



FUNCTIONAL FOODS Weekly
Market Intelligence & Innovations Leader

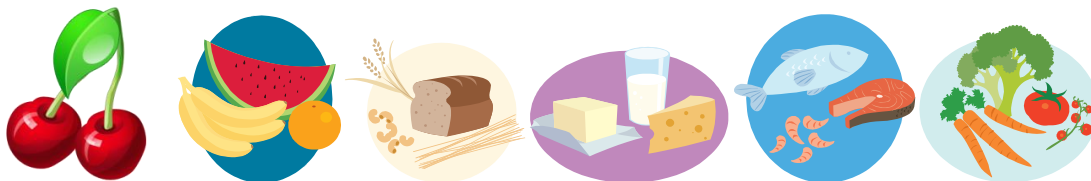
Food Innovation and Intelligence Digest



Functional Foods Weekly

Volume 14 No 06 – 16 July 2018





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A Weekly Market Intelligence Digest on Innovations in Dairy, Functional Foods and Ingredients & FMCG Food Products

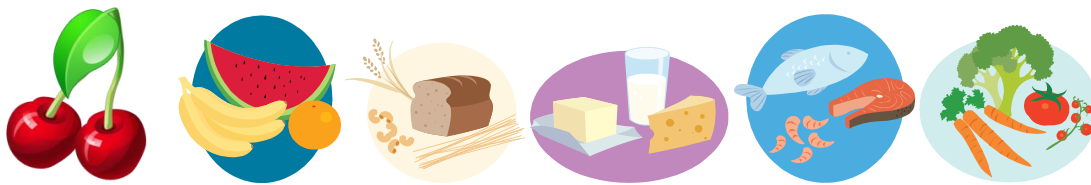


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Business & Market Intelligence

Nestle to drop sugar confectionery business in NZ

Snack giant Nestle has conditionally agreed to sell its New Zealand confectionery brands to focus on its chocolate, baking and medicated lozenge brands. It's a move that will see the business sell off local brands Mackintosh's, Heards, Black Knight and Fabulicious Red Licorice to the owner of RJ's and Darrell Lea, Quadrant Private Equity. As part of the acquisition, Quadrant will also acquire the popular Lifesaver brand, which will see manufacturing off the classic confectionery moved back to Australia for the first time since the early 2000s. Nestle confirmed this morning that the proposal will result in reduced manufacturing in its Wiri factory and redundancies of up to 55 staff. Nestlé Confectionery general manager Martin Brown said the company regrets the proposal will mean job losses..... [Read](#)



Major CPGs Launch Sustainable Food Policy Alliance

Danone North America, Mars Inc., Nestlé USA and Unilever United States have banded together to form the Sustainable Food Policy Alliance, a new organization focused on driving progress in public policies that shape what people eat and how it affects their health, communities and the planet. The first areas of focus will be nutrition labeling and carbon emissions. All four of the founding companies have recently made strides with issues like sodium reduction, responsible marketing and transparency, and reducing their impact on the planet, including the reduction of greenhouse gas emissions. The Sustainable Food Policy Alliance will prioritize U.S. public policy advocacy and action in five key areas:

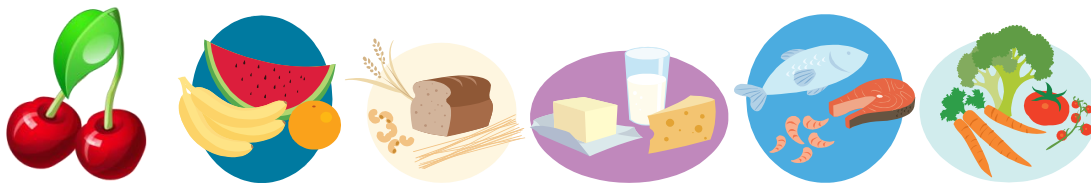
- Consumer Transparency
- Environment
- Food Safety
- Nutrition
- People and Communities

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Innovation seen driving growth at General Mills

The introductions of a Cascadian Farm honey crunch breakfast cereal made from the grain Kernza, Nature Valley granola bites and a Pillsbury stuffed meatball and pepperoni submarine sandwich are among new grain-based products on tap for fiscal 2019 at General Mills, Inc. At the company's 2018 annual investor day July 11 at the New York Stock Exchange, General Mills executives focused on stepped-up new





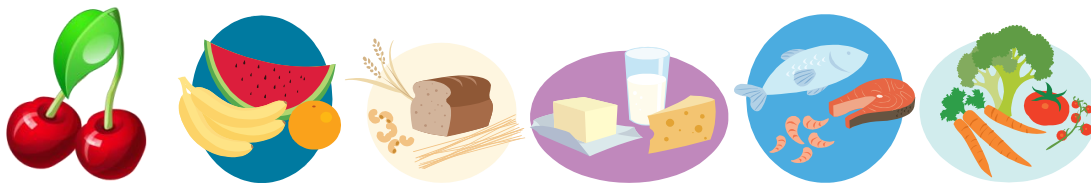
product introductions as a key to restoring top-line growth at the Minneapolis-based company. The event followed by about two weeks the announcement by General Mills of flat earnings (adjusted) in fiscal 2018, ended May 28, and guidance of relatively flat earnings in the new fiscal year. Organic sales are projected to be flat to up 1%. In introductory remarks, Jeffrey L. Harmening, chairman and chief executive officer, said the bar for success is high in the hyper-competitive food market today. “Our purpose is to make food people love, not tolerate, not like a little bit, but food that people love,” he said. If the company is successful in achieving this objective, General Mills will overcome numerous global, macro challenges buffeting the company, the industry and the economy..... [Read](#)

Cargill's annual earnings increase 6%

Adjusted operating earnings for Cargill increased 6% to \$3.2 billion in the fiscal year ended May 31, which was up from \$3 billion in the previous fiscal year. Growth was especially impressive in the fourth quarter as adjusted operating earnings rose 76% to \$809 million from \$460 million, net earnings of \$711 million more than doubled from the \$347 million in the previous year's fourth quarter, and revenues increased 7% to \$30.4 billion. In the fiscal year, net earnings rose 9% to \$3.1 billion, and revenues grew 5% to \$114.7 billion. Both adjusted earnings and net earnings included a provisional net charge of \$86 million related to the U.S. Tax Cuts and Jobs Act enacted in December of 2017. Three of the company's four business segments posted stronger earnings when compared to the previous fiscal year..... [Read](#)

Keytone Dairy targets Asia with \$15m raise

Keytone Dairy plans to boost production and exports to China with the \$15 million it raised ahead of its expected float on the Australian share market. The New Zealand-based dairy company - which  sells milk powders, health and sports nutrition products - produces its own brands and manufactures for private labels. It raised \$15 million ahead of its expected ASX listing through the issuing of 75 million shares priced at 20 cents each, setting a market capitalisation of \$30 million. The company, which lodged its prospectus with ASIC in April, hopes its shares will start trading on the ASX this coming week. Keytone currently has limited production capacity at its existing Christchurch factory and will use some of the capital raised through the initial public offering to build an additional facility in nearby Rolleston. Non-executive chairman Bernard Kavanagh, a former general manager of Warrnambool Cheese and Butter, said he expects annual production to increase from 1,500 tonnes to 5,000 tonnes..... [Read](#)



Yakun International Investment and Holding Group's New Zealand Subsidiary Enters into Memorandum of Understanding with Open Country Dairy Limited

Yakun International Investment and Holding Group ("Yakun International" or the "Company") (YIHG) has announced that through an open bidding process, its controlled subsidiary QHY Environmental Science & Technologies Oceania Limited (the "QHY Oceania") has entered into a Memorandum of Understanding on Wastewater Treatment Cooperation (the "MOU") on July 10, 2018 with Open Country Dairy Limited (the "Open Country"), a representative company of the New Zealand Dairy industry and the second largest global exporter of premium Whole Milk Powders. Open Country's dairy products are valued for their quality around the world by producers of fine food and beverages. Headquartered in Auckland, it has 3 production locations over New Zealand. It uses around 146 million liters of fresh milk collected from local dairy farms to provide around 155,000 tons of dairy products to the world annually, including milk fats, milk powders, milk proteins and cheeses..... [Read](#)

