

Food Innovation and Intelligence Digest



Functional Foods Weekly
Volume 14 No 09 – 05 August 2018

Contents

Contents	1
Business & Market Intelligence.....	2
Consumer & Market Trends and Market Size	5
Innovations, new products, IP.....	10
Regulations, Labelling, Health Claims & Food Safety.....	16
Nutrition, Diets, Health Benefits & Related Research ..	18
Reviews, Views & Full text publications.....	19
Agricultural commodity prices (US\$)	20
Webinars Worldwide	21
Conferences & Meetings Worldwide	22
Disclaimer	23
Subscription Conditions	24
Subscription & Contact Information	24

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



Functional Foods Weekly (46 electronic Issues/year)

subscription is available as single, multiple, library, academic, site and corporate user licenses. It is targeted at FMCG food, dairy, nutrition, beverage & ingredient industry CEOs, Marketing and R&D executives and their teams. Academic & governments institutions and libraries receive special subscription rates.

For current subscription rates, terms of use, please contact:

OzScientific Pty Ltd, PO Box 8018, Tarneit (Melbourne), VIC 3029, AUSTRALIA; email:

sales@ozscientific.com

Business & Market Intelligence

Fonterra becomes world's 5th largest dairy company

New Zealand company Fonterra has inched up the ladder to become the world's fifth largest dairy company. The research was done by the global rural company, Rabobank. The Swiss firm Nestle retains its top spot with total turnover of \$US24.2 billion. Second is the French company Lactalis, which pushes its compatriot, Danone, down from second to third position. Fourth comes the US cooperative, Dairy Farmers of America, and in fifth spot is Fonterra, up from sixth. Half of all the top 20 companies are European while three are American and two Chinese. New Zealand is the only small country represented. Turnover of all 20 is up 7.2 percent in dollar terms on last year, due mainly to higher dairy prices..... [Read](#)



Dairy for life

2018	2017	Company	Country of headquarters	Dairy turnover, 2017*	
				USD billion	EUR billion
1	1	Nestlé	Switzerland	24.2	21.4
2	▲ 3	Lactalis	France	19.9	17.7
3	▼ 2	Danone	France	17.6	15.5
4	4	Dairy Farmers of America	US	14.7	13.0
5	▲ 6	Fonterra	New Zealand	13.7	12.1
6	▼ 5	FrieslandCampina	Netherlands	13.6	12.0
7	7	Arla Foods	Denmark/Sweden	11.7	10.3
8	▲ 9	Saputo	Canada	10.8	9.6
9	▼ 8	Yili	China	9.9	8.8
10	10	Mengniu	China	8.8	7.8
11	11	Dean Foods	US	7.5	6.7
12	12	Unilever	Netherlands	7.0 [†]	6.2 [†]
13	▲ 15	DMK	Germany	6.5	5.8
14	▼ 13	Kraft Heinz	US	6.2	5.5
15	▼ 14	Meiji	Japan	5.8	5.1
16	16	Sodiaal	France	5.8	5.1
17	▲ 18	Savencia	France	5.5	4.9
18	▲ 19	Müller	Germany	5.1 [†]	4.5 [†]
19	▲ 20	Agropur	Canada	5.1	4.5
20	▼ 17	Schreiber Foods	US	5.0 [†]	4.4 [†]

Fonterra partners with A2 milk after 17-year consumer battle

Fonterra has partnered with a star performer on the New Zealand share market after years of trying to shut it out. It means A2 milk is now widely available to Kiwis under the Anchor brand, after an almost 17-year battle between Fonterra and the A2 milk company. Some studies have found A2 milk is easier for some people to digest, but whether it is 'better' than normal milk depends on who you ask. Fonterra has long been the cheerleader for conventional cow's milk with a mix of A1 and A2 protein. But now it's on board with selling milk from cows that produce A2 protein only, found in some studies to be easier on the stomach for those who are lactose intolerant. The cheerleader for that is former Jetstar turned A2 milk CEO Jayne Hrdlicka, who says she's been drinking it in her family for five years because it's "genuinely a better product"..... [Read](#)



Dairy for life



A2 Milk buys 8.2 per cent stake in Synlait for NZ\$161.8m

New Zealand's a2 Milk Co has increased its shareholding in dairy processor Synlait. A2 said today that it would acquire a further 8.2 per cent stake for about NZ\$161.8 million (\$A148 million), bringing a2's total shareholding to 17.4 per cent. The milk producer said it would acquire the stake from Japan's Mitsui & Co for NZ\$10.9 per share. The deal comes just a month after Synlait Milk extended its supply deal with a2 Milk by two years. The



companies had agreed to a supply deal in 2016 to make a2 Platinum infant formula for five years. The firms first collaborated in 2010..... [Read](#)

Food delivery service Foodora to exit Australia

Foodora, the food delivery service fighting a landmark test case on the rights of workers, will exit the Australian market at the end of the month. In a statement released on Thursday afternoon, Foodora said it would stop operating in Australia by August 20. Jeroen Willems, country manager at Foodora Australia, said he wanted to express his gratitude to all customers, contractors and employees for their dedication to Foodora Australia, "and for allowing us to be a part of their everyday". "It has been a privilege to bring the food you love right to your door," he said. "The company will fully utilise its resources to ensure employees find suitable alternative roles, as well as support partners and contractors during this transition. "The company, which has been a part of the Australian market since 2015, will start winding down services and close by August 20th, 2018." It is understood the decision to leave the Australian market was in response to a "shift in focus to other markets" within its global parent company Delivery Hero. The global company is based in Berlin and has 14,000 employees, not including delivery riders who are hired as independent contractors..... [Read](#)

Kerrygold faces US lawsuit over 'grass-fed cows' claim

Kerrygold, Ireland's best-known global food brand, is facing a class-action lawsuit in the United States over its marketing claim that Irish dairy cows whose milk makes the butter are fed on grass. A San Diego-based real-estate executive has filed the case in California against Ornua, formerly the Irish Dairy Board, the co-operative that owns the brand. Dyami Myers-Taylor accuses Kerrygold of "false and misleading advertising". He says Irish cows are not exclusively grass-fed because they often eat other materials, such as grain or soya, when weather is bad and there is no grass to eat. He also claims some of these feeds can be genetically modified. Mr Myers-Taylor claims he would never have bought Kerrygold if had known Irish cows are not exclusively grass-fed, and warned that the case could affect thousands of US consumers. Kerrygold is the second-best selling butter brand in the US, where it grew 21 per cent last year. It has developed a cult following from the "grass-fed cows" claim that dominates its television advertising..... [Read](#)



