

Global Food Innovation and Intelligence Digest



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



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Business & Market Intelligence

Bubs Australia entering vitamin business



Infant formula company Bubs is expanding into vitamin and supplements with a new range of products that will be sold at 400 Chemist Warehouse stores nationwide from October. Vita Bubs will be available as chewable tablets and single-serve powder sachets with goat milk formulations aimed at newborns to 12 years olds. Bubs chief executive officer and founder Kristy Carr said the products would "address the primary immunity, bone development, digestive and cognitive health concerns parents have for their children". Bubs entry into the \$2.3 billion, high-margin vitamin and mineral supplements industry will also significantly boost the company's domestic revenue, Mrs Carr said..... [Read](#)

Strong demand in North America offsets weakness elsewhere in Mondelez Q2 results



Mondelez International has reported a smaller than expected 2.5% drop in net revenue for Q2, with strong demand from North America offsetting declines elsewhere. Overall revenue fell to \$5.91 billion from \$6.06 billion, but came in just above market estimates of \$5.90 billion, according to IBES data from Refinitiv, cited by Reuters. In its second quarter, the owner of Cadbury and Oreo witnessed 17.3% growth in net revenue in North America. Following a small 1.3% increase in Q1, Europe recorded a 4.9% year-over-year drop in net revenue for Q2. However, the region generated the largest amount of revenue for Mondelez overall, with over \$2.1 billion worth of sales. Across the company's emerging markets, net revenue was down 15.6%. Latin America witnessed a decrease in sales of 9.3% in the first quarter, and this trend was far more pronounced in Q2 when net revenue dropped 30.7% year-over-year. Mondelez was boosted by the performance of its Asia, Middle East and Africa unit in its 2019 full-year results. However, in Q2 2020 net revenue for these markets fell by 8.5%..... [Read](#)

Future food: Unilever and Algeniuty partner to explore microalgae protein



Microalgae-based proteins are the cornerstone of Unilever's new partnership with biotech start-up Algeniuty to "innovate future foods" for Unilever's plant-based portfolio. UK-based Algeniuty specializes in a chemical-free method of removing bitter notes from microalgae, within its alternative protein platform Chlorella Colours, for use in F&B products. The company will work with the R&D team within Unilever's Foods and Refreshment (F&R) division to explore marketable potential across diverse categories including pasta, bakery, beverages and confectionery. Microalgae protein is in the spotlight for its high functionality across multiple applications. "The Chlorella Colours platform developed by Algeniuty offers a neutral flavor and smell. It is a plant-based functional protein-rich ingredient. Cost-wise, the microalgae ingredient will be more expensive than the current market incumbents such as soy and pea, but cost will come down as market uptake occurs and the microalgae ingredient offers a high-fiber,

micronutrient-rich plant-based protein-rich whole-cell ingredient as opposed to an extracted protein only,” Dr. Andrew Spicer, CEO of Algenuity, tells FoodIngredientsFirst..... [Read](#)

Nestlé reports “solid organic growth” amid COVID-19, boosted by frozen, plant-based and coffee-at-home



As COVID-19 continues to impact consumers and businesses worldwide, Nestlé has delivered substantial organic growth and improved margins in the first half of the year. The company reported strong growth in Dairy and Coffee-at-Home segments, while frozen and vegetarian foods also gained momentum. Water and Confectionery categories suffered a decline overall. With consumer behavior evolving faster than ever, Nestlé says it is adapting to a new reality. “We have remained resilient in a rapidly changing environment, delivering solid organic growth and improved margins in the first half. These results demonstrate the agility of our business and the strength of our diversified portfolio across geographies, product categories and channels,” says Mark Schneider, Nestlé CEO. After a “stronger-than-expected start to the year,” organic growth moderated in the second quarter to 1.3 percent, reflecting the severe impact of movement restrictions on out-of-home businesses and some consumer destocking. In the first half, Nestlé saw sustained momentum in the Americas and positive sales development in Europe, the Middle East and North Africa (EMENA). Dairy saw high single-digit growth, based on strong demand for fortified milks such as Nido and Bear Brand, as well as Coffee-Mate. Prepared dishes and cooking aids grew at a mid-single-digit rate, with strong momentum in frozen foods. Vegetarian and plant-based food products grew by 40 percent, supported by further expansion of Garden Gourmet in Europe and increased growth for Sweet Earth in the US..... [Read](#)