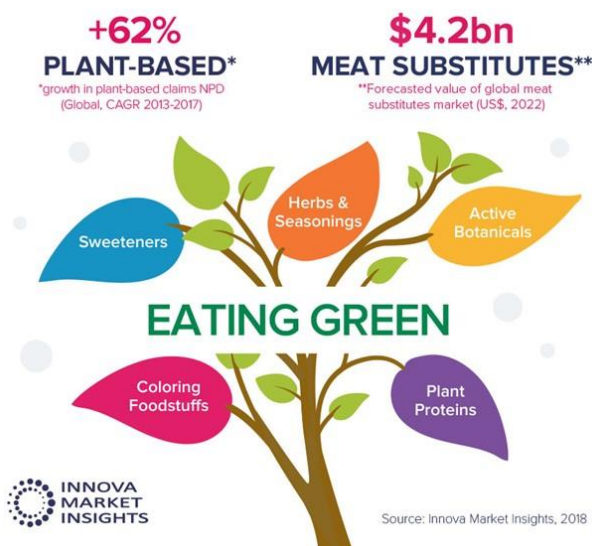


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Consumer & Market Trends and Market Size

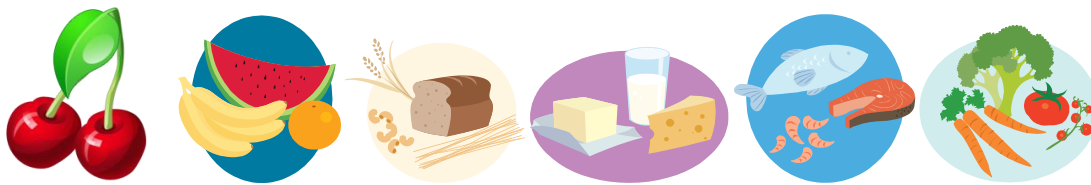
Green eating: 62 percent increase in plant-based claims, Innova Market Insights reveals

Plant-based innovation is flourishing, according to Innova Market Insights. Growing consumer interest



in health, sustainability and ethics are driving plant-derived ingredients and products into high popularity. Innova Market Insights reports that plant-based product claims increased by 62 percent globally (CAGR, 2013-2017) with growth occurring on platforms such as plant proteins, active botanicals, sweeteners, herbs and seasonings and coloring foodstuffs. “The dairy alternatives market has been a particular beneficiary of this trend,” says Lu Ann Williams, Director of Innovation at Innova Market Insights. “With the growing availability and promotion of plant-based options to traditional dairy lines, specifically milk beverages, and cultured products such as yogurt, frozen desserts and ice cream,” she states. “Soy, pea, rice protein, spirulina, green tea extract and green coffee extract are all

cream,” she states. “Soy, pea, rice protein, spirulina, green tea extract and green coffee extract are all



good examples of the green eating trend,” Williams tells FoodIngredientsFirst. “Health, animal welfare, sustainability and clean label are the key drivers that is influencing decisions in this space. Consumers are now much more aware and have a broader sense of how their actions affect the future of the planet. This trend is set for longevity and promising growth in the industry,” she says.....

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“No-No Ingredients”: Kerry consumer research highlights meat concerns

Consumer knowledge of food and beverage properties has begun to evolve into ingredient curiosity, according to taste and nutrition company Kerry. With increased attention on the origin, sourcing and manufacturing of products, ingredient selection for meat products, has become a priority to consumers. They often want to know more about what they consume. In terms of clean label, consumers are demanding a return to real food and transparency through authenticity. They seek foods that are natural and familiar, with simple ingredients that are easy to recognize, understand and pronounce. Rejection of ingredients that stray away from the familiar kitchen cupboard ingredients has been the first line of defense. However, this selection and rejection of ingredients is strongly influenced by the product itself.... [Read](#)

10 trendy foods you'll soon be seeing everywhere

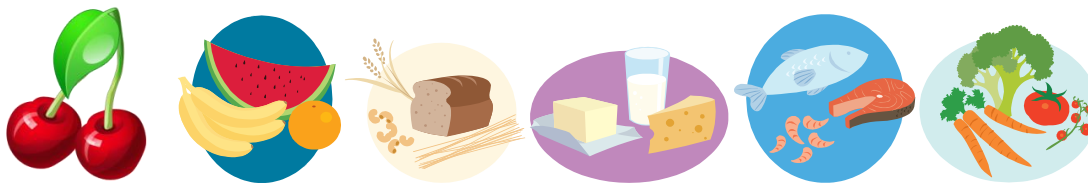
Every year, thousands of food brands head to New York to show off their wares and entice buyers from grocery stores to stock their products. It's a trade show called the Fancy Foods Show, and it's one of the best places to catch trends before they hit grocery store shelves: New products make their debut here, and months later, they appear on the shelves of your local Whole Foods. Here are the flavors and products that are going to be big over the next year:

Ayurvedic food: Ayurveda is the Indian practice of holistic medicine and an important part of it is diet. In Ayurvedic medicine, certain foods and herbs are eaten together to balance out a person's health and to benefit digestion, immunity and more. While many Indian foods are Ayurvedic, many specialty brands are now expressly branding their products with the term. It goes along with the popularity of other functional or adaptogenic foods.

Canned fish salads: This is not your StarKist: It's a higher-quality fish with



water-packed vegetables, herbs



and spices, and if you bring a tin of it with a crusty roll, you'll have a perfectly good meal. Sardines have been getting trendier, and the brand Season is on the bandwagon, offering a sardine salad kit in three flavors: lemon veggie, Mediterranean and "sweet & spicy." The kits come with a spoon and crackers.



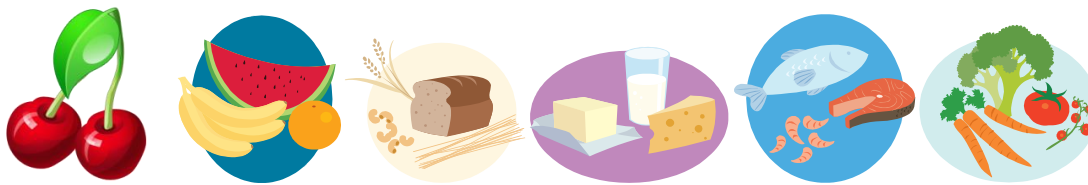
Drinking vinegar gets spicy: Drinking a small daily quantity of straight-up apple cider vinegar became trendy in the past three years because foodie health blogs such as Goop promoted it as a detoxifying weight-loss cure-all. The science on that is pretty murky, but it created a new beverage category, and plenty of brands have jumped into the market. Plain apple cider vinegar is, for most people, unpleasant to drink — throat burn! — so many versions of the drink sweeten it with maple syrup or juice to make it more palatable — such as BluePrint Organic, which makes a blueberry hibiscus version of the drink, or Crafted, which has turned it into a sparkling fruit soda.

Flavored ghee: Ghee, or clarified butter, is another staple of Indian cooking, but it's been having a moment this year — in part thanks to its purported health benefits, and also because the fat is promoted for adherents of the Paleo and Ketogenic diets. Plain ghee is very versatile, but at this year's show, special flavored ghees were popping up everywhere. Farmtrue's ghee comes in the flavors garlic scape and vanilla maple chai, and the company also makes ghee-nut butters in chocolate chia, maple walnut and cashew coconut flavors. Another ghee company, 4th & Heart, makes its ghee in original, Himalayan salt, California garlic and Madagascar vanilla bean flavors



Quinoa where you don't expect it: Quinoa! It's everywhere now, not just in salads. It's in your breakfast, your chocolate, your mac and cheese. You cannot escape quinoa. Do not resist. Eat the quinoa. Have it for breakfast with Melanie's Medleys, a line of ready-to-eat morning grain bowls, with a chocolate-coconut-almond quinoa and farro variety — or try Prime Planet's instant quinoa cereal.





