon grass and a satay kit.

Founded by the Go family in the 1950s, the Go-Tan company brings Indonesian food culture to Europe and the product range now covers the whole of Indonesian cuisine from snacks and side dishes, to sauces and herb pastes.

[For further information, click here](http://www.go-tan.com/en/)

## **Good Natured received UK regulatory approval**

**Date:** Fri, 21 Sep 07

### **Story Text**

Good Natured has received approval to launch a range of eco fruit juices in Britain, made from fruit grown on conservation citrus groves.

The company produces a range of chilled fruit juices that use oranges grown in the first groves to have been awarded certification by the Rainforest Alliance.

Available in Britain from October this year, the one-litre cartons of Good Natured Pure Orange and Pure Tropical juices will both carry the Rainforest Alliance seal and promote environmental protection, economic viability and human welfare.

The new Good Natured Orange Juice is made from 100 per cent Valencia Oranges sourced from the Del Oro Farm in Costa Rica, while the Tropical Juice blends oranges with pineapples, mangoes and passion fruits.

Designed to appeal to consumers becoming increasingly interested in purchasing environmentally-friendly, healthy and natural products, Good Natured expects the new juices to

prove popular with ethical shoppers.

The Rainforest Alliance is a non-government organisation (NGO) that supports sustainable agriculture around the world, working with businesses and farmers to ensure that practices are environmentally and socially responsible.

[For further information, click here](http://www.rainforest-alliance.org/)

## **New partnership between DSM and Avebe**

**Date:** Fri, 21 Sep 07

### **Story Text**

DSM and Avebe have teamed up to develop new products aimed at enhancing creaminess for the food industry.

Under the terms of the strategic partnership deal, DSM will provide the expertise in enzyme production, while Avebe will share its starch experience to produce an innovative range of products made to enhance creaminess.

The two companies have created Etenia, a new potato starch ingredient that is natural, clean label and designed for a range of applications.

Paul Sheldrake, marketing manager at Avebe, said: "Etenia has already demonstrated its unique creaminess and melt-in-mouth qualities in yoghurts and dairy drinks and seems to be ideally suited as a fat replacer."

Alexander Wessels, business group director of DSM Food Specialties, added that the partnership will help both companies to "better serve our customers" and provide "the ideal platform for successful new product development".

Avebe is a global starch company, creating and marketing starch based solutions for a number of industries, while DSM Food Specialties produces value-added ingredient solutions for the international food and beverage sectors.

[For further information, click here](http://www.avebe.name/group/index_uk.htm)

## **New product development 'driven' by additive-free food**

**Date:** Fri, 21 Sep 07

### **Story Text**

Almost one quarter of all new food and drink products launched in the UK this year have claimed that they are "additive- and preservative-free", a new study reveals.

Research by market analyst Mintel found that the additive and preservative free market is driving new product development (NPD) in the UK food and drink sector.

A total of 24 per cent of launches of new products have claimed to be "natural", far higher than the eight per cent recorded in 2004, with almost 1,000 new products with no additives or preservatives launched this year alone.

David Jago, director of the Mintel Global New Products Database, commented: "Manufacturers are tapping into the nation's growing desire for a more natural lifestyle as consumers take a greater interest in what really goes into their food."

Just 800 new products making a "natural" claim were launched for the whole of 2006, with the claim "additive and preservative-free" overtaking "low fat" for the first time ever, and Mintel predicts that the trend for healthier and additive free products will continue.

A study earlier this month for the Food Standards Agency (FSA) suggested that a potential link exists between artificial additives and hyperactivity in children.

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

## **Innovative fresh new products from Welsh producers**

**Date:** Fri, 21 Sep 07

### **Story Text**

Three successful Welsh food producers have created a series of new products for consumers, including venison pasta, cider and goats' cheese.

Kid Me Not, which makes products such as goats' cheese fudge and probiotic smoothies from its own herds of goats, has just released a Mild & Creamy Goats' Cheese that is high in calcium, low in fat and cholesterol, and easier to digest than cow's milk.

Founded in 2003, The Fresh Pasta Company has created fresh new handmade Venison Tortelloni and Tremosine Chesses Tortei, from Lake Garda, blended with three regional cheeses.

Containing no additives or artificial colourings, the pasta products are developed in the UK and produced in Italy in a traditional way.

Toloja Orchards has announced that it is launching a new Cider Brandy from November, in time for Christmas, along with festive Mulled Cider Kits.

The company produces cider, apple juice and perry from its orchard museum, which uses only Welsh varieties of cider apple and perry pear trees.

[For further information, click here](http://www.wda.co.uk/index.cfm/en3200)

## **Microwaves 'could reveal salt and fat contents'**

**Date:** Thu, 20 Sep 07

### **Story Text**

Microwaves could be used to ascertain the salt and fat contents of food in instant supermarket food products, according to a new study.

Researchers have discovered that microwaves are sensitive to food content, such as salt, water and fat can be used to develop faster and non-invasive methods of predicting the fat content of meat products.

Conducted by students at two Manchester universities, the Microwave Profiler study is being led by Professor Andrew Gibson from The University of Manchester's Microwave and

Communication Group, working with The School of Materials and Professor Paul Ainsworth from the Department of Food and Tourism Management at Manchester Metropolitan University.

PhD student Sing Kwei Ng has been awarded the Institute of Food Science and Technology's Young Scientist Award for his work using microwaves to determine the fat content of beef and the project team predicts that the research could be used to reduce waste, boost yields and reduce laboratory testing.

Consumers are becoming increasingly concerned about healthy eating and the fat content of foods, with European legislation stating that food contents and ingredients must be disclosed. Other tests by the Manchester researchers have analysed the fibre content of brewing waste products, the salt content of supermarket food and the moisture content in wheat grain.

[For further information, click here](http://www.eee.manchester.ac.uk/aboutus/news/)

## **Morrisons launches first-ever in store baked Polish bloomer**

**Date:** Thu, 20 Sep 07

### **Story Text**

Morrisons has created its first ever in store produced Polish Bloomer, made from a selection of ingredients sourced from Poland.

The bread, which has a distinctive flavour and deep thick crust, is made with traditional Polish light rye and is part of new line of freshly made ethnic bread in the company's stores.

Morrisons also stocks in store baked Jewish and Greek loaves in its innovative range of ethnic breads and the latest product is a response to the 600,000 plus Polish people now living in the UK.

With more than 55 Polish products now stocked in Morrisons stores, the company is catering to consumer demands with pre-packed breads and other items. The store produced fresh bread is a response to strong consumer demand for Polish bread and fresh products.

Martin Clayton, Morrisons bakery specialist, said: "We have many Polish customers, and our in store bakers are always keen to try their hand at producing new and exciting breads."

Created by Morrisons in store specialist bakers, the range of ethnic breads features the Jewish bread, Cholla, and Daktyla (Greek Cypriot) bread. Speciality breads is one of the fastest growing sectors in the food industry, as more consumers holiday abroad and become more adventurous about the products they purchase.

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

## **Innovation fuels British cheese sector**

**Date:** Thu, 20 Sep 07

### **Story Text**

British regional cheeses are becoming more and more popular with consumers as manufacturers

branch out into new varieties, according to a recent study.

Research by analyst Mintel shows that cheese connoisseurs are increasingly opting for British regionals, such as Lancashire, Cheshire and Red Leicester, rather than French cheeses.

Sales of British cheese have soared by up to 16 per cent between 2004 and 2006 to Â£220 million, as growth continues to outpace the market for soft and continental cheeses.

The Mintel report notes that many varieties of regional British cheese have extended their product ranges with the addition of "fruits, liqueurs and even curry", catching the imagination of consumers and boosting sales.

David Bird, Mintel senior consumer analyst, said: "With growing interest in environmental and ethical concerns we are becoming increasingly interested in the origin of our food. As a result we are seeing a growing trend towards 'buying British', which has provided a huge boost for sales of British regional cheese."

Cheddar still accounted for 52 per cent of all UK cheese sales in 2006 and has firmly established itself as a British staple. The UK cheese market was worth a total of Â£1.9 billion last year, rising four per cent from 2004.

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

## **Rugged new wines from Paso Creek**

**Date:** Thu, 20 Sep 07

### **Story Text**

Paso Creek has announced that it has managed to coax new Californian wines out of the rugged terrain of the Paso Robles appellation.

Located halfway between San Francisco and Los Angeles, the appellation produces "bold, rugged wines born out of tough terrain, extreme climate swings, and the stubborn, independent spirit of small town America".

Vineyard manager, Paul Kenney, explained: "The harsh character of our soil and the temperature extremes are what give the fruit its intensity and concentration, but it still takes a lot of hard work and careful attention to coax the very best out of our Paso grapes."

Paso Creek Wines are produced for Icon Estates in the Paso Robles appellation, located halfway between San Francisco and Los Angeles, and the inaugural 2005 vintage comprises Paso Creek Cabernet Sauvignon and Paso Creek Merlot.

The Californian vintage is officially launched next month and Icon Estates, owned by Constellation, describes the Paso Creek Cabernet Sauvignon 2005 as exploding with "black cherry aroma and lively berry flavours".

[For further information, click here](http://www.iconestateswine.com/index.htm?month=9&day=21&year=1978&submit=Submit)

## **Nutrition course for food professionals**

**Date:** Thu, 20 Sep 07

### **Story Text**

A new course in nutrition management has been developed by experts at Sheffield Hallam University to bridge the nutrition skills gap in the UK.

Targeted at professionals in both the both the food and healthcare industries, the graduate course has been created to promote leadership roles in nutrition.

As nutrition and health become more important to the food industry, the course is designed to help professionals more effectively develop products to tackle poor diet and soaring obesity rates.

Course officials claim that the Sheffield Hallam University MSc Nutrition with Public Health Management is the first of its kind in Britain and it will provide "the breadth and depth of skills needed to fast track into nutrition management".

Each expert on the new course is an expert practicing nutritionist and the course team has worked with the NHS and the British Nutrition Foundation to create the MSc.

[For further information, click here](http://www.shu.ac.uk/news/release.html?ID=170)

## **New technique fuels friendly bacteria growth**

**Date:** Thu, 20 Sep 07

### **Story Text**

A new technique has been developed by scientists at the University of Leicester that helps the growth of probiotics and prebiotics.

Using a natural fruit-based extract, the researchers managed to significantly increase the growth and probiotic qualities of 'beneficial' or 'friendly' bacteria, such as the lactic acid bacteria found in many popular health supplement drinks.

As consumers become more aware of the health-associated properties of probiotics and prebiotics, the food needed for the growth of probiotic inside the body.

Invented by Dr Primrose Freestone, of the University of Leicester's Department of Infection, Immunity & Inflammation, and Dr Richard Haigh of the Department of Genetics, the fruit extract is now being marketed with Dr Andy Lee, of Plant Bioscience.

Called LabEnhancer, the extract has been showcased at the International Probio2007 conference in Nantes and a number of companies have already expressed an interest in it.

"Although lactic acid bacteria play a major role in the production of many products, including probiotic yoghurts, they can be quite difficult to grow and can particularly suffer damage during their processing for use as probiotics," Dr Freestone said. "One of the main values of LabEnhancer is that it helps lactic acid bacteria to recover from these stresses therefore making them much more effective as a probiotic."

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

## **Natural cocktail mixes launched in UK**

**Date:** Wed, 19 Sep 07

### **Story Text**

Ice Republic has brought its innovative range of all natural frozen cocktail mixes from New Zealand to Britain.

Consumers in the UK can now sample the Ice Republic cocktail mixes, which come in a unique freezer bag and just require liquor and water to be added.

Exhibited recently at IFE and Grand Designs Live, Ice Republic claims that cocktail mixes create "a real buzz with consumers" so the company is now selling its range online.

Made with real fruit, Ice Republic cocktail mix creates delicious slushy all natural cocktails in three flavours - Pina Colada, Strawberry Daiquiri and Lime Margarita.

Ice Republic cocktails contain no artificial flavours, colours, sweeteners or preservatives, and are ideal for home entertaining or as gifts

The cocktail mixes are targeted at 18-45-year-old female buyers, though the consumer demographic is much broader.

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

## **Healthier yeast extract option for UK consumers**

**Date:** Wed, 19 Sep 07

### **Story Text**

Celebrity chef Antony Worrall Thompson has created a new reduced salt yeast extract spread for health-conscious Britons.

The new product is being released in the same week that Paddington Bear was pictured snacking on Marmite and is targeted at yeast extract lovers looking for a healthier option.

