

Food Innovation and Intelligence Digest



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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

DuPont Nutrition & Health to open innovation centre in Japan



DuPont Nutrition & Health will open a new innovation site in Japan later this summer to serve customers primarily in the bakery, beverage and dairy industries. Located in the Kanagawa Prefecture, the 700-square-metre facility will provide solutions for the company's Japan- and Korea-based clients. The site's bakery lab will feature equipment for making various breads and rolls, steamed cakes and doughnuts. Meanwhile, the dairy area presents the capability to make various types of yogurts, fermented drinks, beverages and ice creams. In the micro-testing lab, stability tests can be conducted on the enumeration of probiotics with prototypes of customers' products formulated with strains from DuPont Danisco. In the dry blend lab, customised system blends can be created with a granulator, compressed tablet machine and revolving pan. DuPont said the facility will allow customers to work directly with its scientists to develop solutions using its product range of customised system blends and dietary supplements to meet the changing needs of their local markets..... [Read](#)

Almarai unites with GEA to build new dairy facility in Saudi Arabia



Dairy company Almarai has partnered with GEA to build what the companies describe as Saudi Arabia's "largest and most modern dairy processing facility". Located in Al Kharj, the new plant includes multiple production lines for a wide range of milk and yogurt products and has the capacity to process two million liters of milk a day. GEA said the plant, which is already in operation, "features end-to-end track and trace for ultimate quality control and a plant-wide uninterruptible power supply". Torben Jul Jensen, regional sales director for dairy, beverage and food solutions at GEA Middle East, said that despite GEA's experience in building similar dairy plants worldwide, the Al Kharj plant did pose some specific challenges, especially in the final commissioning phase. "However, everyone involved in the project, including all the Almarai stakeholders, worked well together to bring the project in on time," he explained..... [Read](#)

Nestlé records rise in half-year sales thanks to growth in China



Nestlé saw its net sales increase by 2.3% in the first half of the year thanks to the performance of its infant formula business and strong growth in China. The world's largest food and beverage company recorded sales of CHF 43.92 billion (\$44.27 billion) as it aims to appease activist investor Third Point. Net profit increased 19% to CHF 5.8 billion (\$5.85 billion). Revenue in Nestlé's Americas division – its largest by sales – dropped by 3.4%, which it said was largely due the divestment of its US confectionery unit, which Ferrero bought in January for \$2.8 billion. The company also cited a truckers' strike in Brazil – an incident also raised in Unilever's second-quarter figures – which disrupted operations and reduced

zone growth by 80 basis points. The firm's sales in Asia, Oceania and sub-Saharan Africa rose 2.9% with accelerated growth in China, particularly in coffee. Attention was drawn to the "strong contribution" of Vietnam, where the company has expanded its Nescafé Dolce Gusto facility in Dong Nai..... [Read](#)

Darigold expanding global operations

The company is creating an overseas sales, service and distribution network. Darigold Inc. said it will substantially expand its global customer service and long-term commitment to growth in



international markets. The company is creating an overseas sales, service and distribution network to strengthen its valued international relationships. So far, the Seattle-based cooperative has opened offices in Mexico City, Singapore and Shanghai; it expects to expand to more countries soon. Darigold projects it will grow from serving roughly 20 countries today to serve 40 or more countries in the near future. The company said it will also offer deeper product customization capabilities, along with solutions tailored for customer and country-specific needs. More than 40% of Darigold farm milk production goes into export products today, and Darigold expects that to surpass 50% in coming years, in addition to overall farm production growth. While Darigold will maintain its headquarters in Seattle, it said it is hiring employees overseas to support the development and expansion of its international network to connect Northwest dairy to the rest of the world..... [Read](#)

Danone Speaks Out Against Plant-Based Milk Label Changes



International company Danone took a pro-plant-based stance this week in the ongoing debate regarding milk labeling procedures in the United States. Last week, Food and Drug Administration (FDA) Commissioner Scott Gottlieb backed the proposal of restricting items labeled as "milk" to those that are produced from the lactal secretions of mammals, stating that "an almond doesn't lactate" during a live discussion hosted by Politico. "In the United States, 'soy milk,' 'almond milk' and 'coconut milk' are the common and usual names for plant-based products under the current meaning of FDA regulation, and we communicate on our products with clear references," Michael Neuwirth, the senior director of external communications at Danone North America, told media outlet Westword. "Dairy and plant-based products are clearly labeled with nutrition facts so people know what's in the products and can choose the ones that best fit their dietary needs and preferences. We do not believe further labeling standards are necessary." In 2016, Danone acquired WhiteWave Foods—the parent company of plant-based brands Silk, So Delicious, Vega, and Alpro—for \$12.5 billion, and announced plans last month to add plant-based yogurt options to its Activia and Actimel lines.... [Read](#)

USDA to provide \$12bn to US farmers in response to tariffs

The US Department of Agriculture (USDA) has announced that it will provide approximately \$12 billion in funding to protect farmers from potential damage caused by tariffs imposed by China, Mexico, Russia and others. According to the USDA, the imposed tariffs could cost US farmers approximately \$11 billion, affecting products such as soybeans, milk and pork, as well as fruits, nuts, and other speciality crops. The short-term relief funding will be provided through a range of support programmes, which aim to help agricultural producers meet the increased costs caused by disrupted markets. Firstly, the new Market Facilitation Program will provide payments to producers of soybeans, sorghum, corn, wheat, cotton, dairy and hogs, which the USDA says “will help farmers manage disrupted markets, deal with surplus commodities, and expand and develop new markets at home and abroad.” The USDA will also introduce the Food Purchase and Distribution Program, which will purchase “unexpected surplus of affected commodities” such as fruit, pork and milk for distribution to food banks and other nutrition programmes..... [Read](#)



