

IFT2006 POST-SHOW COVERAGE

The Institute of Food Technologists' Annual Meeting & Food Expo drew thousands of food scientists and technologists to Orlando, Fla., from June 24 to 28. If you missed it, here's a sample of just a few suppliers and their wares on display at the show. The 2007 IFT's Annual Meeting & Food Expo will take place in Chicago from July 26 to 30.

SPECIALIZED FLAVOURS



Branchburg, N.J.-based Savoury Systems International Inc. introduced Savorganic, its new line of Certified Organic Yeast Extracts in both powder and liquid form. The company also offers other yeast extracts, savoury topnotes, HVPs and custom products. Chef Select is another new product line of specialty flavours for culinary use.
Savoury Systems International Inc.: (908) 534-6621.

JELLY-TYPE WATER DESSERTS

Spain-based Ceamsa introduced Ceambloom 3240, a new carrageenan technology that makes it possible to manufacture transparent and gelatin-free, jelly-type water desserts. The product eliminates the need for refined locust bean gum. Ceambloom is an all-vegetable product that's low in calories. It has great mouthfeel, a superior jelly texture, extended shelf life, improved heat stability and is a quick-setting gel.

*P.L. Thomas & Co. Inc.: (973) 984-0900 (Morristown, N.J.).
www.plthomas.com*

SERVING UP FLAVOUR

Philadelphia, Pa.-based David Michael & Co. had chefs from its new Culinary Department on hand at the show to present Asian-inspired dishes. The company also demonstrated how its MichaelCap 3-D encapsulated flavours add pizzazz to cold products like desserts.

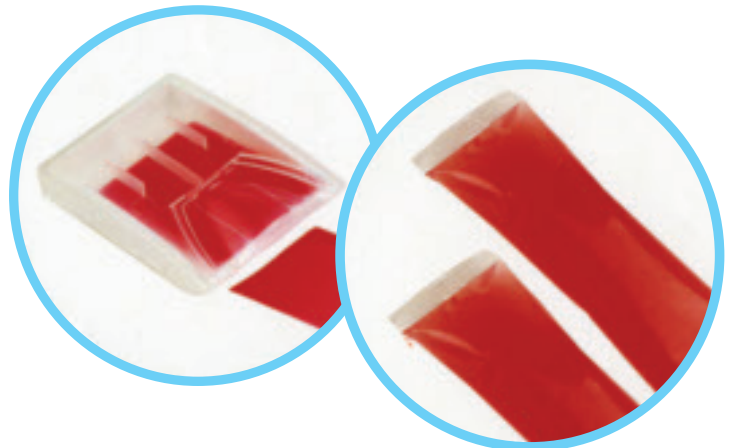
David Michael & Co.: (215) 632-3100. www.dmfavors.com

CUTTING SALT CONTENT

Eagleville, Pa.-based DSM Food Specialties USA Inc. unveiled its Maxarome Select Yeast Extract, which allows up to 50-per-cent salt reduction while delivering full flavour. The product is suitable in foods such as snacks, dressings, marinades, dips and prepared foods to create a clean, natural, balanced taste profile. All Maxarome products are natural, allergen-free and Kosher and Halal certified.

*DSM Food Specialties USA Inc.: (800) 662-4478.
http://www.dsm.com/en_US/html/dfs/home.htm*

DELIVERY SYSTEMS



St-Hyacinthe, Que.-based BioEnvelop Technologies showcased its Dissolving Strips and Drinkable Gels. The Dissolving Strips contain no calories, are available in custom flavours and colours, require no water, and dissolve in a few seconds. The Drinkable Gels are portable and come in custom flavours and colours.

BioEnvelop Technologies: (450) 778-1111. www.bioenvelop.com

FUNCTIONAL INGREDIENTS

Golden, Colo.-based GTC Nutrition, a business unit of Corn Products International Inc., launched its Building Nutrition Solutions for Life campaign. The campaign will invite industry and consumers to learn more about the health benefits of functional ingredients.