Antony Worrall Thompson's Toastmate is a reduced salt spread with just 75 per cent of the salt content of similar spreads and lower sodium levels than comparable brands.

"I think we all recognise the value of reducing salt in our diets but it is not always easy to simply replace favourite foods with something that is similar with great taste," Mr Worrall Thompson said.

Toastmate is also rich in vitamins such as niacin, thiamin, folic acid and vitamin B12, which have been linked to a range of benefits.

High salt intake has been linked to high blood pressure, strokes, heart attacks in, osteoporosis, asthma and cancer of the stomach, with government guidelines advising that adults should eat a maximum of 6g of salt per day.

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

## **Filippo Berio creates innovative olive oil spray**

**Date:** Wed, 19 Sep 07

### **Story Text**

A new 100 per cent pure olive oil spray has been unveiled by Filippo Berio and is now available in stores in both Extra Virgin and Mild & Light varieties.

The leading UK branded olive oil claims that the product is the first pure olive oil spray in Britain and contains no added alcohol, emulsifiers, water, antioxidants or aerosol propellant.

According to Filippo Berio, spray oil customers have complained that current products lack flavour and have failed to deliver the required calorie cutting properties because multiple sprays are often required for effective cooking due to a large amount of evaporation.

The innovative new spray coincides with new figures showing that Filippo Berio has achieved its highest ever UK market share.

Diana Anderson, Filippo Berio marketing manager, said: "Filippo Berio is now delivering trusted flavour and quality in a new, convenient way. We hope these products will prove popular with a wide range of consumers - from those watching their calorie intake to keen cooks who prefer the convenience of an Olive Oil spray."

Independent, family-run Filippo Berio was established in 1867 and combines sophisticated modern production techniques with traditional skills to blend perfect olive oil with no artificial additives or preservatives.

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

## **Unilever and PepsiCo expand tea partnership**

**Date:** Wed, 19 Sep 07

### **Story Text**

A joint venture between Unilever and PepsiCo to develop ready-to-drink tea products under the Lipton brand has been expanded to include new countries in Europe, Africa and Asia.

Under the terms of the new agreement, the volume of the current partnership will more than double, as the food and beverage giants attempt to capture more of the rapidly growing global ready-to-drink tea market.

PepsiCo and Unilever claim that the joint venture will become the leading international ready-to-drink tea business and the two companies are planning a raft of new products to expand the business.

The two companies originally signed the Pepsi Lipton Tea Partnership ( PLTP) in 1991, establishing Lipton as the leading ready-to-drink tea brand in the US and the joint venture was expanded to more than 40 countries in 2003.

Vindi Banga, Unilever president for Foods, said: "This agreement gives us the opportunity to build on the tremendous success of the joint ventures to date. It provides an excellent opportunity to realise the long-term potential of the Lipton ready-to-drink brand, and Pepsi's expertise in the drinks sector will help us drive innovations faster and more competitively."

Effective from the beginning of January 2008, the agreement is subject to receiving approvals

from the relevant regulatory authorities.

<a

href="http://www.unilever.com/ourcompany/newsandmedia/pressreleases/2007/UnileverPepsicotoexpand.asp">For further information, click here</a>

## **Innovation plans following acquisition**

**Date:** Wed, 19 Sep 07

### **Story Text**

Symingtons has announced that it plans to develop a range of new products and brands following a recent management buy-in.

The Leeds-based food firm's chief executive claims that the Â£40 million deal will help the company to continue to provide consumers with the "best of British" produce.

David Salkeld told the Yorkshire Post: "It made the soup that Scott took to the Antarctic and its pea flour was used by British troops in the Crimean War."

Mr Salkeld, former CEO of Arla Foods and Grampian Foods Group, and Henrik Nygaard Pade acquired the company via a management buy-in (MBI) vehicle BPG Acquisitions, with funding provided by Hermes Private Equity and Yorkshire Bank.

Commenting on the acquisition, Mr Salkeld, said: "The company has a number of established brands, including the Symington's brand itself. We believe that there is the opportunity to drive growth by developing these brands further and expanding the company's product and category portfolio."

Established in 1872, Symingtons produces a range of food products, including the Symingtons, Ainsley Harriott, Rice & Simple, Pasta in 5, Crosse & Blackwell, Creamola and Mug Shots brands.

<a href="http://www.symingtons.com/">For further information, click here</a>

## **New dietary supplement water unveiled**

**Date:** Wed, 19 Sep 07

### **Story Text**

Joint Juice has launched a new lightly flavoured water product enhanced with vitamins and glucosamine.

The company claims that the new Joint Juice Fitness brand can help to hydrate joints and bodies, with just ten calories per 16.9-ounce bottle.

Joint Juice, which has created an innovative ready-to-drink glucosamine supplement, has enhanced the new water-based dietary supplement product with 1,500 mg glucosamine per bottle.

Available in stores from this month, the beverage comes in Berry, Lemon and Kiwi-Strawberry flavours and is a response to a growing focus among consumers on living a long, active life and keeping joints healthy.

Jack Robertson, chief executive officer of Joint Juice, said: "We do hope that Joint Juice Fitness can be one part of people's daily routine along with other steps for healthy living such as regular exercise and maintaining a proper weight."

Designed to hydrate and lubricate joints with vitamins, minerals and glucosamine, Joint Juice also produces a real fruit juice drink packed full of vitamin C.

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

## **Welch's unveils first real fruit probiotic yoghurt snack**

**Date:** Tue, 18 Sep 07

### **Story Text**

Welch's claims to have developed the first fruit and yoghurt snack product to be made with real fruit, live and active probiotic cultures, and real yoghurt.

The US firm has developed the new product in response to growing consumer demand for healthier snacks and probiotics.

Owned by Promotion In Motion, the new Welch's Fruit 'n Yogurt Snacks contain 100 per cent of the recommended daily intake of vitamin C and provide an excellent source of vitamin A, vitamin D and calcium.

According to the company, active probiotic bacterial cultures, which have been linked to digestive health, are one of the top five foods that people say they want to add to their diets, along with whole grains, dietary fibre, antioxidants and omega-3 fatty acids.

Welch's has lodged two patents with the US Patent Office because the innovative Fruit 'n Yogurt Snacks are shelf stable and require no refrigeration. At just 90 calories per portion, the yoghurt snacks are available in five flavours - strawberry, blueberry, cherry, raspberry and peach.

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

## **Bacardi expands flavoured rum range**

**Date:** Tue, 18 Sep 07

### **Story Text**

Global drinks brand Bacardi has announced that it is extending its line of flavoured rums to include a new Bacardi Peach Red offering.

Infused with the nectar found at the heart of the peach, which has the most intense flavour, the new rum is made exclusively from Freestone Peaches to give it a bolder, more intense flavour than other peach-flavoured clear spirits.

With distinctive packaging featuring a distinctive bright peach cap and a peach logo label design, emphasising the red core of the fruit where the nectar is found, Bacardi Peach Red is delicious served on its own or as a mixer in cocktails.

Bacardi has created a new range of innovative cocktails for Bacardi Peach Red, including the Peach Nectar, garnished with a fresh peach wedge, and the White Peach Cosmo, paired with

white cranberry juice.

Other rums in the Bacardi Flavors range include Bacardi Limon, Bacardi O, Bacardi Coco, Bacardi Razz, Bacardi Big Apple and Bacardi Grand Melon.

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

## **First Milk streamlines supply chain**

**Date:** Tue, 18 Sep 07

### **Story Text**

UK-based First Milk has adopted IFS Applications in order to optimise production across its nationwide cheese division sites.

In a \$3 million deal, the farmer-owned business has selected Swedish-based IFS to provide full integration of all critical business processes and help streamline its supply chain operations in Britain.

Under the terms of the contract, IFS Applications will integrate all First Milk's business systems and processes, including warehouse management, financials, forecasting and payroll, providing the company with a new level of visibility across its whole enterprise and supply chain.

IFS, a leading global enterprise applications company, will deploy its applications across the eight First Milk creameries and packing plants over the coming nine months, providing real-time reporting on cheese production, maturation, packaging and dispatch. First Milk also has plans to roll out IFS Applications across its milk and ingredients operations in the future.

Alan Hutchison, First Milk group head of IT, said: "The central challenge of cheese production is accurately forecasting demand 18 months out from actual delivery to customers, matching this with supply from farmers, and keeping track of the different maturation levels of thousands of tonnes of cheese."

The largest dairy farmer co-operative in the UK, First Milk has members from central Scotland to the south of England and three separate divisions - milk operations, cheese and ingredients. The business handles around two billion litres of milk a year from 3,000 producers and supplies milk to the First Milk Cheese Company, the largest UK-based cheese suppliers.

[For further information, click here](http://www.ifsworld.com/news_events/press_release_archive/2007-09-18_first_milk.asp?prcat=ne)

## **New flavours launched by Sumseeds**

**Date:** Tue, 18 Sep 07

### **Story Text**

Sumseeds has unveiled new flavours in its range of caffeinated and energised sunflower seeds.

The Dill Pickle, Honey BBQ and Salt and Pepper Sumseeds variants are now on sale, having been developed by the company during the summer.

Owned by Dakota Valley, Sumseeds is a unique take on snacking, offering tasty, healthy seeds infused with the energy-giving properties of caffeine, lysine, taurine and ginseng.

First launched in January 2007, Sumseeds have been praised for the concept and packaging design of the groundbreaking brand.

"Our mission is to innovate and do it well," Dakota Valley Products president, Tim Walter, explained. "Our team has extensive experience in improving the roasting process, so adding flavours was a natural next-step."

With 120mg of caffeine in a 3.5oz bag of Sumseeds, the snack is the perfect food for sports players, truck drivers, gamers, construction workers, programmers and other people who need a quick jolt presented in a healthy way.

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

## **Tesco expands Free From range**

**Date:** Tue, 18 Sep 07

### **Story Text**

With more and more people in Britain suffering from food allergies or intolerances, Tesco has announced that it is expanding the scope of its innovative Free From range of products.

Designed specifically for people with wheat and gluten intolerance or dairy allergies, the range has proven popular in stores and is now being expanded to include 150 products, such as gluten and wheat free bakery foods.

Tesco Free From range spokeswoman, Nicki Clowes, said: "Being unable to properly digest the vast number of foods containing wheat, gluten and dairy products puts those suffering from food intolerances through a living hell! Now food manufacturers are addressing this growing problem by bringing out more and more wheat, gluten or dairy free products."

Following extensive consumer research about what foods sufferers would like to see in the range, Tesco has unveiled a number of new Free From foods, including ciabatta, crumpets, naan bread, pasta, cereal bars, shortbread and bagels.

The market for special foods for sufferers of food intolerance or allergy is one of the fastest growing in the UK, with as many as 27 million Brits affected. Increased access to foods free from wheat, gluten or dairy and better information about intolerance and allergies have contributed to a rise in the number of sufferers.

[For further information, click here](http://www.tesco.com/health/healthy_living/special_diets/food_allergies.html)

## **New weed and bug resistant corn seed developed**

**Date:** Mon, 17 Sep 07

### **Story Text**

Agricultural companies Monsanto and Dow AgroSciences have announced that they have joined forces to develop and market a new corn seed that is more resistant to bugs and weeds.

Under a new cross-licensing agreement, the first eight-gene stacked combination in corn will be produced and could be on the market by the end of the decade.

The two companies claim that the development of the new SmartStax genetically-modified corn seed will allow them to incorporate traits which will provide farmers with higher yields and greater yield protection.

Calling the agreement a "major advancement in corn trait technology", the firms announced that the today's high-performing germplasm will combine eight herbicide tolerance and insect-protection genes, including Dow's Herculex and Liberty Link products and Monsanto's YieldGard and Roundup Ready.

"The combination of these trait technologies signals the start of the next generation of products with improved plant protection and yield increases for the farmer," Jerome Peribere, president and chief executive of Dow AgroSciences, said.

Specific financial details of the new development agreement have not been disclosed and more agrochemical companies are expected to follow the deal with new GM innovations.

[For further information, click here](http://www.dowagro.com/newsroom/corporatenews/2007/20070914a.htm)

## **Innovative melted ice cream sprays launched**

**Date:** Mon, 17 Sep 07

### **Story Text**

Innovative Candy Concepts (ICC) has unveiled a new brand of sugar-free, fat-free melted ice cream in a spray form for children.

The new product, launched under the Too Tarts SmartChoice brand, is making its debut at the All Candy Expo 2007 in the Chicago this month and is available in a super sized spray bottle with 33 per cent more candy per container.