Lindt & Sprüngli invests \$201m to expand US chocolate plant

Chocolate producer Lindt & Sprüngli has announced that it will invest CHF 200 million (\$201 million) to expand its chocolate production facility in Stratham, New Hampshire. New “high-tech” production lines will be added at the plant over the next four years, which will create cocoa and chocolate mass for its premium chocolate products. Lindt & Sprüngli has approved the upgrade as it seeks to expand its presence in the US chocolate market. The company currently stands as the third largest chocolate producer in the US, following consistent sales growth in recent years. The company reported that its sales in North America have grown 4% in the first half of 2018, following the strong performance of its Lindt brand in both Canada in the US.... [Read](#)



Major Australian dairy companies join new drying technology program

Major dairy industry players such as Bega and Saputo have joined forces with Monash University to utilise new drying technologies to extend the life and improve the quality of powdered dairy products. The Melbourne-based university has created a "smart drying program", in which major manufacturers can work with Monash to test how a product would dry and how long it would last under various conditions at a small scale prior to investing in and rolling out the new product or process at a commercial level. "We have been developing dairy products for over 100 years, advancements in technology and investing in new ideas ensures that our products and processes are always improving," Bega group research and innovation manager Karren Bathurst said. "We have a state-of-the-art facility but are always looking at new and emerging technologies that will improve our processes. Our investment in



research and development allows us to support universities to build capability within Australia, and we are currently supporting Monash with a study on milk drying. ".... [Read](#)

Mondelez earnings beat Wall Streets expectations

Mondelez International Inc. on Wednesday reported second-quarter net income of \$323 million. The Deerfield, Illinois-based company said it had profit of 22 cents per share. Earnings, adjusted for non-recurring costs, came to 56 cents per share. The results beat Wall Street expectations. The average estimate of seven analysts surveyed by Zacks Investment Research was for earnings of 54 cents per share. The maker of Oreo cookies, Cadbury chocolate and Trident gum posted revenue of \$6.11 billion in the period, which also beat Street forecasts. Five analysts surveyed by Zacks expected \$6.08 billion..... [Read](#)



Dairy Farmers of America invests in high-protein Greek yogurt brand

Dairy Farmers of America (D.F.A.) has invested in MOPRO Nutrition, L.L.C., maker of high-protein, low-sugar whole milk Greek yogurt infused with whey protein and probiotics. Financial terms were not disclosed. Founded in 2016 and named for its “more protein” quality, MOPRO positions itself as a better-for-you replacement for protein bars, protein shakes and traditional Greek yogurt. MOPRO Greek yogurt is available in a vanilla flavor and is made with six ingredients: pasteurized whole milk, whey protein isolate, non-G.M.O. soy lecithin, organic blue agave syrup, vanilla extract and live and active cultures. Each 5.3-oz cup of MOPRO Greek yogurt contains 24 grams of protein, 13 grams of which comes from Provon 292 whey protein isolate, made by Glanbia Nutritionals via its proprietary cross-flow microfiltration (C.F.M.) process. C.F.M. is a natural, non-chemical process that uses proprietary membrane techniques to create a highly pure undenatured whey protein isolate, MOPRO said..... [Read](#)



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Consumer & Market Trends and Market Size

Full of energy: Rising health consciousness has boosted demand for functional beverages

Rising concerns about obesity and other health complications have increased consumer health consciousness over the past five years, driving demand for products in the Functional Beverage Production industry. This has benefited industry products that are consumed as health or dietary supplements, while sports drinks have remained popular with sports participants. However, despite rising sales of sports and health beverages, the revenue share of these drinks in the industry has

fallen. This has been due to significant sales growth of energy drinks, which has overshadowed that of all other functional beverages. The energy drinks segment is expected to account for 27.3% of the industry's revenue in 2018-19. This share has increased substantially as a portion of revenue over the past five years, fuelled by demand from time-poor consumers. Energy drinks with additives such as caffeine, taurine and guarana have been also marketed as a substitute for coffee, especially among younger consumers..... [Read](#)

Packaged foods in Australia: Ultra-processed products making people 'fat and sick'

Six out of 10 Australian packaged foods are highly or ultra-processed, more than half are discretionary or junk foods, and just one third are healthy, according to a stark new analysis. Researchers at the George Institute for Global Health, who published their findings in the journal *Nutrients*, warned that urgent action is needed to improve the nutritional make-up of packaged foods. "Our research shows that Australia's packaged food environment is full of foods laden in sugar, fat and salt that are also highly processed" said lead researcher Michelle Crino. It's not just a few packaged foods that we need to be aware of. Our supermarket shelves are full of products that are making us fat and making us sick. Crino's team examined more than 40,000 packaged food items ranging from breads to sauces, confectionary, canned foods, oils and dairy products. They determined the health star rating of these whether they were core or discretionary products and the extent of their processing. They also looked at the proportion of foods meeting reformulation targets for sodium, saturated fat and sugar. Bombarded by junk food Based on this analysis, the researchers found that 53% of the Australian packaged supermarket foods are comprised of energy-dense and nutrient-poor discretionary products, such as sweetened soft drinks, biscuits, chocolate, meat pies, butter and salty snacks. Just 47% were considered core foods, including fruit and veg, legumes, nuts and seeds, cereal grains, lean meats, fish and dairy products. However, Australian dietary guidelines say these should make up the majority one's diet. Of the products analysed just over a third had a health star rating of 3.5 or higher, which usually indicates a basic level of healthfulness. Six out of 10 were found to be ultra-processed, 18% moderately processed and 21% less processed foods..... [Read](#)

How 'clean meat' could become the new dairy, according to US scientist

A US social scientist who believes people will stop farming animals by 2100, says New Zealand's dairy farming heritage could help become a world leader in the "clean meat" industry. But industry group New Zealand Young Farmers says Kiwis should stick to what they're good at - agriculture. Jacy Reese, co-founder of New York's Sentience Institute, told Stuff making meat in a lab used far fewer resources than animal farming but required the same distribution channels, culinary preparation and packaging. "The main arguments, there are many, for the end of animal farming is technological efficiency," he said. [Read](#)

Nutrigenomics: Future or Fad?