GTC Nutrition: (800) 522-4682. www.gtcnutrition.com

FROZEN DESSERTS AND BEVERAGES

Philadelphia, Pa.-based FMC Corporation showcased its new Avicel BV 2815 and Avicel-Plus REBR 2594, which provide suspension and mouthfeel in low pH beverages, and eliminate serum separation and sedimentation in beverages below 4.4 pH. The two products also create a lower viscosity, more drinkable beverage. In addition, the company introduced its Gelstar IC 3542 stabilizer for frozen desserts, which imparts the added body and mouthfeel normally associated with higher-fat products.

FMC Corporation: (215) 299-6000. www.fmc.com

SHINE ON



West Haven, Conn.-based Watson Foods Co. Inc. showcased its Edible Glitter, thin flakes that melt quickly, giving an instant flavour impact, much faster than from a spice. Edible Glitter is sugar-free and contributes no calories.

Watson Foods Co. Inc.: (800) 388-3481. www.watsonfoods.com

ADDING CALCIUM AND MAGNESIUM

Jungbunzlauer Inc. of Newton Centre, Mass., showcased its Calcium and Magnesium Salts. Tricalcium Citrate has a neutral taste, high calcium content and excellent digestibility. It can also increase firmness in processed food, and can be used as an anti-caking agent in instant foods. Calcium Lactate Gluconate is a mixture of calcium lactate and calcium gluconate. Trimagnesium Citrate is among the most readily absorbable magnesium salts, has a neutral taste, a high mineral content and is highly soluble.

Jungbunzlauer Inc.: (617) 969-0900. www.jungbunzlauer.com

CRYSTALLINE PRODUCTS

Mitsubishi International Food Ingredients of Dublin, Ohio, launched Lesys, a highly purified crystalline product of Amalty (maltitol) made from maltose by Towa. The product is non-hygroscopic, can recrystallize, is crunchy, tooth-friendly and thermostable. It's suitable for chocolate, and sugarless coating, chewing gum and excipients.

Mitsubishi International Food Ingredients: (800) 628-3092. www.mitsubishiingredients.com

HYDROLYZED COLLAGEN

France-based Rousselot S.A.S. introduced its Hydrolyzed Collagen, natural proteins derived from collagen found in animal skins and bones. The collagen can be used as an agent for foaming, binding, emulsifying, clarifying, colloidal protection and disintegrating. It is fully digestible, is made of essential amino acids, and has proven capabilities for fat and sugar replacement.

Rousselot Inc.: (888) 455-3556 (Mukwonago, Wis.). www.rousselot.com

VERSATILE INGREDIENTS

Redmond, Wash.-based Univar USA Inc. showcased a unique better-for-you beverage developed for the show. Called Tropical Delight, the beverage demonstrates the versatility of the company's ingredients. The drink provides low calories with the benefits of added protein, soluble fibre and 100 per cent of the RDA for vitamin C with no added sugar.

Univar USA Inc.: (800) 234-4588. www.univarusa.com

BLUEBERRY FIBRE

Abbotsford, B.C.-based Westberry Foods Inc. showcased its Westberry Blueberry Fiber. The Low Moisture Blueberry Fiber is prepared from the blueberry pomace recovered during processing. It's dried to low moisture, reduced in size to the specified granulation and then packed. The company also offers dried, cultivated blueberries sweetened with sucrose, case frozen free flowing straight packs and juice concentrate and fresh blueberries.

Westberry Farms Ltd.: (604) 850-0377. www.westberryfarms.com

HISPANIC INFLUENCE

Brooklyn, N.Y.-based Virginia Dare unveiled the results of its ongoing consumer research into the taste preferences of Hispanic consumers and the influence of traditional Hispanic flavours on mainstream food and beverage products.

Virginia Dare: (716) 788-1776. www.virginiadare.com



REDUCING SODIUM

Cincinnati, Ohio-based Wild Flavors Inc. showcased SaltTrim, which delivers a rich, salty taste in reduced-sodium foods and beverages when used in conjunction with potassium chloride. It can facilitate the removal of up to 50 per cent sodium/salt from product formulation, while preserving the product's salty taste and mouthfeel. It's suitable for a wide range of food items, including frozen entrées, salty snacks, meat products and baked goods.

Wild Flavors Inc.: (888) Wild-Flavors. www.wildflavors.com