

### **Session 3: 10:30 – 11:15 AM**

#### **High Stability Natural Red Hues for Food and Beverages**

A stable red hue from a natural source has long been a challenge. To deliver a red orange to violet red that meets shelf life requirements typically can only be achieved by using synthetic colors or carmine. Manufacturers can no longer only rely on synthetics.

Kalsec has expanded our anthocyanin range to include a variety of vegetable sourced pigments to provide one of the widest stable ranges of naturally sourced reds in the industry. Kalsec's knowledge of the individual pigments combined with antioxidant experience has resulted in optimum blends to strengthen stability across many applications, with a natural label.

Presenter: George Kean, PhD, Kalsec

#### **Marketing Innovations, Issues and Impacts or Regulatory Compliance in Food Safety**

A stable red hue from a natural source has long been a challenge. To deliver a red orange to violet red that meets shelf life requirements typically can only be achieved by using synthetic colors or carmine. Considering the shift to natural colors, manufacturers can no longer rely on synthetics as their only option.

Kalsec has now expanded their anthocyanin range to include a variety of vegetable sourced pigments to provide one of the widest stable ranges of naturally sourced reds in the industry. Kalsec's knowledge of the individual pigments combined with their antioxidant experience has resulted in optimum blends to strengthen stability, across a range of applications, with a natural label.

Presenter: Bill Bremer, Kestral Management

#### **Enzyme-treated Stevia Ext—A Better Way to Beat...**

High Reb-A Stevia poses product-development challenges for food chemists due to its bitter aftertaste. Masking agents may assist, but can add to product costs and development time. These hurdles can be overcome by the use of an Enzyme-Treated Stevia Extract, which offers a smoother and cleaner taste profile without the bitterness.

We have been formulating and manufacturing with Stevia for 20+ years and can provide unique insights on its use in dietary supplements, foods, and beverages. Our R&D manager, Andy Frampton, will be on hand to assist with questions about formulating using Enzyme-Treated Stevia.

Presenter: Dr. Michael Leleh, NOW Foods

# Suppliers' Night 2011

## *Innovation NOW!* Forum

**November 9, 2011  
8:30 AM—12:00 PM**



Chicago Section IFT  
the First Section



## **Session 1: 8:30 – 9:15 AM**

### **New Applications for Smoked Torula Yeast**

Bakon® Yeast is a naturally smoked torula yeast that contributes hickory smoke flavor and overall enhancement to savory applications without added sugar or salt. It is a natural and label friendly way to add smoke flavor to products. Although it has been present in the food industry for over 70 years, new applications have recently been discovered. Ohly Americas will present new ideas for this product including processed meats, dressings, snacks, and prepared foods.

Presenters: Heather Kroska and Vernon Bond, Ohly Americas

### **A New Low Calorie, Prebiotic Agave Syrup**

Ciranda has developed a new organic agave syrup that performs the functions of a glucose syrup such as corn, rice or tapioca but with lower calories and prebiotic properties. This innovative product can be used in confections, bars, cereals, and most applications where a mid conversion glucose syrup is used. In the presentation, we will cover the composition of the syrup, the reasons for its characteristics and the advantages the syrup offers. We will also discuss several applications and the benefits to the nutritional profile thanks to the use of this syrup.

Presenter: Jim Mitchell, Ciranda

### **Presentation #3**

Description to be determined

Presenter:

## **Session 2: 9:30 – 10:15 AM**

### **Invisible Goodness Bakery Product**

Caravan Ingredients took a technical solution for today's market needs and paired it with market research, market positioning, and customer partnerships to target the launch of an innovative product into the food industry.

Products made with the Invisible Goodness Natural Base are a fit for today's busy lifestyles that demand health and wellness, functional ingredients, while still delighting the customer. Production demands and the need to expand the bakery business are addressed along with the challenges of moving innovation from the *Bench to the Bakery*.