Moringa goes mainstream: Mankind’s quest to discover new superfoods continues apace. Next up: moringa, an ancient plant that has long been used in Asia and Africa for its reputed health benefits. According to Healthline, it is rich in nutrients and antioxidants, and it may reduce inflammation. So it’s no surprise that it’s starting to pop up in products here. Kuli Kuli, started by a Peace Corps volunteer, sells powdered moringa smoothie mix, energy shots and moringa superfood bars, with a half-cup of greens in each bar.

Cauliflower gets convenient: Have you ever wanted to make something with cauliflower and thought, “Ugh, this vegetable is just far too much work?” Good news: Cooking with this brassica, which has been one of the trendier veggies for a few years now, has never been easier, thanks to a bunch of new convenience products that go beyond your basic cauliflower rice.



Boozy kombucha: Kombucha is great, but wouldn’t it be even better if it could get you drunk? Now, it can! The fermented tea drink has a tiny amount of alcohol in it, but some kombucha companies are upping the alcohol by volume (ABV). Wild Tonic’s Jun Kombucha is fermented until it reaches a 5.6 percent ABV, making it slightly boozier than beer, which averages 4.5 percent.

Cucumber, inexplicably: Sometimes flavors go in or out of fashion for reasons that are hard to explain. Why was watermelon so big last year? Why is cucumber suddenly everywhere this year? I haven’t the faintest idea. It feels very ’90s, like Bath and Body Works cucumber melon lotion, and the ’90s are back in style.

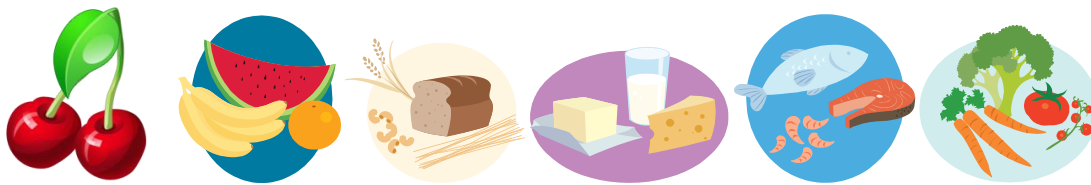
Weird & wonderful waters: You’re still drinking coconut water? What is this, 2015? Birch water is so last year. Don’t even talk to me about aloe water. We obviously need new waters, so let’s dive right in: There’s Bee’s Water, a honey-sweetened water that is “full of natural energy” and comes in flavors including cinnamon and blueberry.



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New Nordic trend: shifting towards a plant-based diet

Consumption patterns and attitudes are shifting in the Nordic area towards a more plant-based diet. A survey from Ernst & Young found that 24 percent of Nordic consumers predict they will eat less meat in the next five years, primarily due to health and environmental reasons, and 34 percent of the



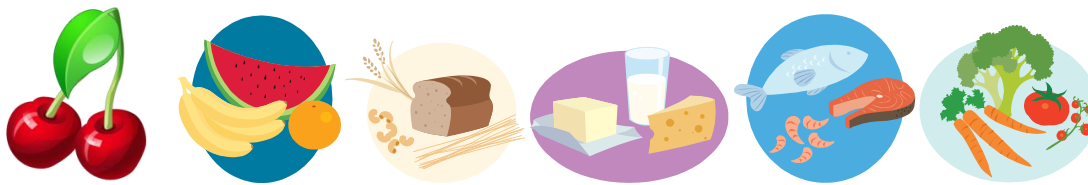
Nordic consumers indicated that they would eat more vegetarian food. Approximately 30 percent of Swedish young people already eat more plant-based food because they want to reduce their environmental footprints, according to the Swedish Youth Barometer. In Denmark, some eight percent of 18-35-year old consider themselves "flexitarian" and choose not to eat meat at a certain number of meals per week.... [Read](#)

Private grocery brands making a comeback in US

Grocers continue to ring up sales across their private brands, but supermarket operators have some challenges ahead. Sales of private-label merchandise has dramatically increased in the past year, hitting \$138 billion across multiple retail outlets and convenience stores in the United States. Supermarket operators single-handedly rang up \$68 billion in private label sales in 2017, according to data from the Food Marketing Institute (FMI) and IRI. The data was revealed in the first half of a four-part series, called "The Power of Private Brands from the Register 2018." While this was a slight decline of 0.1% for supermarkets, private brands represent 16.4% of dollar sales in the grocery channel, and 14.8% across multiple retail outlets and convenience stores..... [Read](#)

Global Soy Protein Market is expected to reach US\$7.78 Billion by the end of 2024; Rise of Functional Food Sector to Fuel Demand for Soy Protein Market

According to a recent report published by Transparency Market Research (TMR), the global soy protein market is prognosticated to expand at a steady CAGR of 5.5% within the forecast period from 2016 to 2024. Based on revenue, in 2015, the global soy protein market was valued around worth of US\$4.80 bn. This value is likely to reach around US\$7.78 bn before 2024-end. Based on the application, the soy protein market is categorized into bakery and confectionary, functional foods, and other similar types of applications, for example, fruit drinks, dietary supplements, soups & sauces, animal feed, sports drinks, vegetable broths, and personal care. Geographically, in 2015, the global market dominated by North America region, trailed by Asia Pacific and Europe. This is credited to the rise in awareness about soy product consumption, and increase in disposable income among the people in the regions..... [Read](#)



Innovations, new products, IP

New products from General Mills are there for 'those moments'

The new product lineup that General Mills announced today is all about “capturing the moment.” The



company has foods which span the globe, for everyone, at any moment

of the day. “We’re thinking bigger about unmet needs that people might have when it comes to their food choices,” says Jodi Benson, chief Innovation, Technology and Quality officer at General Mills.

The list of new foods includes those that are suited for moments where people are looking for foods that are rich in nutrients. There are also quite a few new items that are high in protein and low in sugar. “What people need out of their food moments varies from person-to-person,” says Lanette Shaffer, a senior Innovation, Technology and Quality director at General Mills. **Betty Crocker Mug Treats** are ready in a few minutes, just for you! These single serve treats are made in the microwave for an anytime indulgence that’s as easy as it is delicious. Available in Hot Fudge Brownie with Fudge Topping, Triple Chocolate Cake with Fudge Frosting or Cinnamon Roll Cake with Cream Cheese Icing flavors. [Read](#)



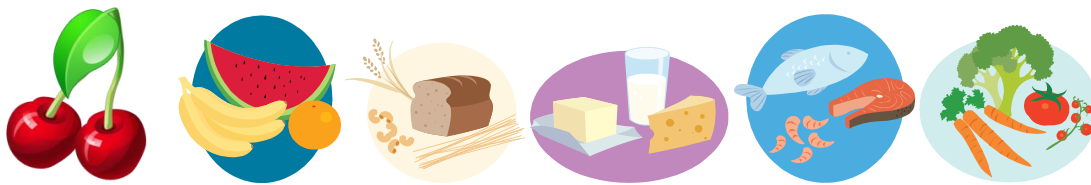
ThinkThin adds probiotics, protein to hot oatmeal

Creator of protein bars and food, ThinkThin, is looking to revamp the probiotic category by adding a twist, The Los Angeles-based company is introducing consumers to its new protein and probiotics hot



oatmeal, which is crafted with one billion CFUs of live probiotics, 6 g of fiber to support digestion and 10 g of protein.