The Human Genome Project, completed in 2003, laid the groundwork for scientific research on the environment's influence on gene expression. This led to the increased popularity of nutrigenomics, the field of discovery about how environmental factors, such as food intake and lifestyle, influence gene expression. Through ongoing studies, researchers and health professionals are learning more about how food affects gene interactions. Further, the differences in genes among people affects nutrient requirements, metabolism and the response to nutrition and dietary interventions, necessitating personalized recommendations. For example, common variants in genes regulating homocysteine metabolism have been linked to blood folate and homocysteine levels, possibly influencing cardiovascular disease risk and neural tube defects. Single nucleotide polymorphisms, or SNPs, are small changes in DNA sequencing that result in genetic variations, such as in the vitamin D receptor gene which can alter vitamin D availability. An SNP has been linked to a predisposition for osteoporosis in postmenopausal women with low calcium intake..... [Read](#)

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Innovations, new products, IP

Just Eat trials compostable seaweed-based sauce sachets

Just Eat has started a six-week trial of compostable seaweed-based sauce sachets in the UK, as the



takeaway delivery service aims to reduce the impact of takeaways on UK plastic waste levels. The Ooho! sauce sachets are made from an alginate-based material, contain either ketchup or garlic sauce and are opened just like normal sauce sachets. They can be thrown into the bin without creating any waste as they are fully compostable and decompose within six weeks. Just Eat partnered with sustainable packaging startup Skipping Rocks Lab to create the sachets, which will be trialled at The Fat Pizza restaurant in Southend to assess the viability of the sachets. The company claims that if the trial proves successful they could be rolled out across

the company's delivery network..... [Read](#)

Just plans a European release of its vegan egg alternative

Vegan startup company Just will launch its plant-based egg alternative to European markets, the company has announced. Just Egg is made with mung bean, which allows the product to scramble in the same way as traditional eggs. It is also free from cholesterol and antibiotics, and offers the same amount of protein as traditional eggs.

This will appeal to vegan consumers looking for a way to enjoy eggs with all of the health benefits. The company has partnered with Eurovo, an Italian headquartered producer and distributor of packaged, pasteurised and dried eggs, to distribute the egg alternative across Europe. Josh Tetrick, founder and chief executive officer of Just, said: “When Eurovo’s team visited Just to see our world-class R&D operation and when I

traveled to Italy to tour their impressive egg production and egg processing facilities, there was a sense of mutual respect and admiration for innovation and science. Despite our differences in approach, together we can bring food that’s better for consumers and better for the planet, to more people, faster.” [Read](#)



Coconut Cloud Launches Vegan Hot Cocoa

Dairy-free industry leader, Coconut Cloud, expands its collection of plant-based, better-for-you dried creamers, lattes, and beverages with the addition of their Vegan Hot Cocoa. They are one of the first to bring a vegan option to the cocoa aisle. This instant, flavor-packed cocoa mix delivers the smooth, chocolatey experience that you’d expect from a traditional cocoa but is delightfully dairy free and vegan to boot. Like all the rest of Coconut Cloud’s allergen friendly line, this hot cocoa boasts a clean ingredient statement and is gluten free, soy free, and non-GMO. Made with pure, dried coconut milk powder the drink has every bit of the full, rich mouthfeel that you’d expect from a dairy-based cocoa. Coconut Cloud has yet again shown that they are no one trick pony; the brand’s strength is in their ability to bring products to market that are not only innovative, but multi-functional. This vegan hot cocoa can be used in a variety of applications outside of the mug... think overnight oats protein shakes, and vegan chocolate ice

cream..... [Read](#)



Coke releases Coca-Cola Orange No Sugar in Australia for winter

Coca-Cola Australia has launched Coca-Cola Orange No Sugar as it aims to recruit new drinkers to the carbonated soft drink category. The limited-edition product, which is said to combine a classic Coca-Cola taste with a hint of orange flavour, aims to offer Australians a wintery twist for the cooler months. Coca-Cola Australia said orange ranks in the top five most popular fruits in Australia, with one in three Australian fruit shoppers purchasing oranges at checkout. Targeting the young adult market, the new flavour follows the success of the brand's recent flavour innovations, including Coca-Cola Raspberry, Coca-Cola Plus Coffee No Sugar and Coca-Cola Ginger. The release comes 12 months after Coca-Cola revealed it would ditch the Coke Zero brand in Australia in favour of the new sugar-free variant called Coca-Cola No Sugar..... [Read](#)



New Products - Kellogg Joyböl smoothie bowls launched in UK

Obviously, we need fuel to start the day. But most mornings it just sort of happens – the coat-pocket banana, the bagel en route to the train, the oatmeal stashed in our desk at work. Mechanical. Boring. So Kellogg launched joyböl to bring joy back to breakfast. Kellogg put our heads together, and came up with a simple (just add water), portable, smoothie bowl (with a spoon!) that combines layered flavors and creamy, crunchy textures from real ingredients like fruits, nuts, and seeds with 10-11g Protein. Amazing on its own or can be customized any way you can imagine for a breakfast moment that's uniquely your own..... [Read](#)



Fora Closes Funding to Bring Aquafaba (chickpea extract) Vegan Butter to Retail



Less than a year after its founding, vegan butter maker Fora announced today the close of a \$1.4 million round of capital. New Crop Capital and Blue Horizon led the round, which closed earlier this month. Other investors in the round include Baleine & Bjorn Capital and Everhope Capital, as well as several angel investors including real estate developer John Sobrato. This funding follows the company's April Kickstarter campaign, which raised

roughly \$26,000. Fora uses aquafaba — a liquid byproduct from soaking chickpeas that has recently gained popularity as a vegan substitute for egg whites — and coconut to make a dairy-free butter that is a one-to-one replacement for traditional butter. The ingredient gained national exposure when premium condiment maker Sir Kensington's launched a vegan mayo line using aquafaba. The company is sourcing this liquid from an unnamed hummus manufacturer..... [Read](#)

