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Differentiation is "future of farming"

Date: Wed, 28 Feb 07

Story Text

The future of British farming will be reliant on innovations such as differentiation, a leading food industry figure has advised.

Managing director of Waitrose Steven Esom advised that such techniques would be crucial if the industry was to continue to sustain itself in the face of falling output levels and mass closures.

However, Mr Esom did suggest that a growing awareness of the importance of locally and ethically sourced produce meant that the industry had room to manoeuvre.

"Encouragingly consumers are showing a growing interest in food provenance issues," he noted, according to Farmers Weekly.

"Differentiation is the future of farming – that is, moving away from the production of pure commodities to the supply of differentiated produce, be it local, organic, seasonal, or food with high animal welfare and environmental standards," Mr Esom added.

Last month saw the launch of Forum for the Future, a project aimed at highlighting not only the threats but also the potential economic advantages to be gained from climate change.

[For further information, click here](http://www.fwi.co.uk/Articles/2007/02/27/101922/food-differentiation-is-future-of-uk-farming-steve.html)

Crisp brand revitalises classic flavour

Date: Wed, 28 Feb 07

Story Text

Anyone who thinks that it is impossible to create any new innovations for the traditional cheese and onion crisp flavour can think again.

Gourmet crisp brand Kettle Chips has just unveiled a new Soulmate Cheeses with Onion variety, which it claims is the best possible version of the flavour.

The brand, which already sells a Double Gloucester and Red Onion flavour, came up with the new variety after extensive consumer trials, the Publican reports.

The research was carried out by the company's in-house chef Chris Barnard, who was left to experiment with combinations of real cheese and onion.

Norman Comfort, brand manager at Kettle Chips commented: "What Chris ended up with - Soulmate Cheeses and Onion - seems to have struck a chord; it came out miles ahead of the rest in all our consumer trials."

The new flavour is said to blend the taste of cheddar and caerphilly cheeses with zingy onion and will be available in a 40g bag and a 150g sharing bag.

[Click here for more information](http://www.thepublican.com/story.asp?sectioncode=7&storycode=54365&c=1)

Food sector among recipients of a new £40m Irish research fund

Date: Wed, 28 Feb 07

Story Text

The Irish food sector will be among the recipients of a new £40 million fund for scientific research, the country's trade and enterprise minister has announced.

The funds will be distributed by Department of Agriculture and Food under the ongoing £8.2 billion National Development Plan.

"This innovative fund exemplifies the whole of government approach that we are bringing to this key policy," said minister Michael Martin.

"It is important that we keep our competitive edge, and having a properly funded science, technology and innovation strategy is key," he added.

The Irish government said that the money would be used to match research investment made by private partners, the EU and research institutes.

A key food area will be research into extraction of high-grade fish oils and other marine functional foods.

Summary Text

New green coffee 'can help weight loss'

Date: Wed, 28 Feb 07

Story Text

Supplements made with unroasted Robusta green coffee beans are being billed as the latest in weight loss innovation.

According to clinical tests, an eight-week treatment can reduce body weight by nearly six per cent and lower the body mass index by the same amount.

The recommended dosage is 400 mg taken in three daily doses and patients on the trial were asked not to make any modifications to their current diet.

However, Natessance recommended that people taking the tablets should try to maintain a balanced diet in order to maximise benefits and sustain weight loss.

The green coffee capsules contain Svetol Á®, which is reported to reduce the body's absorption of sugar.

Natessance claims: "The active ingredient in the Robusta green coffee bean is the Chlorogenic acid (CGA), a dietary polyphenol which limits glucose intake in the small intestine and regulates metabolism."

The extract is decaffeinated and taken from the beans before roasting, to maximise the potential for healthy benefits.

Free Market News Network claims that the coffee market is likely to attract new investors in the new few months.

[More Information](http://www.responsesource.com/releases/rel_display.php?relid=29935&hilite)

Food Manufacture 2007 on March 8th

Date: Wed, 28 Feb 07

Story Text

Food Manufacture 2007 is set to take place at the Crowne Plaza Birmingham NEC hotel on March 8th.

The one-day conference will look at practical ways to improve profitability in food manufacture and is bound to provide invaluable ideas for managers and directors involved in operational procedures within the industry.

Attendees will be given the opportunity to learn and share best-practice with other industry members on issues such as reducing company energy bills, the financial benefits of introducing energy cost-reduction programmes, and the advantages of low-cost automation.

The conference will also look at how to deal with the complexity of product innovation within a company and ways to optimise production outputs.

A compelling line-up of speakers includes experts from Cadbury Schweppes, Salford University, Audits Unlimited and Brakes Manufacturing, and the day will offer up case studies, round table discussions and Q&A sessions, along with extensive networking opportunities.

In a statement on the conference brochure, Food Manufacture editor Rick Pendrous commented: "Rising energy prices, labour shortages and customer demand for a greater range of products are all key challenges for food manufacturers in 2007.

"I hope you will be able to attend this unique food manufacturing conference and discover practical solutions to assist in improving the profitability within your business."

Tickets are available at £350 + VAT, although a special offer of four tickets for the price of three is available for group bookings.

[Click here to view the conference brochure](http://admin.william-reed.co.uk/UploadedImages/SubPagePDFs/323.pdf)

'Unique' Tuborg to revitalise beer market

Date: Wed, 28 Feb 07

Story Text

Carlsberg's latest UK product launch, Tuborg, is being supported by a £5 million marketing campaign, designed to position the brand as a youthful, fun product.

Aimed at 18 to 30-year-olds, Tuborg has already received notable success in other countries and Carlsberg is hoping that it will receive a similar reception in the UK.

The company's UK marketing director, Darran Britton, described Tuborg as a "star" in the brewing giant's portfolio and expressed excitement about the UK launch.

"Tuborg will bring a new dimension to the beer market in the UK through its unique packaging and distinctive attitude," he told mad.co.uk.

"We believe drinkers are crying out for a beer that cuts through the tradition of the UK beer market and talks to them in their language. Everything about the brand from its packaging through to its music sponsorship is fun."

The brand is likely to appeal to both mainstream and premium lager drinkers and benefits from an innovative ring pull cap, allowing party-goers to open their drink without a bottle opener.

Click here for further information

Green Goblin joins Wychwood

Date: Tue, 27 Feb 07

Story Text

Wychwood Brewery is to launch a new bottled cider as a result of its partnership with Thatchers Cider.

Green Goblin will be available in 500ml bottles as of March 2007 from Sainsbury's and Waitrose.