“ThinkThin was one of the first brands to bring the healthy combination of protein and added fiber in an oatmeal,” Michele Kessler, CEO of thinkThin, said. “We



continue to innovate in the oatmeal category by launching our first hot probiotic format. Protein and Probiotics Oatmeal has been crafted for optimal nutritional that support overall wellness.” Each product contains rolled oats, steel cut oats, red quinoa, chia seeds and probiotic cultures..... [Read](#)

Arla Foods expands premium yogurt offerings to European markets



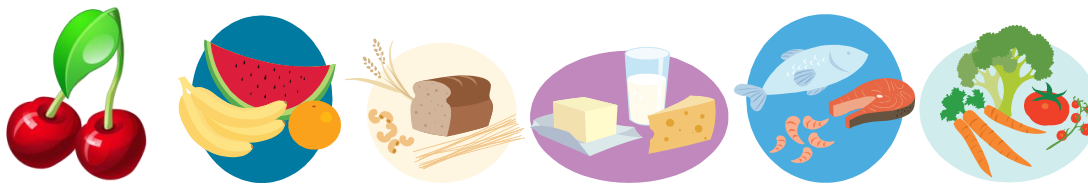
Arla Foods is set to expand its Finnish brand, Ihana, into new markets. The premium yogurt range was launched in Denmark this spring and makes its debut in the UK this week. Made with natural ingredients, Ihana taps into key trends that fit with European consumer lifestyles and provides an authentic and indulgent treat with a thick and creamy texture. Meaning “wonderful” in Finnish, Ihana was launched in Finland in 2016. In the UK, the launch of the Ihana range marks the next step in Arla’s ambition to expand its offerings across the different sub-categories within the indulgent yogurt category. Indulgence is one of the few areas in growth within the yogurt category as consumers look for something new and different. With its range of unique sorbet-style flavor combinations such

as pink lemonade and papaya and lime, the bold flavor creations, striking packaging and dessert-style approach to yogurts ensure it is positioned to offer retailers unique products and shoppers an abundance of choice..... [Read](#)

Alternative forms of energy beverages – Campbell Soup launches V8 +Energy

Consumers are interested in getting specific health benefits from foods or nutrients, according to the 13th Annual Food and Health Survey from the International Food Information Council Foundation, Washington. The three most desired health benefits in 2018 are cardiovascular health (20%), weight loss or weight management (18%) and energy (13%). And while energy has been a desired benefit since the commencement of the survey, the market for energy beverages has evolved over time, with the current trend leaning toward beverages fortified with sources of caffeine, vitamins and other energizing ingredients from nature. This evolution is exemplified by V8 +Energy from Campbell Soup Co., Camden, N.J. Starting with a base of fruit and vegetable juices — an 8-oz can contains one combined serving of fruits and vegetables — the beverage features green tea, which provides 80 mg of caffeine. In addition, the drink contains B vitamins. V8 +Energy’s formulation





promises to make a person wakeful, rather than wired. It comes in still and sparkling versions, in regular and diet formulations. The still varieties may be consumed hot or cold..... [Read](#)

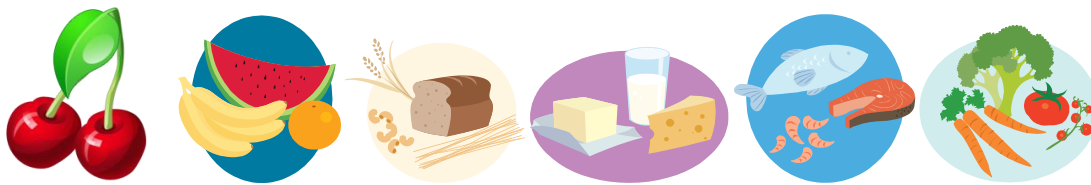
Dairy-free & vegan Halo Top launched in Canada

Halo Top Creamery is thrilled to announce the arrival of four of its non-dairy flavours in Canada for the first time ever. The four vegan-friendly flavours include Peanut Butter Swirl, Toasted Coconut, Birthday Cake and Chocolate. Canadian fans, who have been counting the days to get their hands on these dairy-free and vegan-friendly pints, can find them at select Loblaw banners, select Sobeys banners and Metro Ontario beginning mid-July. "The response to Halo Top's launch in Canada has been incredible," said Doug Bouton, President & COO of Halo Top. "Canada was our most requested country before launching there earlier this year and, after launching, our non-dairy pints became our No. 1 requested item from Canadians. So, we listened and responded as quickly as possible, just in time for Canadians to enjoy for the rest of the summer!" Made with coconut milk, these dairy-free and vegan-friendly flavours still deliver on the exceptional taste for which Halo Top is known. The arrival of these flavours means no more fear of missing out (FOMO) for Canadians who have not yet tasted Halo Top..... [Read](#)



Bunge Loders Croklaan to debut Non-GMO Project Verified sunflower lecithin

Customers seeking growth opportunities in the non-GMO food and beverage space now have a versatile new lecithin solution, according to Bunge Loders Croklaan. At IFT18 (July 16-18), Bunge Loders Croklaan will showcase BungeMaxx sunflower lecithin, a Non-GMO Project Verified ingredient with a range of benefits for food and beverages, including emulsification and crystallization control. "Non-GMO is more than a trend, with 39 percent of US consumers saying non-GMO is an important claim they seek on foods and beverages at retail," says Mark Stavro, Senior Director of Marketing at Bunge Loders Croklaan. "Our customers want to stay competitive in the non-GMO market and sunflower lecithin is an excellent opportunity. According to AC Nielsen, non-GMO foods and beverages made with lecithin are a US\$4 billion market with 6 percent annual growth over the past three years." [Read](#)



Square Baby Launches Meal System for Babies

Square Baby, the first baby food company to offer 100 percent daily nutrition with the right balance of fruits, veggies, whole grains and proteins launches today. Square Baby delivers freshly made purees directly to the doorstep, offering busy parents a simple solution to ensure their baby gets the right nutrients at the right stage. No steaming, chopping or blending necessary, just open, stir and serve. Designed by a team of registered dietitians and pediatricians, Square Baby introduces the Square Meal System, which provides customized meal plans tailored to your child's needs and dietary restrictions. Square Meals contain 0-7 grams of sugar (average of 4 grams, all from organic fruit,) while many competitors come in at 8-16g..... [Read](#)

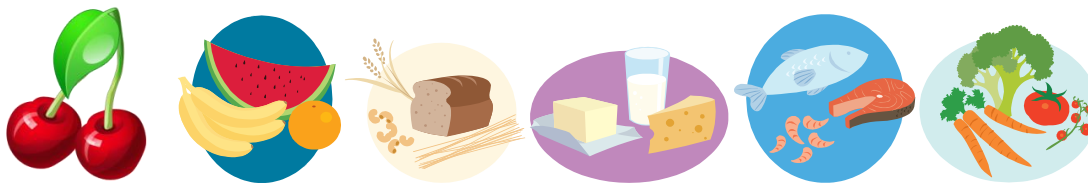


Organic Juice Brand Suja Launches Dairy-Free Pea Protein Milk

Southern California-based organic cold-pressed Juice Brand, Suja, has ventured into the vegan milk market with the debut of its pea protein milk range. While Suja is best known for its organic, cold-pressed juice, "wellness shots," and kombucha, it is fitting that the SoCal-based brand would venture into making plant-based milk. The company's mission statement envisions a market where healthy foods made with the minimal ingredients needed are accessible to all. Plant Protein Milk is made from a blend of pea protein, sunflower butter, and flax seeds and is fortified with vegan vitamin D2. It is available in two flavors: Unsweetened and Original. Each boast eight grams of protein per serving. The new high-protein nondairy milk is organic, kosher, Non-GMO Project Verified, nut-free, soy-free, carrageenan-free, and free from artificial and "natural" flavor additives. Suja recommends using its plant-based milk in smoothies, smoothie bowls, with cereal, and with granola.



According to the brand, the unsweetened variety can be used for the same culinary applications as conventional cow's milk..... [Read](#)



The Farmer's Cow re-releases its root beer-flavored milk

The Farmer's Cow, Lebanon, Conn., re-released its limited-edition root beer milk for July. The flavored milk is made with fresh whole milk blended with natural spice flavors and real sugar. It does not contain any artificial ingredients or high-fructose corn syrup. A 1-cup serving contains 180 calories, 8 grams of fat, 22 grams of sugar (10 added), and 8 grams of protein. Like all flavors of The Farmer's Cow limited-edition milk, root beer milk is produced in small batches and sold in collectible glass bottles. The suggested retail price is \$5.99 for a one-quart bottle. It's sold in major retailers, supermarkets and independent grocers throughout Connecticut and select locations in Rhode Island. The flavored milk will be available for only a short time in July, while supplies last..... [Read](#)



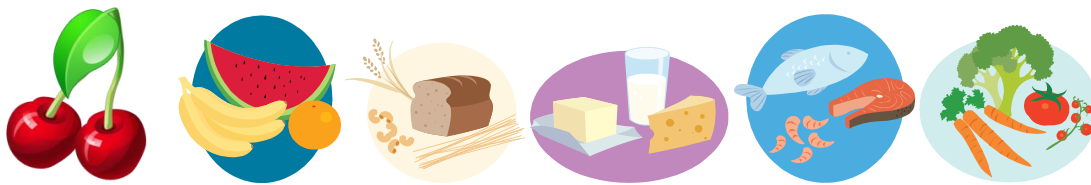
More innovations from the company behind tomato-based tuna?