Chobani gears up for national rollout of low sugar, high protein, Hint Of yogurts

Yogurt Chobani is rolling out its Hint Of..... low sugar, high protein, Greek yogurts nationwide in



August following a successful debut in the Pacific, Northeast and Florida markets, with new format of the brand hitting stores in January 2019. The milder tasting yogurts - which use different cultures to Chobani's core Greek range and are flavored with fruit varieties such as Alphonso Mango and Monterey Strawberry and do not contain any high intensity sweeteners (Chobani's Simply 100 range, which was sweetened with stevia leaf extract, monk fruit, and sugar, was discontinued in spring 2017). Each 5.3oz cup contains 12g protein and 9g cane sugar, vs the 13-17g sugar in Chobani's fruit-on-the-bottom and

blended Greek yogurts, reflecting growing demand for less sweet options in the category that has helped drive sales of Icelandic yogurt (skyr) and prompted recent innovations such as *Yoplait's new intentionally less sweet YQ line. The velocities of Hint are exceeding established low sugar brands, and the dollars per TDP /[total distribution points]/ is very good, so it's very productive on shelf, and consumer feedback has been very positive, chief marketing and commercial officer Peter McGuinness told FoodNavigator-USA..... [Read](#)

Forager Project Introduces Coconut Cashewgurt

This summer, San Francisco-based Forager Project will introduce Coconut Cashewmilk and Coconut Cashewgurt, a line of full-fat, rich and delicious, plant-based milk and yogurt made with cashew and coconut. Creamy and indulgent, Forager's new milk and yogurt products extol the virtues of healthy plant fat and rival any premium full-fat product in the dairy aisle. Based on the success of their popular Cashewmilk and Cashewgurt — America's fastest growing dairy-free yogurt — Forager Project will introduce an Unsweetened Plain and Unsweetened Vanilla Coconut



Cashewmilk as well as Coconut Cashewgurt in Berry, Coconut, Lime and Mango flavors. The new full-fat line will begin rolling out on shelves nationwide in mid-July 2018. The current cultural embrace of full-fat products is a departure from the fat-free orthodoxy of the 1980s. With research now suggesting the health benefits of "good fat," in particular plant-based fats like those found in cashew

and coconut, Americans have begun to embrace the new expert advice: Eat a plant-based, balanced diet that includes healthy fats..... [Read](#)

eBeam technology at Texas A&M tested in commercial-use study

By the end of summer, more than one million 5-pound boxes of imported mangos will be treated for possible invasive pests by electron beam, which irradiates fruits and vegetables at low doses to sterilize them, said Dr. Suresh Pillai, director of the National Center for Electron Beam Research at Texas A&M University in College Station. Pillai said a major retailer partnered with the eBeam center to utilize its on-campus technology to efficiently meet federal import sanitation requirements without damaging the fruit. The goal of the collaboration is to test eBeam's use for large-scale sanitation of products in a real market environment..... [Read](#)

(Watch the video on ebeam at Texas A&M..... <https://youtu.be/oPnHAOFWeHo>)

Indian Milk Brand Hangyo Launches First-Ever Government-Supported Vegan Ice Cream

India-based dairy brand, Hangyo, has released two new vegan ice cream flavors. Prepared from coconut and cocoa, the new dairy-free frozen desserts are available in coconut or choconut flavor. The launch received government-support as the Union Agriculture Minister, Radha Mohan Singh, celebrated the recent 90th Foundation Day of the Indian Council of Agricultural Research (ICAR) in New Delhi. Hangyo also said that the company entered into a Memorandum of Understanding with ICAR's Central Plantation Crops Research Institute (CPCRI) to create the product Padeep G Pai, Hangyo's Managing Director, explained to The Hindu: "We have developed these products after working on them for almost a year with the full support and co-operation of CPCRI Director P. Chowdappa and his team. We have been successful in manufacturing and expanding a new product range of the Hangyo brand. This is made on the lines of the Prime Minister's slogan Make in India." [Read](#)



Protein boost for Boost

Just days after announcing that it's slashing the sugar content of its Dairy Milk bar, Cadbury has given Boost a boost – with the addition of 12g of protein. Available from the end of July, Boost + Protein contains four times more protein and 32% less sugar than standard Boost bar. The protein bar market is worth £51m and growing by 54% year-on-year, which is



being driven by the lifestyle, taste-driven segment as mainstream consumers look for ways to boost energy and balance their diet, says Cadbury. “We know 83% of consumers interested in protein are not prepared to sacrifice on taste,” says Richard Weisinger, senior brand manager for Cadbury singles. “We’ve crafted this bar over time to ensure that we can meet the consumer need for protein while still delivering a great taste and hunger satisfaction of standard Boost bar..... [Read](#)

Benexia Launches Seeds of Wellness Line

Chia seeds have been a health food mainstay for years, but Benexia—the world’s leading producer of high-quality chia—has taken this ancient whole grain and super seed to the next level with the launch of Seeds of Wellness (SOW). This brand-new line of products made from sustainably-farmed, non-GMO and naturally gluten-free chia showcases the nutritional powerhouse in innovative ways. The Seeds of Wellness line includes the first ever Chia Pasta (penne and fusilli); Chia Flour and Chia & Flax Flour (flours that add a nutritional punch and nutty flavor to baked goods); Chia Booster (a chia protein powder); Chia Plus Booster (a chia, pea, and brown rice protein powder blend); Toasted Black Chia (a crunchy topping for salads); Black Chia Seeds and White Chia Seeds (for sprinkling into yogurt, oatmeal or granola and blending into smoothies); and cold-pressed Chia Oil (a great source of Omega-3 fatty acids)..... [Read](#)