The 6.0 per cent ABV full-bodied golden cider is described as a drink "with attitude" and is said to be fruity and highly drinkable but with depth.

It is made from English cider apples, including Dabinett and Somerset Redstreak apples selected from West Country orchards and has been matured in century-old oak vats to give it a "crisp, refreshing burst of real flavours".

It has also been cold, sterile filtered in order to capture its "fresh, distinctive character", according to its makers.

Managing director of the Wychwood Brewery Rupert Thompson told the Publican: "The cider category has been re-invigorated by high profile launches backed by some excellent promotions.

"It has caused a fantastic buzz and dispelled some of the old-fashioned and downmarket images from which cider used to suffer."

 Click here for more information

Anheuser-Busch launches Goji berry energy drink

Date: Tue, 27 Feb 07

Story Text

Anheuser-Busch has announced the launch of an innovative new drink that contains the rare Tibetan Goji berry.

Purported to contain one of the highest antioxidant levels of any fruit, the Goji berry will feature in the 180Red drink, which will launch alongside two other 180 products.

Other drinks to be announced are 180 Blue Low-Calorie and 180 Sugar-Free Orange Citrus Blast.

Goji berries hit the headlines last year when it was suggested that they were popular among fashionable celebrities such as Madonna and Liz Hurley, supposedly for their healthy qualities.

Among the claims that have been made for the berries are that they contain high levels of vitamin C, beta-carotene and iron.

"Anheuser-Busch is the first major beverage company to launch an energy drink made with the exotic Goji berry," said vice president of imports, crafts and specialty Andy Goeler.

Consumers back FSA 'traffic light' plan

Date: Tue, 27 Feb 07

Story Text

Consumers overwhelmingly back the Food Standards Agency's 'traffic light' proposals on nutrition labelling against labels planned by manufacturers and retailers, a survey has said.

A survey of 17,000 parents for the website Netmums showed that 80 per cent said that they preferred the FSA plans, which classifies food as red, yellow and amber.

Most said that they valued the simplicity of the scheme compared to the breakdown of guideline daily amounts (GDA) of fat, salt and sugar supported by industry and retailers.

The FSA said that research has shown that predictions that the traffic light system was not causing consumers to abandon foods labelled 'red', as critics had feared.

"They are using the information to balance their shop. They are not interpreting the red as 'don't buy'," said head of nutrition at the FSA Rosemary Hignett.

"They are interpreting it as 'high in fat, salt or sugar' - therefore don't eat too much of this product. So they are using it in a very sensible way, in fact."

Kerry cites innovation for increase in sales

Date: Tue, 27 Feb 07

Story Text

Kerry, the Irish flavours and foods group announced today that the company had seen a 4.9 per cent increase in sales revenue over the past year.

It reported that sales revenue reached a total of ?4.65 billion in 2006, with a year on year growth of 3.6 per cent.

Despite an admission that profits had fallen last year, the company claims that profits for the current year are meeting expectations.

Hugh Friel, chief executive, said "While 2006 was a challenging year for the Group, I am pleased by the improved trading performance in the second half benefiting from successful innovation and on-going business restructuring and cost saving programmes."

Innovations like The Food Doctor microwave meal range did well, as did Indian recipes and new generation premium meals.

Around £139 million have been invested in research and development for the coming year, an increase of 11.4 per cent.

A statement from the Kerry Group noted: "The ingredients, bio-science and flavours businesses are well positioned to meet customer requirements for convenient, nutritional product innovations throughout the global marketplace."

Kerry Group will focus on the healthy eating market to boost profit levels over the coming year.

[More Information](http://www.kerrygroup.com/page.asp?pid=143)

Miliband calls for standardised eco-labelling

Date: Mon, 26 Feb 07

Story Text

Environment secretary David Miliband has called for business, the Carbon Trust and the government to innovate together to produce food labels that show information regarding the amount of greenhouse gases used in production.

Speaking at the National Farmers' Union conference, Mr Miliband claimed a single eco-labelling system for food would empower customers and promote good practice among producers.

He said: "I can envisage the next step where, as well as nutritional standards, environmental standards become the norm on food packaging."

Several major supermarkets have pledged to introduce green labelling schemes, and Mr Miliband warned against having a variety of eco-labelling initiatives, the Telegraph reports.

"The worst thing would be to have different supermarkets, the Carbon Trust and the government all producing different schemes," he said.

A focus on eco-labels could widen a schism between organic and conventional farmers that appeared following a study produced by Manchester Business School for the government.

The study claimed several foods produced by organic methods used more fossil fuels and were therefore less environmentally-friendly. The Soil Association claimed the study neglected to consider the impacts of different farming methods on biodiversity.

[lick here for more information.](http://www.telegraph.co.uk/news/main.jhtml?xml=/news/2007/02/26/neco26.xml)

New sparkling wine unveiled by Pernod UK

Date: Mon, 26 Feb 07

Story Text

UK consumers will soon be able to enjoy a new sparkling wine courtesy of Pernod Ricard.

The drinks company has revealed that it plans to launch Montana Brut 2006 in the UK during March, following a substantial development period.

Pernod UK's wine development director, Adrian Atkinson, told the Just-Drinks website: "The wine has been in development for two and a half years and is differentiated from Lindauer Brut and Lindauer Special Select by its more Blanc de Blancs style, being 80 per cent Chardonnay, versus Lindauer which is predominantly Pinot Noir."

The new addition to the Montana wine brand, which hails from New Zealand, will enter the off-trade market with a recommended retail price tag of £8.99 and is set to be available from Tesco, Threshers and, later in the year, Majestic.

[Click here for further information](http://www.just-drinks.com/article.aspx?ID=89489&lk=dm)

Innovative labelling system to feature on Curver products

Date: Mon, 26 Feb 07

Story Text

A new product which enables consumers to find out how long food has been stored for is set to become a regular feature in the European food industry following the signing of a new deal.

The Timestrip labelling technology will now be present on containers from Europe's biggest storage container company, Curver, following an agreement with the latter's parent company, Keter Group.

The technology, which provides easily understandable information regarding storage times, has been created by a firm from Hitchin and now looks set to be rolled out across Europe and beyond.

"Once again we are demonstrating the relevance of our technology with a leading household name, Timestrip is now gaining exposure in a wide range of sectors both in Europe and North America," said Reuben Isbitsky, joint chief executive at Timestrip.

Timestrip labels use a tinted liquid that slowly filters through micro-porous material at regular intervals in order to show consumers exactly how long ago they opened a product.

