

new products

PRODUCTS FOR THE CANADIAN FOOD & BEVERAGE INDUSTRY

INCREASE FIBRE, OMEGA-3 CONTENT

Saskatoon-based Bioriginal Food & Science Corp. has two new ingredients on the market: BakOmega and FibrOmega. BakOmega is designed to increase the omega-3 content in baked foods. It's a stabilized organic, omega-3-rich finely ground flax flour suitable for flour enrichment in various bakery products. FibrOmega is a nutritionally rich natural fibre product derived from organic, non-GMO, kosher-certified flaxseeds. It's designed to increase fibre and omega-3 consumption and is ideal for food applications and for dietary supplements.

*Bioriginal Food & Science Corp. Tel: (306) 975-1166.
Visit: www.bioriginal.com*

HIGHLIGHT THE FLAVOUR

Organic cheese flavour concentrates from Eatem Foods Company can make full-flavour cheese sauces when used alone as the main flavour or can be used as a booster to highlight flavours. It can also be used to extend existing cheese in product formulas. The company says the product gives cheese-based items a tang, consistency and maximum flavour yield.

*Eatem Foods Company. Tel: (704) 650-8939 or (330) 656-1867.
Visit: www.eatemfoods.com*

AUTOMATED INGREDIENT HANDLING

ReciPure is an automated ingredient handling system from Richmond Hill, Ont.-based Reimelt. The system ensures there is no cross contamination and production is allergen-free for all types of industries.

There are no pneumatic conveying lines and no filters to clean. The system offers totally traceable production and is less expensive to run than a conventional plant.

*Reimelt (Canada) Ltd. Tel: (905) 886-2463.
Email: streiter@reimelt.com*



SQUEEZE OUT THE CARBS

Orange Juice Alternative for a Low-Carb Diet is a new concept from Danisco Flavors. The company has used its citrus flavours and ingredients to create a product that contains one-third less carbohydrates than regular orange

juice and delivers the same nutrients and natural fresh taste.

*Danisco. Tel: (800) 255-6837 or (863) 646-0165.
Email: info@danisco.com or visit: www.danisco.com*

REPLACE CARBS WITH GUM

TIC Gums has launched its pretested pre-hydrated gum arabic, which can be used as a partial or full replacement of corn syrups in granola bars, candy bars, snack clusters, cookies and similar products. Gum arabic has a low viscosity that makes it possible to prepare it into a syrup at high concentration. Gum arabic also mixes well with artificial sweeteners and with proteins commonly found in low-carb products. The product thins out when heated, thickens when cooled and is comprised of 85 per cent soluble dietary fibre.

*TIC Gums. Tel: (800) 221-3953 or (410) 273-7300.
Visit: www.ticgums.com*

IMPROVE AIR QUALITY

Clayton Sales & Service Ltd. has launched some new systems. The Flue Gas Recirculation system reduces NOx levels to below 30 ppmv and CO to below 400 ppmv and is suited for units that use natural gas or propane.

Low NOx Burners don't recirculate flue gas, but improve air/fuel mixing and reduce NOx to less than 12 ppmv on smaller generators and less than 20 ppmv on larger ones. It reduces CO to below 50 ppmv. The Ultra-Low NOx Fiber Metal Burner can reduce NOx emissions to less than nine ppmv and CO to less than 50.

*Clayton Sales & Service Ltd. Tel: (905) 791-3322.
Email: canada@claytonindustries.com or
visit: www.claytonindustries.com*



BINDING YOUR BUSINESS

A new potato-based instant starch, called Novation 6600 binds and texturizes cold prepared foods. It's ideal for soy, vegetarian and fish patties and meat products, such as meatballs. The starch helps with the cold binding and shaping of meat, or meatless burger patties and retains moisture and textural stability during cooking and reheating. It also binds water making it suitable for vacuum packaged meats.

*National Starch and Chemical Information Center.
Tel: (800) 797-4992. Email: nscinquiry@salessupport.com*