Chinese dairy giant Yili moves into Pakistan to escape ghost of milk scandals in home market

China's biggest maker of dairy products, Yili Group, said it plans to take a majority stake in Fauji Foods, a unit of a Pakistani fertiliser manufacturer, in a bid to expand its overseas presence. In a company filing on Tuesday, the Shanghai-listed company said it has submitted a letter of intent to acquire a 51 per cent stake in Fauji Foods, which is



engaged in the processing and marketing of dairy products, juices and jams in Pakistan. It did not disclose any financial details about the potential deal, and neither company immediately responded to requests for comment. Yili said it has assigned Citibank N.A. Pakistan to submit the letter to both the dairy maker and the South Asian country's securities regulators. Both Fauji Foods and its parent, Fauji Fertilizer Bin Qasim (FFBL), are listed on the local bourse, and the deal pends approval from shareholders and board members at both Yili and the two Pakistani companies, as well as the authorities of both countries..... [Read](#)

Blockchain for babies: Nestlé to test blockchain tech on Gerber products

Nestlé is the latest company to turn to blockchain technology to ensure the safety of their supply chain, particularly narrowing in on the ingredients that go into the baby food purees and pouches produced by Gerber. On August 1, The Wall Street Journal and Forbes reported that the food and beverage giant has partnered with Dole Food Co., Driscoll's, Golden State Foods, Kroger Co., McCormick, McLane Co., Tyson Foods and Unilever. Supported by IBM, the companies belong to Food Trust, IBM's "collaborative network of growers, processors, wholesalers, distributors, manufacturers, retailers and others enhancing visibility and accountability in each step of the food supply." Thus far, Food Trust has helped to process 350,000 food data transactions, bringing traceback test timing from seven days to a remarkable 2.2 seconds..... [Read](#)



Adriano Zumbo calls in the administrators in Australia

Adriano Zumbo's patisserie business has reportedly entered into voluntary administration with the company struggling under the weight of significant debt. Zumbo operates eight stores across Melbourne and Sydney, and the businesses are reportedly facing debts of up to \$10 million. Three of Zumbo's dessert companies have entered voluntary administration, with administrator DW Advisory appointed on 22 July. Two of the companies operate eight Zumbo confectionery and pastry shops, and the third was operating behind a tea room that reportedly shut down a year ago. Administrator Justin Holzman told SmartCompany the stores will continue to trade throughout the administration process, and at this point it was too early to determine the reason for the companies' collapse.....

[Read](#)

[Back to the Table of Contents](#)

Consumer & Market Trends and Market Size

Plant-Based Foods See 20% Growth in US: Report

New data from the Plant Based Foods Association shows the plant-based foods industry has seen dollar sales growth of a whopping 20% over the past year, with sales topping \$3.3 billion. Additionally, the data shows that “other” plant-based dairy alternatives, which excludes milks, are experiencing explosive growth, up by 50%. Last year's report showed 8% growth in the plant-based foods segment. The report was based on a custom data set from Nielsen, which showed the total market for the plant-based food sector is up 20% in dollar sales over the past year, as compared to an increase of 2% for all foods sold in the same channel. Last year's report showed 8% growth in the plant-based foods segment. Additional data shows:

- The plant-based milk category is up 9% (compared to 3% the previous year), and makes up about half the total dollar volume, at \$1.6 billion.
- Dollar sales of cow's milk are down 6%. Plant-based milk makes up 15% of total milk sales.
- Plant-based meats are up 24% (compared to 6% the previous year), topping \$670 million in sales.
- Plant-based creamers grew by 131%, with \$109 million in sales.
- Plant-based cheeses grew 43%, with \$124 million in sales.
- Plant-based yogurts are up 55%, reaching \$162 million in sales.

..... [Read](#)

Trends in meat alternatives

Meat alternative prototypes were abundant at IFT18, the Institute of Food Technologists' annual meeting and exposition held July 14-18 in Chicago. During an education session on the topic, Lu Ann Williams, director of innovation at Innova Market Insights, The Netherlands, explained how meat



substitutes and meat alternatives are changing the food industry. “It’s really not about the meat department anymore,” she said. “It’s about the protein department.” This evolution presents meat processors with an opportunity to include alternatives featuring plant protein in their product mix, much like many dairy product manufacturers now offer non-dairy fluid

and cultured options. Williams gave Innova Market Insights data showing the market is growing. Innova tracked about 100 new products launched globally in 2007 that were meat substitutes. The number was more than 500 in 2015. Innova Market Insights conducted a consumer study in 2017 on the category. The research firm contacted people who already were eating meat substitutes and meat alternatives, asking them if they were increasing or decreasing their intake of such products. In the US, 44 percent said increasing. The percentages were higher in China (74 percent), Mexico (65 percent), the United Kingdom (54 percent) and Germany (53 percent). When asked why they were increasing consumption, the top-three responses were: the products are healthier, there's more variety in the market these days and plant-based products are more sustainable and planet friendly than meat..... [Read](#)

Vegetarian & Vegan Consumers Unhappy with Lack of Product Options

Almost half of vegans and a quarter of vegetarians are dissatisfied with the choice of food products available to them, new research has revealed. Specialist PR agency Ingredient Communications commissioned market research experts Surveygoo to conduct an online survey of 1,000 consumers (500 each in the UK and U.S.). Overall, 4% said they were vegan, although this figure was higher in the US (6%) and among 18-24-year olds (13%). A further 4% were vegetarian, with 3% describing themselves as pescatarian. The survey also suggests that large numbers of consumers are planning major changes to their diets over the coming year. Three in five vegetarians (60%) are considering becoming vegan. This trend was considerably higher in the U.S., where 90% said they were considering veganism, as opposed to 33% in the UK. More than four in ten meat-eaters (42%) intend either to reduce their meat consumption or stop eating meat altogether. Yet despite vegetarianism and veganism apparently becoming more mainstream, almost half the vegans surveyed (46%) said they were dissatisfied with the choice of suitable food and beverage products available to them. Although vegetarians were more likely to be happy, 23% said they were dissatisfied with product choices..... [Read](#)