[For further information, click here](http://www.businessweekly.co.uk/news/view_article.asp?article_id=11559)

Omega-3 sales to grow to \$7bn by 2011

Date: Mon, 26 Feb 07

Story Text

Sales of foodstuffs enhanced with Omega-3 fatty acids in the US are predicted to rise to an annual \$7 billion by 2011, market research for Packaged Facts has predicted.

The sector has already expanded from just \$100 million in 2002 to more than \$2 billion last year.

It is currently dominated by sales of grain-based foods such as cereals, snack bars and breads,

which account for 86 per cent of the market.

There is still room for substantial growth in the dairy segment however said Packaged Facts, with enhanced yoghurts, milks, ice creams and cheeses all expected to grow.

Take up has been boosted by the US Food and Drug Administration's decision to approve health claims for a reduced risk of heart disease associated with Omega-3s.

"By all indications, the addition of Omega-3s is not only the current hottest fortified food trend, it will remain so for years to come," said Dan Montouri of Packaged Facts.

Summary Text

Sales of foodstuffs enhanced with Omega-3 fatty acids in the US are predicted to rise to an annual \$7 billion by 2011, market research for Packaged Facts has predicted

Recyclable glass makeover for Britvic

Date: Mon, 26 Feb 07

Story Text

Britvic's thirst for innovation does not stop at its beverages, as the company has announced a complete makeover for its glass juice and mixer bottles.

In a joint effort with Rockware Glass, Britvic and Pepsi brands will now be offered in non-returnable 125ml and 200ml bottles, which are 100 per cent recyclable.

Britvic plans to phase out the practice of returning empty bottles to depots for refilling by the end of 2008.

Brand manager for Britvic and J2O Nicky Milner said that the presentation change would make "a huge difference".

"The lorry journeys to and from depots will be drastically reduced; customers will be able to recycle our bottles alongside other brands; consumers will get a top quality glass bottle every time," she revealed.

Rod Simmons of Rockware Glass reiterated the latter point, noting that "scuffed or dull-looking bottles reflect poorly on the brand".

Britvic is also adding cranberry and ginger beer flavours to its portfolio and has announced improvements to its ginger ale and grapefruit juice.

Further information

Family snack firm uses innovation to drive turnover

Date: Mon, 26 Feb 07

Story Text

Snack manufacturers Glennans plan to invest millions of pounds in development of new products in a bid to double its £2.5 million annual turnover.

Among Glennan's existing range are healthier alternatives to potato crisps, such as beetroot, parsnip, carrot, apple and pitta bread crisps.

It won initial success since their foundation in 1986 through targeting the luxury snack market, but now intends to develop its healthy eating range.

Back in 2004, the family run company was nominated for the Food Manufacture Excellence Awards, which was a large achievement for such a small company.

Environmentally friendly packaging will also be used to promote its existing products, a local paper reports.

The Sentinel commented that Glennans sales rose by nearly a third last year although sales of ordinary crisps plummeted due to obesity worries.

Managing director Mr Glennan said to the newspaper: "The government drive on healthy eating along with Jamie Oliver's School Dinners campaign has affected the market, but the type of products we sell have always been a luxury."

Glennans is planning to work with local secondary schools in to develop their brands and encourage a greater awareness of healthy eating among the young.

[More Information](http://www.glennans.co.uk/)

IGD: Fairtrade popularity soars

Date: Fri, 23 Feb 07

Story Text

Fairtrade products are increasing in popularity, according to new research from international food and grocery expert IGD.

The company's report, Shopper Trends 2007, reveals that 18 per cent of consumers have purchased Fairtrade products in the past month.

This is up from just 11 per cent two years ago and represents a rise of 63 per cent overall.

Senior consumer analyst at IGD Gerardine Padbury said that the trend for Fairtrade products is set to increase further, along with the growth in popularity of ethical products.

She said that ethical product sales are going up 7.5 per cent a year, compared with around 4.2 per cent for other products.

"So we expect more growth in the ethical sector, as well as more product development and segmentation of Fairtrade products," Ms Padbury said.

She added: "We also found that affluent shoppers are more likely to buy Fairtrade products, as are middle-aged shoppers, while women are also more likely to buy Fairtrade than men. Given the excellent growth levels, we believe there are further opportunities in Fairtrade and in ethical grocery products overall."

[Click here for more information on Fairtrade](http://www.fairtrade.org.uk)

Tea and tapioca brought together for new beverage

Date: Fri, 23 Feb 07

Story Text

Next month will see the launch of an innovative new drink made using tea and tapioca.

Business partners Gavin Blowman and Fabian Pohl said that they had the idea for Chooba, a blend of caffeine-free red tea and tapioca pearls, after trying similar drinks abroad.

The pair, who are based in Sunderland, hope to sell ingredients for the drink to cafes and retail wholesalers in the UK, who can then freshly prepare it at point of sale.

Described as tasting "along the lines of an Earl Grey", the drink is aimed at 15 to 25-year-olds and can help to prevent cancer, according to its makers.

Mr Blowman, a web designer and former documentary film maker, told Newcastle's The Journal newspaper: "We have spent the last six months sourcing the ingredients and developing the flavour, together with designing the bubble packaging in preparation for next month's launch."

The pair said that they had imported the tea from China and sourced natural ingredients from around the world in order to adapt the product for a European market.

http://icnewcastle.icnetwork.co.uk/0500business/businessnews/tm_headline=tasting-success-with-new-drink&method=full&objectid=18664368&siteid=50081-name_page.html

Click here for more information

Packaging innovations set to be unveiled

Date: Fri, 23 Feb 07

Story Text

A new set of packaging firms and products have been unveiled for the forthcoming Pro2Pac exhibition, highlighting the range of storage-based innovation that will be on show at the event.

New additions to the line-up of exhibitors include Polmac, Ravenwood Packaging and Seven Refrigeration, Process and Control Today has reported.

Polmac will be displaying its natural pine food hampers, with an emphasis on the low production costs in comparison to more conventional storage units.

Meanwhile, firms such as Chalcroft Construction will be presenting factory designs able to be tailored to any food production line, featuring refrigeration, drainage and finishing facilities.

Ravenwood's central innovation will be the Nobac 125 labelling machine, which enables environmentally friendly labels to be produced at considerable speeds, according to Process and Control.

The event will be held during the middle of March at Excel in London, and marks the industry's attempts to compete with innovators from Japan and elsewhere.