The company that transformed tomato into sushi-grade tuna plans to introduce an eggplant-based



eel alternative and a carrot-based salmon substitute soon. David Benzaquen, chief executive officer of Ocean Hugger Foods, Inc., revealed his company's latest innovations at the Summer Fancy Food Show, held June 30-July 2 in New York. Ahimi, the tomato-based tuna lookalike that debuted last year, may now be found in the sushi case at dozens of Whole Foods Market locations, on college campuses and in corporate cafeterias.

Developed by certified master chef James Corwell, Ahimi contains five ingredients: tomatoes, filtered water, soy sauce, sesame oil and sugar. "Why tomatoes?" said Mr. Benzaquen during a presentation at the Summer Fancy Food Show. "The reality is tomatoes are rich in umami ... and umami is the same taste that is in tuna and rice and seaweed, all the things you find in sushi." Tomatoes are packed with glutamic acid, the source of umami flavor, and the ruby flesh matches that of raw tuna in such dishes as sashimi, nigiri, poke, tartare and ceviche..... [Read](#)



Patanjali expands portfolio in India, launches new products in dairy and frozen food segments



Patanjali has set its foot in the dairy products and frozen foods category, introducing cow milk, buttermilk, curd and paneer (cottage cheese) and frozen peas. The Baba Ramdev-driven brand intends to expand its frozen food range beyond peas. Speaking about their foray into dairy products and frozen foods, Patanjali spokesperson SK Tijarawala said, “We are building a chain from the farms to the food plate. This category is overrun with synthetic milk and adulterated dairy products. We want to provide

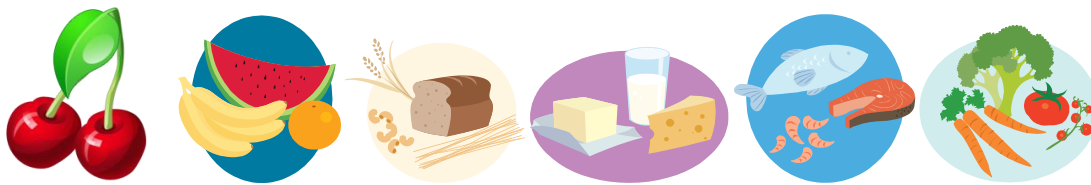
real ‘desi’ cow’s milk and products made from that milk. Similarly, as far as frozen foods are considered, the peas available in the market are a product of chemical fertilizers but not our products.”..... [Read](#)

FrieslandCampina Adds 4 New Products to Frico Cheese Line

FrieslandCampina, one of the world’s largest dairy companies, debuts new cheese products under the Frico brand. FrieslandCampina is a company rich in heritage with a history of dairy products across the globe for decades and in the U.S. for more than fifty years.

FrieslandCampina farms, factories and products have long been a part of the daily life of millions of people all over the world. Frico is excited to debut delicious new products to meet the growing consumer demand in cheeses. Based on the exciting line of imported Dutch cheeses, these innovative and convenient products include a delicious Gouda Snack in convenient 20g portions packed 8 to a bag, a shaved Goat Cheese in a 4.2oz cup, a line of Cheese Slices in easy peel & re-seal packaging and featured in Display Ready Cases for easy merchandising, a line of Cheese Loaves featuring Gouda, Maasdam, Emmental, and Goat Cheese for behind the counter slicing, and a line of Cracker Cuts featuring cracker sized Gouda and Maasdam Swiss Style cuts.... [Read](#)





The new snack bar that's good for your skin

The first Australian company to put collagen into snack bars has landed a deal with its first major



retailer. Local health company Locako will now have its low-carb, low-sugar paleo bars, which contain about 10 per cent collagen, stocked in 45 Healthy Life stores nationwide. Locako owner Ally Mellor is thrilled to be making collagen convenient and accessible to more Australians. "We're used to hearing about people putting collagen in their lips but putting it past your lips is actually a healthier and more natural way to make the most of its anti-ageing benefits," Mellor said. "While collagen supplements have been trickling onto the market for about a year, many people still don't know that they can take it internally, or how best to consume

it for their health, so we've made it easy and convenient by putting a few grams of high quality grass-fed collagen into a snack bar." [Read](#)

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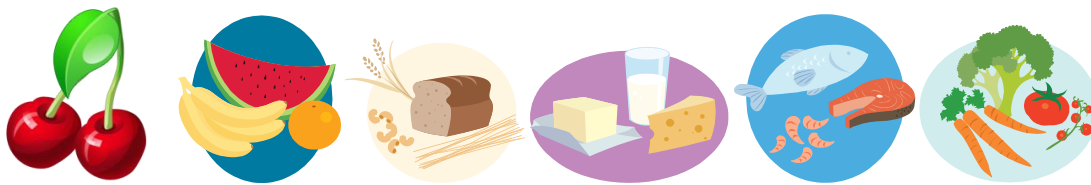
Regulations, Labelling, Health Claims & Food Safety

Push for food labels to display sugar content in teaspoons in Australia

Australian shoppers would see a confronting 16 teaspoons of sugar on the label of a 600-millilitre



Coca-Cola bottle if the federal government adopted one of the more contentious options in its new sugar-labelling paper. The federal government has released a consultation paper containing seven possible ways it can boost "contextual information about sugars" on food and drink labels to help consumers make healthier choices and curb soaring obesity rates. Health and consumer groups have backed four:



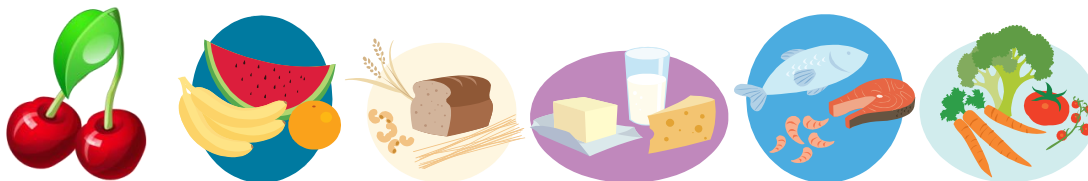
Lumping all sugar-based ingredients under "added sugars" in the ingredients list; explicitly stating the amount of added sugar in the nutritional information panel; "pictorially" displaying the amount of added sugar on front-of-pack; and displaying advisory labels on extremely sugary products. "This is about transparency. I think people will be surprised by how much added sugar is in a healthy food like yoghurt or breakfast cereals," Alexandra Jones, a public health lawyer at the George Institute for Global Health, said..... [Read](#)

EFSA issues new guidance on nanotechnologies in food and feed

The European Food Safety Authority (EFSA) has published its guidance on how to assess the safety of nanoscience and nanotechnology applications. The guidance gives practical suggestions on the types of testing that are needed and the methods that can be applied. "This guidance is very timely because it gives applicants the tools they need to prepare complete nanotechnology applications and equips risk assessors such as EFSA with the appropriate tools to evaluate their safety," said Reinhilde Schoonjans, a risk assessment scientist at EFSA. The document, which focuses on the safety assessment for human and animal health, underwent a three-month public consultation and takes into account all comments received. It covers areas such as novel foods, food contact materials, food and feed additives, and pesticides and is intended for all interested parties—in particular, risk assessors, risk managers, and applicants. The guidance will now enter a pilot phase, with finalization expected by the end 2019..... [Read](#)

