

# IFT2006 PREVIEW

The Institute of Food Technologists (IFT) is holding its 2006 IFT Annual Meeting & Food Expo in Orlando, Fla. from June 24 to 28. In addition to over 2,000 exhibitors, the show includes 100 sessions and more than 1,400 presentations, including symposia, oral and poster presentations, themed technical sessions, and new products and technologies programming. Here *Food in Canada* highlights a selection of exhibitors.

## NEW FLAVOUR IDEAS

Northbrook, Ill.-based Bell Flavors & Fragrances, which develops flavours, will be highlighting new flavour ideas for the confectionery, bakery, savoury and beverage industries. The new flavours explore trends from the expanding Latin population and also deal with masking products like omega-3.  
*Booth # 1935*

## ADDITIVES & INGREDIENTS FOR ALL APPLICATIONS

Toronto-based Brenntag Canada is showcasing several new products. **Texturants:** Brenntag Canada is the exclusive distributor for Degussa's hydrocolloids and lecithin products, which can be used in all applications. **Encapsulates:** Through an exclusive relationship with Primera Foods, Brenntag can provide solutions for quality assurance and product development teams. **Enzymes:** Brenntag offers Novozymes products as a natural solution to processing improvements. **Gelatin:** A complete line of Rousselot gelatin for all food industry uses. **GMO-free Antifoams:** Brenntag offers a full range of antifoaming agents by Magrabar and WACKER. **Rhodia Precipitated Silicas:** A complete portfolio of anticaking and free-flowing agents for all markets.  
*Booth # 3918*

## GOING ORGANIC

Racine, Wis.-based Butter Buds Food Ingredients will be launching organic forms of its core products. They include Organic High Concentrate, Organic Dried Cream Extract, Organic Cream Plus, Organic Cheese Buds Cheddar, and Organic Buttermilk Buds. New Cheese Buds varieties, including a powdered butter sauce, a powdered cheese sauce and a non-dairy new product concept, will also be shown.  
*Booth # 2900*



## FROM CONCEPT TO CONSUMER PRODUCT

Wayzata, Minn.-based Cargill can help clients from concept to consumer launch with its formulation and technical

capabilities, sensory expertise and ingredient portfolio. Its ingredients and additives include everything from acidulants, bakery additives, bulking agents, coatings, cocoa, flavours, gums, stabilizers, pectins, proteins, extracts, fats and organic ingredients, to salt, soy, spices, starches and texturizers.  
*Booth # 1939*

## FULL-SERVICE FLAVOURS AND EQUIPMENT

Commerce, Calif.-based Carmi Flavor & Fragrance Co. supplies the food industry with flavours and has a complete machinery sales division. At IFT, the company will have information on its new manufacturing plant in Thailand. It also has a new product development lab in Palm Springs, Calif. In Canada, the company boasts three full-service facilities: its Canadian headquarters in Vancouver, and facilities in Beamsville, Ont. and Beaucherville, Que. Carmi is also opening a facility in Mexico City.  
*Booth # 1945, 1948, 2145, 2148*

## EVERYTHING TO DO WITH SANITATION

Saint Paul, Minn.-based Ecolab Inc. develops and markets cleaning, sanitizing, pest elimination, maintenance and repair products, and services for the hospitality, institutional, food processing and food retail markets. The company offers supplies such as water and wastewater treatment equipment, pressure cleaning equipment, pest control devices, hand cleansers, sanitizers and sanitizing systems. It also offers contract services such as HACCP and GMP programs.  
*Booth # 1545*

## SAUCES AND FLAVOURS

Springfield, Mo.-based French's Flavor Ingredients offers flavour bases, enhancers, sauces, seasonings and thickeners. Some of the new products it will be launching at the show include: Frank's RedHot Cayenne Pepper Sauce (dry), Frank's RedHot Buffalo Wing Sauce (dry), Frank's RedHot Chile 'n Lime Hot Sauce (dry), Cattlemen's Classic BBQ Sauce (dry), Cattlemen's Sweet & Bold BBQ Sauce (dry), Cattlemen's Gold (dry), French's Worcestershire Sauce Concentrate (dry), French's Classic Yellow Mustard (dry) and French's Dijon Mustard (dry).  
*Booth # 2237*

## FOODS FOR BABY BOOMERS

Schenectady, N.Y.-based Fortitech Inc. develops custom nutrient premixes. Its premixes integrate functional ingredients from vitamins, minerals, amino acids, nucleotides and nutraceuticals. At the show the company will be focusing on baby boomers looking for appealing ways to eat healthy. The company will showcase products that are nutritionally enhanced, such as chocolate, energy bars, beverages, and brain-healthy, bone-healthy and heart-healthy chocolate clusters. The company's offerings include: amino acids, antioxidants, botanicals, confectionery ingredients, dairy ingredients, fats and oils, formulation aids, nutrients and supplements, probiotics and prebiotics, and vitamins and minerals.

Booth # 2826

## STARCHES AND OTHER FIBRES

Muscatine, Iowa-based Grain Processing Corporation manufactures Maltrin and Maltrin QD maltodextrins and corn syrup solids. It also provides several specialty starch products. The company will be introducing TruBran corn bran products. Application demos will showcase its high dietary fibre content. The company will also be showcasing INSCOSITY, its family of instant viscosity, stabilized starches in a variety of sauces and baked goods; and PURE-GEL stabilized starches in items demonstrating its moisture-binding character in some precooked frozen foodservice products.