Presenter: Kathy Sargent, Caravan Ingredients

### **Microbial Decontamination of Food Production Facilities**

This presentation describes the contamination issues facing food production facilities today. It highlights the ramification of contamination and describes the various decontaminating agents and processes that are available.

It will compare and contrast the various methods highlighting features such as safety, efficacy, scalability, and material compatibility. Various case studies will be explored. This work demonstrates the utility of using gaseous chlorine dioxide for large facilities. Discussions will include costs, cycle times, and Microbiological results.

Presenter: Mark Czarneski, ClorDiSys Solutions

### **New Innovative FTNF Super Concentrates**

Evonik's latest innovation is a portfolio of novel "from-the-named-fruit" (FTNF) flavor extracts. Due to extraordinarily high concentration beyond that of traditional fruit flavors, super concentrates perform in a variety of beverage, confectionary, ice cream, dessert and baked good recipes.

These extracts consistently deliver value with exceptional flavor at extremely low loading rates. The key is the selection of first class, all-natural raw materials combined with the state-of-the-art supercritical fluid extraction (SFE) technology based on food grade carbon dioxide. SFE creates 100% pure and premium FTNF extracts that enhance and stabilize the authentic taste and aroma of the final product.

Presenter: Borys Schafran, Evonik Degussa Corporation



Chicago Section IFT  
the First Section



## Welcome & Keynote Speaker 8:30-8:50 AM

**Welcome:** Chicago Section IFT Chair, Pam Vaillancourt

**Keynote Speaker:** John J. Smith, Ph.D.,  
Principal, Cantaleir International, Inc.



### The New Way to Work ... Toward an Open Innovation Mindset

Decades ago scientists and engineers looked internally for solutions to technical issues. Fast forward to the mid-2000's and beyond, and we find more companies today look externally for pearls of knowledge that may lend technical insight to various technological matters.

Though this latter approach is not "new," it requires certain competencies that previously were not necessary to meet innovative challenges. This presentation will highlight the skills and competencies needed to be successful in today's innovation climate.

**Speaker Bio:** John J. Smith, Ph.D. is founder and principal of Cantaleir International, Inc. – a consulting firm that provides innovation and business development services, particularly in the area of health and wellness products and ingredients.

Dr. Smith earned his M.S. and Ph.D. degrees in Food Science from Purdue University. He has 29 years' experience in the food industry. His career began with The Quaker Oats Company where his work focused on technology and new product development in pet foods and a wide range of cereal-based products.

While with Quaker, he was affiliated with Quaker Food Ingredients and the Oat Variety Development Program. Before launching Cantaleir International, he was with Pepsico for seven years where he led technology and product development efforts in health and wellness product offerings.

Dr. Smith can be reached at [jsmith@cantaleir.com](mailto:jsmith@cantaleir.com).

## *Innovation NOW!* Evaluation Form

Thank you for attending!! As part of our effort to continually improve Suppliers' Night, we would appreciate a few minutes of your time to complete this form.

### Overall Evaluation

1. Overall, how would you rate the *Innovation NOW!* Forum?

Excellent     Satisfactory     Poor

2. Would you attend again next year?  Yes     No\*

3. \*If no, please share why. \_\_\_\_\_

### Please circle the presentations you attended and provide a review of each.

- |                                       |                                    |                                       |                               |
|---------------------------------------|------------------------------------|---------------------------------------|-------------------------------|
| 1. John Smith, Keynote                | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 2. Dr. Sree Raghavan                  | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 3. Anand Rao, Ph.D.                   | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 4. Mariano Gascon                     | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 5. Jim Mitchell                       | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 6. Tony Harmon                        | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 7. Elizabeth McColl                   | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 8. Jeanette O'Brien                   | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 9. Eric Shinsato                      | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 10. Takuya Sato, Ph.D &<br>Joe Leslie | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |

### Please share any other comments below!

Thank you for joining us for the *Innovation NOW!* Forum.  
We hope that you enjoyed the presentations.