[For further information, click here](http://www.pandct.com/media/shownews.asp?ID=13469)

Staff handed superfoods on a plate

Date: Fri, 23 Feb 07

Story Text

Visitors to 135 staff restaurants nationwide will be on the receiving end of a new healthy eating initiative that will try to push to prominence ingredients like grain, pulses and seeds over the coming months.

The company behind the initiative is staff caterers Charlton House, with Michelin-starred chef and food innovation director at the company David Cavalier creating a series of recipes featuring "ingredient of the week" for consumers to make at home.

Caroline Fry, joint managing director at Charlton House, said the scheme tried to take out the difficulty of finding healthy, innovative ingredients.

She said: "We all know that a good diet is essential to overall good health, but finding the time to research and source some of the more unusual ingredients is often easier said than done, with long working hours, commuting times and family pressures.

"We are literally handing it to them on a plate" super healthy eating choices as part of their working day."

The first ingredient of the week to be featured will be Vitamin B12 and Vitamin C rich parsley, which can aid digestion, purify the blood and counteract anaemia.

[Click here for more information.](http://www.responsesource.com/releases/rel_display.php?relid=29509&hilit)

Danisco gains organic certification

Date: Fri, 23 Feb 07

Story Text

US food ingredient producer Danisco has been awarded an organic certification by Quality Assurance International.

QAI's certification follows extensive research into Danisco's farming methods and subsequent methods of food handling.

The company is eager to target the organic market in the US because of the double figure growth recorded in 2006.

Organic markets grew to a market value of \$16 billion last year, with particularly strong growth in the dairy sector.

Over a fifth of the US population claim that they purchase organic products every week and ten

per cent of household food expenditure is spent on organic produce, the company claims.

A press release from the company said: "Danisco recognises the value in fulfilling the growing demand for organic products in the dairy industry and it welcomes the opportunities to partner with our customers in meeting the needs of the organic dairy consumer."

The company expects a lower turnover in the coming year, following EU sugar quota reductions to tackle surplus supplies in Europe.

Further Information

Innovative food distribution solution launched

Date: Fri, 23 Feb 07

Story Text

A UK firm has launched a new food delivery service which enables chilled and frozen parcels to be distributed throughout the country.

Oakland International's 'Nippy' service offers next-day timed delivery options, competitive rates and the flexibility to offer deliveries of regular items, samples and even emergency orders to both business and domestic addresses.

Business development and project coordinator Peter Vaughan said that the service had been developed in response to customer feedback.

"Our flexible Nippy sample solution is capable of maintaining chilled temperatures for up to 48 hours, even in the ambient supply chain," Mr Vaughan revealed.

"All products are dispatched in protective packaging and are fully traceable."

The solution should prove particularly useful for companies wishing to send small perishable sample products to potential customers.

Oakland will be exhibiting its new service at the IFE07 International Food & Drink Exhibition in London next month (March).

Further information

Nestle chief attributes growth to 'innovation in health and nutrition'

Date: Fri, 23 Feb 07

Story Text

Nestle reported double digit increases in net profits for 2006 on the back of their health and wellness branding.

The company's net profits were up 13.8 per cent to 9.3 billion Swiss Francs and net cash flow increased by over 14 per cent.

Peter Brabeck-Letmathe, the chairman and CEO of Nestle explained that this was largely due to innovation and higher spending on research and development.

"We are seeing the benefits of the Group's transformation into a nutrition, health and wellness company, with stronger innovation and branding, as well as improved efficiency," he said.

"Our competitiveness was further boosted by higher spending on marketing and R&D, the roll-out of Globe and shared services, as well as our strong commitment to savings programmes."

In the coming year, Nestle plans to invest in brands, research and development and additional capacity, aiming to transform the group into a nutrition, health and wellness company.

[More Information](http://www.nestle.com/Media_Center/Press_Releases/All+Press+Releases/FY2006-PublicationResults.htm)

Heinz growth 'driven by innovation'

Date: Fri, 23 Feb 07

Story Text

In a preview of results for the third quarter, Heinz expects an operating profit growth of around nine per cent and sales growth of approximately five per cent.

The company has attributed the successful year to a focus on innovation and focused marketing of their products and the move towards healthier branding.

Chief executive officer of Heinz, William R Johnson, explained that double digit increases in research and development spending will continue through 2008.

He commented: "We expect consumer-driven innovation and focused marketing in categories and markets where the company has strong brands, category leadership, and other unique competitive advantages especially in health and wellness to help Heinz sustain the Company's momentum through FY 2008."

"Importantly, recent productivity gains have enabled us to invest aggressively in current and future growth with over 200 new products planned for 2008," Mr Johnson continued.

In the UK, product innovation, packaging upgrades and advertising had raised Heinz's volume share in beans to record levels of above 60 per cent, the CEO of Heinz Europe claimed.

[More Information](http://www.heinz.com/News_f.aspx)

Innovation 'crucial to smoothie market'

Date: Fri, 23 Feb 07

Story Text

Smoothie sales have increased by more than 80 per cent in the last five years to more than \$2 billion, but a market research company warns that innovation is needed to keep sales thriving.

More than half of respondents aged between 18 and 34 had consumed a smoothie within the last month, according to research by Mintel.

Consumers are attracted to the health benefits of fruit based smoothies as a healthier option when snacking on-the-go.

However, the established market needs an injection of ideas to keep profits running smoothly, recommends David Lockwood, the director of Mintel.

"Now that the smoothie market is a proven success, companies are being pushed to the next level-- extreme differentiation," he claimed.

"Similar to the coffee market, smoothie companies need to continue developing innovative flavors and additives to keep consumers engaged in the market, but also should consider expanding the menu as some chains have done with sandwiches or coffee."

Flavours like acai and green tea are being tested in the US market and the health benefits of individual ingredients are being promoted in line with current food trends.

Although the UK smoothie market is not as strong as that in the US, as the market expands from the south east of the country, Mintel expects a corresponding rise in sales.

More Information

Tate & Lyle appoints new head of innovation

Date: Fri, 23 Feb 07

Story Text

Tate & Lyle have appointed a new head of global research and development to replace retiring Dr Bob Schanefelt.

Dr Robert Fisher comes to the company from the International Life Science Institute where he was the executive director and chief operating officer.

He has also held various high level research and development posts in the hops industry and the soup industry.

Mr Fisher commented: "Tate & Lyle is well renowned as an ingredients company with a culture of innovation."

"Continued investment in R&D, and the highly qualified backbone of research and applications scientists within the group, will drive further advancement," he said.

