

IFT ANNUAL MEETING + FOOD EXPO 2004



Building Strong Futures: Science, Technology & Imagination is the theme for the 2004 Institute of Food Technologists Annual Meeting and IFT Food Expo. Organizers say up to 20,000 food scientists, technologists, suppliers, marketers and other food professionals are expected from around the world. What they'll find are the latest innovations and the most current information that affects consumers, growers, processors, regulators and researchers.

Visitors can also take advantage of this year's symposium. Some of the session topics include: seafood safety, biofilms, GMO developments, NASA food system, nanoscale science, novel methods for tracking foodborne pathogens, the politics of obesity, controlling listeria, challenges in the development of functional foods with omega-3 fatty acids and



IFT AT A GLANCE:

July 12 – 16, 2004
Las Vegas Convention
Center, Las Vegas, Nevada

EXHIBIT HOURS:

Tuesday, July 13
Noon - 5:30 p.m.
Wednesday, July 14
10:00 a.m. - 5:30 p.m.
Thursday, July 15
10:00 a.m. - 5:30 p.m.
Friday, July 16
9:00 a.m. - 12:30 p.m.

SCIENTIFIC SESSIONS:

Morning Sessions (T-F):
9 a.m. to Noon
Afternoon Sessions (T-R):
2:30 p.m. to 5:30 p.m.
See www.am-fe.ift.org for a
look at all 100+ sessions.

convenient food packaging. Hot Topic sessions will discuss: expanding margins, not waistlines; when mad cow comes home; and changing the odds.

THERE'S ALSO:

- the IFT Student Association Fun Run '04, which takes place on July 14. For more information, visit: <http://www.am-fe.ift.org/cms/?pid=1000110> ;
- an International Buyer's Lounge; and
- the IFT and Research Chefs Association New Product Development Pavilion.

Check the IFT's website for more information: www.ift.org or visit: <http://www.am-fe.ift.org/cms/>

IFT PRODUCT PREVIEWS

ANTIOXIDANT SOLUTIONS

Acatris' specialty ingredients include the Dadex line of natural and synthetic food grade antioxidants, vitamin/mineral nutritional blends, release agents and bakery dough improvers. Its new products include: Natural and synthetic antioxidant solutions, release agents, lubricants, bakery dough improvers, vitamin/mineral enrichment blends, additives and processing aids, stabilizers, gelling agents and emulsifiers, SoyLife, LinumLife, FenuLife and other organic and non-GMO certified ingredients.

Acatris – Booth #853

COATINGS FOR FRESHNESS

BASF will showcase its FreshSeal postharvest coatings. FreshSeal coatings keep produce fresh longer and help mitigate decreases in the amount of salable produce through the supply chain. This gives growers the flexibility to extend storage, distance and shelf life. The coatings may be used as follows: FreshSeal CH for tomatoes, cucumbers, peppers, melons, cucumbers and eggplant; FreshSeal P for mangos, cantaloupes, and papayas; and FreshSeal BR for cantaloupes, honeydews, pineapples, bananas, papayas, mangos, avocados, clementines, limes and other citrus.

BASF Corporation – Booth #54

ENZYMES THAT ADD FLAVOURS

Butter Buds Food Ingredients uses proprietary enzyme modification technology to “unlock” the potent flavour elements in butter, cream, cheese and other flavourful fats, delivering highly concentrated flavour in convenient powdered and paste form. These natural dairy concentrates deliver up to 400 times the flavour strength of standard dairy ingredients, and are used at extremely low application levels (usually less than 1.0%). With Butter Buds typical application levels, the concentrates contribute less than 0.1% fat. New products at IFT include: concentrated cheese blends; organic cutter, cream and cheese concentrates and shelf stable liquid butter concentrates

Butter Buds Food Ingredients – Booth #2976

STARCHES

Cargill Food & Pharma Specialties North America can provide native and modified food starches, maltodextrins, corn syrup solids, dextrins, cyclodextrins, polyols, and pharmaceutical excipients. Cargill's research and food application centres in the U.S. and Europe can develop and move new products from bench to production quickly.

ONE STOP SHOP

Cargill offers ingredients and innovative solutions in sourcing, reducing risk, designing and marketing foods. The

company offers: Acidulants, pH control; coatings, chocolate; coatings, confectionery; cocoa, cocoa powder, chocolate; confectionery ingredients; fats, oils; fruits, juices, concentrates, dehydrated, canned, frozen, freeze dried; malt; maltodextrins; meat, fish, seafood, poultry; proteins; salt, salt mixtures; soy, soy products; starches; sugars and sweeteners.

SO SOY

Cargill Soy Protein Solutions is a global manufacturer and marketer of a variety of soy protein products including, Prolisse soy protein isolate, Prolisse Soy Crunch soy protein crisp, Prolia soy flour, Prolia Soy Crunch soy flour crisp, Prosante textured soy flour and Prosante Plus flavoured textured soy flour for use in food, beverage, pharmaceutical and industrial applications. Cargill Soy Protein Solutions offers full product development support, supply chain support and access to Food Systems Design for turnkey product solutions. Its new products include: Prolia Soy Crunch and Prolisse Soy Crunch.

A VARIETY OF SWEETENERS

From corn syrups to sucrose to customized blends, Cargill Sweeteners supplies a variety of sweeteners used in beverages, baked goods, candies, cereals, prepared foods, snack foods and more.