Utz collaborates with MLB to create cheese ‘baseball’ snack



Utz Quality Foods has released limited-edition cheese ‘baseball’ snacks as part of a new sponsorship deal with Major League Baseball (MLB). Available nationwide from US retailers, the White Cheddar Cheeseball Baseballs are packaged in 12oz bags, and contain 160 calories per serving. Each collectable bag of cheese baseballs features all 30 MLB teams, allowing consumers to “enjoy a tasty snack while supporting their favourite club.” Mark Schreiber, executive vice-president and chief

customer officer of Utz Quality Foods said: “Utz is proud to be the Official Salty Snack of Major League Baseball; it’s truly a great partnership. “And while Utz Cheeseballs are a household staple, our new limited edition Utz White Cheddar Cheeseball Baseballs will provide families with even more reasons to celebrate!.... [Read](#)

Blue Diamond launched almond protein powder

Blue Diamond Almonds has made its first foray into the functional ingredients sector with the launch of an almond protein powder. The powder can serve as “an essential component of a protein ingredient blend” and is a source of fibre, magnesium, phosphorous, manganese, copper, potassium and calcium. Blue Diamond said that because it is non-GMO, gluten-free, dairy-free and soy-free, the product allows manufacturers more versatility in formulating healthy, free-from, protein-rich foods.

The powder is said to have a fine texture, smooth mouthfeel and a neutral flavour, making it suitable for protein smoothies, shakes and bars. The company added that the inclusion of the powder as part of a protein blend can assist with masking unwanted flavours resulting from other protein sources.....

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Portland native creates organic sports drink for kids

Velana Colón, a mom of three young kids, is on a mission to transform the sports drink aisle. The Portland native and Jesuit High School alum, spent years formulating a healthy, organic sports drink for kids called K+. And now it just hit the shelves at New Seasons stores in Oregon, and others in southern California. "The K stands for kids, the Plus is how they're going to perform when they're not

slowed down by artificial dyes and chemicals and too much sugar," Colón said. The avid health nut, who now lives in Los Angeles, says she started to get smarter about looking at the ingredients in the neon colors of the big drinks like Gatorade and Powerade. She didn't let her



kids drink them, and started searching for an alternative. Starting with coconut water, Colón played around at home mixing in organic cane sugar, potassium for electrolytes and purified sea salt. She knew she had something when her kids loved it, and hired a professional food lab to get the formula perfect and certified organic. At 14 grams, K+ boasts less than half the amount of sugar of the competition..... [Read](#)

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Regulations, Labelling, Health Claims & Food Safety

Whey powder ingredient linked to Salmonella leads to multiple recalls in USA

The U.S. Dept. of Agriculture's Food Safety and Inspection Service (USDA FSIS) is issuing a public health alert due to concerns that products may be contaminated with Salmonella from whey powder that has been recalled by the producer of the ingredient. The whey powder is an FDA-regulated product that is being voluntarily recalled by the producer, Associated Milk Producers Inc. (AMPI), of New Ulm, Minn. The ingredient company is recalling dry whey powder packaged in 50-lb and 25-kg bags that were produced at the cooperative's Blair, Wis., dry whey plant from May 1–5, 2018; May 24–29, 2018; June 2–5, 2018; and June 7–14, 2018, due to the potential to be contaminated with Salmonella. AMPI dry whey powder is not sold directly to consumers but is used as an ingredient in several foods. It is sold directly to manufacturers and distributed by brokers. A limited amount was sold for animal feed. All products shipped into the marketplace tested negative for Salmonella as part of AMPI's routine testing program. However, because additional product tested positive for Salmonella under AMPI's routine test and hold procedures, the company is recalling product as a precautionary measure. AMPI has ceased production at its Blair, Wis., dry whey plant, and is currently investigating the cause for the positive samples and will take all necessary remedial actions..... [Read](#)

Impossible Foods receives no-questions letter from US food and drug administration

Impossible Foods has received a no-questions letter from the US Food and Drug Administration, validating the unanimous conclusion of food-safety experts that its key ingredient is safe to eat. Impossible Foods makes meat directly from plants – with a much smaller environmental footprint than meat from animals. The company uses modern science and technology to create wholesome and nutritious food, restore natural ecosystems and feed a growing population sustainably. The Impossible Burger is made through a combination of plant-based ingredients. A key ingredient is “soy leghemoglobin.” Soy leghemoglobin is a protein that carries “heme,” an iron-containing molecule that occurs naturally in every animal and plant. Heme is the “magic ingredient” that enables the Impossible Burger to satisfy meat lovers' cravings. Before issuing its no-questions letter, the FDA reviewed comprehensive test data about soy leghemoglobin to assess its status as “generally recognized as safe,” or GRAS. As standard process, the FDA posted the full, 1,066-page submission from Impossible Foods on its website for public review. FDA researchers also reviewed the comments of top food safety experts, who unanimously concluded multiple times that soy leghemoglobin is safe to eat and compliant with all federal food-safety regulations..... [Read](#)

Lawsuit: There are no benefits from drinking alkaline water

A California woman sued Trader Joe's in federal court for implying there are health benefits from drinking its bottled alkaline water, which she claims the company can't back up with reliable scientific studies, Food Navigator reported. The plaintiff states there is no more benefit from drinking Trader

Joe's alkaline water than any other bottled or tap water — although the company is charging more for its product by claiming it contains electrolytes for taste and has a pH of 9.5. Anthony Almada, president and chief science officer of consultancy IMAGINutrition, told Food Navigator that the evidence that alkaline water has health benefits is "suggestive at best." [Read](#)