Germany Dominates Global Vegan Product Market, Says Report

Germany is still the global leader when it comes to vegan product development and launches, according to new research from Mintel. The report says the country accounted for 15 percent of global vegan introductions between July 2017 and June 2018. The total number of global vegan food launches has more than doubled in the past five years, growing by 175 percent from July 2013 to June 2018, with five percent of all food and drink products released in this time being vegan, and 11 percent vegetarian. German launches have bucked the global trend - with vegan claims appearing almost twice as frequently as vegetarian ones: 14 percent of all food and drink launches appearing on the market between July 2017 and June 2018 carried vegan claims, with only eight percent vegetarian..... [Read](#)

Meat balls in Top 10 food trends

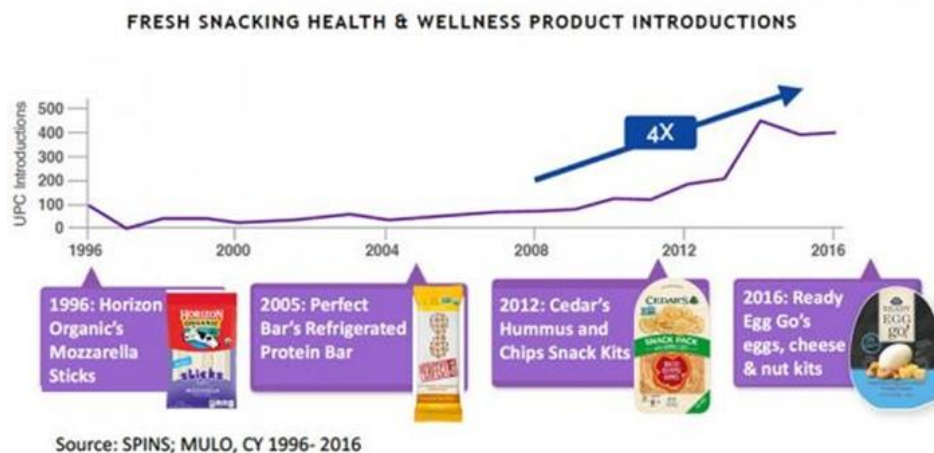
Where there's been meat, there have been meatballs. This global comfort food form was identified by Packaged Facts, Rockville, Maryland, as one of the Top 10 food trends for 2018. Processors and culinary professionals are not disappointing. Think of global and next-generation meatballs as a spinoff of the hyper-creative, consumer-welcomed burger trend, according to David Sprinkle, research director at Packaged Facts.



Though meat is key to meatballs, often it's all the other elements that goes into the mixture to make a complex flavor and texture that differentiates one product from the next, according to Daniel Sharp, director of culinary operations at The Meatball Shop, New York City. This six-store concept featuring a mix-and-match menu of meatballs, sauces and sides started a trend that is growing across the country. "Simple cooking is my food philosophy and you can't get simpler than a meatball. Some say we created a new dining category when we made meatballs the star of the plate," says Daniel Holzman, co-owner and chef. "Based on our research, no meatball-centric restaurants existed before our original shop debuted in 2010. The mix-and-match factor of our menu really resonates with our millennial costumers. They can customize their meal and get it exactly how they want it, just like how they live the rest of their lives." [Read](#)

Consumers' Demand for Fresh in snacking Illuminates Growing Opportunity for Grocers

New data from global market intelligence agency Mintel spotlight the developments and future outlook of fresh snacking, in its recent report, "The Future of Fresh." Sponsored by Perfect Bar LLC, maker of The Original Refrigerated Protein Bar, and independently researched and written by Mintel in collaboration with SPINS, the report quantifies the impact and implications of fresh in CPG, ecommerce and retail, as well as illuminating the immense opportunities that lie ahead. With 94 percent of adults snacking daily, fresh snacking is driving the growth in grocery stores' snacking categories. Data reported by SPINS indicate that the \$40 billion conventional snacking market



declined 2 percent annually over the past three years, while health-and-wellness snacking grew 6 percent annually, driven by outsize growth from fresh snacking, which grew 8 percent annually. Mintel research has identified

six packaged-product segments to most clearly define the fresh snacking category: refrigerated protein bars, protein snack packs, drinkable soups, bottled smoothies, yogurts, and other products such as hummus and guacamole..... [Read](#)

28% Of Brits Now Identify As 'Meat Reducers', Says New Study

More than a quarter of Brits (28 percent) identify as 'meat reducers', according to a study out today - with almost a third (32 percent) of Londoners identifying as such. Of those who identified as meat reducers in the survey, 26 percent cut down on meat in a bid to reduce their carbon footprint, and 15 percent want to reduce de-forestation. The survey was carried out by More Than Carrots - which has analyzed restaurant menus to create the first veggie guide for meat-eaters in response to the desire of UK consumers to eat less meat..... [Read](#)

Canadians are drinking significantly less milk and more plant-based drinks

Canadians are drinking significantly less milk than they once did, according to new data obtained by Statistics Canada. The report, analyzed by CBC News, focuses on food availability in Canada since 1960, which is measured as the total retail weight of foods divided by the population. The data shows that nearly 60 years ago there were more than 70 liters of full-fat milk for every Canadian, today, however, that number is around 10. Skim milk and two-percent milk are also on the decline, though on a smaller scale. "When you look at demographic changes, economic changes, trade changes and health messages, you understand food changes," explained Malek Batal, a professor of public nutrition at the University of Montreal. "These are also changes in dietary habits. Canadians used to drink milk with their meals." "But the biggest dietary fads in last 10 years have been two things: dairy and gluten, with people saying we're not cows, that we're not supposed to be drinking milk," Batal continued. In recent years, many celebrities and activist groups have spoken out about the cruelties of the dairy industry. Additionally, a growing number of individuals are increasingly concerned with possible health risks associated with dairy. Many also cite sustainability as a reason to drink less milk..... [Read](#)