Philippines in public consultation on field trials on golden rice

The Philippine Department of Agriculture-Bureau of Plant Industry (DA-BPI) has given the go-signal for the conduct of public consultations on the proposed field trials for GR2E Golden Rice. The public consultation process is a significant component of biosafety regulatory approval under the Joint Department Circular No. 1 series of 2016. The consultation process is comprised of Public Information Sheet postings in accessible community locations, a 30-day public comment period, and the public hearing. This provides community members with the opportunity to participate responsibly in a critical biosafety decision-making process. The public consultation is set on 18 July 2018 in Muñoz, Nueva Ecija and on 20 July 2018 in San Mateo, Isabela. Together with PhilRice, the International Rice Research Institute (IRRI) is developing high-yielding inbred local rice varieties with the beta-carotene producing GR2E Golden Rice trait. A complementary, food-based solution to vitamin A deficiency, Golden Rice is currently undergoing the regulatory process in Bangladesh. Earlier this year, GR2E Golden Rice received positive food and safety assessments from three leading regulatory agencies: Food Standards Australia New Zealand, Health Canada, and the United States Food and Drug Administration..... [Read](#)



Good Health Veggie Straws Class Action Says Ingredient List is Misleading

A consumer has filed a class action lawsuit regarding Good Health Veggie Straws alleging that the



“healthy” snack portrays false nutrition information on the label. Before Jan. 1, 2017, Good Health Veggie Straws were allegedly produced with a propriety processing method which infused the snacks with a nutrient vegetable blend. The snacks used an accurate nutrient label and ingredient list based on the processing method used, according to plaintiff David Feldman. These products were labeled with “Extra Goodness!” promotions. The Extra Goodness! Good Health Veggie Straws were allegedly promoted as containing vitamin equivalents of 2.5 cups of broccoli, 3.5 beets, 5 tomatoes, 7 cups of spinach, and 2 carrots per serving. According to the Good Health Veggie Straws class action lawsuit, in December 2016, Good Health ceased to use this method but continued to use the same nutrient label and ingredient list. Feldman argues that using the old nutrient label portrays false information to consumers about the nutrients and benefits of their snacks..... [Read](#)

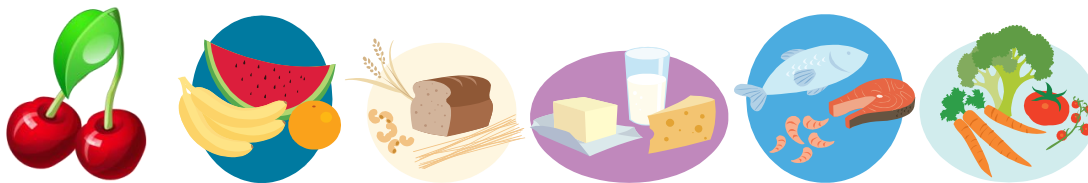
Gardenburger Class Action Plaintiff Seeks Cert. for Mislabeling Claims

On Monday, a plaintiff asked a California federal judge to grant certification to a class action lawsuit alleging Kellogg Co. mislabels its Gardenburger veggie burgers as being “Made With Natural Ingredients” from July 2010 through January 2016, during which time they allegedly contained artificial ingredients. Plaintiff Tasneem L. Mohamed alleges Kellogg fraudulently labeled its Gardenburger products to give consumers the impression that the veggie burgers were made with natural and wholesome



ingredients. In reality, Mohamed says, Gardenburger products contained artificial hexane processed soy ingredients, which she says are federally recognized as a synthetic and toxic chemical. The U.S. Food and Drug Administration, while not directly regulating the term “natural,” has clarified that a product is not considered natural if it contains color, artificial flavors or synthetic substances.....

[Read](#)



Ben and Jerry's Lawsuit Says Dairy Isn't Sourced From 'Happy Cows'

The Organic Consumers Association claims that Ben and Jerry's falsely advertises that they source their dairy from "happy cows," while really sourcing it from factory farms. The Organic Consumers Association filed the class action lawsuit against the ice cream company and its parent company Unilever in Washington D.C. court on Monday, claiming that though the company bases its marketing in large part on the idea that they ethically source their ingredients, this is not the case. Allegedly, less than 25 percent of the farms from which Ben and Jerry's source the milk for their ice cream meet their advertised standards for dairy sourcing, known as the "caring dairy" standards. These standards reportedly dictate that the company sources dairy based on how a farm cares for their animals and how environmentally conscious they are. The Ben and Jerry's dairy false advertising lawsuit claims that in reality, more than 75 percent of the farms from which Ben and Jerry's sources dairy do not meet their advertised standards..... [Read](#)



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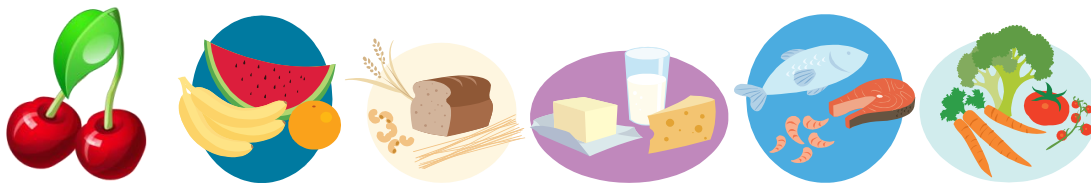
Nutrition, Diets, Health Benefits & Related Research

Study: Probiotics may help with bone density

A new study published in the Journal of Internal Medicine is highlighting a potential connection between the gut and bone density in older women. Though only covering 90 women, only 70 of whom completed it, the study found that the probiotic L. reuteri reduced bone density loss compared with the placebo. "Previous studies in rodents have suggested that treatment with specific bacterial strains can improve bone density, but the present study demonstrates for the first time that this may also be the case in humans," the researchers wrote, while acknowledging that their trial mostly functions as a proof-of-concept and a push for more, similar trials. The study notes that data from 2005 showed that fractures related to osteoporosis, which is partly characterized by a loss of bone density, numbered more than 2 million and cost roughly \$17 billion..... [Read](#)

Chicory root fibers found to provide digestive health and natural defense benefits to children

Consuming chicory root fibers can bring important health benefits to kindergarten children aged three to six years, according to research by Professor Tamás Decsi and Szminoetta Lohner at the



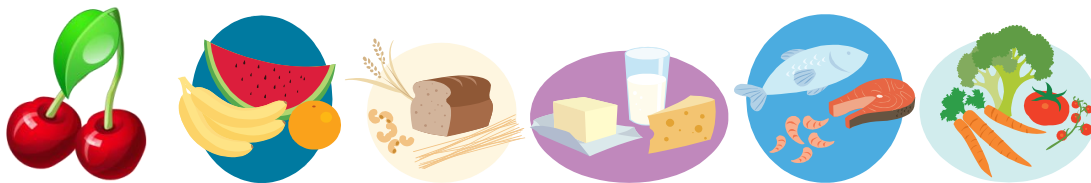
Department of Pediatrics, University of Pécs, Hungary. Previous studies have demonstrated a strengthening of the natural defense system in infants and children between birth and two years of age. However, this is the first time this evidence has been established for this age group. The human intervention study, which examined the supplementation of a daily dosage of 6g of chicory root fiber during the autumn and winter period, demonstrated various health benefits amongst children. These include improved gut microbiota composition, softer stools in a normal range and fewer incidences of infections in the group of three to six-year-old children..... [Read](#)

Soy High-Protein Diet Supports Weight Loss, Maintenance in New Study

A new study published in Obesity Science and Practice found that a high-protein diet is essential to maintaining weight loss. The study found that a calorie-restricted, high-protein diet, with or without soy protein, may improve body composition and cardiometabolic health, while also helping to keep weight off over time. DuPont Nutrition and Health (St. Louis, MO) funded the non-inferiority, randomized clinical trial, and provided the soy protein foods used in the study. In a press release from DuPont, the company stated that one of the most important factors contributing to weight loss is the ability to lose body fat while sparing lean muscle tissue. Previous studies have shown that incorporating high-protein foods in a weight-loss plan can help subjects lose weight without losing muscle mass. In this study, researchers sought to evaluate the efficacy of incorporating soy protein-based foods in a high-protein, calorie-restricted diet for weight loss, compared to other sources of protein, in overweight or obese adults..... [Read](#)