The chief operating officer at the company welcomed the appointment and looked forward to the benefits of Mr Fisher's experience in agri-processing and consumer goods.

Tate & Lyle have recently expanded their range to include health and wellness focused "ENRICH" products that are fortified with additional nutrients.

[More Information](http://193.35.126.50/PressReleases/PressRelease1618.asp)

Kraft to spend \$400m on product development

Date: Fri, 23 Feb 07

Story Text

Kraft announced plans for a major restructuring this year, allocating a substantial part of its growth into research and development.

Around \$300 million to \$400 million from growth profits and restructured savings will be injected into growth initiatives.

These initiatives for 2007 will include quality, marketing, capability-building and research and development, it was announced at the Cagny conference this week.

Product ranges will be reframed, so that the categories are "more relevant to consumers" and the company will implement cost reduction schemes.

Irene Rosenfeld, the CEO of Kraft commented: "This is a pivotal time in Kraft's history, and while there are things we have to fix, our organisation is energised about pursuing a number of trajectory-changing initiatives.

"I am confident that our new strategies will return Kraft to predictable and consistent growth."

She predicted that by 2009, the company would see a four per cent increase in organic net revenue growth as a result of these development schemes.

[Further Information](http://phx.corporate-ir.net/phoenix.zhtml?c=129070&p=irol-newsArticle&ID=964795)

Lighter feta unveiled by Arla

Date: Fri, 23 Feb 07

Story Text

Health-conscious cheese lovers will be pleased to hear that a new, lighter version of feta cheese is now available.

Arla Foods has launched its latest product under the popular Apetina brand, Light Feta Cubes, which are a direct response to consumer demand for less fattening, lower calorie products, Checkout magazine reports.

Now in stores, the product has a recommended retail price of £1.89, proving that healthy eating doesn't necessarily imply more cost.

"We have listened to consumer demand and created a lower calorie alternative to standard Apetina Feta, which will appeal to a broader range of consumers," said Apetina brand manager Nanette Cowley.

"People are becoming more and more health conscious which is why it is important to offer a

choice that meets everyone's dietary requirements," she told Checkout magazine.

According to Arla Foods, the European feta market grows by around 15 per cent per year, making it one of the fastest growing dairy products.

Click here for further information

Food and drinks apprenticeship revamped

Date: Thu, 22 Feb 07

Story Text

Food and drink sector skills council Improve has announced a major revamp of its apprenticeship programme.

Improve will begin consulting with employers next month over what they would like to see changed in the curriculum.

The council said that it hoped to make the apprenticeships more attractive and accessible for a wide range of employers and make them easier and cheaper to run.

"Recently, the number of apprentices training in our sector went into steep decline because of an earlier revamp which, although well-intentioned, didn't address employers' needs properly," said head of Improve Jack Matthews.

"Since Improve was formed and took over responsibility for apprenticeships, we have changed the elements that were causing problems, and now we are seeing an upturn in numbers, but we need a much bigger reform to open up apprenticeships to a lot more people."

Improve said that the number of people completing food and drink manufacturing subjects at level two has doubled from 332 to 668 since 2005.

Nonetheless, the sector continues to perform badly compared to other manufacturing apprenticeship programmes, which are sat by thousands every year.

Summary Text

Food and drink sector skills council Improve has announced a major revamp of its apprenticeship programme

Portuguese grill scoops innovation award

Date: Thu, 22 Feb 07

Story Text

A pub which installed a Portuguese grill in its Isle of Dogs establishment has won Best Innovation of the Year at the Morning Advertiser Awards, it has been revealed.

The Gun pub in Coldharbour scooped the accolade following the success of the venture, which was dreamt up while the owners were on holiday in Portugal.

Businessmen brothers Ed and Tom Martin came up with the idea on their annual trip to the Algarve, the Newham Recorder has reported. The brothers then returned home and built the

facility on disused land next to the pub last summer.

Food on offer at the A Grelha grill, open throughout the summer, is cooked in the open by a team of Portuguese chefs, and is based on fish, poultry and steak dishes common to the south of Portugal. Selections of fresh bread and specially-imported Portuguese wine are also on offer.

For further information, click here

Waitrose in Welsh waffles deal

Date: Thu, 22 Feb 07

Story Text

Welsh company Tregroes Waffles has signed a deal with Waitrose to supply the treats to its UK stores.

Dutch-born managing director Kees Huysmans is hoping that his Cerdegion firm's waffles will become popular among UK consumers.

Waitrose will be stocking the company's toffee waffles in 57 of its UK stores.

Mr Huysmans told icWales: "It is an exciting time for Tregroes Waffles. The deal with Waitrose is testament to the many years of hard work and commitment put in by all the company."

A number of other retailers already stock the waffles, including Harvey Nichols and Fortnum & Mason, but it is said to be the first time that a supermarket will offer them across the country.

According to Tregroes Waffles' marketing manager Susan Berry, the "chic sweets" are becoming more popular among Britons, with many coffee shops across England and Wales stocking them.

She told the website: "There is a certain panache about eating a waffle that you cannot achieve with messy cakes."

Ms Berry added: "We use cinnamon in our Welsh waffles, whereas the Dutch use vanilla.

"We like to source local products. Waffles are fantastic warmed over a coffee, in a dry frying pan or on top of an Aga."

Click here for further information

Caffeinated sunflower seeds developed

Date: Thu, 22 Feb 07

Story Text

An innovative new seed has been developed that promises to consumers a boost.

The 'Sumseed' is a sunflower seed fortified with caffeine and 'other energy boosters'.

Developer Dakota Valley Products says it uses a patent-pending process that infuses high quality, roasted sunflower seeds with the ingredients commonly found in popular energy drinks.

"Sumseeds is a true energy food," said Dakota Valley Products president, Tim Walter.

"We start with the nutritional power of a natural sunflower seed - natural protein, thiamine, vitamin E, iron, phosphorous, potassium and calcium. Then, we add the energy -- caffeine, taurine, lysine and ginseng. There is nothing like Sumseeds on the market today!"

The new seeds will be marketed at sportsmen and women, those with physically demanding jobs and those who need to stay awake, truck driver for example.

More Information

Morocco inspires "exotic" new chocolate bars

Date: Thu, 22 Feb 07

Story Text

Morocco has provided the inspiration for some new additions to the Organica range of organic, Fairtrade and vegan chocolate bars.

The first bar, a "sweet and bitter" chocolate entitled Spirit of Tangiers, features 65 per cent cocoa solids and contains crystallised orange pieces as well as orange oil.