Cargill. – Booth #1543

IMPROVE YOUR FLOW

Degussa's advanced fillers & pigments business unit offers precipitated silica and silicates. SIPERNAT precipitated silica and silicates are used to improve the flow properties of food products, prevent caking, transfer liquids into free-flowing powders, improve dispersibility and as a processing aid in spray drying and milling applications.

Degussa Corp. – Booth #1534

INGREDIENTS FOR CHEESE

DSM Food Specialties Dairy Ingredients supplies innovative high-technology ingredients and processing aids, which are characterized by their reliability and ease of use. Our expertise and experience covers the whole spectrum of the industry from dairy farm to consumer. Its new products include: Piccantase R8000, a unique alternative to animal derived lipase. This kosher fermentation produced Piccantase is designed to develop precise free fatty acid profiles, alone or in combination with other microbial lipases. Also new are the additions to the company's range of preservation products: nisin and glucose oxidase. Piccantase R8000 is the newest addition to the Italian cheese ingredient range.

DSM Food Specialties, Dairy Ingredients – Booth #1947

YEASTS TO BUILD ON

DSM Food Specialties USA Inc., Savory Ingredients offers

a full line of ingredients based on the concept of "Taste You Can Build On." Included are yeast-based flavour enhancers, including Gistex and Maxarome bakers yeast extracts, Expresa brewers yeast extracts, Engevita inactive dry yeasts and Gb Select Savory Flavor Systems. Its new products include: innovations under its Maxarome brand.
DSM Food Specialties, Savory Ingredients – Booth #1947

NUTRIENT SYSTEMS

Fortitech is a developer of custom nutrient systems for the food, beverage and pharmaceutical industries. Premixes allow manufacturers to develop products with a comprehensive selection of vitamins, minerals, amino acids, nucleotides, nutraceuticals and other specialty ingredients. Fortitech is ISO 9001:2000 certified.

Fortitech Inc. – Booth #553

MEASUREMENT DEVICES

FOSS provides rapid and accurate solutions for analysis and control of the quality and production of food, agricultural, pharmaceutical and chemical products. Its new products include: the TVT-150XP texture analyzer, which can be used for a variety of food products. The software permits the calculation of all texture-profile analysis parameters (for example, hardness, springiness, etc.) including fracturability. Test results are shown on screen with statistical information calculated automatically. The BVM L-Series is a revolutionary PC-controlled instrument designed to provide swift, precise measurement of volume. The length, height and two width dimensions are measured and the information is displayed on a computer screen together with a rotatable diagram of the product.

Foss – Booth #710

GELATINES FOR "LIGHT" FOODS

GELITA North America provides gelatine products for multiple industrial applications. The uses for gelatine and gelatine hydrolysate in the food processing industry include desserts, confectionery, dairy products, meats, seasonings, low-fat foods, dietetic, food and energy bars, cheese, wine, soups, and health products and functional foods. Gelatine is suitable for weight reduction and high protein/low-carb formulations.

Gelita USA Inc. – Booth #2739

FLAVOURS AND COLOURS

WILD Flavors Inc. delivers innovative flavour, colour, ingredient system and process technology solutions to the food and beverage industry. Along with its wide variety of flavours, colours and ingredients, WILD will also provide information and products featuring its Colors From Nature line of natural colours. With the consumer's emphasis on healthy and natural food choices, WILD will also have concepts using its H.I.T.S: Health Ingredient

Technology & Solutions. WILD will also have an area dedicated to international concepts, which will include the tastes from areas outside the U.S.

Wild Flavors Inc. – Booth #1343

INGREDIENT SOLUTIONS

Kerry Americas will showcase product solutions tied to three major food industry trends: low carb, organic/ natural and impact flavours.

Kerry Americas – Booth #1859

ITALIAN FLAVOURS

Mastertaste, a Kerry Group company, offers innovative flavour technology in the savoury, beverage, dairy, bakery and confectionery sectors. The company offers a comprehensive flavour ingredient portfolio with core competencies in reaction, citrus and dairy flavour technology. The recent acquisition of Fructamine, in combination with Mastertaste Italia in Turin (formerly San Giorgio), makes Mastertaste the largest producer of Italian style flavours in the world. Mastertaste debuts its Italian Collection at the 2004 IFT. The collection includes a range of regional flavours for sweet, savoury and beverage applications. Simple to use and highly versatile, the Italian collection will add gusto to sweets, savouries, cheeses, condiments and beverages. Distinctive in taste and quality, these highly marketable and aromatic flavours will bring inspiration and variety to new product development.

Mastertaste – Booth #1459

FOOD SAFETY

Silliker Inc. provides support to food manufacturers, restaurants and retailers to help ensure product safety and nutrition. With 27 labs in 11 countries, Silliker can help companies assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep costs under control and empower employees through education programs. Silliker and EduNeering Inc. have announced a strategic partnership to help companies control risks associated with food safety by increasing employee job performance and proficiency. To help a company achieve its food safety and quality objectives, Silliker and EduNeering will develop a blended and customized learning solution that can include a program assessment, online courses and in-plant training.

Silliker Inc. – Booth #1875

BLUEBERRIES

The Wild Blueberry Association of North America is an International Trade Association representing the processors and growers of Wild Blueberries in Maine, Atlantic Canada and Quebec. It's also responsible for the promotion of Wild Blueberries around the world.

Wild Blueberry Assn. of North America – Booth #365