

# FOOD manufacture

November 2009

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## Berry good health

Health claim woes aside, why the humble cranberry is still the superfruit of choice

## Death by acronym

From TPM to RCM, what really makes for good maintenance

# BATTLE THE BULGE

Which weapons of mass reduction really work, and what, if anything, are you allowed to claim about them?

WEIGHT MANAGEMENT  
SPECIAL FEATURE

Food Ingredients  
HEALTH & NUTRITION

SUPPLEMENT INCLUDES:  
• OMEGA-3 • CRANBERRIES  
PLANT EXTRACTS • FIE PREVIEW  
MILK LINK INTERVIEW



blend beverages, meal supplements, dairy and low-sodium foods.

**OMEGA-3S**

Several of the major players in omega-3 fatty acids will be out in force at FiE, from **Ocean Nutrition Canada**, which will be promoting its MEG-3 brand of long chain omega-3s, to **Croda**, which has only recently entered the food ingredients market with its highly concentrated, heat stable omega-3 emulsion Omelife.

This is particularly well-suited to dairy products, but also works well in smoothies, pizza bases, morning goods and yogurts. Also at FiE are **Lipid Nutrition**, which will be highlighting its Marinol fish oil concentrates; and **Aker Biomarine**, which will be showcasing Superba krill oil, which is rich in astaxanthin and vitamins E and A.

**Lonza** and **Martek Biosciences**, finally, will both be promoting vegetarian omega-3 DHA derived from microalgae.

**FRIENDLY BACTERIA**

Visitors interested in probiotics can seek inspiration from **Institut Rosell**, **Lallemand**, **Puleva Biotech** and **Chr**

**Hansen** among others, while **Lesaffre Human Care** will be launching a new probiotic yeast following the success of products based on the *Saccharomyces cerevisiae var. boulardii* strain, which is claimed to inhibit pathogens and certain bacterial toxins in the gut lumen and is recommended for reducing the risk of traveller's diarrhoea.

**PROCESS INGREDIENTS**

Manufacturers looking for clean-label alternatives to instant modified starches should seek out **National Starch Food Innovation**, which will be promoting new additions to its Novation range including Novation 6260, which offers instant viscosity, stability and texture to a range of cold process food applications.

Also on show will be Lygomme ACH Optimum, a patent-pending combination of starches, a galactomannan and a gelling carrageenan developed by **Cargill Texturizing Solutions** (see p39). This is claimed to provide a cost-effective, dairy-free and saturated fat-free alternative to processed cheese in pizzas and other prepared foods.

Finally, **Kampffmeyer Food**

**Innovation** will be presenting a flour-based binding system that can replace chemically modified starch.

**PURE INDULGENCE**

But cutting calories is not the only motivator for schizophrenic modern consumers, who are looking for indulgence and health in equal measure.

**Barry Callebaut** promises to cater for both with a host of innovations at FiE from probiotic chocolate to white chocolate with real fruit, polyphenol-rich products under the Acticoa brand, and reduced sugar and fat chocolate.

**Cargill** is also promising to tantalise the taste buds with an unrivalled selection of chocolates, coatings, butters and powders, while **ADM** will be highlighting its de Zaan range of chocolates, cocoa powders, liquors and butters.

Last but not least is **Herza Schokolade**, which promises cutting edge innovation with everything from aerated chocolate and two-colour chocolate drops ideal for ice cream, gateaux and cereals, to chocolate fortified with pre- and probiotics, vitamins, omega-3 fatty acids and polyphenols from green tea and cocoa. Enjoy!

**FIHN**