Mondelez to reduce number of SKUs by 25%



Mondelez International plans to remove 25% of its stock-keeping units (SKUs) in a move designed to simplify its supply chain and reduce cost and inventories, said Dirk Van de Put, chief executive officer, in a July 28 earnings call to discuss second-quarter financial results. The SKUs that will be dropped represent less than 2% of company sales, he said while adding the move will allow better-selling Mondelez items to have more shelf space. “The clients want great customer service,” Mr. Van de Put said. “They want a cleaner shelf. They want to make sure that they can serve their customers, and we have the same initiative. So we were already obliged in this crisis to work with a much smaller set of SKUs in order to make sure that the key SKUs are on the shelf. And what do we see? Our sales are better. The shelf looks cleaner, and we get some benefits from it.” The 25% reduction will be net..... [Read](#)

Unilever owned The Vegetarian Butcher Applies to German Meat Associations to Help Shape Future of Meat Industry

Dutch brand The Vegetarian Butcher, a subsidiary of Unilever, announces it is applying for membership in two traditional German meat associations, stating its intentions to become the largest plant-based butcher in the world. The Vegetarian Butcher supplies patties for the Rebel Whopper in European countries. Founders Jaap Korteweg and Niko Koffeman also recently announced that they are set to enter the vegan dairy under the name Those Vegan Cowboys. According to the Dutch brand, the first step has already been taken and last week the expression of interest for an application went to both associations. Korteweg explains: “The request is serious. We want to enter into dialogue with the associations and the industry in order to break new ground together and open up new perspectives. We are convinced that we can make a difference on a broad scale by inviting all meat lovers to join us and taste our vegetarian meat.” [Read](#)



Unilever

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Consumer & Market Trends and Market Size

Demand in China driving higher dairy prices

Growing demand for dairy in China has resulted in higher global dairy prices. There were significant price increases in July. The Global Dairy Trade (GDT) price index jumped early in the month by 8.3%, the biggest jump since November 2016. There was strong demand for whole milk powder (WMP), with an increase of 14% to US\$3208 a tonne at the GDT auction on 7 July. New Zealand's Fonterra said that it had raised the lower end of its farmgate milk price forecast range for the forthcoming season as the demand went up in China, its top export market. There was strong demand for whole milk powder (WMP), with an increase of 14% to US\$3208 a tonne at the GDT auction on 7 July. New Zealand's Fonterra said that it had raised the lower end of its farmgate milk price forecast range for the forthcoming season as the demand went up in China, its top export market..... [Read](#)

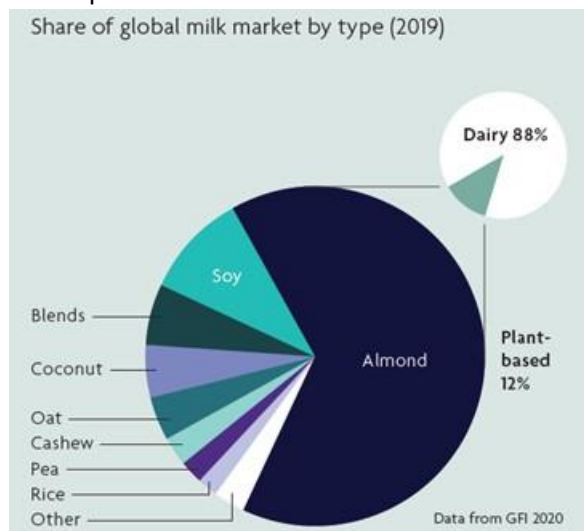
Canned food sales boom due to the coronavirus (COVID-19) pandemic

Canned food sales are booming across the world in the wake of the coronavirus (COVID-19) pandemic. This includes sales of meat and poultry products, which have been declining for decades. Panic purchasing of long-shelf life pantry products and shortages of some fresh meat supplies has made canned meat and poultry products attractive. Factor in that many consumers are trying to reduce grocery spending amid a future of uncertainty, it's no wonder they are trading in fresh meat for lower-cost canned varieties, with some “canned” meats actually in flexible pouches produced using retort technology. US sales of canned meat during the 15-week period ended June 13, 2020, were up more than 70%, according to Bloomberg. Since, they have slowed,

but many expect sales to pick up as summer-time grilling winds down and the economy slows. Retort canning involves fully cooked and increasingly seasoned meats filled into a pouch or metal can. The container gets sealed and then heated to extremely high temperatures, rendering the product commercially sterile. Under normal conditions, canned products can safely be stored at room temperature indefinitely..... [Read](#)

