

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 the Bitterness

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
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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

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



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