Each Too Tarts Melted Ice Cream Spray Candy spray contains six servings at just ten calories per serving and the product comes in three flavours - Blueberry, Strawberry and Banana-Split.

Armand Hammer, ICC president & CEO, said: "Ice cream just seems to taste better when it's melted. With the introduction of Too tarts Melted Ice Cream Spray Candy, the wonderful taste of ice cream is available all day! What's more, our sprays are sugar- and fat-free."

Based in Atlanta, Innovative Candy Concepts manufactures the Too Tarts SmartChoice and Sinfully Delicious candy brands. Too Tarts SmartChoice includes Super Sweet and Sour Blast Liquid Spray Candy, Xtra Sour Goo, Sweet and Sour Suck Ups, and SourWave Fruit Juice Drink.

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

## **Brits 'confused' about healthy eating**

**Date:** Mon, 17 Sep 07

### **Story Text**

Consumers in the UK are "confused" about what they should and should not eat as part of a healthy balanced diet, according to a new study.

Research by the Food Standards Agency (FSA) reveals that there are many conflicting messages around food and people need clearer information about the types and proportions of foods they should be eating.

Of the 2,094 people surveyed, almost three-quarters (73 per cent) recognised that they should try to eat a lot of fruit and vegetables, but just 11 per cent said that it was important to eat a lot of starchy foods, such as bread, rice, potatoes and pasta.

Published to coincide with the launch of an innovative new Eatwell plate, which shows what foods people should be eating and in what quantities, the study also showed that many people do not realise that tinned and frozen fruit and vegetables and dried fruit also count towards the five-a-day target for fresh fruit and vegetables.

Rosemary Hignett, FSA head of nutrition, said: "The eatwell plate is a reminder of the essentials - the secret is simply knowing the proportions of a balanced diet and making easy, practical food swaps where we can."

The Eatwell plate adopts a simple, straightforward approach to health eating, by including all the foods important for a healthy diet in a single product and is based on extensive consumer research.

[For further information, click here](http://www.food.gov.uk/news/pressreleases/2007/sep/balanceddiet)

## **New Pulsair tank air mixers for Codorniu wine group**

**Date:** Mon, 17 Sep 07

### **Story Text**

The Codorniu wine group has announced that it has purchased 20-tank compressed air mixing systems from Pulsair Systems to carry out red wine cap maceration.

Each of the mixing systems is expandable and can be used to carry out multiple tasks, initially operating fermenters for Codorniu and programming the fermentation cycle by turning the systems on and off sequentially.

Spain's largest wine maker, with a total of eleven wineries, Codorniu claims that the Pulsair patented air bubble mixing system will gently and effectively break up wine caps to produce better tasting products.

The Raimat and Nuviana wineries will be the first to implement the Pulsair Pneumatage II cap management program, which uses carefully controlled compressed air pulses to break up and disperse the wine cap formed during the fermentation process.

A layer of wine solids is formed at the top of wine during the fermentation process and large bubbles are produced by the cap maceration system and distributed evenly throughout the wine resulting in smoother wine with better flavour.

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

## **New Munchy Seeds healthy snack launched**

**Date:** Mon, 17 Sep 07

**Story Text**

A pair of entrepreneurs from Suffolk have unveiled an innovative new snack product range designed to appeal to people who like both tasty and healthy snacks.

Created by husband and wife team Crispin and Lucinda Clay, the Munchy Seeds brand has been redesigned based on recipes created by Lucinda's New Zealand grandmother to encourage her children to eat more healthily.

"We want to encourage 'nutritious nibbling' and 'mindful munching' amongst children and adults alike," Mr Clay said.

Rich in Omega 6 and 9, and high in iron, zinc and vitamin E, the entire Munchy Seeds range is also low GI, and free from artificial flavours, colours and preservatives. Munchy Seeds products use sauces, spices and other ingredients such as crushed chillies to provide adults and children with tasty snacks.

Suitable for coeliacs, vegans and vegetarians, the range of seven roasted seed snacks is also cholesterol, dairy and gluten free and comprises Original Mix, Pumpkin Mix, Naked Seed Mix, Cajun Mix, Omega Mix, Chilli Mix and Vanilla Pumpkin.

Figures from analyst Mintel show that the seed snack market in Britain is worth an estimated £20 million a year, growing by 300 per cent between 2001 and 2006 driven by increasing demand for healthier food.

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

## **Tetra Pak unveils state-of-the-art packaging plant**

**Date:** Mon, 17 Sep 07

**Story Text**

Tetra Pak has announced that it has opened a new an environmentally friendly production facility in Lobnya, in the Moscow region of Russia.

The new 100 million euro plant is the company's largest investment project in Russia and it will be used to produce four billion packages for liquid foodstuffs each year, with plans for future expansion.

Using the latest techniques, the plant will cater for the rapidly growing Russian and Eastern European market for liquid dairy and juice products, creating aseptic packaging that expands the shelf life of products.

The converting plant will be equipped and run with state-of-the-art production facilities in an environmentally friendly way.

Tetra Pak around 130 billion packages worldwide in 2006, with sales exceeding 8.5 billion euros last year.

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

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## **Ethical water brand from Co-op**

**Date:** Fri, 14 Sep 07

### **Story Text**

The Co-operative has announced the launch of what it claims to be the UK's first-ever own-label, ethical brand of bottled water.

Responding to calls from consumers for more ethical products, the retailer has created the new Co-op Fairbourne Springs Mineral Water, each purchase of which donates money to charity.

Money from each customer purchase of the new bottled water will be used to fund the installation of a new PlayPump clean water system in Africa.

According to the Co-op, the water will benefit some of Africa's poorest inhabitants by donating sums to clean water charity One Foundation. The company hopes to raise enough to fund the installation of 100 of the state-of-the-art pumping systems each year.

The Co-operative is the first retailer to partner with The One Foundation, which will work in partnership with non-government organisations in Africa to support the installation of PlayPump water systems, which are powered by children playing on a roundabout that pumps water into a reservoir.

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

## **New raspberry and lime cider from St Helier**

**Date:** Fri, 14 Sep 07

### **Story Text**

Premium cider maker St Helier has unveiled new apple, and raspberry and lime variants in addition to its popular St Helier Pear Cider brand.

The company is trying to enhance the appeal of cider with adults of all ages and both genders, claiming that the new St Helier Apple Cider and St Helier Raspberry and Lime Pear Cider will broaden the drink's reach.

St Helier owner ICB has improved its profile by sponsoring football via The Championship on ITV, a partnership that will continue until May next year.

Paul Burton, ICB joint managing director, said: "St Helier Apple Cider has a unique taste that we think sets it apart from all other brands stocked in the UK and St Helier Raspberry and Lime

Pear Cider is gorgeously fruity and distinctive."

The premium cider category has been undergoing a revival in recent months with the success of brands such as Magners with drinkers.

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

## **Confectioners announce plans to remove additives**

**Date:** Fri, 14 Sep 07

### **Story Text**

Both Mars and Cadbury Trebor Bassett have reportedly unveiled plans to remove a range of E-numbers from some of their products following the growing concern about links between additives and hyperactivity in children.

The confectionery manufacturers plan to remove certain additives from sweets such as Maynard's wine gums, Skittles, Starburst, Trident gum, Murray Mints and M&Ms over the next year, following the publication of a report by the UK Food Standards Agency.

According to the FSA report, there is strong evidence that E-numbers in food can potentially cause hyperactivity and parents of children with hyperactivity problems are advised to cut them out of their diets.

Manufacturers are increasingly removing additives from food and drink in order to appeal to the increasingly health-conscious British market and Bassett's claims that it had been pursuing a programme of removing additives from its products before the FSA report, starting with Allsorts and Jelly Babies.

Director of communications at the Food and Drink Federation, Julian Hunt, said last week that the food and beverage industry is responding to consumer demands and cutting down on additives and E-numbers in food.

[For further information, click here](http://www.cadburyschweppes.com/EN/Brands/About/Confectionery/)

## **Honey 'could be used to hold back ageing'**

**Date:** Fri, 14 Sep 07

### **Story Text**

Honey could provide an excellent solution to slowing down or delaying age-related problems, according to a new study.

Research by scientists in New Zealand have discovered that rats on diets including honey had better spatial memory and were less anxious on those that were not.

According to Lynne Chepulis and Nicola Starkey of the University of Waikato in Hamilton, honey could be used to target ageing and its effects, such as memory decline.

Rats in the study were fed diets containing either ten per cent honey, eight per cent sucrose or no sugar at all over a period of 12 months, with the honey-fed rats demonstrating lower levels of anxiety and better spatial memory when placed in a maze.

"Diets sweetened with honey may be beneficial in decreasing anxiety and improving memory during ageing," Dr Starkey wrote in the New Scientist.

Published in the New Scientist magazine, the research suggests that the antioxidant properties of honey help to prevent damage caused by free radicals in the body and could be incorporated into new products. The study was sponsored by yoghurt company Fonterra which is looking into ways of sweetening its products with honey.

[For further information, click here](http://www.newscientist.com/channel/health/mg19526216.100-honeyrich-diet-may-keep-you-young.html)

## **Cafe introduces innovative labelling system**

**Date:** Fri, 14 Sep 07

### **Story Text**

A London cafe has unveiled a new system of guideline daily amount (GDA) labelling on its menus.

The Flavour cafe in Soho is now labelling all its foods in a bid to help inform consumers about their nutritional daily intake.

According to Food and Drink Towers, Flavour, on Brewer Street, is following the lead of large food manufacturers and retailers in providing nutritional information for its customers.

Rachel Gibson, founder of the cafe, told the site: "We decided to be strict about what we put on the menu - everything had to pass not only the taste test but the nutrition test too. It hasn't always been easy, but we've done it."

Ms Gibson insists that both taste and nutrition can exist side by side and claims that it is important to offer consumers a combination of the two.

Flavour stocks a wide range of meals and snacks to takeaway or eat on the premises, including hot dishes such as pasta, meat balls, salmon fishcakes, vegetarian jambalaya and risotto, all clearly labelled with information about wheat-free, low GI, vegetarian and other features.

Leading manufacturers such as Coca Cola, Marks and Spencer and Tesco now provide GDA information on products and the government is encouraging companies to include more details about nutritional and GDAs on products.

[For further information, click here](http://www.food.gov.uk/foodlabelling/)

## **New premium savoury snacking unit for Glisten**

**Date:** Fri, 14 Sep 07

### **Story Text**

Glisten is planning to boost innovation by creating a new premium savoury snacking division following its purchase of Dormen Foods.

The UK-based company paid Â£7.45 million to acquire snack food firm Dormen, in response to recent growth in the premium snack, functional food and health markets.

Glisten plans to invest £260,000 bringing Dormen's site in Swindon up to date and purchasing new equipment to provide new organic nuts and snack capabilities.

Paul Simmonds, Glisten chief executive, said: "Dormen is an excellent addition to our Group. It broadens our reach and takes us into the most dynamic area of the savoury snacks market with a truly premium brand which we feel is a rising star capable of stretch."

A recent study by Leatherhead Foods predicted that the fastest growing sector in the UK food industry would be the healthy bakery and snacks segment over the next year.

Glisten has also created a new joint venture with Skinny Candy to develop a range of healthier confectionery.

<a

href="http://miranda.hemscott.com/servlet/HsPublic?context=ir.access&ir\_option=RNS\_NEWS&item=49619757175609&ir\_client\_id=4408">For further information, click here</a>

## **Burton's creates novelty and heritage biscuits**

**Date:** Thu, 13 Sep 07

### **Story Text**

Burton's Foods, which produces Cadbury biscuits in the UK under licence, has announced the launch of a new line of collectable novelty and heritage products.

Tapping into the nostalgia trend, the new biscuits lines are predicted to strengthen the existing Burton's Cadbury range.

According to Talking Retail, the new range of collectable novelty and heritage biscuit tins has been created for the Christmas market and Burton's is hoping to boost its seasonal sweet biscuits sales considerably this year.

Jaspal Chada, Burton's Foods marketing director, explained: "Cadbury has become synonymous with Christmas. We strive to ensure that each year our offering exceeds consumer expectations and this year we are adding some extra fun to the range."

Ideal for sharing or gifting, the new novelty and heritage range includes Mini Fingers Heritage Van in traditional Cadbury livery, Mini Santa's Festive Friends novelty biscuits, a Mini Fingers Train with classic steam engine design and a limited edition Cadbury Heritage Barrel & art deco Tin.

Burton's, which makes Cadbury Fingers, Highlights and Digestives, Maryland Cookies, Jammie Dodgers and Wagon Wheels, also produces an extensive range of own-label biscuits.