Upsurge in plant protein is unabated - FAIRR report

This report shows that 2020 is set to be a watershed in the shift from animal proteins towards plant-based and



new protein sources. The protein transition has gone mainstream. COVID-19 has crystallised this trend, putting animal protein supply chains into meltdown and placing biosecurity and workers' rights issues in the global spotlight. But this pandemic is only the latest straw on this camel's back. Animal agriculture supply chains were already under severe pressure for their contribution to climate change, land degradation, biodiversity loss and antimicrobial resistance. A more effective and resilient solution is required if we are to adequately address the issue of soaring global protein demand – and that solution lies in alternative proteins. As FAIRR's Sustainable Proteins engagement reveals, large food retailers and manufacturers are on the front line of this transition. The evidence in this

report finds that two in five global food giants now have dedicated teams to develop and sell plant-based alternatives to meat and dairy products, and 47% of the retailers engaged now sell (or plan to sell) plant-based meat alternatives 'on the meat aisle'....pdf, 60 pages..... [Read](#)

Small but mighty: Almonds outpace total nut introductions globally, Europe leads the way

As consumer preferences shift toward better-for-you, plant-based and natural ingredients, almonds offer product developers the freedom to explore and identify opportunities for innovation. That is according to Harbinder Maan, Associate Director Trade Marketing and Stewardship at Almond Board of California (ABC). Speaking to FoodIngredientsFirst, Maan says: "Almonds are the current number one nut globally and have a powerful European story to tell." According to data from Innova Market Insights (Global New Product Introductions Report, May 2019), almonds experienced double-digit growth (13 percent) in 2019, with 12,206 new products with almonds introduced globally. For the first time in the report's history, the Dairy category joined Confectionery, Snacks, Bakery and Bars as one of the top five categories for new product introductions with almonds, experiencing 19 percent growth compared to 2018. Dairy now holds an 8 percent share of total new almond product introductions. Almonds have been the number one nut for new product introductions since 2006..... [Read](#)

Changes in consumer behaviour surrounding protein and produce - Mintel

The aftermath of the global pandemic presents significant challenges and opportunities for animal proteins, meat alternatives and produce. New research from Mintel, the experts in what consumers want and why,

reveals how the global pandemic presents significant challenges and opportunities for animal proteins, meat alternatives and produce. In this report, you will read:

- Consumers will adapt a “less but better” approach to animal proteins;
- Plants will play an important role as a source of protein
- Will there still be a place for simple luxuries and self-care in the forthcoming recession environment?
- Double down on health and wellness positioning
- Embrace a more holistic definition of sustainability

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(Full Mintel report, 24 pages can be downloaded after registering on the Web site_

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Innovations, new products, IP

Danone pushes plant-based with dairy-free Actimel variant

Danone has accelerated its push into plant-based with the UK launch of the first dairy-free variant for



its Actimel yoghurt drink. Actimel 100% Dairy Free uses a blend of roasted almonds and oats along with two different strains of live -cultures and vitamins D and B6. It went on sale this week in Asda in Mango & Passionfruit and -Blueberry flavours (rsp: £2.99/pack of six 100g shots). The range will also go on sale in Waitrose on 3 August, followed Tesco, Sainsbury’s and other major grocery retailers later this year. Danone said the NPD was low in sugar, used no preservatives, colours or artificial flavours and was suitable for vegans.

“We’re excited to bring our decades of experience in live cultures and immune support to the plant-based world,” said Sarah Dossett, marketing director for Danone Essential Dairy & Plant-Based, UK & Ireland. “Many people are looking for options that fit their flexitarian diet, and we wanted to offer them the Actimel they know and love in both dairy and dairy-free options.” The launch will be supported by digital activations on social media from mid-September, and with strong retail support both in-store and online..... [Read](#)

Unilever expands Tazo range with new blends, concentrates and energy blends

Unilever-owned tea brand Tazo has announced the launch of new blends, including alcohol-free tea concentrates and 'energy management' tea bags. Tazo's mixology concentrates come in two flavours: Berry Hibiscus Margarita, with strawberry, hibiscus and lime; and Ginger Lime Moscow Mule, with green tea, lime juice and a 'kick' of ginger. According to the Washington-based brand, the concentrates can be mixed with

water or seltzer to make a 'flavourful' tea-based mocktail or cocktail. Tazo has also released two tea blends which it says help in managing energy levels: Energize features citrus, guarana, ginseng and green tea; and Dream blends valerian root, lavender, passionflower and almond. In 2017, Tazo was acquired by Unilever from Starbucks in a \$384 million deal. In addition to tea bags, the brand's range includes ready-to-drink bottled teas, K-Cup pods, and liquid concentrates for chai, matcha, turmeric and other lattes..... [Read](#)