KitKat maker Nestle can't trademark famous four-finger shape in EU, court rules

A European court ruled that the four-fingered shape of the KitKat chocolate bar is not distinctive enough to be trademarked. KitKat's bid to trademark its famous four-finger shape has been rejected by a European court. The chocolate bar's maker Nestle has for 16 years tried to trademark its four-finger shape in the European Union, arguing that it is a distinctive feature that deserves protection, like Toblerone's trademarked pyramid blocks. But now judges have ruled the four fingers cannot be trademarked because the shape is not recognised throughout all 28 countries of the EU. The court instead sided with the makers of Kvikk Lunsj, a Norwegian snack shaped almost exactly the same as a KitKat..... [Read](#)



The Impact of the Australasian 'Health Star Rating', Front-of-Pack Nutritional Label, on Consumer Choice: A Longitudinal Study

Front-of-pack (FoP) nutrition labels are a widely deployed tool in public good marketing. This article reports on a field experimental test of the impact of one of these systems, the Australasian Health Star Rating system (HSR), on consumer choice in the breakfast cereals category in New Zealand. This study forms part of a time-series replication stream of research on this topic. The research applied a 2 × 2 factorial design with multiple replications to retail food consumers exiting from supermarkets in New Zealand. The first part of the time series, undertaken shortly after the HSR's initiation in 2014, indicated that the HSR was ineffective. Between 2014 and 2016, commercial brands in the category within New Zealand massively promoted the HSR as a basis for consumer choice.... Pdf, 14 pages.... [Read](#)

US F.D.A. outlines strategy for review of standards of identity

The Food and Drug Administration is undertaking a review of milk's standard of identity. The initiative is being presented as an effort to protect public health and ensure consumers are clear about the differences between "milk" as it is defined by federal regulations and plant-based varieties that use milk in the product's name. "Food labels — including the name of food — inform consumers about what they're buying, and standards of identity are used to ensure that foods have the characteristics

expected by consumers,” said Scott Gottlieb, M.D., commissioner of the F.D.A., in a July 26 statement. “The information provided through food labeling must be truthful and not misleading. The consumer choices made based on this information can have important impacts on health.” Dr. Gottlieb’s comments came the same day the F.D.A. held its Nutrition Innovation Strategy meeting in Rockville, Md. The meeting’s overarching goal is to take a fresh look at what may be done to reduce preventable death and disease related to poor nutrition..... [Read](#)

Study questions gluten-free ‘health halo’ of children’s items

Gluten-free supermarket foods that are targeted at children are not nutritionally superior to regular child-targeted foods, according to a study from the University of Calgary. “The health halo often attributed to the GF (gluten-free) label is not warranted, and parents who substitute GF products for their product equivalents (assuming GF products to be healthier) are mistaken,” the study said. “Parents of children with gluten intolerance and/or sensitivity, along with parents who purchase GF products for other health reasons, need to carefully assess product labels when making purchases.” Overall, child-targeted gluten-free products had lower levels of sodium, total fat and saturated fat, according to the study that appeared online July 23 in *Pediatrics*, the official journal of the American Academy of Pediatrics. The gluten-free products, however, had less protein and a similar percentage of calories from sugar compared with child-targeted products without a gluten-free claim..... [Read](#)

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Nutrition, Diets, Health Benefits & Related Research

Dairy fat is not tied to an increased risk of heart disease - research

Cheese lovers, rejoice. There’s new evidence that the saturated fat found in cheese, milk, and other kinds of dairy is not tied to an increased risk of heart problems or death from any cause. The study, published this month in the *American Journal of Clinical Nutrition*, found that people who regularly indulged in cheese, whole milk, and other full-fat dairy products did not face a higher risk of heart attack, stroke, or death from any cause compared to people who avoided the products. The paper is the latest in a series of recent studies that together suggest fat is not the health villain that it’s long been portrayed to be. Instead, sugar and simple carbs may be a much bigger issue. Such findings runs contrary to the dominant belief that eating rich foods like butter and cheese is a bad habit that should be broken. For the study, the researchers looked at nearly 3,000 adults over 22 years and

measured the levels of dairy fats in their blood to estimate their intake of cheese and other high-fat products..... [Read](#)

Compounds found in green tea and red wine may block formation of toxic metabolites

A study by researchers from the Department of Molecular Microbiology and Biotechnology at Tel Aviv University, published in the journal Communications Chemistry, is reporting that certain compounds found naturally in green tea and red wine may block the formation of toxic metabolites in those with certain congenital metabolic disorders. The formation of protein and polypeptide amyloid fibrils has been associated with numerous neurodegenerative diseases such as Alzheimer's. Additionally, certain congenital metabolic disorders result in those affected having to adhere to a strict diet to prevent the formation of such fibrils. The current study notes that one of the most promising therapeutic approaches for dealing with amyloidogenic diseases is the "inhibition of amyloid formation by small-molecule inhibitors" which inhibit the self-assembly processes for amyloid fibril formation and that polyphenols are thought to inhibit amyloid formation in this way..... [Read](#)

Impact of a higher protein diet with or without soy protein on cardiovascular health

A new study, published in the scientific journal Obesity Science & Practice, supported by DuPont Nutrition & Health and conducted by researchers from the Health and Wellness Center of the University of Colorado suggests that a high protein diet with or without soy protein may help cardiometabolic health and assist in maintaining weight loss. It has been thought that high protein diet as may assist with weight loss due to increased satiety effects but previous studies have not conclusively shown any impact of the source of protein, be it plant or animal, in such a diet on weight loss. The objective of the current study was to determine if consuming soy protein as part of a calorie- restricted and high protein diet would have an impact on weight loss, body composition and cardio metabolic health. During this one-year study, Speaker et al. asked 71 overweight or obese adults (58 females) to follow one of two diets for 4 months. One diet contained three servings of soy per day with the other containing three serving of non-soy protein foods per day..... [Read](#)