Meanwhile, the Spirit of Marrakesh chocolate bar aims to transport the consumer "to the rich flavours, smells and spices of a Marrakesh market". Again containing 65 per cent cocoa solids, raisins, cinnamon and nutmeg have been added to this bar.

The third chocolate bar, Food of the Gods, celebrates the way that its makers claim chocolate was first enjoyed - through "rough cocoa nibs", which are contained within the rich chocolate bar.

All three bars are made from luxury Swiss chocolate and have been certified organic by the Soil Association, as well as being gluten-free and non-GM.

Venture Foods, which makes Organica chocolate, said that the bars were made from ethical ingredients derived from independent accredited Third World trading projects. They will be sold priced at around Â£1.89 from health food stores and online.

 Click here for more information

Trend for healthy fish and seafood grows

Date: Thu, 22 Feb 07

Story Text

The demand for fish and seafood has been increasing in the UK, judging by sales figures released by Birds Eye.

The seafood giant has revealed that sales of its Simply Fish range rose by 17.7 per cent during 2006, while fish finger turnover rose by 12.6 per cent.

Meanwhile, the company's ready meals, which are mostly meat-based, declined by just under 13 per cent, confirming that consumers are increasingly seeking out fish and seafood because of its low fat content and overall healthy image.

However, the company is concerned that consumers still view frozen foods as unhealthy, despite removing all additives from its food range and freezing fish while still out at sea.

A company spokesman, Phil Balderamos, told Fish Update: "We are concerned to learn that many Britons still think frozen food and fish is full of additives, when in fact freezing is the most natural way to preserve food."

The company's vegetables are also frozen within a couple of hours of harvesting to maintain freshness and nutritional value.

Click here for further information

Sainsbury's to use Fairtrade chocolate for Comic Relief

Date: Fri, 02 Feb 07

Story Text

Supermarket giant Sainsbury's has announced that it has ordered over 40 tons of Fairtrade cocoa in order to provide for a Comic Relief project.

The chain has said that it will produce over eight million chocolate squares as part of its Big Red Nose display for the famous charity event.

The magnitude of the ethically-sourced chocolate is so great that a farm co-operative in Ghana will now receive around Â£3,500 in aid to invest in educational, health and water-related initiatives.

The money will be able to provide for a drinking well that will provide water to those living within a three mile radius, the Retail Bulletin has reported.

Last month Sainsbury's announced that it was to increase its basket of Fairtrade goods by introducing South African Fairtrade grapes into its stores.

Other Fairtrade products offered by the store include coffee, rum, granulated sugar and honey and marmalade.

For further information, click here

Halal baby foods get UK launch

Date: Fri, 02 Feb 07

Story Text

Coventry-based GEM Foods has launched a range of halal baby foods which is aimed at helping Muslim parents give their children a healthier start in life without compromising religious beliefs.

According to GEM Foods, the Petit Gems range is packed with nutrients like iron and protein, which Muslim babies often miss out on in their diet.

The products have been certified as halal by the Halal Monitoring Committee (HMC) and were unveiled at the World Food Market Exhibition in Paris in June.

Dawood Ali, director at Global Enterprise Management, the parent company of GEM Foods, said: "Babies require essential nutrients such as iron and protein to aid their growth and development but, until now, most meat-based products have not been certified halal.

"As a result, many Muslim babies have been weaned on a diet of egg custards and desserts, which can lead to children developing skin allergies such as eczema, or suffering from other related illnesses such as iron deficiency anaemia."

The new products are to be priced on a par with non-halal baby foods and it is hoped that they will become popular with the non-Muslim community as well.

Among the meals available in the range are garden vegetable and lamb casserole and chicken and vegetable bake, aimed at four-month-old babies. From seven months, products include spring vegetable and lamb tagine and chicken and vegetable risotto.

 Click here for more information

ADM to build EU food research hub

Date: Fri, 02 Feb 07

Story Text

US food and chemical firm Archer Daniels Midland (ADM) has announced plans to construct a new food research centre in Hamburg.

The company is one of the world's largest processors of soybeans, corn, wheat and cocoa and one of the leading producers of soybean oil and meal, corn sweeteners and flour.

In addition to food processing it is a major bio-fuel producer.

"Through a combination of both existing process improvements and the development of new

products and technologies, this facility will further enhance our global strategy of being a leader in the field of bioenergy and expanding our premier position in the agricultural processing value chain," said Mark Zenuk of ADM.

The Hamburg site will expand on the research work of the company's current research and development base in Illinois.

The company employs more than 26,000 people around the world and achieved net sales of \$37 billion (Â£18.5 billion) over the course of 2006.

Award-winning debut for cookie brand

Date: Fri, 02 Feb 07

Story Text

A British food manufacturer has won an award for its new cookie brand at the international sweet and biscuits fair ISM in Cologne.

Paterson Arran, which is based in Livingston, came away with the Best New Product award for its innovative Cafe Bronte range of luxury cookies and shortbread bars, designed to be eaten with coffee.

The company claims that the new brand presents a unique offering, as each product is available in two formats - 'serve fresh' for consumers sitting in and 'to go' for those on the move, Easier.com reports.

Containing only the finest ingredients, the products are all free from nuts and genetically-modified ingredients and are suitable for vegetarians.

Seven varieties of chewy cookies are available, including apricot & coconut, dark chocolate chunk & stem ginger, and cranberry, while there are also a variety of indulgent shortbread bars.

The brand also includes a range of Dunking Delights to be dipped into hot drinks, with options such as cinnamon snap, fruit shrewsbury and double choc chip on offer.

[Further information](http://www.easier.com/view/Lifestyle/Food_and_Drink/News/article-97120.html)

New lightweight beer bottle to tackle waste mountain

Date: Fri, 02 Feb 07

Story Text

A beer manufacturer based in Suffolk plans to reduce the amount of packaging used in their glass bottles by developing a lighter model.

Adnams' new design of bottle weighs over 100 grams less than the current 450 gram design and should reduce the amount of waste generated by more than 500 tonnes annually.

The glass for the bottles has been developed by O-I, and uses narrow neck press and blow techniques to mould the glass into shape.

Although the glass is thinner, O-I claims that it is just as strong as the material used in traditional

half litre bottles.

The Waste and Resources Action Programme is considering adopting this method of glass production as the standard for 500ml ale bottles.

Paul McLavin, UK sales and marketing manager for O-I commented: "Given the supermarkets' well-publicised commitment to reduce packaging waste, Adnams' initiative could act as a significant step change in the industry."