Nestlé unveils new Yes! snack bars with 10g of plant protein

Nestlé is expanding its Yes! snack bar portfolio with a new range which offers 10g of plant protein per bar. Free from artificial colours and preservatives, as well as gluten, the new line features two flavours: Almond, Peanut and Double Dark Chocolate; and Cashew, Blueberry and Dark Chocolate. A source of fibre, the bars are drizzled with dark chocolate which Nestlé says is made with sustainable cocoa certified by the Rainforest Alliance. The protein is derived from a combination of nuts and peas. The bars are packaged in the recyclable paper wrapper which Nestlé rolled out across the range last year. According to Nestlé, the paper is from sustainable sources, certified by the Forest Stewardship Council or the Program for the Endorsement of Forest Certification. "We know that today people are living healthy active lifestyles and are looking for the right fuel that is good for them and for the environment," said Nestlé's global head of confectionery, Alexander von Maillot. "Yes! plant protein bars use the power of nature to deliver a great wholesome product on the go and are wrapped in paper packaging that is easy to recycle and avoids plastic waste." Louise Barrett, head of the Nestlé Confectionery Product Technology Centre in York, added: "Pea protein is a key focus area for us



because it has a high protein content and is one of the most environmentally friendly sources of plant protein..... [Read](#)

Nestlé launches new vegan condensed milk

Nestlé has announced the release of a vegan alternative to its popular Carnation range, made from a



blend of oats and rice flour. The new product is certified by the Vegan Society as suitable for those following a vegan diet. According to the Swiss food giant, it also provides baking enthusiasts with an alternative to make dairy or caramel-based treats without compromising taste, texture or appearance. Marketing lead for dairy brands UK, Vittoria Simms, said: “Our new Vegan Condensed Milk Alternative has been in development for 18 months, bringing the plant-based, dairy-free

trend straight into the kitchen for home baking. We have seen the desire to bake at home and experiment with new ingredients really boom this year, with a 61% rise in sweet baking in March and April.” She continued: “It has been a challenge for vegans to find suitable alternatives to make dairy or caramel-based sweets treats or desserts, without having to compromise on taste, texture or appearance. Carnation Vegan has a very simple taste with a hint of lightly toasted oats, which makes it very versatile for a wide variety of baking and sweet treats.” Vegan Condensed Milk Alternative goes on sale with Ocado in September, Morrisons UK supermarkets in October and Tesco in the UK and Ireland also in October..... [Read](#)

Stonyfield Organic Yogurt Introduces the First Organic Daily Probiotic Yogurt Drink on the Market

Stonyfield Organic, the country’s leading organic yogurt maker, announced today the launch of Daily Probiotics, a probiotic yogurt drink in a 3.1oz easy-to-drink format designed to support both immune and digestive health.* Available in two flavors, Blueberry Pomegranate and Strawberry Acai, the new Daily Probiotics are made with real fruit and organic low fat milk, all for only 60 calories. Stonyfield’s latest innovation comes as the increasing consumer interest in preventive daily healthcare continues to fuel demand for convenient products made with probiotics, with the global probiotics market predicted to reach nearly 80 billion dollars by 2025. “Our new Daily Probiotics are a delicious snack that also provide billions of live active cultures in a portable, on-the-go format,” said Sophie Schmitt, Stonyfield Organic Brand Director. “We understand that consumers are looking for snacking options



that serve multiple purposes at once and our Daily Probiotics do just that – offering both excellent taste and quality ingredients as well as probiotics to support immune and digestive health in one convenient bottle.”

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Nestlé launches Lindahls Pro sports nutrition range in the UK

Nestlé has announced the release of a new range of high-protein dairy products in the UK called

Nestlé Lindahls Pro, specifically targeted at ‘avid gym-goers’. The new range features two flavoured snack pots and two ready-to-drink (RTD) products, both of which are high in protein and can be consumed pre- or post-workout. According to

the company, both the pots and RTD products deliver a 50:50 mix of whey protein and casein protein, which reportedly helps to maintain the balance between protein synthesis and the prevention of protein breakdown in the body. Lindahls Pro RTD drinks are available in two flavours: Raspberry & Vanilla and Tropical. The Nestlé Lindahls Pro snack pots are available in Strawberry & Lime Pie and Lemon Cheesecake flavours, are fat-free, low

in sugar and contain 18g of protein per serving. Meanwhile, the Nestlé Lindahls Pro RTD products are available in Raspberry & Vanilla and Tropical flavours. These drinks are also low in sugar, and contain 23g of protein per serving. A statement from the company said: “Bringing together the nutritional benefits of protein shakes in a ready-to-go format, the handy pots and drinks are the perfect snack for your gym bag, to keep in the office fridge or to stock up at home.”

