

IFT2007 PREVIEW

The Institute of Food Technologists (IFT) is holding its 2007 IFT Annual Meeting & Food Expo in Chicago from July 28 to Aug. 1. This year, the event is expected to attract 23,000 attendees from around the world. New for 2007 is a New Products and Technologies Forum, a Table Top Showcase, IFT Food Expo Innovation Awards, and more than 40 sessions focusing on Health, Wellness and Foods. Following is a sample of what exhibitors will be showing at this year's IFT.



TRANS FAT-FREE SUNFLOWER OILS

The National Sunflower Association will provide information on trans fat-free sunflower oils, seeds and kernels. NuSun is a mid-oleic sunflower oil recommended in Canada's new *Food Guide to Healthy Eating*. It is ideal for snack food processing, salad dressings, frying and bakery applications. NuSun outshines other oils by delivering excellent health benefits, extended fry and shelf life and a high smoke point, without partial hydrogenation. It is also certified kosher.

Booth 813

GUELPH INNOVATION NETWORK

Guelph Partnership for Innovation (GPI) is a regional innovation network that facilitates connections in Guelph, Ont.'s life science and agri-food cluster. GPI offers a series of networking events and supports the commercialization of technologies through delivering and funding mentorship programs. GPI also assists in attracting investment and developing business in the region. Guelph's unique agri-food research and commercialization cluster includes the Guelph Food Technology Centre and the City of Guelph.

Booth 4158

FLAVOUR VARIETY

Northbrook, Ill.-based ingredient supplier Bell Flavors and Fragrances will highlight a variety of flavour applications. Bell offers flavours, botanical extracts and ingredients for a number of food sectors, including bakery, beverage and dairy.

Booth 2148

CUSTOMIZED SOLUTIONS

Visit GTC Nutrition to sample ice cream toppings enriched with innovative ingredient solutions, and you'll get a taste of GTC's unique ability to build nutrition solutions for today's health-conscious consumers. GTC Nutrition provides customized solutions for food, beverage and supplement manufacturers to address top consumer demands in the areas of bone, digestive, immune, glycemic and heart health.

Booth 3148



CANOLA INSIGHT

CanolaInfo is an ideal information source for consumers, health professionals, chefs, media and educators to learn about healthy canola oil. The CanolaInfo team is supported by North America's canola growers, crop input suppliers, exporters, processors, food manufacturers and governments. The CanolaInfo booth also offers information on the FDA's qualified health claim for canola oil and a "Made with Canola Oil" logo for food companies.

Booth 1156

SHELF-LIFE SOLUTIONS

Des Moines, Iowa-based Kemin Food Ingredients, Inc. provides superior shelf-life solutions to major food manufacturers. The company is a leader in technical and laboratory services, as well as in providing comprehensive solutions to preserve freshness and enhance food quality. Kemin Food Ingredients' product lines include: FORTIUM brand natural antioxidants and extracts, SHIELD brand antimicrobial systems, EN-HANCE brand antioxidants and FloraGLO brand lutein.

Booth 137

HIGHBUSH BLUEBERRIES

"Blue: the Color of Smart" is the theme of the U.S. Highbush Blueberry Council. Visitors to the council's booth can sample blueberry-studded goodies and pick up the *Smart Blue Restaurant Guide*, featuring Chicago eateries that offer delicious blueberry dishes. Easy-to-formulate, cultivated highbush blueberries are available year-round in multiple formats.

Booth 2974



FULL RANGE OF SERVICES

Wayzata, Minn.-based Cargill helps clients go from concept to consumer launch with its formulation and technical capabilities, sensory expertise and ingredient portfolio. Cargill's many ingredients and additives include acidulants, bakery additives, bulking agents, coatings, cocoa, flavours, gums, stabilizers, pectins, proteins, extracts, fats, organic ingredients, salt, soy, spices, starches and texturizers.

Booth 2348

INNOVATIVE SOLUTIONS

DSM Food Specialties will launch Sensorite, a revolutionary taste potentiator that enables producers to create better tasting, healthier solutions with less salt and fat. At the same booth, DSM Nutritional Products will present vitamin, colouration, nutraceuticals and nutrient-blend products and services targeting the energy and recovery, health and wellness, immunity and weight management sectors.