Effect of Supplementation of a Whey Peptide Rich in Tryptophan-Tyrosine-Related Peptides on Cognitive Performance in Healthy Adults: A Randomized, Double-Blind, Placebo-Controlled Study

Previous epidemiological and clinical studies have shown that dairy products have beneficial effects on cognitive decline and dementia. Enzymatic digestion of whey protein produces a whey peptide rich in tryptophan-tyrosine-related peptides which improve cognitive performance in mice. We evaluated the effects of whey peptides on cognitive functions in healthy adults in a randomized, double-blind, placebo-controlled design... pdf, 14 pages.... [Read](#)

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Reviews, Views & Full text publications

Dietary Fiber Intake and Endometrial Cancer Risk: A Systematic Review and Meta-Analysis

The association between dietary fiber and endometrial cancer risk was evaluated by conducting a meta-analysis including 3 cohort and 12 case–control studies. A significant negative association was observed between total dietary fiber intake and endometrial cancer risk in 11 case–control studies (odds ratios (OR) 0.76, 95% confidence interval (CI): 0.64–0.89, $I^2 = 35.2\%$, $p = 0.117$), but a marginal positive association was observed in three cohort studies (relative risk (RR) 1.22, 95% CI: 1.00–1.49, $I^2 = 0.0\%$, $p = 0.995$). Thus, the study concludes a negative associations with endometrial cancer risk were observed for higher total dietary fiber intake and higher vegetable fiber intake in the case–control studies. However, results from the cohort studies suggested positive relationships of higher total fiber intake and higher cereal fiber intake with endometrial cancer risk..... pdf, 15 pages.... [Read](#)

Dietary Protein and Muscle in Aging People: The Potential Role of the Gut Microbiome

Muscle mass, strength, and physical function are known to decline with age. This is associated with the development of geriatric syndromes including sarcopenia and frailty. Dietary protein is essential for skeletal muscle function. Resistance exercise appears to be the most beneficial form of physical activity for preserving skeletal muscle and a synergistic effect has been noted when this is combined with dietary protein. However, older adults have shown evidence of anabolic resistance, where greater amounts of protein are required to stimulate muscle protein synthesis, and response is variable.... Pdf, 19 pages.... [Read](#)

Immunomodulatory Protein Hydrolysates and Their Application

Immunomodulatory protein hydrolysate consumption may delay or prevent western immune-related diseases. In order to purposively develop protein hydrolysates with an optimal and reproducible immunomodulatory effect, knowledge is needed on which components in protein hydrolysates are responsible for the immune effects. Important advances have been made on this aspect. Also, knowledge on mechanisms underlying the immune modulating effects is indispensable. In this review, we discuss the most promising application possibilities for immunomodulatory protein hydrolysates..... pdf, 22 pages.... [Read](#)

Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials

Some functional foods contain biologically active compounds (BAC) that can be derived from various biological sources (fruits, vegetables, medicinal plants, wastes, and by-products). Global food markets demand foods from plant materials that are “safe”, “fresh”, “natural”, and with “nutritional value” while processed in sustainable ways. Functional foods commonly incorporate some plant extract(s) rich with BACs produced by conventional extraction. This approach implies negative thermal influences on extraction yield and quality with a large expenditure of organic solvents and energy. On the other hand, sustainable extractions, such as microwave-assisted extraction (MAE), ultrasound-assisted extraction (UAE), high-pressure assisted extraction (HPAE), high voltage electric discharges assisted extraction (HVED), pulsed electric fields assisted extraction (PEF), supercritical fluids extraction (SFE), and others are aligned with the “green” concepts and able to

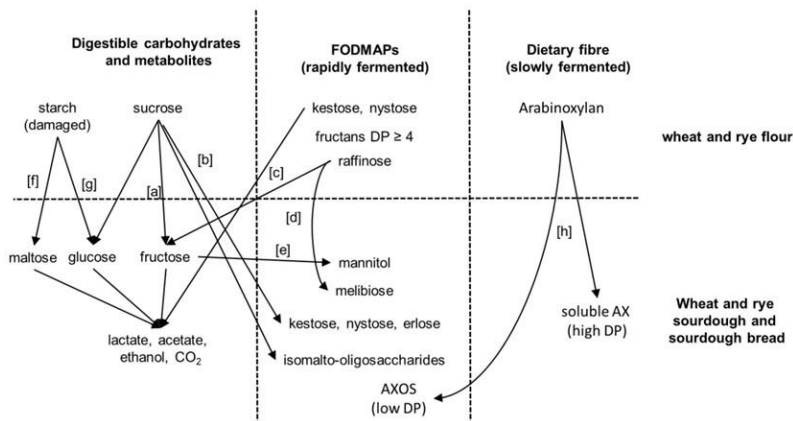
provide raw materials on industrial scale with optimal expenditure of energy and chemicals..... pdf, 16 pages....

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Use of Sourdough in Low FODMAP Baking

A low FODMAP (fermentable oligosaccharides, disaccharides, monosaccharides, and polyols) diet allows most irritable bowel syndrome (IBS) patients to manage their gastrointestinal symptoms by avoiding FODMAP-containing foods, such as onions, pulses, and products made from wheat or rye. The downside of a low FODMAP diet is the reduced intake of dietary fiber. Applying sourdoughs—with

specific FODMAP-targeting metabolic properties—to wholegrain bread making can help to remarkably reduce the content of FODMAPs in bread without affecting the content of the slowly fermented and well-tolerated dietary fiber. In this review, we outline the metabolism of FODMAPs in conventional sourdoughs and outline concepts related to fructan and mannitol metabolism that allow development of low FODMAP sourdough bread..... pdf, 12 pages.... [Read](#)