<a href="http://www.burtonsfoods.com/">For further information, click here</a>

## **Weight Watchers unveils new premium range**

**Date:** Thu, 13 Sep 07

### **Story Text**

Heinz has created a new premium range of low-calorie frozen food products under its Weight

Watchers diet brand.

The new WWfH Taste Temptations range of meals and desserts is part of efforts by Heinz to drive the brand forwards and is a response to consumer demand for more indulgent diet-friendly food.

Heinz claims that WWfH Taste Temptations marks the first entry of low-calorie premium foods to the frozen category and the range combines rich ingredients, flavours and sauces with fewer calories.

New products in the Taste Temptations meals range include rich cuts of steak in a creamy peppercorn & onion sauce with golden, crispy potatoes, white fish in a creamy white wine sauce with mature cheese mashed potato, and seared chicken breast in a mild spiced tomato & cajun sauce with chunky fried potato wedges.

WWfH has created new desserts for Taste Temptations such as Chocolate raspberry fusion and Triple chocolate indulgence.

Amanda Walker, Heinz Frozen UK marketing director, said: "In talking to our consumers we identified that dieters still want to reward themselves with delicious products that taste just as good as their favourite full fat treats."

The third largest brand in the frozen ready meals market, Weight Watchers from Heinz (WWfH) has witnessed strong year-on-year growth. Heinz witnessed a nine per cent increase in sales during the quarter to August 2nd this year, boosted by the growing health and wellness trend in the food industry.

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

## **New eco-friendly kiosks from Watermill Express**

**Date:** Thu, 13 Sep 07

### **Story Text**

Watermill Express has launched new drive-up, self-serve kiosks that can dispense pure drinking water to consumers into their own containers.

The new kiosks are ideal for health-conscious and eco-friendly consumers, eliminating the need for disposable packaging and reducing the costs and effects of plastic bottle manufacturing.

Watermill Express claims that the eco-friendly solution will save the disposal of millions of plastic bottles by offering a good compromise between tap water and bottled water.

Lani Dolifka, Co-CEO for Watermill Express, said: "Given the growing sentiment against the use of disposable bottled water nationwide and various city officials, restaurants and stores discouraging consumption and subsequent waste of single-use water bottles, our product provides a timely alternative that allows consumers to re-use their own water bottles."

Watermill Express self-serve kiosks dispense pure drinking water into customers' own containers and the company estimates that its product and process has prevented more than 500 million water bottles being disposed of since its launch in 1984.

The manufacture of plastic water bottles using millions of barrels of oil each year, creates mountains of waste and creates carbon emissions through distribution and manufacture.

[For further information, click here](http://www.watermillexpress.com/news/WMEPressReleaseRevFinal90807.pdf)

## **Danisco PowerFlex technology enhances tortillas**

**Date:** Thu, 13 Sep 07

### **Story Text**

Danisco has unveiled an innovative new product that combines the best aspects of its leading emulsifier, hydrocolloids and enzymes to create delicious, long-lasting tortillas.

The new PowerFlex technology from the ingredients giant offers the ideal solution for perfect tortillas with enduring freshness, while also improving processing efficiency.

PowerFlex creates tortillas that retain their freshness, high flexibility, taste, appearance and texture and includes the pioneering G4 amylase.

According to Danisco, the PowerFlex range provides manufacturers with a range of valuable functionalities to help them meet consumer demands for high quality convenience foods.

Using PowerFlex, manufacturers can penetrate more remote markets, as product freshness is maintained for longer, and the product creates a pliable, manageable dough that produces tortillas with reduce stickiness.

Advice and information on optimising tortilla formulations is provided to manufacturers by Danisco's tortilla application experts.

[For further information, click here](http://www.danisco.com/cms/connect/corporate/media+relations/news/frontpage/businessupdate_227_en.htm)

## **Natural preservative kills bacteria**

**Date:** Thu, 13 Sep 07

### **Story Text**

A new natural food flavouring from the Australian bush is made from extracts of indigenous culinary herbs and is a strong anti-microbial.

With a tiny addition rate of 0.025 per cent, the new proprietary blend from Vic Cherikoff Food Services could provide an innovative solution for the food and beverage industry to problems associated with sorbates and benzoates.

Recent reports in the UK have indicated a link between food preservatives such as sodium benzoate, food colourings, artificial additives and hyperactivity in children.

The new Australian product, Herbal-Active, kills bacteria naturally without the negative effects of artificial flavourings or preservatives and without affecting the taste of food.

Vic Cherikoff explained: "The smart thing about my authentic Australian herb extracts as a

natural preservative is that it uses the synergistic activity gained when combining multiple compounds, just like the common use of sodium benzoate in combination with potassium sorbates."

Herbal-Active has now been soft-launched and Vic Cherikoff Food Services has received good feedback from early adopters. It also contains additional functional benefits and contains compounds that can help in the prevention of arthritis, boost the immune system and stimulate learning centres in the brain.

Tests have found that the new mix is effective in low pH beverages, juice based nutritional supplements, sauces and condiments, preserved cheeses, and a fruit juice concentrate.

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

## **Tesco invests £25m in sustainable innovation**

**Date:** Thu, 13 Sep 07

### **Story Text**

Tesco has announced that it is putting £25 million into developing new methods aimed at improving green consumption in a bid to encourage low carbon initiatives in the UK.

The retail giant is investing in innovative sustainability projects ranging in partnership with the University of Manchester, ranging from ways to incentivise consumers into buying green products and services to fuelling delivery vans with plastic milk bottles.

As part of the initiative, a new Sustainable Consumption Institute has been created and the supermarket chain has indicated that it would be prepared to reduce its prices to produce greener and more responsible policies.

Tesco chief executive, Sir Terry Leahy, said: "At Tesco, we know our customers are concerned about climate change and expect us to be taking the lead in helping create a greener future. We have already taken a number of significant steps in this direction, for example by announcing our plans to introduce carbon labelling on all our products."

Funding will be allocated at a rate of £5 million a year over five years and Tesco has started to run its fleet of lorries on fuel which comprises 50 per cent biodiesel.

The Tesco initiative has been welcomed by foreign secretary, David Miliband, the government's former chief scientific adviser Lord Bob May and the Sustainable Consumption Institute (SCI).

[For further information, click here](http://www.tescocorporate.com/page.aspx?pointerid=D0D08EF5DAC24F6DAC9EBDB16BA1C04A)

## **New microwaveable PP trays launched**

**Date:** Wed, 12 Sep 07

### **Story Text**

Danish company Faerch Plast has unveiled a new range of transparent polypropylene (PP) trays for the food market, which are transparent and microwave-friendly.

Ideal for packaging meat products, "steamer" type convenience foods and microwaveable meals, the new transparent trays from Faerch Plast are made using an improved clarity polypropylene.

As the market for "steamer" type convenience foods booms in Europe, with consumer seeking healthier, more convenient meals, Faerch Plast claims that the PP trays come closest to offering glass clarity of all the PP products currently on the market.

Jens Bornstein, Faerch Plast managing director, said: "We have developed a material that is better than the transparency offered by our competitors. Our new PP fulfils consumer requirements and increases operational reliability. It could not be better."

Transparent packaging materials are becoming increasingly popular with consumers who want to see food products before they buy. PP offers manufacturers strong resistance to chemical and electrical forces at high temperatures, making it ideal for microwaveable convenience foods.

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

## **Food and drink skills strategy for Scotland**

**Date:** Wed, 12 Sep 07

### **Story Text**

As part of an ambitious new programme aimed at boosting skills and training across Scotland, vocational qualifications for the food and drink sector have been "completely revamped".

According to Improve chief executive, Jack Matthews, a new skills strategy for people working within the food and drink manufacturing industry in the Scotland

Sector skills council Improve has welcomed the new approach to skills and training initiatives in Scotland, which will see people create their own paths for learning.

Mr Matthews claims that changes will "enable learners to gain relevant qualifications" in the food and beverage market and "expand their skills and performance beyond the confines of their existing jobs to help their career progression".

Business leaders have welcomed the new skills strategy from the Scottish government, launched by education secretary, Fiona Hyslop. Careers Scotland will be merged with Learn Direct, with more emphasis placed on the needs of employers and new enterprise opportunities.

[For further information, click here](http://www.scotland.gov.uk/News/Releases/2007/09/10100853)

## **Zinzan Brooke promotes innovative gourmet burger**

**Date:** Wed, 12 Sep 07

### **Story Text**

All Blacks rugby legend Zinzan Brooke is giving his support to a new burger created by the Gourmet Burger Kitchen team in London.

The star player lives in Windsor and frequents his local Gourmet Burger Kitchen restaurant in Windsor and he is now championing the innovative new burger.

Comprising 100 per cent Aberdeen-Angus Scotch beef, beetroot, egg, pineapple, matured cheese, salad and relish, the new Steinlager All Blacks Burger is released 20 years after the former flanker won the Ruby World Cup.

"Rugby players typically burn about 880 calories an hour in play, so it is essential to eat food that's a rich source of energy and protein and the Steinlager All Blacks burger certainly hits the spot," Brooke said. "Perhaps one of the secrets to the success of New Zealand athletes is their love of pure, delicious foods that taste great."

Exclusive to the 32 Gourmet Burger Kitchen restaurants nationwide, the new Kiwi burger has been created with the help of famous New Zealand chef Peter Gordon.

With 27 other variations on the gourmet burger, from Classic, to Cajun, Jamaican or Blue Cheese, Gourmet Burger Kitchen restaurants have something to suit most tastes. The company has an ethos of "fresh quality produce, handled and prepared with care to produce exceptionally fresh and delicious food" served in a relaxed and casual environment.

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

## **New contamination detection system unveiled**

**Date:** Wed, 12 Sep 07

### **Story Text**

A new system that tests for and analyses contamination in food products has been created by a Swiss team of researchers.

Led by Dr Renato Zenobi from the Swiss Federal Institute of Technology, the contamination analysis system uses a quadrupole time-of-flight (QTOF) mass spectrometer to enable large numbers of samples to be analysed quickly and economically.

Dr Zenobi, professor of analytical chemistry at the Organic Chemistry Laboratory at ETH Zurich, suggests that QTOF analysis has wide scope for the comprehensive monitoring of food quality.

The research, published in the scientific journal *Angewandte Chemie*, could be used to prevent incidents such as the discovery of around 50 tonnes of spoiled meat on a premises in Bavaria in August 2006.

"One particular strength of our approach is that even the surfaces of living organisms can be examined," Dr Zenobi explained. "It only takes a few seconds to measure a single sample; so large numbers of random samples can be routinely analysed."

Used to precisely track down substances on surfaces of any kind by studying substances present in desolvation gas from a nitrogen spray, the new system was developed by a postdoctoral student, Huanwen Chen.

[For further information, click here](http://www.chab.ethz.ch/)

## **Kellogg's creates new Carrot Cake Nutri-Grain Bakes**

**Date:** Wed, 12 Sep 07

### **Story Text**

Kellogg's has added a new product to its line of Nutri-Grain Elevenses products, which is designed to attract frequent cake and biscuit consumers to the brand.

With the same cake-like texture as the rest of the Elevenses range, the new Nutri-Grain Elevenses Carrot Cake Bakes provide a "satisfying, mid-morning snack", Talking Retail reports.

Now worth £13.1 million, the Nutri-Grain Elevenses range was launched in 2000 and now includes Elevenses Choc Chip, Ginger and Raisin.

Nutri-Grain Elevenses Carrot Cake Bar have around 44 per cent less fat than an average carrot cake, but retains the great taste of carrot.

Jean-Yves Heude, Kellogg's general manager for snacks & convenience, said: "Our research shows that Nutri-Grain Elevenses Carrot Cake Bar has a strong appeal. Consumers are looking for less indulgent snacks that satisfy their hunger."

Kellogg's is currently expanding its snacks business and is targeting innovation in attempts to boost sales.

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

### **Innovative All In poker energy drink plans brand expansion**

**Date:** Wed, 12 Sep 07

#### **Story Text**

The makers of All In Energy Drink, Go All In, now plans to expand the brand's reach to other countries through a new marketing initiative with Vega Promotional Systems.

Originally designed for the fast paced world of poker, All In is a premium energy drink that comes in three flavours and has no sugar, carbohydrates or excess calories.

Vega, which has signed a letter of intent with Go All In, claims that All In provides a consistent energy boost, unlike traditional energy drinks which can create energy highs and lows. The drink is a blend of amino acids, herbs and vitamins that sustain sharpness of focus and "pure energy".