Sourdough on the rise with trend for fermented foods

Traditional sourdough cultures are making a comeback, and ingredients companies are investing in them for commercial use, as well as fast-track solutions to make these sometimes fussy ingredients easier for large-scale bakers to manage. Western Europe is the world's biggest market for sourdough, which is benefiting from increased interest in fermented foods, according to a recent report from Future Market Insights. It predicts the Western European sourdough market will grow 7.1% a year to 2026, with a doubling of revenues compared to 2016. Consumers have become more interested in traditional production methods, authentic foods and flavours in recent years, and the trend toward fermented foods like kombucha, kimchi and sauerkraut taps into that interest. Likewise, sourdough

comes with a long tradition of use and provides more complex flavour than bread made with commercial baker's yeast. It has a thicker crust, and a longer shelf life because of a lower pH. In addition, shoppers increasingly are looking for foods with additional health benefits, and sourdough is thought to be easier to digest than traditional bread, and studies have suggested this could help with micronutrient absorption. It also has a low glycaemic index, making it an appealing choice for people looking for slow-release carbohydrates, such as those with type 2 diabetes..... [Read](#)

What's all the hype about "seitan", the wheat meat?

With flexitarian and vegan diets booming in 2018, there's no shortage of plant-based proteins on offer, but have you heard of seitan? Seitan (pronounced 'say-tan'), is a product made of the protein found in breads and cereals, called gluten. It's produced by washing a wheat flour dough with water until the starch is removed, leaving only the elastic, meaty-textured gluten, which has led to other names like wheat meat, wheat protein or wheat gluten. Although it's been gaining more attention recently, seitan has actually been around for centuries, dating back as early as the 6th Century in Asian countries like China. It's been adopted as a plant-based form of protein for people who follow meat-free diets, and is similar to tofu and tempeh – although these soy-based proteins lack the meat-like texture that seitan has..... [Read](#)

U.S. Consumers Eating More Meals at Home

U.S. consumers are increasingly eating and preparing their meals at home, contrary to recent reports that they are eating at restaurants more based on an uptick in foodservice spending, according to The NPD Group, a leading global information company. Through its daily research of U.S. consumers' eating behaviors, NPD showed that four out of five meals are prepared at home, and although the relationship of in-home prepared meals versus those sourced away-from-home has been stable for a few years, Americans still prepare more meals at home than they did a decade ago. Last year over 80% of meals were prepared and eaten in home. Although foodservice spending has been increasing—up 2% in the year ending May 2018—foodservice visits were flat in the period compared to a year ago. Restaurant visits, whether onsite, drive-thru, or ordered for delivery, are more indicative of foodservice growth than spending, NPD reported [Read](#)

[Back to the Table of Contents](#)

Innovations, new products, IP

Garden of Life Introduces GÖL Bars

Garden of Life, Palm Beach Gardens, FL, has introduced four new products—GÖL (pronounced "goal") bars. Each bar is made from 10 or fewer simple, clean, certified organic ingredients—and are in a new category of lifestyle nutrition for the company. "Offering a clean and simple ingredient bar may sound easy, but making one that's Certified USDA Organic, Non-GMO Project Verified and Certified Gluten-Free—and great-tasting—actually took us some time to do right. We are very selective with what goes in our products—only true, whole-food ingredients make the cut. We also pay very close attention to what we keep out of them," said Garden of Life President Brian Ray. "Our deliciously simple GÖL bars offer truly clean nutrition for the entire family." The bars feature organic whole milk protein, which is more slowly absorbed than whey, according to Garden of Life, thereby satisfying hunger longer, and providing a "pleasant, soft texture." Milk protein also ensures more sustained delivery of amino acids for muscle repair and other important body needs. [Read](#)



Australia's Manildra Group launches low FODMAP flour



Australian flour miller Manildra Group has launched a low FODMAP flour range, touted as being "the world's first." Tested by government-registered Australian certifier FODMAP Friendly with DTS laboratories, Lo-Fo Pantry Plain Flour has been approved for millions of Australians who suffer IBS-like abdominal symptoms but get no relief from a gluten-free diet. FODMAPs (Fermentable Oligosaccharides, Disaccharides, Monosaccharides and Polyols) are short-chain carbohydrates found in many fruits, vegetables, grains, dairy foods and sweeteners that can be poorly absorbed, attracting excess water and fermentable bacteria that cause IBS-like symptoms such as gas and wind or abdominal bloating. For the new flour product, Manildra extracts FODMAPs from the grain of 100 percent Australian, GMO-free wheat as part of an all-natural, chemical-free wet milling process pioneered at Australia's biggest flour mill, the regional NSW flagship of Manildra's family-owned international agribusiness..... [Read](#)

Brooklyn Bites Launches Cookie Brittle

Brooklyn Bites, a manufacturer of premium artisan and specialty healthy snacks has launched its signature cookie brittle product in Wegmans and Fairway Markets. Made from oat flour, coconut oil, coconut sugar, almond milk and flax seeds Brooklyn Bites products use only the highest quality ingredients. Not only are their products delicious and unique but you wouldn't even believe they're gluten free, vegan, dairy free, soy free, Non-GMO and certified kosher. Their initial launch included 6 flavors such as coco crispy rice, nutty chocolate sea salt, chocolate drizzle, crunchy creamy pretzel, cinnamon coffee cake and white chocolate drizzle..... [Read](#)



Quest Nutrition Releases Maple Waffle Protein Bar and Cold Brew Coffee Latte Protein Powder

Today's consumers are eating on-the-go, yet still crave comforting and indulgent breakfast foods. In fact, one in four Americans spend less than five minutes preparing and eating their breakfast and, despite consumers' desire to prioritize healthy choices for their first meal of the day, indulgent breakfast foods continue to be in high demand. In a continued effort to make people's cravings work for them, not against them, Quest Nutrition has made these delectable breakfast favorites high in protein, low in net carbs and low in sugar with the launch of new Maple Waffle Protein Bar and Cold Brew Coffee Latte Protein Powder. Perfect for consumers' on-the-go lifestyles. With Cold Brew Coffee Latte Protein Powder, consumers can skip the line at the coffee shop and still enjoy the aroma and flavor they're craving. Made with real cold brew extract and packed with 24g of protein, only 3g of net carbs and less than 1g of sugar, this powder is great for shakes and baking. Quest's protein powders are the perfect blend of fast absorbing whey protein isolate, which helps muscles recover quickly, and slow absorbing micellar casein that keeps you feeling full..... [Read](#)



Siggi's introduces new mixing yogurts with dried fruit and nuts

Lactalis-owned yogurt brand Siggi's has launched a new range which features whole milk yogurt and a side of dried fruits and nuts. Called Simple Sides, four flavours are available: vanilla yogurt with dried coconut and cacao nibs, honey yogurt with dried figs and walnuts, vanilla yogurt with almonds and dried cherries, and plain yogurt with muesli and currants. After observing an uptick in consumers searching for less sugary snack options, the Icelandic-style yogurt brand set out to create what it describes as "a nutritiously complete snack" with no added



sugar. The product varieties contain on average 15 grams of protein and 11 grams of sugar per 5.3-ounce serving, which is said to be a more positive nutritional profile than other mix-ins yogurts.....