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General Mills unveils new Packed snack bars

General Mills has introduced a new sustained energy bar, Packed, to its Nature Valley-branded range.

Free from artificial flavours and colours, the snack bar is available in two variants: Peanut Butter & Cranberry and Almond Butter & Blueberry. General Mills says that its new Nature Valley offering ‘uniquely features’ three textures – creamy, crunchy and chewy – and contains no high-fructose corn syrup. Packed bars are made with ingredients such as nuts and seeds, as well as cranberries or blueberries, which are said to boost energy levels. “Through



Packed, we want to make sustained energy approachable,” said Scott Baldwin, business unit director, grain snacks at General Mills. “Time and again, we’ve heard from consumers who want a delicious, affordable snack bar with feel-good ingredients that not only bring together a variety of textures, but can also offer long-lasting energy to help them get through their busy days. “With the introduction of Packed, Nature Valley is proud to offer a snack bar that delivers on each of these desires.” Packed snack bars are available in the US, for an RRP of \$4.49 per four-count box, from retailers and online..... [Read](#)

KUBEBA Launches Allergy-Friendly Protein Bars

KUBEBA, a Denver-based allergy-friendly food company has announced the launch of its highly nutritious, allergy-friendly protein bars. Packed with healthy fats, protein and health-promoting



ingredients, KUBEBA bars offer consumers a healthy alternative to high-sugar protein bars on the market. “There’s a gap in the market,” said Emily Foster, chief of operations and recipe developer for KUBEBA. There isn’t a delicious tasting, low-sugar, high protein and allergy-friendly bar available to consumers. For years, allergy sufferers and those looking to avoid the top eight food allergens have had limited food options that taste great and make them feel good. KUBEBA is changing that.” KUBEBA bars are free of the top eight

allergens, are low in sugar and high in protein. The brand is launching with three unique flavors: Salted Fudge, Blueberry Ginger and Cinnamon Fig. KUBEBA’s overarching mission is to free people with food allergies and dietary restrictions from fear around food. The company’s tagline, “Roar-worthy Foods, Courageous Living” speaks directly to this; the brand offers food that is roar-worthy in taste, with a nutrient profile worth roaring about, and that is made with ingredients free of the common food allergens..... [Read](#)

Nutpods launches refrigerated oat-based ‘creamers’

Nutpods, a brand of Bellevue, Wash.-based Green Grass Foods Inc., said it introduced a new



refrigerated product line: zero sugar oat “creamer.” The line includes two refrigerated flavors, Original and Cinnamon Swirl, which follow a successful online-only launch of shelf-stable Original and French Vanilla oat “creamers.” Nutpods’ chilled oat lineup will launch in the coming months at Sprouts, Whole Foods Markets and Fresh Thyme. “We knew that oat as a base ingredient would be

a great complement to our nut-based ‘creamers,’ with its neutral taste and incredible frothability. It has grown even faster than we anticipated,” said Madeline Haydon, founder & CEO. “While retailers have slowed resets due to COVID-19, they are still excited about the growth and potential of oat ‘creamers,’” she added. These products also are the company’s first appearance of a new carton format: 16-ounce combidome packaging from SIG Combibloc Group. Consumers will also start seeing the company’s core line of refrigerated almond/coconut blend ‘creamers’ in this new packaging starting this month, Nutpods said. The new artwork reflects a modernization of the brand’s look, maintaining its iconic green logo but introducing brighter color blocks and simplified messaging.....

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Totino’s Just Unveiled Takis Fuego Mini Mozzarella Bites to Bring the Heat

The freezer aisle has a new snack that just might set your mouth on fire. Totino’s just released a bag of Takis Fuego Mini Snack Bites, so you might want to have a tall glass of milk nearby. Totino’s is known for its pizza rolls ... that none of us could resist popping in our mouths the second they came out of the oven. Last summer, the brand unveiled Mini Snack Mix bags that are loaded with a variety of cheesy bites. The new Takis Fuego Mini Snack Bites are also small, so they’re the perfect heated one bite. Takis Fuego chips are described as like taking “a bite of lava.” The crunchy rolled tortilla chips get their intense flavor from a combination of hot chili pepper and lime, so beware if you haven’t had them before. With Takis’ collaboration with Totino’s, you can expect a hot chili pepper and lime seasoning mix on the bites with a mozzarella filling. So not only do you have the heat from the oven, but also a different heat from the seasoning. “Prepared in under two minutes in the microwave (or under 15 minutes in the oven for a little extra crunch!), Totino’s Takis Fuego Mini Snack Bites are the satisfying spicy sidekick you didn’t even know you needed — from an afternoon snack to late night gaming session,” press materials read..... [Read](#)