Michael Herron, CEO of Vega, said: "The first time we tried the drink, we loved it and immediately compared it to other energy drinks and we all agreed that the taste was far superior to the major energy drinks on the market. With our international contacts, we feel that we can significantly increase the reach of the brand and once in the market, the product will sell itself."

All In Energy Drink is endorsed by poker legend Johnny Chan and a number of other top pros and Chan recently stated that everyone at the World Series of Poker Europe in London was drinking the energy beverage.

Global Industry Analysts claims that growth in the energy drink sector will be fuelled by marketing plans designed to broaden the appeal of products.

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

## **Glisten launches joint venture to expand healthy eating range**

**Date:** Tue, 11 Sep 07

### **Story Text**

Glisten has announced that it has created a new 50:50 joint venture with Skinny Candy in a bid to enhance its portfolio of brands that appeal to health-conscious consumers.

Under the terms of the deal with the "lite" confectioner, Glisten acquires the Skinny Candy brand and certain assets for Â£150,000 from founder Sahar Hashemi. Ms Hashemi and Glisten CEO, Paul Simmonds, will jointly head the new venture.

"Our job now is to build the brand, market and sell it across Glisten's full spectrum of customers, and create even better 'Skinny' products from within Glisten's manufacturing network," Simmonds said.

The UK snacks company claims that innovation in the well-being market has driven up profits over the past year and is planning further investment in this field. Glisten announced this week that annual underlying pre-tax profits rose by 18 per cent in the year to June 30th 2007 to Â£5.7 million, with turnover up five per cent at Â£58.6 million.

Mr Simmonds, Glisten chief executive, said: "Glisten in exactly the right place to capitalise on the well-being trend in snacking and the rising demand for better quality products."

Glisten has also announced that it has purchased nuts and snacks firm Dormen Foods for Â£7.45 million this month.

<a

href="http://miranda.hemscott.com/servlet/HsPublic?context=ir.access.jsp&ir\_client\_id=4408&ir\_option=RNS\_HEADLINES&transform=newsSearch&section=media">For further information, click here</a>

## **Woolworths unveils Â£5 bubbly**

**Date:** Tue, 11 Sep 07

### **Story Text**

Retail giant Woolworths has announced that it will be stocking a new own-brand champagne priced at just Â£5 at some of its UK stores.

The company is selling bottles of fizz for less than half the price of rival chains and insists that the low price does mean that taste is compromised.

Woolworths has produced the cheapest bottle of champagne in Britain under its Worthit! brand, used for cheap items such as electrical goods. The champagne is produced by a small producer, Henry Villios, based in Epernay, France.

Britain consumes more champagne each year than any other country except for France and Woolworths claims that the new brand goes well with a range of foods, including its pick 'n' mix sweets.

Woolworths managing director, Tony Page, said: "Champagne is a luxury product, but it can be produced cheaply and efficiently, so there is no reason why it can't be sold at value prices. This is good champagne."

Some experts have stated that it is impossible to produce a £5 champagne, though others have reported that it takes pretty good. The Worthit! champagne is being sold at 15 Woolworths out-of-town stores with a licence to sell alcohol.

[For further information, click here](http://www.woolworths.co.uk/web/jsp/index.jsp)

## **Coors revamps light beer**

**Date:** Tue, 11 Sep 07

### **Story Text**

US brewing giant Coors has announced that it has overhauled its popular Fine Light beer brand for the UK market, with a lower alcohol content and

Coors Brewer's decision to relaunch Coors Fine Light Beer is a response to growing consumer interest for light beers in Britain and consumer feedback identifying a demand for a lighter tasting beer.

The alcohol content of Coors Fine Light has been reduced from five per cent ABV (alcohol by volume) to 4.5 per cent.

Brewed to taste light via a special process that breaks down starch, Coors Light is one of the world's leading lager brands, with light beer increasingly appealing to male and female drinkers.

John Holberry, Coors sales director, said: "Today, lighter tasting lager has seen significant increase with the sector having grown by nine per cent since 2005. We've listened to both consumers and customers to capitalise on this new market trend and Coors Light is how we plan to do it."

Coors also claims that the new version of Coors Fine Light has a crisper taste than its predecessor and is planning an extensive marketing campaign alongside the relaunch.

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

## **New low-calorie Gatorade from Pepsi**

**Date:** Tue, 11 Sep 07

### **Story Text**

PepsiCo has unveiled a new low-calorie version of its popular Gatorade electrolyte sports drink, called G2.

Following a growing trend for lower calorie beverages, Pepsi has created the new non-carbonated G2 soft drink for people when they are not involved in athletic activities and the product will be on store shelves later this year.

Gatorade is one of Pepsi's biggest brands, but it has witnessed a slowdown in sales recently and the company has launched the new low-calorie version in a bid to reinvigorate sales. The new version of Gatorade will initially be available in three flavours - fruit punch, grape and orange.

Pepsi, the world's second-largest soft drink maker, has also launched its new caffeinated Propel Invigorating Water, which is also enhanced with vitamins.

The company has also revealed that it is reformulating its SoBe Life Water brand with antioxidants, vitamins, sucrose and a reduction in calories, and Aquafina Alive water will be manufactured using a new sweetener blend to lower calories.

[For further information, click here](http://phx.corporate-ir.net/phoenix.zhtml?c=78265&p=irol-newsArticle&ID=1049291&highlight=)

## **Innovative government scheme promotes healthy eating in pregnancy**

**Date:** Tue, 11 Sep 07

### **Story Text**

The government is expected to launch a new scheme this week that will offer grants to pregnant women to spend on healthy food such as fresh fruit and vegetables in a bid to improve the health of unborn children.

Under the terms of the Health in Pregnancy Grant scheme, pregnant women reportedly be given grants of around Â£120 during the later stages of pregnancy to spend on wholesome food.

The project will be announced by health secretary, Alan Johnson, and is part of attempts by the government to reduce health inequalities between the richest and poorest people in England and Wales.

However, the scheme has been criticised before it has started by people concerned that the one-off cash payment will not be spent on healthy products, as there are likely to be no checks to ensure that it goes on healthy food.

Ministers have suggested that the scheme will start in April 2009, with expectant mothers receiving the payment when they are seven months pregnant, alongside a meeting with a health professional to discuss pregnancy health and welfare.

Nearly one in every 12 babies born in England and Wales are underweight with some having growth in the womb restricted as a result of lack of nutrients, leading to a range of health problems later in life.

[For further information, click here](http://www.inthenews.co.uk/news/politics/politics/govt-confirms-healthy-pregnancy-grant-$1132136.htm)

## **First Fairtrade grapefruit unveiled**

**Date:** Tue, 11 Sep 07

### **Story Text**

The first Fairtrade grapefruit in the world has been launched in over 500 Co-op stores across the UK, replacing all the current non-Fairtrade red grapefruit in the outlets.

Imported by Fairtrade fruit importer and specialist AgroFair UK, the grapefruit comes from Lisbon Estates Fairtrade citrus growers in South Africa, a 'sister' farm to Zebediela Estates which grows oranges and lemons for the Fairtrade market.

AgroFair claims that it developed the first Fairtrade fruits available, including bananas, mangoes and pineapples, selling them to the UK market through Co-op stores.

John Bowes, AgroFair UK managing director, commented: "Fairtrade grapefruit are a very welcome addition to our range - alongside our year round supply of bananas, mangoes, pineapples, oranges and soft citrus as well as Fairtrade lemons and fruit purees."

Lisbon Estates, based in Mpumalanga province, is owned by South African Farm Management (SAFM), which works within the Black Economic Empowerment system. The company employs 170 permanent workers and 300 temporary employees and is owned by the community and the workers.

AgroFair is jointly owned by the farmers in Africa and Latin America who grow the fruit sold by the company and they are represented on the board and at annual shareholders meetings. Demand for Fairtrade products has soared in recent years, with many supermarkets, including the Co-op switching certain product lines exclusively over to Fairtrade.

<a

href="http://www.agrofair.nl/pages/news.php?page\_id=214&nieuws\_id=198&PHPSESSID=6f900794194c039da0fd778439b985da">For further information, click here</a>

## **Premium chocolates range unveiled by Ferrero**

**Date:** Mon, 10 Sep 07

### **Story Text**

The Ferrero Company has announced the launch of a new range of dark chocolates, Ferrero Rondnoir.

Created to respond to growing consumer demand for premium chocolates, the new range has taken seven years to develop and marks the first dark chocolate product from the Italian firm.

Ferrero claims that Ferrero Rondnoir uses only the finest ingredients to create "the perfect multi-sensory taste experience" with a "rich, balanced flavor".

A unique combination of a dark chocolate cream surrounding a "black pearl" of fine dark chocolate, each Ferrero Rondnoir is surrounded by a delicate, crisp wafer and topped with crunchy dark chocolate morsels.

Don Stohrer, Premium Chocolates category manager for Ferrero USA, said: "Everything about the product, from the premium packaging and dazzling bronze foil, to the creamy, crunchy taste sensation, is a uniquely indulgent experience unlike anything currently on the market."

Established in 1946 in Alba, Italy, the Ferrero Company developed popular Nutella hazelnut spread and is one of the world's largest confectionery companies with products ranges including Ferrero Rocher chocolates, Kinder chocolates and Tic Tac mints.

<a href="http://www.ferrerousa.com/">For further information, click here</a>

## **German launch for first-ever acrylamide-free biscuits**

**Date:** Mon, 10 Sep 07

### **Story Text**

DSM Food Specialties, Frito-Lay and Procter & Gamble have reached a new intellectual property

rights agreement to launch the first European biscuits that are very low in acrylamide.

The launch of the new Christmas biscuits marks the first time that European consumers have been able to purchase baked goods low in the toxic substance acrylamide, which has been linked with causing cancer in humans.

Created by a German manufacturer of Christmas biscuits, the new product will be on sale in supermarkets from next month and the manufacturer plans to remain anonymous until the official launch date.

Using asparaginase, an enzyme that reduces acrylamide in food, PreventASe is being used for the first time anywhere in the world and developer and manufacturer DSM Food Specialties is now hoping that other manufacturers will follow suit.

"Our enzyme has been available for a couple of months for food manufacturers and we see that actual uptake is picking up now," Judith Heikoop from DSM Food Specialties explained. "The launch in Germany is indeed a breakthrough. It is the first time that asparaginase is being applied commercially, anywhere in the world."

PreventASe has reduced acrylamide in the biscuits by 70 per cent and it is the first enzyme currently on the market that is able to reduce acrylamide in baked foods by up to 90 per cent.

<a href="http://www.dsm.com/en\_US/html/dfs/news\_items/acrylamide\_free\_biscuits.htm">For further information, click here</a>

## **New fresh produce packaging for UK market**

**Date:** Mon, 10 Sep 07

### **Story Text**

A new range of packaging for fresh produce that uses thermoforming techniques has been developed by Plus Pack for UK markets.

The company's new hinged SquarePac range for salad, fruit and other items is sealed using heat and pressure techniques to protect products from knocks or tampering during transportation.

"We expect the market for this type of safety packaging to grow considerably, as interest will increase in the coming years," Shawn Roberts, Plus Pack UK sales manager, told Food Ingredients First.

Consisting of five sizes of container ranging from 250 to 1000 ml, the containers are innovative and stackable, available in both transparent or black/transparent versions that can be placed straight on the dinner table. Each container has a closely-fitting lid that can only be removed once the tamper-evident seal has been broken.

A number of other companies have developed packaging for fruit and salad products that keeps goods fresh for longer, protects them more effectively, reduces packaging waste or is made from biodegradable material.

Figures from Swedish firm Billerund indicate that damage costs the European fruit and vegetable market around 10 billion euros each year.

[For further information, click here](http://www.pluspack.dk/Default.aspx?ID=5394)

## **Healthy eating vending machine launched**

**Date:** Mon, 10 Sep 07

### **Story Text**

Heart of England Fine Foods (HEFF) has unveiled a new health eating solution for schools that offers nutritious break and lunchtime food and drink products.

According to HEFF, the innovative V-Machine is already a hit with a number of schools in the West Midlands and the company now plans to roll it out across the UK.

Government attempts to encourage schoolchildren to eat more healthily include new proposals to keep them on school premises during breaks to prevent them from purchasing junk food.

Regional food champion HEFF has pioneered the vending machine, which offers fresh and healthy snacks supplied by local producers through a project funded by Advantage West Midlands, through the West Midlands Food Partnership.