[Read](#)

NEW Weet-Bix™ Blends Apple & Cinnamon launched in Australia

NEW Weet-Bix™ Blends Apple & Cinnamon contain all the goodness of whole grains – wheat, rye, sorghum and oats, along with sultanas and a taste of apple and cinnamon for a delicious start to the day! Whole grains are made up of fibre-packed bran, nutrient-rich germ, starchy endosperm and an array of phytonutrients – it's the combination of all these elements that make them a nutrient powerhouse and an important part of a healthy diet. Just one serve (37g) of Weet-Bix™ Blends



Apple & Cinnamon contributes over 60% towards your 48g Whole Grain Daily Target Intake. A natural source of dietary fibre and low in saturated fat, Weet-Bix™ Blends Apple & Cinnamon contains iron, vitamins B1, B2, B3, as well as folate for normal immune system function and magnesium for nerve and muscle function, as part of a balanced diet..... [Read](#)

Iceland launches biodegradable CHEWING GUM in UK that WON'T stick to pavements after being thrown away

Biodegradable chewing gum that doesn't contain any plastic has launched at Iceland in a supermarket first - and it could save the nation's pavements. The natural chewing gum called Simply Gum, which



costs £2 for a pack of 15, contains tree sap instead of synthetic rubber which most commercial brands contain to make the breath freshener chewy.

That means it will break

down and biodegrade unlike other chewing gums which remain stuck to surfaces and most commonly pavement slabs forever. Local councils are believed to spend about £60 million a year removing gum from pavements across the country. More than 100,000 tons of chewing gum is consumed every year and an estimated 95 per cent of Britain's streets are stained with the sticky substance. However the new natural gum - which comes in mint, maple and ginger flavours - is completely biodegradable, making it better for the environment..... [Read](#)

Nestlé responds to growing milk demand in Sri Lanka with A+

Nestlé aims to capitalise on growing demand for milk in Sri Lanka with the launch of its UHT full cream milk product A+. Made with fresh milk “sourced from approximately 20,000 Sri Lankan farmers”, the product is said to offer “nutrient-packed goodness, a rich creamy taste and convenience all in one”. Nestlé said that Sri Lanka’s dairy industry is an emerging one, with a relatively low milk supply. It added that its collaboration with local milk farmers has helped develop the sector to produce enough milk for its products, including Nespray Fortigrow full cream milk powder, Milo ready to drink and Milkmaid. Nestlé Lanka vice president of ambient dairy Ruwan Welikala said: “Nestlé started with dairy-based products over 150 years ago and we still benefit from this expertise today. The Nestlé name on a product is a promise of quality and that’s why we ensure our milk is perfect right from the start..... [Read](#)



LCI launches fermented wheat flour preservative for baked goods

Limagrain Céréales Ingrédients (LCI) has launched Cereclean, its newest addition to its clean label range, developed in response to the awareness and expectation of natural and clean ingredients. Cereclean is a preservative that provides the same results as a chemical preservative such as calcium propionate (additive E282), potassium sorbate (additive E202) or alcohol. Cereclean is a fermented wheat flour with a controlled fermentation process, which provides a targeted production of naturally occurring organic acids to keep bakery products fresher for longer. Over time, bread, buns and pastries are susceptible to mold as well as to the loss of flavor and texture. Bakery product preservatives slow this process down. In the past, for bread to keep, it was left to ferment for a long time ahead of baking. This process led to organic acids occurring naturally in the dough, which ensured a longer shelf life..... [Read](#)

Unilever’s Hellmann’s introduces mayonnaise with Tabasco sauce



Unilever-owned Hellmann’s has partnered with Tabasco brand pepper sauce to create a new chilli mayonnaise, as it aims to tap into the growing hot sauce market in the UK. Created to appeal to those looking to add some heat to their meals, the new condiment combines the creamy taste of Hellmann’s mayonnaise with Tabasco to create “a rich and spicy” flavour. Aligning with the rest of its creamy sauce range, the product will be available in a 250ml squeeze plastic bottle, retailing for £1.99. The Tabasco logo is clearly visible on front-of-pack, highlighting the partnership and attracting fans of the famous sauce to the range. Jon Walbancke, brand building director at Unilever UK and Ireland, said: “With the trend for flavoured mayonnaise continuing to grow, plus hot sauces also rising in popularity, it made perfect sense for us, as the UK’s number one mayonnaise brand, to create the ultimate fiery chilli mayonnaise..... [Read](#)

Kind launches chewy granola bar range for children's lunchboxes

US-based snack bar maker Kind has launched a new line of lower-sugar granola bars for children, featuring a blend of oats, sorghum and quinoa. The Kind Kids gluten-free range is available in the US in three flavours: chocolate chip, peanut butter chocolate chip, and honey oat, with a recommended retail price of \$3.99 for a pack of six.