Nestlé's Gerber launches infant snack line with allergy prevention in mind

Nestlé's infant nutrition subsidiary Gerber is expanding its organic snacks range with the introduction of Gerber Organic BabyPops. The product is a new puffed corn and oat snack which comes in three varieties – Peanut, Tomato and Banana Raspberry. The snacks do not contain any added sweetener or salt, while their organic status signifies non-GMO credentials, the company notes. The launch comes at a time when industry is exploring allergy prevention by exposing children to such foods in early life. Research has shown intolerances can occur less frequently if babies are exposed to allergens sooner in their development. "The products are designed for crawlers learning to self-feed. BabyPops dissolve easily in your little one's mouth and are just the right size for little fingers learning to pick up. While every child reaches this milestone at their own pace, this is usually around eight months or older when babies are in the crawler stage, ready for finger foods. All BabyPops contain peanuts, so it is advised to ask your doctor



about peanuts for your baby," Sarah Smith-Simpson, Principle Scientist at Gerber, tells NutritionInsight. BabyPops Peanut contains real, organic peanut flour and is the first Gerber product to offer peanut in a developmentally appropriate form to help parents include peanut in their little one's diet..... [Read](#)

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Regulations, Labelling, Health Claims & Food Safety

FDA amends its procedures for dairy, infant formula firms exporting to China

The U.S. Food and Drug Administration (FDA) is announcing changes to its export listing procedures for dairy and infant formula firms seeking to export their products to China. In the Economic and Trade Agreement Between the Government of the United States and the Government of the People's Republic of China (Economic and Trade Agreement) signed Jan. 15, 2020, China agreed to recognize the U.S. dairy-safety system as providing at least the same level of protection as China's dairy-safety system. As a result of the Economic and Trade Agreement, facilities seeking to be listed as eligible to

export dairy and infant formula products to China should no longer provide to the FDA, and the FDA will no longer provide to China, confirmation that a third-party auditor has found the firm to be in compliance with the relevant standards, laws, and regulations of China for dairy and infant formula firms. On June 24, in an action taken as the result of the Economic and Trade Agreement, the U.S. Department of Agriculture (USDA) Agricultural Marketing Service, in charge of facilitating the efficient marketing of milk and dairy products worldwide, announced that it would eliminate plant audits for dairy and infant formula firms seeking to export to China as of July 1, 2020. The FDA reminds firms intending to export dairy and infant formula products to China that it will include firms on export lists only if the firm is in substantial compliance with applicable FDA regulations. Firms may apply to be included on these lists via the FDA's Export Listing Module (ELM). This process applies to all ELM applications received for these export lists on or after July 1, 2020..... [Read](#)

FDA grants Ocean Spray qualified health claim for its cranberry juice

Following a petition from Ocean Spray Cranberries, the FDA said it would not object to the use of qualified health claims that show a relationship between consumption of certain cranberry products and a reduced risk of recurrent urinary tract infections (UTI) in healthy women. Qualified health claims will be enforced at the FDA's discretion and can only be made for beverages containing at least 27% cranberry juice, which the agency said accounts for most commercially available options. They can also be made on cranberry dietary supplements containing at least 500 milligrams of fruit powder. The original request from Ocean Spray asked for an authorized claim, which would more definitively allow the manufacturer to tout a link between cranberries and UTIs. The FDA determined that evidence from the scientific community establishing a link between cranberry consumption and UTI reduction was "limited and inconsistent," and not sufficient to support such a claim..... [Read](#)

FSANZ seeks comments on DSM application on approval of canola protein as a novel food ingredient

FSANZ has assessed an Application made by DSM Nutritional Products Asia Pacific to amend the Code to permit the use of rapeseed protein isolate as a novel food and has prepared a draft food regulatory measure. Pursuant to section 31 of the Food Standards Australia New Zealand Act 1991 (FSANZ Act), FSANZ now calls for submissions to assist in consideration of the draft food regulatory measure. The food technology assessment concluded that rapeseed protein isolate when used as rotein source as a replacement for other protein sources in a range of foods is technologically justified in the quantities and form proposed. It is suitable for addition at typical use levels from 2 to 10% in a range of foods and up to maximum use levels of 30% in meat analogues and protein-based products only. The typical use levels reflect those more likely to be used by food manufacturers..... [Read](#)