Booth 4148

SAUCES AND SEASONINGS

Springfield, Mo.-based French's Flavor Ingredients offers flavour bases, enhancers, sauces, seasonings and thickeners. French's Flavor Ingredients is able to offer flavour ingredients — in wet and dry forms — already market proven and packaged in bulk to meet each particular processing need.

Booth 551

GELATINE OFFERINGS

GELITA USA offers products for use in a variety of applications in the food and confectionery industries. GELITA gelatine and gelatine hydrolysates are easily digestible, are non-allergenic, and contain no preservatives, cholesterol, carbohydrates or fat. GELITA markets gelatine products worldwide and provides high-quality technical and applications support to its customers.

Booth 2758

VALUE-ADDED SERVICES

Brenntag Canada supplies industrial and specialty chemicals, as well as a variety of services to manufacturers and processors. Value-added services include blending and formulating chemical products, just-in-time deliveries, analytical and technical services, application technology, and packaging and logistical initiatives.

Booth 2522

STARCHES AND FIBRES

Muscatine, Iowa-based Grain Processing Corporation (GPC) will introduce MALTRIN organic maltodextrin. This new product will be featured in a beverage application highlighting the clean flavour profile of organic MALTRIN. GPC will also showcase "ballpark" style foods that feature TruBran corn bran, making them taste great while providing an excellent source of fibre. PURE-GEL and INSCOSITY modified food starches will also be featured in various applications.

Booth 164



NATURAL DAIRY CONCENTRATES

Racine, Wis.-based Butter Buds Food Ingredients will make its largest presence ever at this year's IFT Expo, with a 1,200-sq.-ft. booth. Butter Buds will demonstrate the latest offerings from its line of natural dairy concentrates made from butter, cream and cheese.

Booth 1361

STARCH TECHNOLOGY

Bridgewater, N.J.-based National Starch Food Innovation is a leader in specialty starch technology and manufacturing for the food industry. National Starch's technology and ingredients improve texture, shelf stability, flavour and mouthfeel. Its products include viscosifiers, texturizers, mouthfeel enhancers, emulsion stabilizers, resistant starches and functional native starches, all of which improve food and beverage quality, processing, stability and economics.

Booth 942

PERFORMANCE INGREDIENTS

Redmond, Wash.-based Univar Food Ingredients provides a portfolio of performance ingredients and services designed to simplify customers' business. Univar has a team of technical sellers and a comprehensive set of stocking locations throughout North America and Europe to support customers' local needs. The Univar booth will feature a variety of new formulations, as well as the 2007 Univar Ingredient Selection Tool for food and beverages.

Booth 2658

CHICORY-BASED INGREDIENTS

Malvern, Pa.-based ORAFTI Active Food Ingredients is a leader in the production and commercialization of chicory-based food ingredients. Every year ORAFTI transforms several hundred thousand tons of chicory into value-added food ingredients and fructose syrups.

Booth 4852

SPECIALTY DAIRY INGREDIENTS

Toronto-based Parmalat Canada manufactures and markets a wide range of high-quality dairy products for global export, as well as innovative dairy-based ingredients for North American food processors. Products include specialty dairy ingredients such as milk replacers, egg replacers and dairy powders, as well as whey powders and whey protein concentrates.

Booth 3663

SAFETY, QUALITY AND NUTRITION

Homewood, Ill.-based Silliker, Inc. helps food manufacturers assure product safety, quality and nutrition. The food testing and consulting organization works with companies to assess product safety and quality, guard against contamination and spoilage, and verify products and processes. Its contract services include microbiological testing, chemical analysis, auditing, consulting, research and employee education.

Booth 1126

CUSTOM PREMIXES

Schenectady, N.Y.-based Fortitech Inc. is a solutions provider for strategic nutrition and a world leader in the development of custom nutrient premixes for the food, beverage and pharmaceutical industries. Fortitech integrates functional ingredients from a comprehensive selection of vitamins, minerals, amino acids, nucleotides and nutraceuticals.

Booth 3313