According to a new survey fielded by Kind, more than 1/3 of parents said that finding healthy options that their kids will eat is the most stressful thing about packing lunch, and almost half said that their child brings home a healthy snack from their lunch at least once a week. Kind vice president of marketing Jon Lesser said: "We know how hard it is for parents to find healthy options that their kids will actually eat. That's why, when



crafting Kind Kids, we intentionally balanced nutritious ingredients with delicious flavor to ensure the bars would be a lunchbox win for everyone. If we're wrong and kids don't love the taste, we'll give parents their money back."..... [Read](#)

Familiar juice maker breaks into energy drinks

Juice maker Welch's is expanding its horizons beyond juice. The Concord, Mass.-based company is entering the energy drink space with its Welch's Sparkling Plus Energy drinks, whose launch it announced Wednesday. The product pairs Welch's juice with organic coffee extract to offer consumers energy, the company said. "We saw a need in the market for an energy drink that actually tastes good," said John Walston, Welch's senior brand manager. "Welch's Sparkling Plus Energy delivers a great, bold taste and it's a product you can feel good about buying because as always, 100% of our profits go back to our small family farmers. The energy drink category is expanding, and we are excited to evolve our portfolio with a new product offering outside of the juice aisle."..... [Read](#)



Juicy Juice unveils low sugar, organic beverages

Juicy Juice is changing the way consumers experience their products. The Stamford, Conn.-based



company, which is part of the Harvest Hill portfolio of brands, has unveiled its new collection of low sugar, organic juices. The Juicy Juice Splashers Organic line, which includes the Juicy Juice 100% Juice and Juicy Juice Fruitfuls Organics, offers consumers a blend of organic fruit juice and filtered water that contains 50% less sugar, the company said. “As a brand committed to delivering products parents can feel good about and kids love, we are excited to offer families a wider array

of organic juice beverage options,” Ilene Bergenfeld, chief marketing officer of Harvest Hill Beverage Company, said..... [Read](#)

Eco-Paleo Bread Launches in Southern California

Entrepreneur Tressa Basler-White found herself at a crossroads in her professional life. After formulating a Paleo-friendly protein powder, Basler-White kept hitting road blocks on the path to officially launching her product – and then her personal world was shaken to the core when her best friend was diagnosed with a rare auto immune disease called CIDP. With her friend no longer able to eat bread, one of her favorite foods, Basler-White set out to create something that would meet her ailing friend’s new dietary needs. And so, Eco-Paleo Bread was born..... [Read](#)



SPC rolls out new fruit snack in pouch format targeting teens and women market in Australia

In its centenary year, iconic Aussie brand SPC is putting innovation for local and export markets front



and centre. Its latest launch is a trio of fruit snack ranges in pouches, a new pack format for the company. The healthy snacking category has just received a boost from SPC with its launch of three ranges in a convenient new pouch format. Each range targets a different age category. Puree & Simple is a lunchbox snack (4-7 years);

SPC FRUMAX, is designed for tweens busy with after school activities (7-15 years), and Goulburn Valley FRUIT PLUS is for women on the go. As reported earlier this year in PKN (May-June 2018), the company has recently installed a new GualaPack pouch filling line (supplied by Auspouch) in a purpose-built high care zone at its Shepparton manufacturing facility. The line fills the fruit snack product into Amcor's Cheerpack pouches at a speed of up to 80 units per minute. The products will roll out in the local market first with a launch planned for China soon. SPC MD Reg Weine told PKN earlier this year, these will be the first in a series of NPD roll-outs, prompted by high demand for the pouch format from the Chinese market..... [Read](#)

[Back to the Table of Contents](#)

Regulations, Labelling, Health Claims & Food Safety

Australian consumer watchdog, ACCC calls for \$10 million fine for Heinz

The consumer watchdog has called for food giant Heinz to be hit with a \$10 million fine after



misleading consumers by claiming one of its snacks, marketed for toddlers, was beneficial for young children. But the company has described such a penalty as "oppressive" suggesting \$400,000 would be a more appropriate figure. In a hearing in the Federal Court in Adelaide, counsel for the Australian Competition and Consumer Commission, Tom Duggan, said the penalty imposed on Heinz had to be sufficient to act as a deterrent against similar conduct by the company and others operating in the food industry. "If it's not big enough, in the end, it simply doesn't represent a sufficient deterrent," Mr Duggan told the court on Wednesday. He argued the company's conduct in representations on the packaging of its Little Kids Shredz was "egregious" because of the potential implications for the diet and oral health of young children and involved both "willful blindness" and "recklessness". But Michael O'Brien, for Heinz, said there

were no facts to support the company's conduct being egregious and the court had ruled that while it made an error, it did not intend to mislead..... [Read](#)

Sweden tightens up free-from labelling controls

Sweden is tightening controls on the labelling of free-from foods, including taking measures to ban misnomers such as 'gluten-free margarine'. From this autumn it will be mandatory for companies that label food as 'free-from' to report these to the Swedish Food and Drug Administration (SFDA). Currently, free-from reporting is voluntary. The new measures are primarily aimed providing clearer and more accurate labelling information to sensitive groups. The SFDA says that free-from labelling "entails special responsibility". It says it has the broad backing of food manufacturers and brand owners, who say they want clear guidance on their own responsibilities in this area..... [Read](#)

ECJ rules that controversial breeding techniques count as GMOs

Organic and anti-GM groups have welcomed 'unequivocal' ruling by the European Court of Justice (ECJ) that a series of controversial new plant breeding techniques do fall under the scope of EU legislation on genetically modified organisms. In the judgment, the Court of Justice took the view that organisms obtained by mutagenesis – a set of techniques which make it possible to alter the genome of a living species without the insertion of foreign DNA – are GMOs within the meaning of the GMO Directive "in so far as the techniques and methods of mutagenesis alter the genetic material of an organism in a way that does not occur naturally." The ECJ's judgement will come as a major blow to the biotech industry which has argued that gene editing using mutagenesis techniques is little different to mutagenesis that occurs naturally. Today's ruling by the ECJ goes against the opinion of the court's advocate general, who argued in January that the new techniques should be exempt from EU GMO rules..... [Read](#)

New Zealand shop battles in court over Weetabix imports

A shop owner in New Zealand is involved in a battle of the breakfast cereals after her plans to import



British favourite Weetabix ended up in court. British

expat Lisa Wilson wanted to sell the wheat-based breakfast to homesick Britons in her Canterbury-based shop A Little Bit of Britain, but has come up against domestic manufacturer Sanitarium, which says the brand name is too similar to their own local brand Weet-Bix, Radio New Zealand reports. Customs officials seized a shipment of Weetabix last August after a complaint by Sanitarium. Weet-Bix is a hugely popular brand in both Australia and New Zealand complete with celebrity endorsements, and Sanitarium are keen to protect their trademark. "The issue is the potential and real threat of Weetabix coming into this market and cashing in on this great brand that Kiwis love,"