Karen Davies, HEFF chief executive, commented: "Unlike typical vending machines, our V-Machine is stocked with water, milk, fruit juices, fruit, yoghurts, nuts and pulses, all very competitively priced. Products have been analysed by an independent nutritionist to ensure they are in line with Government healthy eating guidelines."

The subsidised V-Machine is branded under the Savour the Flavour retail support scheme and HEFF has also developed a range of branded smoothie bars, the S Bar, for schools, with ingredients supplied by local producers.

[For further information, click here](http://www.heff.co.uk//page.aspx?intContentID=148)

## **Innovative scheme promotes local food**

**Date:** Mon, 10 Sep 07

### **Story Text**

An innovative new programme designed to promote local food has been launched in England as part of the Changing Spaces scheme.

Part of the funding for the new initiative from educational charity the Plunkett Foundation, the scheme has been launched this September and October to mark British Food Fortnight and Soil Association Organic Fortnight.

Entitled Making Local Food Work, the multi-million pound portfolio programme will invest Â£10 million in local food initiatives throughout England over the next five years.

In a bid to reconnect consumers with the source of food and boost sales of fresh local food in Britain with traceable origins, the Making Local Food Work scheme is intended to improve marketing opportunities for local producers.

Funding community enterprises across the country, the programme will support 650 sustainable

community enterprises, such as community-owned shops, farmers' markets and agriculture schemes.

James Money-Kyrle, Plunkett Foundation chief executive, told eGov monitor: "Making Local Food Work has a remarkably broad economic and social reach and will reconnect consumers with local food, providing a real boost for our local food heritage as well as securing it for future generations."

[For further information, click here](http://www.plunkett.co.uk/framesets/index_news.html)

## **Milkybar switches to all natural ingredients**

**Date:** Mon, 10 Sep 07

### **Story Text**

Nestle Rowntree has ditched all additives and food colourings from its Milkybar brand, launching a new all natural version of the best-selling chocolate bar this month.

The confectionery giant has responded to parental concerns about additives in foods and is running a new advertising campaign to make consumers aware of the change to all natural ingredients in Milkybars.

Nestle UK said in a statement: "Responding to the growing market trend for permissibility in confectionery, Milkybar is the first major kids' chocolate brand to make the move to all natural ingredients."

Additives and colourings have already been removed from a range of Nestle Rowntree products in recent years, including Smarties, while levels of real fruit juices in brands such as Jelly Tots and Fruit Pastilles have been increased.

A study for Nestle UK discovered that 98 per cent of mothers found the idea of an all natural Milkybar either quite or very appealing, with 78 per cent more likely to purchase it as a result.

Certain additives in food and drink products have been linked to hyperactivity in children, with a recent report by the Food Standards Agency (FSA) suggesting that parents with hyperactive children should cut additives out of their diets.

[For further information, click here](http://www.nestle.co.uk/OurBrands/AboutOurBrands/ConfectioneryAndCakes/Other+Chocolate+Bars.htm)

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## **Tate & Lyle launches new bulking agent**

**Date:** Fri, 07 Sep 07

### **Story Text**

Ingredients giant Tate & Lyle has unveiled its new Sta-Lite polydextrose with enhanced capacity as the US Food and Drug Administration (FDA) extends its approval of polydextrose.

Polydextrose is now approved as a bulking agent, formulation aid, humectant, and texturiser in all foods, with the exception of baby foods, poultry, infant formula and meat.

Manufactured by Tate & Lyle in Decatur, Illinois, Sta-Lite was first made in 1993 and is designed for low calorie, fibre fortified food with functional and physiological benefits. It is used widely by the food industry to enhance texture, body and mouthfeel of products at just one calorie per gram.

The capacity of Sta-Lite polydextrose has been increased by 30 per cent and the improved product is available in both granulated and liquid forms.

Silvia Trimble, Sta-Lite polydextrose product manager, said: "Sta-Lite offers great functionality in a wide range of applications and our new capacity means that Tate & Lyle is ideally placed to meet the increasing demand in these new food and beverage categories."

Replacing many of the qualities lost when sugar levels are reduced in food and beverages, Sta-Lite is also beneficial when fat levels are reduced and is a good source of prebiotic soluble fibre.

<a

href="http://www.tateandlyle.presscentre.com/Content/Detail.asp?ReleaseID=647&NewsAreaID=2">For further information, click here</a>

## **Italian kale cultivated in Britain**

**Date:** Fri, 07 Sep 07

### **Story Text**

An Italian vegetable cultivated in the UK is now on sale for the first time, offering consumers the chance to make classic Italian meals, such as soups and vegetable dishes, with fresh ingredients.

Cavolo nero is a tasty and versatile vegetable from the brassica family, which also includes kale, and the British-grown version has been cultivated in the fertile, loamy soil of Lincolnshire.

With a rich, intense flavour and long, dark green leaves, cavolo nero is perfect for salads and can be served in a range of ways, providing the ideal accompaniment to chicken, fish, goats cheese and other foods.

Cavolo nero is in season in the UK between September and January and is a good source of lutein, vitamins K, A and C, manganese, copper, fibre, calcium, iron, and the B vitamins.

The website [discoverkale.co.uk](http://www.discoverkale.co.uk) contains a range of different recipes using the vegetable.

<a href="http://www.discoverkale.co.uk/what\_is\_cavolo\_nero.html">For further information, click here</a>

## **Innovative own label wines from Waitrose**

**Date:** Fri, 07 Sep 07

### **Story Text**

Waitrose has announced that it has formed innovative new partnership deals with some of the best wine producers in the world.

The partnerships, developed by the Waitrose wine buying team, have led to the creation of a very special new Waitrose own label wine range, which offers "quality wines at exceptional prices".

Sourced from some of the top wine producing regions around the world, including Bordeaux, Rioja and Sancerre, and blended by key producers, the range will showcase supplier's name and logo on the front of the bottle, alongside the traditional 'house' label.

With ten classic wines in the range from both the Old and New World, priced between £6.99 and £14.99 a bottle, the Waitrose own brand range is available in a special case (£89) with two free Riedel Crystal Chianti Glasses until Christmas.

Hubert de Bouard, co-owner of the famous Chateau Angelus and Union de Producteurs de Saint Emilion has created the complex Waitrose Hubert de Bouard Saint-Emilion 2005, £8.99, while Castello di Brolio in Chianti, in partnership with Barone Ricasoli, has developed the fine Waitrose Barone Ricasoli Chianti Classico 2005, Italy £8.99.

<a

href="http://www.waitrose.presscentre.com/content/detail.asp?ReleaseID=569&NewsAreaID=2&HUserID=878,776,893,848,772,864,881,845,765,674,677,767,684,762,718,674,708,683,706,718,674">For further information, click here</a>

## **New panini snack brand from Kepak**

**Date:** Fri, 07 Sep 07

### **Story Text**

Kepak Convenience Foods has created a new brand to broaden the appeal of its hot snacking products.

The new UGO's Deli Cafe range of panini hot snacks are being marketed towards women aged between 25 and 35-years-old and are part of the Kepak deli delicious range.

Initially consisting of two products - UGO's Deli Cafe Chargrilled Chicken with Mozzarella Cheese and Pesto (170g) and Bacon, Cheese and Mustard Mayonnaise (145g) - the paninis will retail for around £2.29.

Kepak, which owns the microwaveable Rustlers brand of snacks, has announced that it has already signed up some leading customers for the UGO's range, including Co-op, Somerfield and Tesco stores.

Peter Fazal, Kepak Convenience Foods UK sales director, said: "UGO's Deli Cafe provides a delicious, mouth-watering hot snack, made with authentic panini bread, in the traditional Italian way, stone baked with olive oil, filled with the Deli inspired ingredients. The range will enable women to enjoy delicious hot snacks that offer genuine convenience without compromising on quality or taste."

Britain's hot snacking market is worth an estimated £104 million a year and food companies are trying to expand the sector beyond its traditional young male consumer base.

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

## **Continuous chiller for food products unveiled**

**Date:** Fri, 07 Sep 07

### **Story Text**

Air Products has launched its new Freshline Continuous Sauce Chiller following successful longevity trials with gourmet salads producer Heinrich Kuhlmann.

The new chiller can be used to cool down a range of products, including pastes, mousses, pesto, sauces and mayonnaise, and features an innovative cryogenic chilling system using a liquid nitrogen solution.

Cooling products faster than existing batch systems, Air Products claims that the Freshline Continuous Sauce Chiller also reduces the amount of manual handling required and provides an alternative to current mechanical systems.

The rapid chilling process means that product shelf-life is improved and the Continuous Sauce Chiller has been tested on an array of different items, cooling mayonnaise within seconds.

Ann Callens, Air Products European business development manager for food and cryogenics, commented: "The system is ideal for food processors that either manufacture sauces and pastes or add them to their end product. This new chiller can extend chilling capacity and make their production more flexible."

A portable Freshline unit has been created to enable processors to trial it at their own premises.

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

## **Salad wrapping reductions 'possible'**

**Date:** Fri, 07 Sep 07

### **Story Text**

The amount of packaging used on salad products could be reduced by up to one quarter (25 per cent), a new study claims.

Innovative research by the Waste Resources Action Programme (Wrap) suggests that significant packaging reductions can be achieved without affecting the quality of products.

Wrap is currently working with retailer Marks & Spencer to trial a new kind of seal for salad products, the Integrity Seal, a new method of hermetically sealing film bags that reduces packaging by at least ten per cent.

Helene Roberts, head of packaging at Marks and Spencer, said: "We're proud to be the first retailer to use the Integrity Seal technology. It enables us to reduce the amount of packaging we use, which helps us to lessen our impact on the environment as well as save packaging costs. It

also benefits our customers as the packaging not only looks better but the salad stays fresher for longer."

Wrap is also working with Asda to create a thinner film for packaging that reduces thickness from 35 to 30 micron, enabling suppliers to cut costs and reduce the effects of waste on the environment.

[For further information, click here](http://www.wrap.org.uk/wrap_corporate/news/wrap_funded_1.html)

## **Cognis adds kosher monoglycerides to emulsifier range**

**Date:** Thu, 06 Sep 07

### **Story Text**

Cognis has unveiled a new addition to its range of emulsifiers with the launch of new kosher monoglycerides that meet the tastes and demands of Jewish consumers.

According to the German ingredients maker, the monoglycerides have been manufactured taking local sensitivities and cultures into account by the Cognis strategic business unit Nutrition & Health, one of the world's leading emulsifiers and emulsifier compounds firms.

Global food producers can now use the new kosher emulsifiers to create products to be exported to the US, Israel and other countries that meet kosher requirements. Ranging in product form from viscous pastes to self-emulsifying powders, the monoglycerides have been certified as kosher by Circle K organisations and are produced under strict supervision in line with traditional Jewish food laws.

Andreas Funke, Cognis product group manager for food ingredients, said: "By expanding our extensive portfolio of kosher products, we are helping our customers around the world to fulfil increasingly specific consumer demands."

The monoglycerides are suitable for a variety of applications and come in new Monomuls, Lamemul, Kirnol, and Nutrisoft kosher types, containing monoglyceride levels between 45 and 90 per cent. All the products named are also halal-certified.

[For further information, click here](http://www.cognis.com/framescout.html?/Press/PressReleases2007/Kosher_Monoglycerides_eng.html)

## **Fresh pre-peeled young coconut on sale**

**Date:** Thu, 06 Sep 07

### **Story Text**

Premier Lifestyles has launched a new fresh pre-peeled young coconut, which means there is no tough husk or hard shells for consumers to struggle with.

The Newcastle Upon Tyne-based company has dubbed the new product Yoconut and claims that it comes with pure white flesh and contains pure, sweet coco water.

Completely peeled and with no additives or preservatives, the Yoconut is described as 100 per cent pure and each one holds between 250 and 300ml of coco water, still in its natural container.

Approved by the Vegan Society, the Yoconut's flesh is soft enough to push a straw through and drink coco water that has been untouched by human hands.

Premier Lifestyles suggests that the Yoconut will help to control the natural fluid levels in the body and help maintain proper blood pressure, circulation, kidney functions, digestion, and liver functions. The company has launched a new Yoconut website that includes information about the product and recipes.

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

## **FSA identifies hyperactivity link**

**Date:** Thu, 06 Sep 07

### **Story Text**

A new study for the Food Standards Agency (FSA) has indicated that there may be a strong link between food additives and hyperactivity in children.

The UK food watchdog is now warning parents about the effects on children's behaviour of additives in food and drink products and is urging them to reduce their family's intake.