The lighter packaging results in fewer transportation emissions, contributing to the company's recent Brand With A Conscience 2007 award by the Medinge Group.

[More information](http://www.letsrecycle.com/materials/glass/news.jsp?story=6489)

Food and drink manufacturing academy to open

Date: Thu, 01 Feb 07

Story Text

The government has given the go-ahead for a new skills academy specialising in food and drink manufacturing to open.

Due to be launched in April, the institution will provide training for an estimated 28,000 employees in the next four years.

The initiative is being made possible as a result of a joint project between the Learning and Skills Council and Improve, the sector skills council for the food and drinks sector.

"It is vital that we continue to improve our capacity for learning by driving up skills levels in our home industries if we are to compete successfully in the global market," commented Phil Hope, skills minister.

The government has invested an estimated £90 million into this and up to 12 other academies planned to open in the UK in areas including construction and financial services.

[Click here for further information](http://www.personneltoday.com/Articles/2007/02/01/39106/food-and-drink-manufacturing-skills-academy-gets-the-go-ahead-from.html)

Organic and fair trade food marketing book launched

Date: Thu, 01 Feb 07

Story Text

A new book which aims to provide guidance on marketing organic and fair trade food products is being launched by Blackwell Publishing this month.

The Handbook of Organic and Fair Trade Food Marketing, written by Simon Wright and Diane McCrea, is the first of its kind to take a detailed look at the sector.

Justin King, group chief executive at Sainsbury's, writes in the foreword to the book: "No other

sectors within the UK food and drink sector are growing at the rates of organic and fair trade."

The book aims to explore how the market has been successful and how its growth can be sustained in the future, using case histories and company lessons to illustrate.

Companies featured in the book include Green & Black's, Duchy Originals and Yeo Valley.

Perspectives from other countries' organic and fair trade markets will also be offered in the book, along with reviews and analysis of these international markets.

The book can be purchased from the publisher at \pounds 99.50.

[Click here for further information](http://www.blackwellfood.com/9781405150583)

Beefeater gin design overhauled

Date: Thu, 01 Feb 07

Story Text

The first changes to the Beefeater gin brand since it was bought by Pernod Ricard will involve an overhaul of the drink's design, it has been revealed.

The last remaining London Dry gin to be made in London, Beefeater has long had an association with the capital via its name and packaging, which features red buses and other London-related icons on the labels.

A new advertising campaign will revamp this look, redesigning the bottle and incorporating the Tower of London into the design, as part of Pernod Ricard's aim to regain some of the ground lost to Gordon's in the gin market.

Emphasising the connection with the capital, the new campaign will feature a squarer bottle design and a series of print and poster adverts.

"Beefeater is the world's largest selling premium gin and appeals to a stylish audience. The new packaging is a bold move that positions Beefeater as a contemporary and sophisticated brand," said Joanne Ketecka, vice president of Beefeater gin at Pernod Richard USA.

Pernod Ricard bought previous Beefeater owner Allied Domecq in July 2005.

[For further information, click here](http://www.prnewswire.com/cgi-bin/stories.pl?ACCT=104&STORY=/www/story/01-25-2007/0004513313&EDATE=)

Danisco doubles food R&D spend

Date: Thu, 01 Feb 07

Story Text

Ingredient maker Danisco has placed food and drink research and development on the same funding level as pharmaceuticals with a doubling of its research budget.

The company's food and drink research budget for 2006 reached \pounds 133 million, as the Danish

government offered incentives for sector investment.

Senior staff at the firm said that much of the increase could be accounted for by the purchase of American enzyme producer Genecor.

The company said that continuing the high levels of research and development across its food product lines was also core to its business, however.

"This is where we belong," Danisco chief technology officer Leif Kjaergaard told the Danish press. "We are a big company and research is key for our growth potential."

Summary Text

Ingredient maker Danisco has placed food and drink research and development on the same funding level as pharmaceuticals with a doubling of its research budget

Asda to trial cut in food packaging

Date: Thu, 01 Feb 07

Story Text

Supermarket Asda is to launch a trial aimed at reducing the amount of cardboard and plastic used to wrap fresh fruit and vegetables.

The trial, which will take place in two Asda stores in the north-west, will see a dramatic boost in the amount of fresh produce sold loose from boxes, as they were in the 1950s, and a restriction in the amount of pre-packaged options on sale.

Although pre-packaged fruit and vegetables currently account for up to 60 per cent of all fresh produce sold by major UK supermarkets, experts think that many of these items are bought through habit as much as convenience, the supermarket said.

Asda anti-packaging expert Emma Sinclair-Morris said that the supermarket believed that its customers would prefer to shop in a traditional way if it meant reducing waste and protecting the environment.

She said: "Some fragile items of fresh produce such as strawberries and raspberries will always require some degree of packaging for protection, but most items can be sold loose, preserving their high quality.

"This study will enable us to see if it is possible to encourage our customers to shop in a different manner to keep waste - and costs - to a minimum."

[Click here for more information](http://www.asda-press.co.uk/pressrelease/85)

Fizzy drinks back in favour

Date: Thu, 01 Feb 07

Story Text

Sales of carbonated drinks rose during the 12 weeks to December 24th, Britvic has revealed.

According to the soft drinks giant, carbonated sales increased by 2.4 per cent, boosting

confidence in a sector that seemed to be floundering in the face of healthier options last year.

Chairman Gerald Corbett told the Just-Drinks website: "Britvic out-performed in carbonates, maintaining its volumes in a market that declined by 2.6 per cent, primarily as a result of further market share gains by Pepsi.

"While this is encouraging for carbonates, we remain cautious regarding the outlook for this category given the continued consumer focus on health and well-being," he added.

The company's chief executive, Paul Moody, last year warned that companies needed to move with the trend for low and non-sugar drinks and react to the "sea change of public opinion".

Still drinks certainly witnessed more impressive growth than carbonates, with sales up by 6.8 per cent, the company has revealed.

Britvic plans to launch at least two more products during 2007, including Robinsons Smooth Juice and Fruit Shoot 100 per cent Juice.

[Further information](http://www.just-drinks.com/article.aspx?ID=89180&lk=dm)

Japanese brewer to make beer out of milk

Date: Wed, 31 Jan 07

Story Text

A new beer brewed from cow's milk has been launched in Japan, it has emerged.

The beer has gone on sale in a single Japanese city, Nakashibetsu, and was created after dairy farmers discovered they had surpluses of milk needing to be used.