Sanitarium's Rob Scoines told the New Zealand Herald. Mr Scoines pointed out last August that Weet-Bix cannot be sold in the UK because of its similarity to British brand Weetabix..... [Read](#)

Singapore sets up a new regulatory body, “Singapore Food Agency” to take over food-related functions

A new statutory board, The Singapore Food Agency (SFA), will be formed under the Ministry of the Environment and Water Resources (MEWR) to oversee food safety and security. In a joint statement on Thursday (26 July), MEWR and Ministry of National Development (MND) stated that SFA will bring together food-related functions currently carried out by the Agri-Food and Veterinary Authority of Singapore (AVA), the National Environment Agency (NEA) and the Health Sciences Authority (HSA). It said that the integration will enhance regulatory oversight over all food related matters from farm to fork and further strengthen our food safety regime, which will facilitate better partnership with food businesses to develop new capabilities and solutions, and seize future opportunities. SFA is said to be able to provide better services to Singaporeans and businesses by harmonising regulations across the three agencies, said the ministries..... [Read](#)

[Back to the Table of Contents](#)

Nutrition, Diets, Health Benefits & Related Research

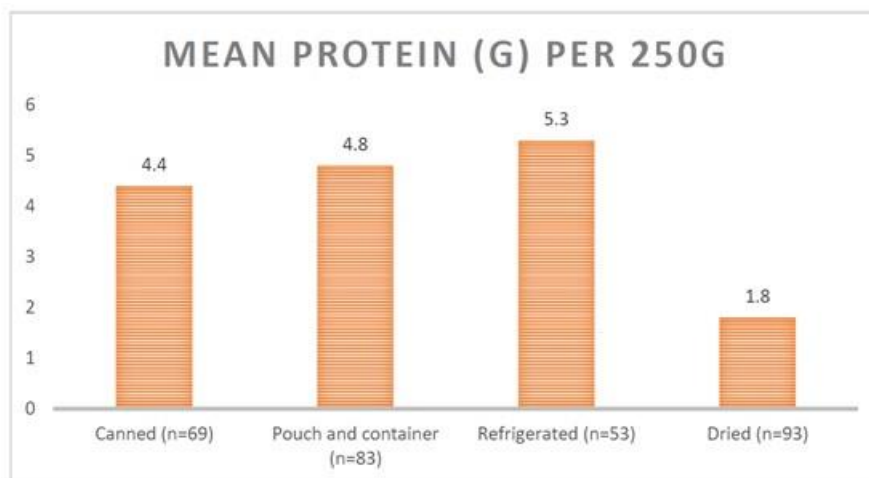
Experts question validity of study that found ‘little or no’ heart health benefits from fish oil supplements

A new study published by the influential Cochrane Library concludes that there is little or no effect of omega 3 supplements on the risk of experiencing heart disease, stroke or death. But some experts say that trial criteria applied by the Cochrane researchers produced findings of limited validity, while benefits of fish oils observed in the study were downplayed by the authors. Cochrane researchers specifically wanted to examine evidence for “the widely held view” that taking omega-3 supplements reduces risk of heart disease, stroke and death. Their review examined 79 earlier randomised cOntrolled trials (RCTs) involving over 112,000 people which had assessed effects of greater omega-3 intake versus lower or no omega-3 intake for heart and circulatory disease. Most of the trials used omega-3 fats in supplement form. The researchers found that increasing EPA and DHA (the omega-3 fats found in fish) has little or no effect on all-cause deaths and cardiovascular events and probably makes little or no difference to cardiovascular death, coronary deaths or events, stroke, or heart irregularities. They reported that “risk of death from any cause was 8.8% in people who had increased their intake of omega 3 fats, compared with 9% in people in the control groups”..... [Read](#)

Reviews, Views & Full text publications

What's happening in the soup category in Australia?

As the mercury drops, no food screams winter more than soup. The ultimate comfort food, soup can be a delicious way to warm up, and take in a quick and healthy nutrient hit. With so much variety on supermarket shelves, which is healthier? In July 2018, Grain and Legume Nutrition Council (GLNC), Australia audited 297 soup products from the four major supermarkets in



Sydney, including 69 canned, 83 shelf-stable (pouch/container), 93 dried, and 53 refrigerated soups.... Pdf, 6 pages... [Read](#)

Pressure remains on carrageenan as a food ingredient

Carrageenan, a family of marine polysaccharides isolated from seaweeds, has been at the center of considerable debate in recent years. Generally recognized as safe (GRAS) as a food ingredient, carrageenan use dates back hundreds of years, mostly utilized for its thickening and gelling properties. Being plant derived, it's allowed in vegan foods. And in the US, it can be included in organic foods. Earlier this year, the US Dept. of Agriculture (USDA) decided against the recommendation of its own National Organic Standards Board (NOSB) and renewed carrageenan's status on the National List of Allowed and Prohibited Substances (National List), according to an April 4, 2018, posting in the Federal Register. The ruling means carrageenan, which is not certified organic, may continue to be used in organic food items. Consumers Union, the Washington-based advocacy division of Consumer Reports, disagreed with the ruling. Many organic consumers feel the same, which is why brands such as Applegate have decided to move forward with removing the controversial ingredient in its poultry deli meat. Prior to the ruling, several researchers collaborated on a review of the science behind the carrageenan controversy. Their analysis was published in the March 2018 issue of Food & Function. The review provides an overview of carrageenan's functional characteristics and its impact on digestion, along with various gaps in understanding. Specifically,

three unresolved gaps are identified. Firstly, little information can be found on the current levels of public exposure to carrageenan. Secondly, the link between carrageenan's physicochemical properties, its impact on digestive proteolysis, the colon microbiome and inflammation are yet to be fully resolved. Thirdly, scant scientific evidence exists on the differential digestive fate of carrageenan in the gut of liable and predisposed populations, such as elderly people or inflammatory bowel disease patients..... [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 Aug 02/2018