Carried out by Southampton University, the study indicates that certain mixes of artificial food colours combined with the preservative sodium benzoate could be linked to negative effects on children's behaviour.

The FSA has passed the research on to the European Food Safety Authority (EFSA) and has been meeting with the UK food industry to discuss the findings. Industry leaders have pointed out that the current trend is towards finding alternatives to certain food colours, including those used in the study.

Dr Andrew Wadge, FSA chief scientist, said: "If parents are concerned about any additives they should remember that, by law, food additives must be listed on the label so they can make the choice to avoid the product if they want to. However, we need to remember that there are many factors associated with hyperactive behaviour in children."

In light of the research, the FSA has revised its advice on certain artificial food colours and children's diets, suggesting that parents with children demonstrating signs of hyperactivity should cut out certain food colours from their diets.

Commenting on the FSA research, Emma Hockridge of the Soil Association said: "This subject is hugely important to children's health and well being, education and their later development. Such behavioural problems have serious effects beyond the child, causing problems for families, schools and the wider society."

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

## **Food industry 'could improve efficiencies**

**Date:** Thu, 06 Sep 07

### **Story Text**

A new study has assessed the environmental impact of a whole range of popular food products in Britain and concludes that food chains in the UK could operate at very high levels of efficiency.

Researchers from the Sheffield Hallam University Food Innovation Project have traced the carbon footprint of a number of items, including a sausage roll, a strawberry tart and a ham sandwich, to assess the greenhouse gas emissions at each stage of the production process.

The study of high street bakery products is designed to support calls for a new 'traffic light' system of food labelling based on carbon footprints and shows that the average high street sandwich or sausage roll has a carbon footprint of between 14 and 34 grams of CO<sub>2</sub>.

Each product was assessed on a range of factors and the growth and conversion of wheat grain and livestock was considered, along with milling and drying processes and preparation.

Dr Wayne Martindale, from the Food Innovation Project, said: "The results suggest that our food chain can operate at extremely high levels of efficiency whether we are using livestock or vegetable products and, whether the products are organically-produced or not. But there is scope to improve energy efficiency at all parts of the food supply chain."

Calling for food mileage to be included on product labels, Dr Martindale suggested that consumers should have all available facts at their disposal when purchasing food, with locally grown food important for those seeking to reduce their own carbon footprint.

[For further information, click here](http://www.shu.ac.uk/news/release.html?ID=166)

## **UK's first Rainforest Alliance certified tea**

**Date:** Thu, 06 Sep 07

### **Story Text**

Unilever claims that it has received the first certification from the Rainforest Alliance for a brand of tea that will be sold in Britain for its Lipton Kericho Estate Tea.

According to Unilever Foodsolutions, the Rainforest Alliance certified tea brand marks the first time that a major tea firm in the UK has made a commitment to sustainability on such a large scale.

"This is a significant step forward in the tea industry and we're delighted to be at the forefront," Susan Gregory, Unilever Foodsolutions category director, said. "We have started the certification process with our own tea estate in Kericho, as it demonstrates our commitment to the other suppliers we use."

Unilever employees in Kericho receive free healthcare, schooling and housing, and the company predicts that up to two million people worldwide will benefit from "better crops, better incomes and better livelihoods" by 2015.

Rainforest Alliance already operates groundbreaking certification schemes in coffee, cocoa, bananas and other crops, assessing and promoting sustainability and fair trade.

Commenting on the work Unilever has done with the organisation, Rainforest Alliance executive director, Tensie Whelan, said: "We are delighted to be working with a company that understands

the value of putting sustainability at the heart of its business. By bringing Rainforest Alliance certification to its tea supply, Unilever has taken an unprecedented step that could eventually benefit millions of tea growers globally."

Unilever announced plans earlier this year to source its entire tea supply sustainably and is currently securing Rainforest Alliance certification from all its tea producers in East Africa.

[For further information, click here](http://www.rainforest-alliance.org/news.cfm?id=unilever)

## **Red de-alcoholised wine from Eisberg**

**Date:** Thu, 06 Sep 07

### **Story Text**

A new red variant of de-alcoholised wine has been launched by Chalie Richards for distribution in the UK, alongside an extensive brand overhaul.

Eisberg has given its brand a modern makeover, redesigning it in line with growing consumer demand for alcohol free wines, according to Talking Retail.

Presented in new stylish, contemporary Bordeaux bottles, with revamped labels and screw caps, the Eisberg Still range comprises Rose, Riesling, Chardonnay and the new red variant made from Cabernet Sauvignon.

Eisberg products are produced from real wine with the alcohol carefully removed and the Eisberg Alcohol Free Range is targeted at those who want to or need to avoid alcohol but still want to enjoy the taste of wine.

Bob Rishworth, Chalie Richards managing director, said: "Eisberg is an acceptable alternative to traditional wine for those who voluntarily abstain or must abstain from alcohol, but whom like the enjoyment and satisfaction of wine drinking and its rituals."

Eisberg Still is stocked in major supermarkets, specialist shops and other outlets in the UK and retails for around £2.99 a bottle.

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

## **New chewing gum aids weight loss**

**Date:** Thu, 06 Sep 07

### **Story Text**

A new chewing gum that can help with weight loss has been launched by NaturaBody to help tackle soaring rates of obesity among adults.

Chewing just three pieces of the NaturaBody Weight Aid Gum each day can help to manage weight more effectively.

The gum has a special active ingredient, 7-Keto, which helps to support three key thermogenic enzymes and natural metabolism.

A patent has been awarded to 7-Keto for weight management and the innovative ingredient is

delivered through the gum via thousands of micro-sized beads that are released on chewing. These beads are absorbed through the membranes of the mouth to help manage fat metabolism.

NaturaBody claims that the new gum is three times more effective than diet and exercise alone when combined with sensible eating and moderate exercise.

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

## **Morrisons unveils new pasta sauce range**

**Date:** Thu, 06 Sep 07

### **Story Text**

Retailer Morrisons has announced the launch of a new range of The Best pasta sauces designed to provide consumers with restaurant quality dishes in the comfort of their own homes.

The authentic Italian style pasta sauces are part of the Morrisons The Best range of premium products and have been produced in Italy using quality ingredients for an authentic flavour.

Four new sauces based on authentic Italian recipes have been developed for the Morrisons The Best range of pasta sauces - Tomato & Basil Sauce, Tomato & Mixed Mushroom with Porcini, Tomato & Three Cheese and Tomato & Chilli.

The supermarket giant claims that the new sauces are "delizioso" and a response to growing calls from consumers for authentic and premium products.

Morrisons launched its The Best range of pasta in July this year, including Rigatoni, Linguine, Pappardelle and Orecchiette.

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

## **First moulded soft cheese from Kid Me Not**

**Date:** Thu, 06 Sep 07

### **Story Text**

Kid Me Not has developed its first cheese in partnership with the Carmarthenshire Cheese Company, sourced from the Kid Me Not family herd of goats at Ffynnongrech Farm, Talley.

The Carmarthenshire goats' milk producer is best known for producing goats' milk fudge and probiotic yoghurt smoothies and has now created a new moulded soft cheese, which premiered at the Speciality and Fine Food Fair in Olympia, London, this month.

"The moulded soft cheese is made in the Brie style and has a lovely, clean taste," Kid Me Not founder, Loraine Makowski-Heaton, said. "The overall objective was to create cheeses, which would appeal to all ages and palates yet have all the benefits derived from fresh goat's milk."

Ms Makowski-Heaton started Kid Me Not when her daughter Amy developed eczema and she started to use goats' milk rather than cows' milk to help alleviate the condition.

The new Kid Me Not cheese has a mild and creamy Brie-like consistency and has been developed at the Carmarthenshire Cheese Company facility in the Food Centre Wales at Horeb near Llandysul.

A new mature and blue cheese are also in the pipeline from the Carmarthenshire Cheese Company and Kid Me Not in response to growing demand for goats' milk products from consumers.

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

## **Innovative Bean Meals from Heinz**

**Date:** Thu, 06 Sep 07

### **Story Text**

Food giant Heinz has unveiled a new range of products that combine its iconic baked beans with meat to provide a meal in a can.

The new Bean Meals, added to the Heinz baked beans range, come in three varieties - Beanz with Balls, Big Saucy Bangers and Red Hot Balls.

Heinz Bean Meals are targeted primarily at young male consumers, providing a filling, great-tasting and convenient meal that comes with "cheeky" packaging for strong shelf stand-out, Talking Retail reports.

Lucy Cawkwell, Heinz Beanz brand marketer, said: "Our research has shown that young active males with a huge appetite are not getting their fill from a regular can of baked beans: they want more. With Heinz Bean Meals we have satisfied this appetite, offering bean lovers a premium bean meal with substance."

Banked bean consumption among young males is growing by four per cent year on year and around 60 per cent of beans are currently consumed with a 'host' food.

Heinz recently launched new disposable plastic snap pots for consumers that want beans as a light snack but do not want to add to their washing up or find storage for the beans left at the bottom of cans. Each snap pot comes with a single portion of Baked Beans or Spaghetti Hoops for the soaring number of meals in the UK now eaten alone.

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

## **Packaging innovation uses agricultural waste**

**Date:** Thu, 06 Sep 07

### **Story Text**

Waste from sugar cane is being used to create a new kind of environmentally-friendly, biodegradable food packaging.

The crop waste, known as bagasse, has no economic value and the new process, developed by company Biodegradable Packaging for Environment, produces a green product that can replace existing plastic and foam-based packaging.

Thailand's the Nation reports that the innovative new packaging is not harmful to human health, making it ideal for food products. Some forms of plastic and foam used in food packaging contains substances that are carcinogenic.

The bio-based disposable food packaging from Biodegradable Packaging for Environment is free from chemical substances and has been created using a new technology, binder and production process.

Dr Weerachet Kittirattanapaiboon, Biodegradable Packaging for Environment managing director, explained that the packaging can resist temperatures from minus 40 degrees to 250 degrees Celsius.

A number of studies are currently taking place around the world to examine new ways of using waste produced by agriculture.

[For further information, click here](http://nationmultimedia.com/2007/09/04/technology/technology_30047606.php)

## **Hovis creates new seed sensations range**

**Date:** Thu, 06 Sep 07

### **Story Text**

Hovis has launched a new range of bread in response to rising demand for a wider variety of quality seeded bread products.

The Seed Sensations premium bread range is being targeted at more "foodie" orientated consumers and combines carefully selected blends of seeds with traditional baking techniques.

Hovis, one of the leading UK bread brands, has launched two loaves to start the Seed Sensations range, both of which are now available from major supermarkets and other retailers across the UK.

A unique new enrobing technique is used by Hovis to ensure that the whole loaf is enveloped in the seed mixture and the Seed Sensations is the first bread product to use individually quality checked roasted seeds.

Ilan Arkin, Hovis Seed Sensations brand manager, said: "Through significant investment in production processes, product development and marketing, Hovis Seed Sensations delivers more quality choice and variety to the increasingly taste conscious consumer. The launch will be supported by direct mail as well as an extensive press advertising campaign."

Hovis claims that the seeded bread market is particularly buoyant at the moment and is worth more than £145 million a year, with growth currently running at 16 per cent year on year. The company's entire bread range is free from artificial preservatives and flavourings.

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

## **Marlow plans Quorn innovation**

**Date:** Tue, 04 Sep 07

### **Story Text**

Marlow Foods has announced that it has invested in a new factory that will enable it to meet growing demand for Quorn products.

A total of £35 million will be spent on the venture by Marlow Foods parent company Premier Foods, providing more support for the Quorn brand, the Journal reports.

"The plant is now fully operational and we have seen the rate of sales growth since the start of the second half return to its previous high levels," Premier said.

Quorn is made from processed edible fungus (mycoprotein) and is sold widely in Europe and elsewhere, as a health food and an alternative to meat.

Marlow Foods was purchased in June 2005 by Premier Foods for £172 million and the company is now planning to revamp its range of meat alternative food products, made with the ingredient mycoprotein.

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

## **New cheese contains probiotic BB-12**

**Date:** Tue, 04 Sep 07

### **Story Text**

A new cheese has been unveiled in Italy that contains the probiotic bacteria BB-12 from Chr Hansen, linked to a range of health benefits.

The Ciambello cheese, made by cheesery Of Bindino, contains BB-12, the most widely researched health-promoting bacteria, and is shaped with a hole in the centre, with the Chr Hansen logo on the packaging.

Designed to tap into the growing consumer appetite for food products containing probiotics and the high levels of demand for cheese in Italy, the new product contains live and vital bacteria in high concentrations.