New research supports consuming whole-fat dairy products

Enjoying full-fat milk, yogurt, cheese and butter is unlikely to cause an early death, according to new research by The University of Texas Health Science Center at Houston (UTHealth). The study, published July 11 in the American Journal of Clinical Nutrition, found no significant link between dairy fat consumption and cause of death or, more specifically, heart disease and stroke — two of the country's biggest killers, which often are associated with a diet high in saturated fat, UTHealth said. In fact, certain types of dairy fat may help guard against someone having a severe stroke, the researchers reported. "Our findings not only support but also significantly strengthen the growing body of evidence that suggests that dairy fat, contrary to popular belief, does not increase risk of heart disease or overall mortality in older adults. In addition to not contributing to death, the results suggest that one fatty acid present in dairy may lower risk of death from cardiovascular disease, particularly from stroke," said Dr. Marcia Otto, the study's first and corresponding author and assistant professor in the department of epidemiology, human genetics and environmental sciences at UTHealth School of Public Health..... [Read](#)



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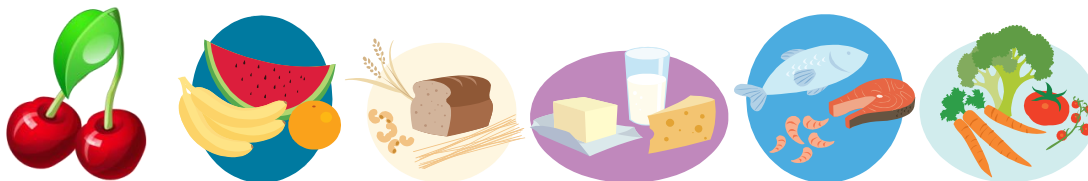
Reviews, Views & Full text publications

Effects of High Plant Protein and High Soluble Fiber Beverages on Satiety, Appetite Control and Subsequent Food Intake in Healthy Men

Plant based proteins and fibers are attractive ingredients for weight management-dietary preventive strategies due to their positive satiety enhancement effects. The objective of this study was to evaluate the effect of beverages high in plant-protein and soluble fiber on satiety, appetite, hunger and subsequent food intake in healthy young men. This was a randomized crossover study with 30 normal weight male participants, BMI 23.6 ± 1.6 and age 22 ± 1.4 . Volunteers consumed one high carbohydrates control (B) and 3 treatments on different days with 3-day washout period. Beverages had similar viscosity and energy content (238 ± 3.8 Kcal). The blank contained (B)-0 g protein/2g fiber), High protein (HP)-30 g protein/2g fiber, High Fiber (HF)-0 g protein/11g fiber and High protein high fiber beverage (HPHF)-30g protein/11g fiber. Visual Analogue Scales VAS were used for subjective satiety, hunger and appetite. Subsequent energy and macronutrient intake was measured by difference after consuming lunch ad libitum. Beverages HP, HF and HPHF showed higher satiety effect than B after 2 and 3 hours post consumption ($P = 0.02$). HP showed the most prolonged effect on satiety (4 h) compared to the control ($P = 0.02$). Appetite control was not different between treatments but significant differences were observed against the control after 2 h of consumption ($P = 0.01$)..... pdf, 11 pages.... [Read](#)

Effect of Emulsifier Concentration on the Oxidation of an O/W Emulsion Prepared from Canola Oil

Oils and fats exist in many foods as emulsions, and preventing the oxidation of emulsion is vital importance for the food industry. In this study, the effect of different concentrations of Tween 20 (0.5, 2.5, 5.0, 10 w% vs. oil) on the oxidation of canola oil O/W emulsion was investigated. Oxidation was conducted at 34°C in the dark and accelerated using 2,2-azobis (2,4-dimethylvaleronitrile) (AMVN) and 2,2'-azobis (2-methylpropionamidine) dihydrochloride (AAPH) as radical generators. Peroxide value (PV, mEq/kg) was monitored as generation of the primary oxidation compound. PV was suppressed by Tween 20 in a dose-dependent manner in both emulsion system using AMVN and AAPH, and the tendency of suppression was clearer in the system using AMVN than in that using AAPH. Contrarily, there were no significant differences in PV when emulsions were prepared with tocopherol-stripped oil..... pdf, 10 pages.... [Read](#)



Agricultural commodity prices (US\$)

Source: [http://www1.agric.gov.ab.ca/\\$department/deptdocs.nsf/all/sdd6248](http://www1.agric.gov.ab.ca/$department/deptdocs.nsf/all/sdd6248)

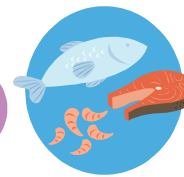
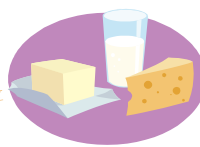
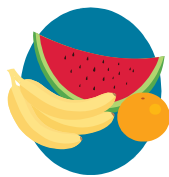
SPECIAL CROP CASH BIDS on Jul 12/2018

				Year Ago
Basis delivered plant		\$/Tonne	\$/Bushel	\$/Bushel
PEA	GREEN #2 OR BETTER	304.97	8.30	7.10
	FEED	229.83	6.25	5.10
	LARGE YELLOW #2 OR BETTER	243.43	6.62	8.63
			\$/lb	\$/lb
LENTILS	#1 LAIRD	540.13	0.24	0.46
	#1 ESTON	472.45	0.21	0.46
MUSTARD	#1 YELLOW	751.22	0.34	0.31
	#1 BROWN	668.33	0.30	0.36
	#1 ORIENTAL	602.41	0.27	0.29

US CASH MARKETS (CDN \$/TONNE) as of Jul 12/2018

		THIS WEEK	LAST WEEK	AVG TO DATE	LAST YR AV PRICE	PCT CHG
WHEAT	#1DNS GREAT FALLS	251.56	262.91	293.50	266.66	+10.1%
	#1DNS PORTLAND	310.46	330.33	345.34	326.45	+5.8%
CORN	#2 CHICAGO	160.81	163.72	167.87	174.69	-3.9%
BARLEY	#2FD GREAT FALLS	177.79	191.76	153.44	135.29	+13.4%
	FD Central California	309.13	308.26	275.25	254.06	+8.3%
SOYBEAN	#1 ILLINOIS	404.31	404.86	451.09	477.87	-5.6%

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Global Dairy Trade Auction

Dairy commodity trade price index and prices from recent Global Dairy Trade auction (\$US/MT) – Source: Global Dairy Trade (for details on each dairy product, please log into the GDT Web site....

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Event 215 / 3 July 2018

[Subscribe for historical data](#)

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Change in GDT Price Index
from previous event

-5.0%

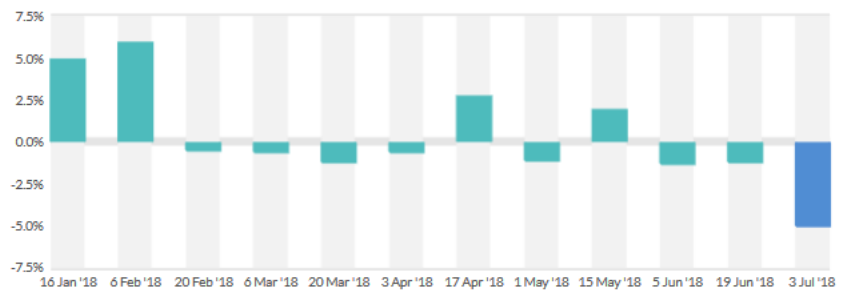
Average price (USD/MT, FAS)

\$3,232



See the next Trading Event
[View the event calendar >](#)

Change in GDT Price Index

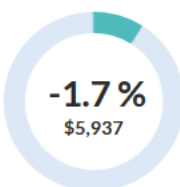


Summary of Results

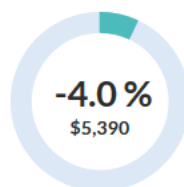
Number of Registered Bidders	524	Number of participating bidders
Number of Winning Bidders	118	152
Number of Bidding Rounds	13	
Duration of Trading Event (hours:mins)	1:55	
Minimum Supply (MT)	24,065	Quantity sold (MT)
Maximum Supply (MT)	28,935	26,519