Booth # 2573



## FLAVOURS OF SOUTHEAST ASIA AND MEKONG

Alsip, Ill.-based Griffith Laboratories can create customized ingredient systems. Its portfolio of sensory experiences includes protein seasonings, gravies, sauces and soups, side dish seasonings and snack seasonings. Griffith will be unveiling flavours of Southeast Asia and the Mekong River Region. The cuisine is characterized by hot, sour, salty and sweet flavours.

Booth # 2967

## GOING HIGH FIBRE

Bridgewater, N.J.-based National Starch Food Innovation will be showcasing several new families of ingredients. The products include Hi-maize flours and meals, NUTRIOSE soluble fibres and HOMECRAFT functional flours. Hi-maize flours and meals can add exceptional eating qualities and nutrition content to battered foods, RTE cereals and specialty baked goods. NUTRIOSE soluble fibres, with exceptional digestive



tolerance, can help liquid system formulators, such as beverage and dairy, create high-source-of-fibre products. HOMECRAFT functional flours give chefs wider latitude in creating soups, sauces and gravies that stand up to processing and storage conditions.

Booth # 2151

## ALL ABOUT SUNFLOWER PRODUCTS

The Bismarck, N.D.-based National Sunflower Association will be providing information on three types of sunflower oils and on sunflower seeds. NuSun is the association's new zero trans fat, mid-oleic sunflower oil that's ideal for snack food product reformulations, salad dressings, frying and baking applications. The association says NuSun outshines other oils by delivering excellent health benefits, greater stability, extended fry and shelf life and a high smoke point, without partial hydrogenation. It is certified Kosher.

Booth # 3287

## OMEGA-3 FROM FISH

Dartmouth, N.S.-based Ocean Nutrition Canada Limited supplies marine-based natural ingredients to the global dietary supplement and healthy food markets. It's known for its high-quality omega-3 oils. The company will showcase its new MEG-3 powdered fish oil ingredi-

ent, which is an omega-3 powder that delivers the health benefits of both EPA and DHA. Its patented micro-encapsulation technology, Powder Loc, provides superior process tolerance and ease of formulation. MEG-3 has been designed to provide the highest concentration of bioavailable omega-3 on the market.

Booth # 335

## SMOOTHIE PRODUCTS

Toronto-based Parmalat Canada is showcasing Dairy-Lo, a partially denatured whey protein concentrate that delivers a nutritional smoothie beverage. The most pronounced organoleptic effect is an improvement in mouth feel yielding a smooth and creamier tasting beverage. Smoothies, especially those containing protein isolates, can have a gritty mouth feel. Dairy-Lo may eliminate this. It also contributes a creamy opacity to a smoothie drink, making it good to use for added colour development. Dairy-Lo is label friendly – declared



simply as whey protein concentrate – and will bring added protein with a high protein efficiency ratio to your product.  
Booth # 2162

## FOR FOOD, BEVERAGE AND FUNCTIONAL FOOD SYSTEMS

Morristown, N.J.-based PL Thomas' offerings include hydro-colloids and textural systems, fruit, vegetable and botanical extracts, and flavour ingredient/solid extracts. The company will highlight its encapsulation technology, NutraLease, which can deliver nutraceutical ingredients to clear oil- or water-based beverage and dairy applications. The company also offers rosemary extracts from the Slovenian company Vitiva. The extracts include VivOX, Inolens, AquaROX and SyneROX. The company will also feature the textural systems Ceamgel 1313, Ceamlacta 2443 and Ceamgel 2662.  
Booth # 942

## HIGHEST ASSAY POTASSIUM LACTATE

Lincolnshire, Ill.-based Purac America will introduce Purasal HiPure P Plus and Purasal Opti.Form PD Plus potassium lactate and blend products. Purac's custom clean technology produces a grade of potassium lactate and Opti.Form blend with the highest assay available on the market. The patented technology creates a clean flavour profile and no flavour enhancers are added. The new products are effective on safety and shelf life, and colour protection of meat and poultry products.  
Booth # 1524

## PRODUCT SAFETY AND NUTRITION

Homewood, Ill.-based Silliker Inc. helps food manufacturers, restaurants and retailers assure product safety and nutrition. It works with companies to assess product safety and quality, guard against contamination and spoilage, and verify products and processes. Its contract services include: additive/ingredient chemical analysis, consulting, education and seminars, microbiological analysis, nutrient analysis, package testing, process development, quality audits and HACCP and GMP programs.  
Booth # 3135

## PERFORMANCE INGREDIENTS

Redmond, Wash.-based Univar Food Ingredients provides performance ingredients and services. It will be showcasing its newest portfolio additions including: Fibregum by Colloides Naturelle for soluble fibre, Univar aspartame and Glanbia whey protein isolate. The company will also be launching two new Univar Function Library tools: Fortification, which outlines the options for minerals, fibre and protein enhancement, and the new Natural listing of ingredients for formulating All-Natural prepared foods, bakery goods, dairy products, beverages, confections, snacks and sauces.  
Booth # 1245

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