Belgium: The Belgian Food Retail Market

The annual revenue of the Belgian food retail industry for 2017 is estimated at around USD 32 billion. Sustainable and healthy food, including organic products, is one of the most important growth markets in food retail. American products have a small presence on the Belgian market but there are many U.S products with high sales potential such as nuts, berries, pulses and seafood..... pdf, 16 pages... [Read](#)

Vietnam: Food Processing Ingredients market

In 2017, Vietnam imported US\$13.9 billion of consumer-orientated products, an 11.2 percent increase over 2016, mainly from China, India and other ASEAN countries. In 2017, the United States' market share for consumer oriented products was 6 percent, with a total value of US\$806.7 million. The food and beverage processing sector has experienced strong growth over past 5 years. Progress in food technology, marketing innovations, growing domestic demand, and exports of processed food have all contributed to Vietnam's increasing demand for food ingredients. Processed food product sales are a major focus in the domestic market for the retail and food service sectors. Market demand is growing, but so is competition..... pdf, 13 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 26/2018

Basis delivered plant		\$/Tonne	\$/Bushel	Year Ago \$/Bushel
PEA	GREEN #2 OR BETTER	301.85	8.22	8.41
	FEED	228.73	6.23	5.30
	LARGE YELLOW #2 OR BETTER	232.04	6.32	9.54
			\$/lb	\$/lb
LENTILS	#1 LAIRD	505.52	0.23	0.44
	#1 ESTON	436.51	0.20	0.45
MUSTARD	#1 YELLOW	729.73	0.33	0.32
	#1 BROWN	679.35	0.31	0.37
	#1 ORIENTAL	591.72	0.27	0.30

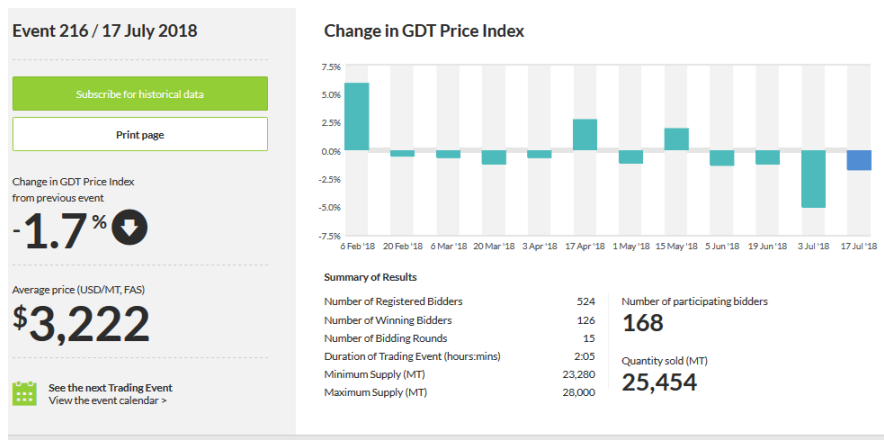
US CASH MARKETS (CDN \$/TONNE) as of Jul 26/2018

		THIS WEEK	LAST WEEK	AVG TO DATE	LAST YR AV PRICE	PCT CHG
WHEAT	#1DNS GREAT FALLS	267.03	252.53	292.20	266.66	+9.6%
	#1DNS PORTLAND	331.60	316.94	344.53	326.45	+5.5%
CORN	#2 CHICAGO	168.90	166.07	167.86	174.69	-3.9%
BARLEY	#2FD GREAT FALLS	N/A	178.99	153.94	135.29	+13.8%
	FD Central California	306.76	311.22	276.55	254.06	+8.9%
SOYBEAN	#1 ILLINOIS	411.05	410.09	449.54	477.87	-5.9%

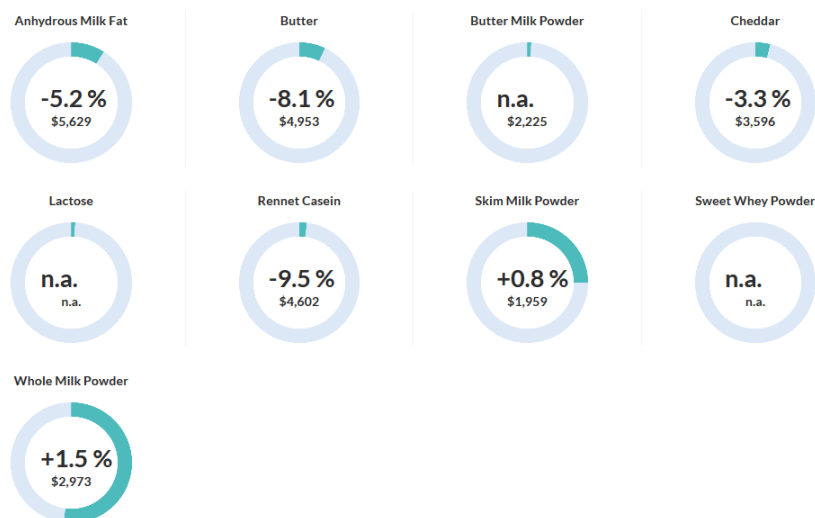
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Global Dairy Trade Auction

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 visit the GDT Web site..... [Read](#)



Products



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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
22 Aug	How To Recover From a Food Safety Audit Fail..... Read	XTalks	2 PM ET	Free

21 Sep	Experiences with HACCP systems: strengths and weaknesses in practice.... Read	IFSQN	3 PM	Free
3 Oct	Food Safety Masterclass – 6 Steps to Preventing Physical Contamination.... Read	New Food	3 PM	Free
5 Oct	Food Supply Chain – a review of industry safety requirements.... Read	IFSQN	3 PM	Free
19 Oct	Preventive Maintenance – How is it related to Food Safety.... Read	IFSQN	3 PM	Free
7 Dec	The new ISO 22000..... Read	IFSQN	3 PM	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
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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