BB-12 is already used in a range of dairy products around the world, including fermented milks and yoghurts.

Marco Loguercio, Chr Hansen Italy dairy manager, claims that the overall consumption of cheese in the country reached 1,368,000 tons (23.4 kg per capita) in 2005, up substantially from the previous year.

"Like other dairy products cheese it is a good medium for probiotic bacteria," he explained. "The bacteria can be used as an adjunct culture with the normal cheese starter cultures, without affecting the taste or structure of the cheese."

[For further information, click here](http://www.chr-hansen.com/press/news/show_news/the-land-of-cheese-goes-probiotic.html)

## **Jordans Cereals unveils new recyclable packaging**

**Date:** Tue, 04 Sep 07

### **Story Text**

Jordans Cereals has announced that it has relaunched its popular Organic range with new recycled and recyclable packaging.

The ethical breakfast cereal company is changing to a new form of environmentally friendly packaging that uses biodegradable plastic that becomes completely compostable within a year.

Designed to coincide with Organic Fortnight, the packaging launch follows three years of research into new forms of packaging that will reduce waste.

Bill Jordan, Jordans Cereals chief executive, is fully supportive of the move towards biodegradable packaging and recycled and recyclable cardboard boxes.

"Reducing household waste is becoming a top priority for many people and we want to see what we can do to help," Mr Jordan said.

Jordans, based in Biggleswade, supports British farmers, wildlife-friendly practices, protecting the environment and the company heritage.

<a

href="http://www.jordanscereals.co.uk/page.asp?partid=225&minmth=7&maxmth=9&year=2007">For further information, click here</a>

## **New market for 'posh squash'**

**Date:** Tue, 04 Sep 07

### **Story Text**

Supermarket chain Waitrose has revealed that UK adults are turning to more grown up squash and cordials.

New innovative products on the beverage market are helping to drive consumers' appetite for 'posh squash', with many people now trying to avoid fizzy drinks for health reasons.

'Designated driver' dinner guests looking for a non alcoholic alternative to wine and gym goers looking at ways to hydrate themselves with something that tastes good are helping to fuel sales of adult cordials.

Waitrose, which has 183 outlets across the UK, claims that the market for adult cordials is growing at a rate of 17 per cent year on year, far outstripping growth in the traditional kids squash sector. The company now has a number of inventive recipes on its website that use cordials as ingredients.

James Hodgson, Waitrose Cordial Buyer, commented: "Cordials have really grown up with the adult palate in mind - gone are the days when they were just kid's stuff. Now a glass of cordial is the height of sophistication, with customers using adult cordials to mix cocktails and make desserts."

The study suggests that the most popular adult cordials are the more traditional flavours with elderflower and ginger, which generate around 50 per cent of total sales of 'posh squash'.

Many of the adult cordials made in the UK have a high fruit content and lower levels of artificial flavourings and sweeteners. The growing demand for ethically produced, organic and products containing "superfoods" such as pomegranates, is also influencing the market.

<a href="http://www.waitrose.com/">For further information, click here</a>

## **Erotique Collection offers saucy chocolate experiences**

**Date:** Tue, 04 Sep 07

### **Story Text**

Chocolatier Theobroma Cacao has unveiled a new range of saucy chocolates aimed at providing customers with an erotic experience.

The Erotique Collection takes the partnership between chocolate and seduction to the next level, made from high grade Venezuelan chocolate (with a cocoa solid percentage of 70 per cent), gilded with edible 22 carat gold highlights

Theobroma Cacao claims that Venezuelan chocolate is considered the best in the world "due to the country's unique combination of fertile soil, tropical climate and traditional harvesting methods".

The Erotique Collection consists of 11 items, ranging from sculptural recreations of the human form to shoes, with each gift presented in a brown and silver gift box, with the chocolates wrapped in lilac Christian Dior silk.

Key pieces in the innovative new collection include Venus, Adonis, Stilettos, Decolletage, Karma Sutra Inspired Tablets, Phallic Delight and Chocolate Pout, all filled with either champagne or strawberry ganache.

Phil Neal, a former head pastry chef at Claridge's, claims that he has been obsessed by chocolate for 28 years and opened Theobroma Cacao in 1999, based in Chiswick, West London.

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

## **Innovative new drinking cup for kids**

**Date:** Tue, 04 Sep 07

### **Story Text**

Scientists have devised a revolutionary new drinking cup for young children that incorporates SteriTouch antimicrobial masterbatch to actively reduce the growth of bacteria and mould.

The new children's drinking cup is "spout-less" and spill-proof, allowing drinking from anywhere around the rim and providing an ideal cup for people with physical co-ordination problems as well as children.

Children's drinking cups are often designed to make cleaning difficult or impossible, with many coated with an "unappealing and potentially harmful biofilm". The Amadeus 360° has been designed for easy cleaning and the antimicrobial additive is safe and does not adversely affect the physical properties of the cup.

Amadeus Director, Peter Bolwell said: "The 360° was conceived as an infant drinking cup, but it's also ideally suited to those with poor physical co-ordination. The 360° will be easier to use and, since it looks more like an ordinary cup, the user will hopefully feel less self conscious."

All the raw materials used to create the cup, including the masterbatch from Welsh antimicrobial specialists, SteriTouch, are entirely safe and have the necessary food contact approvals.

Launched exclusively in Tesco and Boots in the UK, two new variations on the cup are due for release in 2008 and the company has received interest from around the world.

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

## **Walkers unveils first wholegrain snack range**

**Date:** Mon, 03 Sep 07

### **Story Text**

Walkers has created a new range of products called Sunbites made from whole oats, wheat and corn

All Sunbites products have no artificial colours, flavours or preservatives and the snack comes in three flavours - original, sour cream & cracked black pepper and oven roasted onion & rosemary.

Part of plans by the snacks giant to expand its range of 'better for you' products, wholegrain Sunbites will be backed by a Â£3 million pre-Christmas marketing campaign.

Jon Goldstone, Walkers vice president of marketing predicts that the new product will have "broad appeal" and first year sales of Sunbites could top Â£33 million, Talking Retail reports.

Each Sunbites bag contains around one third of the adult suggested daily amount of wholegrains and the snacks also have 30 per cent less fat than traditional crisps.

A 28g single bag of Sunbites will retail for around 41p, while 6x25g multi-packs will sell for Â£1.38.

[For further information, click here](http://walkers.corpex.com/cr15p5/index.htm)

## **New greener sealed coffee bags from Jim's Organic Coffee**

**Date:** Mon, 03 Sep 07

### **Story Text**

Jim's Organic Coffee claims to have launched the first sealed coffee bags to use renewable sources as part of their composition.

The 100 per cent organic coffee roaster claims to be "leading the movement toward environmentally friendly packaging" with its innovative packaging redesign.

The new packaging has a bolder, fresher design and comprises a layer of modified Polylactide (PLA), which is derived from corn, replacing petroleum-based components with renewable resources, dramatically improving the "green-ness" of the bag.

A total of 19 per cent of the new "responsible" packaging is now renewable and Jim's Organic Coffee uses 100 per cent renewable energy sources to produce its goods and supplies its customers with fully compostable Ecotainer cups in order to minimise its social and ecological impact.

"After 15 years in this business, I feel that we finally have a bag that tells the organic coffee story

in a simple way and offers consumers the transparency they are looking for," company boss, Jim Cannell, commented.

Jim's offers fair wages to workers in coffee growing regions, purchases shade grown coffee, which provides bird habitat, and supports organic agriculture that sustains vital ecosystems.

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

## **New enzyme solution to reduce acrylamide levels**

**Date:** Mon, 03 Sep 07

### **Story Text**

Food scientists have created a new enzyme for Novozymes that reduces acrylamide levels when it is applied to products without altering appearance or flavour.

Acrylaway can be used to reduce levels of acrylamide, a potential carcinogen, in baked and fried starchy foods that are cooked at high temperatures, such as cookies, crackers, crisps, toasted bread and biscuits.

Novozymes has now reached an agreement with Frito-Lay and Procter & Gamble on the intellectual property rights to apply the asparaginase enzyme to food products, which can reduce acrylamide levels by up to 90 per cent without altering the taste or appearance of the final product.

Andrew Fordyce, Novozymes marketing director of cereal food, told Food Ingredients First: "This is an exciting product launch for us. Acrylaway is an excellent product that works very well to make food safer and healthier."

The enzyme asparaginase can effectively remove the amino acid asparagine from starchy foods, converting it into aspartic acid, another common amino acid. Maillard reactions in fried and baked starch products occur at temperatures above 100C and are responsible for important developments in colour and flavour, but can also produce acrylamide.

[For further information, click here](http://www.novozymes.com/en/MainStructure/PressAndPublications/Newsitems/2007/Acrylaway.htm)

## **UK organic sales soar to Â£2bn**

**Date:** Mon, 03 Sep 07

### **Story Text**

Sales of organic food and drink products in Britain rose by 22 per cent in 2006, reaching Â£2 billion for the first time.

Averaging a whopping growth rate of Â£7 billion each week, organic food and drink products have made it into the mainstream, with sales expected to soar throughout 2007 and an average of Â£37 million spent each week on organic produce in the UK.

According to the new figures from the Soil Association, sales of organic produce through innovative local and direct marketing schemes such as vegetable boxes rocketed by 53 per cent last year.

The Soil Association's annual Organic Market Report shows that public support is growing rapidly for organic produce, with more than half of the consumers surveyed by Mintel claiming to have purchased organic fruit and vegetables within the previous 12 months.

One in four consumers polled for the study said that they had bought organic meat or dairy products over the previous 12 months and one in six had purchased packaged organic goods.

Helen Browning, Soil Association Director of Food and Farming said: "With the government's own studies confirming that organic farming typically uses 30 per cent less energy than non-organic farming, it's not surprising more and more people are choosing to purchase planet-friendly, organic food."

Sales of free-range and organic eggs outstripped sales of eggs from caged birds for the first time last year, with consumer concerns over animal welfare driving changes in the sector.

Households with children under the age of 15 are likely to buy a wider range of organic food than those without children, indicating that the healthy eating message and organic innovations targeted at children and their parents are working.

<a href="http://www.soilassociation.org/web/sa/saweb.nsf/848d689047cb466780256a6b00298980/efd75fcb51d9029c8025734800579da9?OpenDocument">For further information, click here</a>

## **Science offers 'profound key' to sustainable food production**

**Date:** Mon, 03 Sep 07

### **Story Text**

Science holds the "profound key" to helping the world to produce enough food for future generations, a leading expert insists.

Dr Giles Oldroyd from the Biotechnology and Biological Sciences Research Council (BBSRC) suggests that the development of sustainable practices is important to solve problems associated with food supply and demand.

According to the biologist, the world will need to produce more food during the next 50 years than has been produced in the previous 10,000 years.

As the growth of biofuels continues to place further pressure on the agricultural market and agriculture intensification creates new problems, Dr Oldroyd claims that science and innovation can actually start to reduce reliance on certain chemicals, such as fertiliser.

"We're looking at some of the natural ways that plants self-fertilise themselves and trying to apply that into agriculture," he explained, adding that genetic modification could prove a "useful tool" in helping scientists to apply new discoveries to agriculture.

Meanwhile, director of the Soil Association (SA), Patrick Holden, claims that urgent steps and "good sciences" are needed to meet the demand for food supply that has been created by climate change, intensive farming practices and the "industrialisation" of agriculture.

<a href="http://www.bbsrc.ac.uk/">For further information, click here</a>

## **New Bols Grenadine launch this autumn**

**Date:** Mon, 03 Sep 07

### **Story Text**

Bols Grenadine is being launched for the UK market in October this years as the essential ingredient for classic cocktails.

Distributed in Britain by Maxxium UK, the 75cl bottle of the beverage joins a range of 18 other Bols liqueurs in the UK and is made from pomegranate use.

The distinctive red drink is versatile and can be used as an ingredient in both alcoholic and non-alcoholic mixed drinks.

Maxxium UK brand manager for Bols, Nikki Morrison, told Talking Retail: "Bols Grenadine will make a strong and interesting addition to the UK's current Bols liqueur range, adding exciting flavour and colours that will certainly bring a drink to life."

Ms Morrison pointed out that premium cocktail culture in the UK is increasingly influencing home entertaining, with consumers "becoming more demanding and adventurous in their choice of drink".

Bols has a strong reputation in the UK and Grenadine, which comes from the French word for pomegranate, will provide a versatile new ingredient for budding mixologists.

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