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Nutrition, Diets, Health Benefits & Related Research

A low-carb diet may lower the risk of blinding eye disease

Following a long-term diet that's low in carbohydrates and high in fat and protein from vegetables may reduce the risk of the most common subtype of glaucoma, according to a study published in Eye-Nature. The study is important because glaucoma is the leading cause of blindness in the United States and primary open-angle glaucoma (POAG) is the most common type. POAG is the leading cause of optic nerve degeneration that is related to the pressure level inside the eye, but other factors also contribute to this condition. Since glaucoma is a condition that may be associated with mitochondrial dysfunction, researchers wanted to find out if substituting protein and fat for carbohydrates in the diet would enhance mitochondrial activity, maintain optic nerve function, and prevent optic nerve degeneration in this blinding eye disease. They performed a large-scale meta-analysis to get this answer. They followed 185,000 adult participants from three large studies in the United States, conducted between 1976 and 2017. Participants were female nurses and male health professionals aged 40–75. Every two to four years, they filled out food frequency questionnaires that assessed what they ate and drank. They also answered questions about their health and what diseases, if any, they might be developing. If they said they had glaucoma, the researchers asked their treating eye care providers to send medical records to determine if they had POAG..... [Read](#)

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Reviews, Views & Full text publications

Association between chocolate consumption and risk of coronary artery disease: a systematic review and meta-analysis

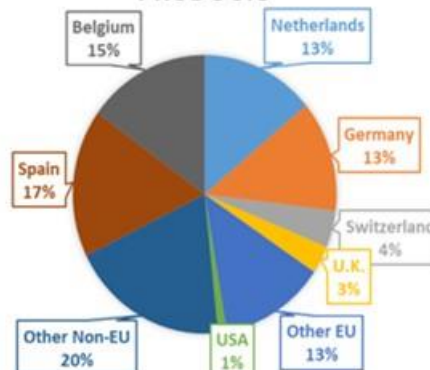
Clinical trials have shown that the consumption of chocolate has favorable effects on blood pressure and endothelial function. The previous meta-analysis showed that many dietary components, including chocolate, appear to be beneficial for cardiovascular disease. However, the potential benefit of increased chocolate consumption, reducing coronary artery disease (CAD) risk is not known. The present meta-analysis found that chocolate consumption (>1 time per week or >3.5 times per month) is associated with a reduced risk of CAD. Similar to our findings, a previous meta-analysis showed that chocolate consumption was associated with a decreased risk of CAD.⁵ However, there was substantial heterogeneity in that meta-analysis due to adjusted variables in included studies and

the comparison was between the highest and lowest intake of chocolate. In our study, we performed sensitivity analyses to determine whether the results remained the same..... [Read](#)

France: Retail Foods Market

More than 70 percent of French household food purchases are made in supermarkets, discount stores, and smaller local stores. Different types of retailers have experienced growth and success over the last eighteen months, including local neighborhood stores and some larger discount stores offering innovative services such as internet purchases. The retail sector fared well during the COVID-19 pandemic. France’s retail sector offers a variety of opportunities for U.S. food and food products, provided they conform to EU regulations..... pdf, 11 pages..... [Read](#)

IMPORTS OF CONSUMER-ORIENTED PRODUCTS



Saudi Arabia: Retail Foods

U.S. exports of consumer-oriented food products to Saudi Arabia increased by approximately 11 percent in 2019 - to a record high of \$588 million. Since then, the effects of COVID 19 have strengthened the online and supermarket sectors, and severely weakened restaurants. Demand for delivery services and Saudi government financial support dramatically strengthened that sector. The 36 delivery apps that are now in operation processed more than 12 million orders in more than 200 cities by the first week of June. Online shopping is expected to remain an important grocery shopping method going forward. Saudi packaged food retail sales in 2019 were estimated at approximately 20 billion USD..... 10 pages.... [Read](#)

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Agricultural commodity prices (US\$)

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](#))

Event 264 / 21 July 2020

[Subscribe for historical data](#)


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Change in GDT Price Index from previous event