Basis delivered plant		\$/Tonne	\$/Bushel	Year Ago \$/Bushel
PEA	GREEN #2 OR BETTER	297.26	8.09	6.13
	FEED	219.55	5.98	5.20
	LARGE YELLOW #2 OR BETTER	227.44	6.19	8.39
			\$/lb	\$/lb
LENTILS	#1 LAIRD	494.50	0.22	0.46
	#1 ESTON	425.49	0.19	0.46
MUSTARD	#1 YELLOW	751.22	0.34	0.33
	#1 BROWN	679.35	0.31	0.37
	#1 ORIENTAL	591.72	0.27	0.31

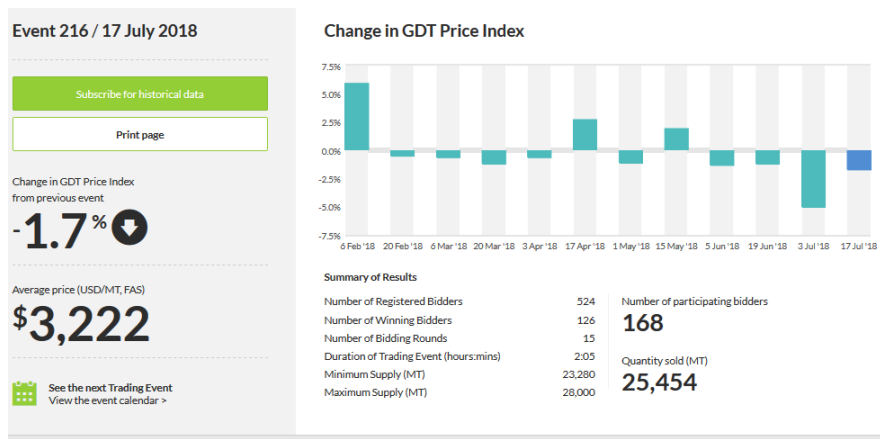
US CASH MARKETS (CDN \$/TONNE) as of Aug 02/2018

		THIS WEEK	LAST WEEK	AVG TO DATE	LAST YR AV PRICE	PCT CHG
WHEAT	#1DNS GREAT FALLS	279.02	267.03	279.02	292.20	-4.5%
	#1DNS PORTLAND	338.19	331.60	338.19	344.53	-1.8%
CORN	#2 CHICAGO	172.53	169.22	172.53	167.86	+2.8%
BARLEY	#2FD GREAT FALLS	175.73	176.42	175.73	154.38	+13.8%
	FD Central California	305.56	306.76	305.56	276.55	+10.5%
SOYBEAN	#1 ILLINOIS	414.82	415.49	414.82	449.62	-7.7%

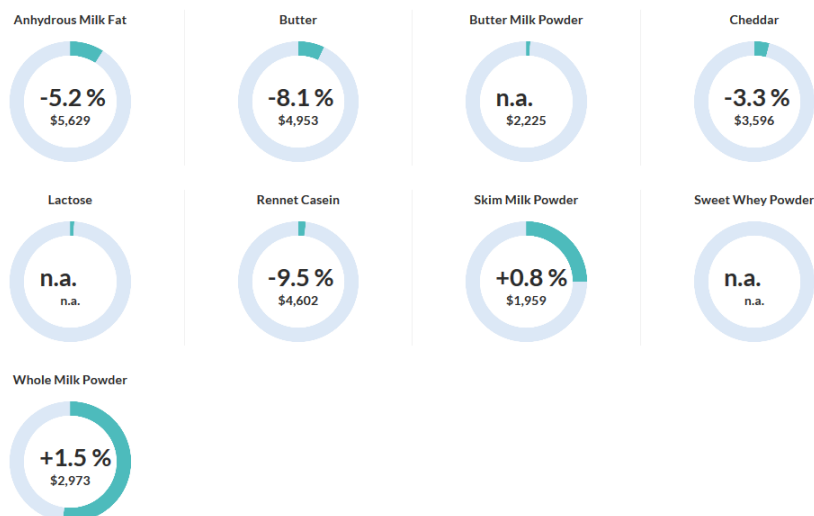
[Back to the Table of Contents](#)

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



[Back to the Table of Contents](#)

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
20 Sep	How to Apply for a New Food Raw Material in China?..... Read	CIRS	10AM	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](#)

[Back to the Table of Contents](#)

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 3-4	AusAg & Foodtech Summit 2018.... Read	Melbourne, Australia
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

[Back to the Table of Contents](#)

Disclaimer

Functional Foods Weekly uses Web links to reach original sources of information and as Web links can be unreliable, we cannot guarantee the validity of the link (although we do test the links before the Weekly is delivered). Web links can expire over time and some sources may require a subscription or registration to view. Functional Weekly is mailed as a bulk email and we cannot guarantee the delivery every week as individual organisations/servers have capacity to block emails and we have no control over that (although we do attempt to resend the Weekly if it bounces back; we also try to contact the subscriber). The use of the information is at the discretion of the user. OzScientific® is not liable for any damage whatsoever caused by the email or newsletter or by use of the information in this email or

newsletter. As a subscriber, you agree to this disclaimer and the detailed disclaimer at <http://www.functionalfoods.biz>

Subscription Conditions

Functional Foods Weekly is addressed (unless library/site/corporate subscription is taken) to an individual and we request that you do not forward or share the newsletter without prior consent of OzScientific Pty Ltd. Your subscription may be cancelled without refund if there was an evidence of the misuse of the subscription licence. OzScientific Pty Ltd reserves the right to refuse subscription, vary subscription rates and offer variable rates. Invoice for renewal is sent at the end of the subscription; subscribers are required to confirm if renewal is not required within 2 weeks. Failing that, OzScientific will assume that the subscription is renewed. Renewal subscription payments are due within 4 weeks of renewal; delayed payments may incur an additional service charge.

[Back to the Table of Contents](#)

Subscription & Contact Information



Functional Foods Weekly (46 electronic Issues/year) subscription is available as single, multiple, library, academic, site and corporate user licenses. It is targeted at FMCG food, dairy, nutrition, beverage & ingredient industry CEOs, Marketing and R&D executives and their teams.

For current subscription rates, terms of use, please contact:

OzScientific Pty Ltd, PO Box 8018, Tarneit (Melbourne), VIC 3029, AUSTRALIA; email: sales@ozscientific.com