Products

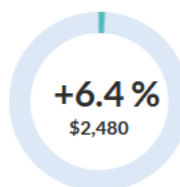
Anhydrous Milk Fat



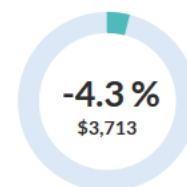
Butter



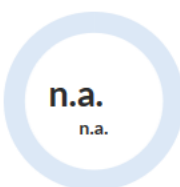
Butter Milk Powder



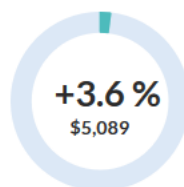
Cheddar



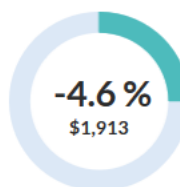
Lactose



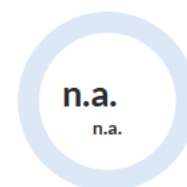
Rennet Casein



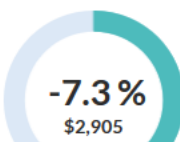
Skim Milk Powder

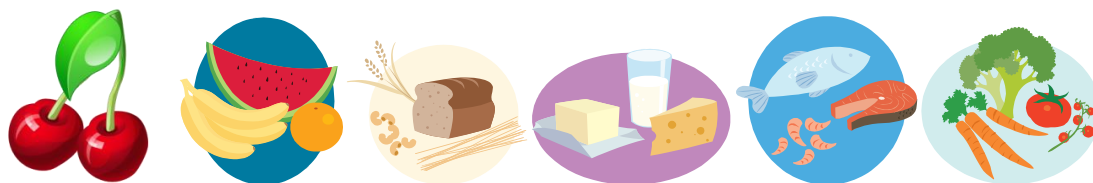


Sweet Whey Powder



Whole Milk Powder





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Webinars Worldwide

Webinars or Web seminars often provide a free or cost-effect way of enhancing knowledge or help stay on top of market trends and opportunities.

This Section is regularly updated. Please recommend a webinar to [Functional Foods Weekly](#)

Date	What	Presenter	Timing*	Price
19 July	The Three Trends Taking Root Today that Will Shape the Future of E-commerce..... Read		2 PM ET	Free

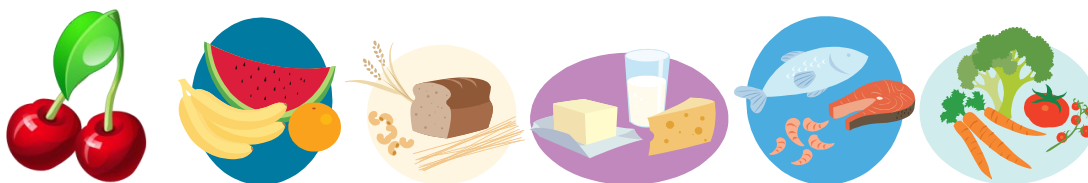
* For your local time, please use the [Time Zone Converter](#)

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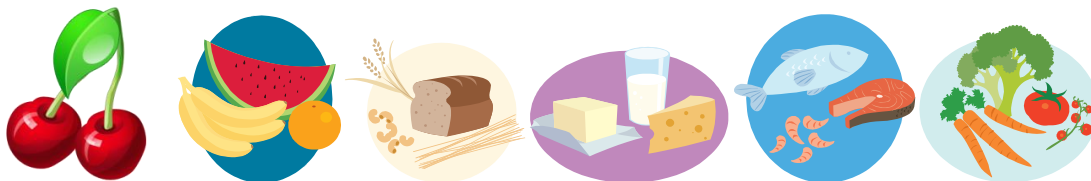
Conferences & Meetings Worldwide

This Section is regularly updated. Please recommend a conference to [Functional Foods Weekly](#)

When	What	Where
Jul 17-19	Speciality Fine Food Asia..... Read	Singapore
Jul 25-26	21st International Conference on Food & Nutrition..... Read	Vancouver, Canada
Jul 26-27	European Food Chemistry Congress..... Read	Amsterdam, The Netherlands
Aug 15-16	AgCatalyst 2018 (free event)..... Read	Melbourne, Australia
Sep 3-4	AusAg & Foodtech Summit 2018.... Read	Melbourne, Australia
Sep 2-5	Eighth European Conference on Sensory and Consumer Research.... Read	Verona, Italy
Sep 3-4	11th World Congress on Food Chemistry & Food Microbiology..... Read	Dubai, UAE
Sep 3-5	Tea & Coffee World Cup 2018.... Read	Birmingham, UK
Sep 3-6	The 26th International ICFMH Conference - FoodMicro 2018..... Read	Berlin, Germany
Sep 7-9	The 7 th Food and Beverage Exhibition... Read	Guangzhou, China
Sep 11-12	Vitafoods Asia..... Read	Singapore
Sep 12	NEWTRITION X – Personalised Nutrition..... Read	Lübeck, Germany
Sep 15-20	IBA 2018..... Read	Munich, Germany
Sep 19-20	9th International Conference on Food Science & Technology..... Read	Hong Kong
Sep 19-21	Innovations in Food Analytics- An International Conference & Expo.... Read	Munich, Germany



Sep 20-21	International congress on Food Processing, Safety and Packaging.... Read	Prague, Czech Republic
Sep 25-27	Processing and Packaging Machinery 2018.... Read	Birmingham, UK
Sep 26-27	19th Global Summit on Food & Beverages: Green Food, Meat, Poultry, Sea & Dairy Food..... Read	San Antonio, Texas
Sep 28-29	21st Global Summit on Food Processing, Safety & Technology..... Read	Chicago, US
Sep 30-3 Oct	New Products Conference..... Read	Minneapolis, US
Oct 1-3	2nd International Conference on Food Science and Bioprocess Technology.... Read	Frankfurt, Germany
Oct 10-12	2nd International Probiotics, Nutrition & Microbiome Conference..... Read	Amsterdam, The Netherlands
Oct 15-18	IDf World Dairy Summit.... Read	Daejeon, Korea
Oct 17-19	Cheese symposium - The 2nd Symposium in Future Dairy Manufacturing..... Read	Beijing, China
Oct 18-19	Future Food Tech.... Read	London, UK
Oct 23-25	19th International Conference on Food Processing & Technology.... Read	Paris, France
Oct 23-27	19th IUFOST World Food Science and Technology Congress..... Read	Mumbai, India
Oct 25-26	3rd World Summit & Expo on Food Technology and Probiotics..... Read	Prague, Czech Republic
Nov 5-7	IV International Conference on Food Chemistry and Technology.... Read	Berlin, Germany
Nov 6-8	32nd EFFoST International Conference..... Read	Nantes, France
Nov 12-13	Global Dairy Congress.... Read	Moscow, Russia
Nov 13-14	2nd Global Human Nutrition and Wellness Forum- Health Food and Supplement Special 2018..... Read	Frankfurt, Germany
Nov 15-16	5th Dairy Asia Pacific Summit 2018..... Read	Singapore
Nov 16-19	16th Euro Fed Lipid Congress and Expo.... Read	Belfast, UK
Dec 10-12	World Congress on Food and Nutrition..... Read	Dubai, UAE
2019		
Feb 28- 2 Mar	22nd Euro-Global Summit on Food and Beverages.... Read	London, UK
Mar 26-27	ICFSN 2019 : 21st International Conference on Food Science and Nutrition..... Read	Madrid, Spain
Apr 3-4	Dairy Innovation Summit..... Read	Amsterdam, The Netherlands
May 14-15	ICFSH 2019 : 21st International Conference on Food Science and Health... Read	Amsterdam, The Netherlands
Jun 21-22	21st International Conference on Food Science, Nutrition and Health (ICFSNH)..... Read	Venice, Italy
Jun 28-29	21st International Conference on Food and Nutrition Technology (ICFNT).... Read	London, UK
Jul 26-27	4th International Conference on Food Chemistry & Nutrition.... Read	Vancouver, Canada
Sep 16-17	10th World Congress on Food Science & Safety..... Read	Osaka, Japan
Sep 23-26	ICEF13 International Conference in Engineering and Food.... Read	Melbourne, Australia
Sep 28-29	21st International Conference on Food Science and Health (ICFSH).... Read	Los Angeles, US
Oct 20-23	17th Euro Fed Lipid Congress and Expo..... Read	Seville, Spain



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