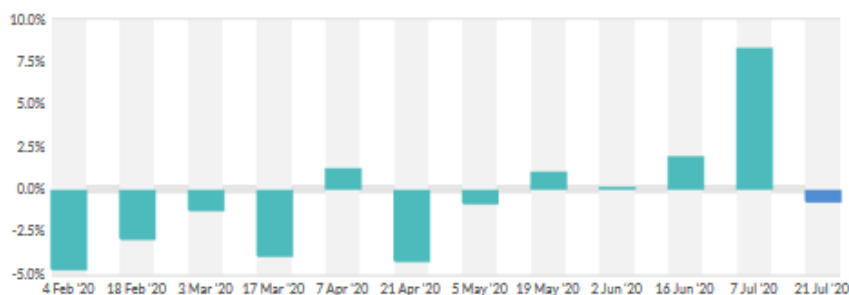
-0.7% 

Average price (USD/MT, FAS)

\$3,201

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

Change in GDT Price Index

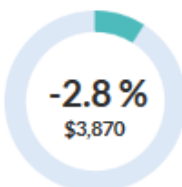


Summary of Results

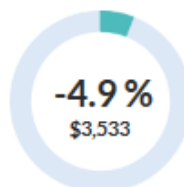
Number of Winning Bidders	119	Number of participating bidders	162
Number of Bidding Rounds	15	Quantity sold (MT)	23,995
Duration of Trading Event (hours:mins)	2:22		
Minimum Supply (MT)	22,420		
Maximum Supply (MT)	26,650		
Number of Registered Bidders	482		

Products

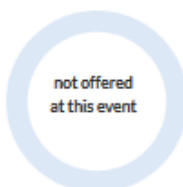
Anhydrous Milk Fat



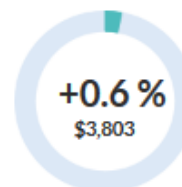
Butter



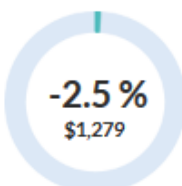
Butter Milk Powder



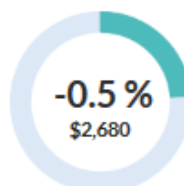
Cheddar



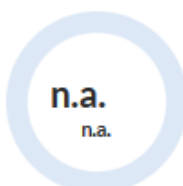
Lactose



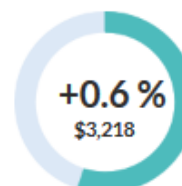
Skim Milk Powder



Sweet Whey Powder



Whole Milk Powder



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Webinars Worldwide

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

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

Date	What	Presenter	Timing*	Price
22 Sep	Trends and opportunities in Dairy and Non-dairy Beverages..... Read	Dairy Foods	2PM EDT	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 5-6	New Food Conference..... Read	Berlin, Germany
Aug 17-20	IUFoST 20th World Congress of Food Science and Technology..... Read (Postponed)	Auckland, New Zealand
Sep 6 -9	9th International Whey Conference..... Read	Dublin, Ireland
Sep 14-16	New Products Conference..... Read	Dallas, US
Sep 22-24	Foodtech Packtech 2020..... Read	Auckland, New Zealand
Sep 22-25	International Conference on Life Cycle Assessment of Food..... Read	Berlin, Germany
Sep 23-26	Expo East 2019..... Read	Philadelphia, US
Sep 25-26	4th International Conference on Probiotics and Prebiotics..... Read (Virtual)	Virtual
Sep 28-1 Oct	IDF World Dairy Summit..... Read (Cancelled due to COVID-19)	Cancelled due to COVID-19
Sep 29 -30	24th World Conference on Food and Nutrition Science..... Read (Virtual)	Virtual
Oct 7-8	24th International Conference on Food Technology & Processing..... Read	Vienna, Austria
Oct 15-16	2020 for The Beverage Forum..... Read	Chicago, US
Oct 20-23	PROPAK ASIA 2020..... Read	Bangkok, Thailand
Oct 26-27	2nd World Congress on Probiotics, Functional Food and Nutraceuticals..... Read	Tokyo, Japan
Nov 7-11	Vitafoods Europe Virtual Expo..... Read	Virtual
Nov 9-12	14th INTERNATIONAL SCIENTIFIC CONFERENCE ON PROBIOTICS, PREBIOTICS, GUT MICROBIOTA AND HEALTH - IPC2020..... Read	Prague, Czech Republic
Nov 10-12	34th EFFoST International Conference 2020..... Read	Tel Aviv, Israel

Dec 2-3	Probiotics Congress: Europe..... Read	Rotterdam, The Netherlands
Dec 9-11	Food Ingredients Asia..... Read	Jakarta, Indonesia
2021		
Mar 23-26	AnugaFoodTech..... Read	Cologne, Germany
Mar 24-25	Convenience & Impulse Expo 2020..... Read	Melbourne, Australia
Jul 10-13	ASN Annual conference – Nutrition 2021..... Read	Boston, US

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