Using milk within the beverage has an unusual effect, producers say. The so-called 'bilk' looks like beer when in a glass but has a fruity flavour and aftertaste. Production of the drink is similar to that found in regular breweries, with similar ingredients, such as yeast and hops, being used.

The high starch content of milk meant that production was initially based on trial and error, according to Japan's Mainichi Daily News.

The brewer hopes that bilk will be a success with the female population due to its unique flavour.

"It's got a fruity taste, so it will probably go well with sweets as well," said tasting session volunteer Kaori Takahashi, speaking to the newspaper.

[For further information, click here](http://mdn.mainichi-msn.co.jp/national/news/20070131p2a00m0na026000c.html)

New FSA deputy chair appointed

Date: Wed, 31 Jan 07

Story Text

Dr Ian Reynolds has been appointed the new deputy chairman of the Food Standards Agency (FSA) after eight months as a board member of the agency.

He replaces outgoing deputy chair Julia Unwin. Dr Reynolds gained his doctorate in animal endocrinology and is a recognised authority on drug residues in meat.

"I am delighted Ian is joining us as deputy chair," said chair of the FSA Dame Deirdre Hutton.

"His scientific and business background will be an invaluable asset to the agency and his wise counsel, already in evidence from his time on the board, is a tremendous help to us all."

In addition to his scientific and medical work, Dr Reynolds has worked as a self-employed consultant, advising finance houses on health and care takeovers.

"I am hugely excited by this new opportunity," said Dr Reynolds.

"Food issues are at the top of the nation's agenda and I have been very impressed by the work the agency has done on food safety and nutrition."

[Click here for more information](http://www.food.gov.uk/news/newsarchive/2007/jan/newdeputy)

NHS to provide halal baby food

Date: Wed, 31 Jan 07

Story Text

A Bradford-based food company is preparing for an influx of orders after winning a contract to be the first supplier of halal baby food to the National Health Service (NHS).

Mumtaz Food Industries will supply the NHS with the same range that can be found on large supermarket shelves and contains meat that complies with Muslim beliefs as to how meat must be slaughtered.

Mumtaz Food Industries has claimed that its baby foods contain 20 per cent more meat than other baby food brands, which will provide essential nutrients to Muslim babies.

Rob Nawaz, a director at Mumtaz Food Industries, said: "The high meat content means that there is, in turn, a high iron content which is crucial in the development of babies.

"Muslim babies are especially prone to a deficiency of iron in their diet due to a lack of a halal option which meant their mums turned to vegetarian meals and desserts instead.

"The NHS has seen the value and demand within its hospitals for the range and we're proud to work with them to deliver the substantial health benefits afforded by halal baby food to babies," he told the Yorkshire Post.

The Guardian has also reported that halal meat is becoming increasingly widespread in UK universities. The paper states that 400 of 2,500 daily diners at Manchester University choose the halal meat option.

[Click here for more information](http://www.hesmagazine.com/story.asp?sectionCode=196&storyCode=2041744)

here for more information.

Cadbury Highlights now available in cake form

Date: Wed, 31 Jan 07

Story Text

Cadbury has claimed that consumers can now have their cake and eat it with the launch of its new Highlights Cake Bars.

Based on the popular low-calorie hot chocolate drink, the cakes contain just 95 calories per bar and 3.4 grams of fat and are being aimed at health-conscious consumers.

Available in milk chocolate and toffee flavours, the bars combine light, moist sponge cake with smooth Cadbury's chocolate, the firm said.

The bars will be sold in British supermarkets priced at Â£1.55 for five bars and are perfect for sharing, according to Cadbury.

Cadbury claimed that the product was great for those who had made a new year's resolution to lose some extra pounds as it was "ideal when you are watching your waistline but definitely don't want to compromise on taste".

 Click here for more information

Ribena aims for older audience

Date: Wed, 31 Jan 07

Story Text

Ribena has redesigned its packaging in an attempt to attract older consumers.

The GlaxoSmithKline brand, which this week celebrated its 70th birthday, has been engaged in an ongoing process to reposition itself for a young adult audience.

The new look packaging will feature images of the countryside and wildlife, in order to reflect the use of British-grown blackcurrants in the drink.

Marketing director at Ribena Anne MacCaig said: "The inspiration for the new pack design was drawn from Ribena's origins: the countryside.

"We're confident that the brand's new look will be popular among young adults, and will help to drive brand and category growth."

In addition, the new packaging will feature guideline daily amounts, in order to emphasise the health aspects of the drink.

 Click here for more information

Third of Brits want healthy chocs

Date: Wed, 31 Jan 07

Story Text

One in three British consumers want chocolate with health benefits, a new survey has shown.

Research by Ipsos has revealed that, although only six per cent of Britons believe that chocolate enhances the memory and just seven per cent think it benefits the cardio-vascular system, 30 per cent indicated that they would buy chocolate if it promised health benefits.

The UK is lagging behind the rest of Europe when it comes to believing in the healthy benefits of chocolate, with around twice as many Europeans as Britons believing it improves memory and cardio-vascular health.

But Britons are clearly open to persuasion, as over a fifth admit that they would be happy to pay up to ten per cent more for chocolate if it was beneficial to their health.

According to Barry Callebaut, which creates one in four of the world's chocolate products, chocolate is a natural and healthy food with a low glycaemic index and around 230 substances that potentially offer health benefits within the average cocoa bean.

"Nevertheless, a large number of people associate eating chocolate with feelings of guilt," said Hans Vriens, the company's chief information officer.

"At Barry Callebaut, we are working hard on that unjustified 'guilty feeling' with the development of 'guilt free' chocolate," he revealed.

"In this regard, Barry Callebaut has two leading innovations: chocolate in which the sugar content has been reduced by 40 per cent by natural means, and Acticoa - a revolutionary process for making chocolate with high concentrations of polyphenols."

Mr Vriens added that new research into cocoa polyphenols had provided evidence for a link between cocoa and improved heart health, increased longevity and cancer prevention.

[Further information](http://www.prnewswire.co.uk/cgi/news/release?id=189187)

British Retail Consortium pledges to cut trans-fats

Date: Tue, 30 Jan 07

Story Text

Members of the British Retail Consortium (BRC) have announced that they will remove all trans-fats, usually added in the industrial process, from their products by the end of the year.

Companies from across the UK will participate in the scheme, which follows a string of recent measures aimed at reducing or removing trans-fats from foods across the world.

Recent measures have seen firms such as Starbucks announce that it is to cut such fats from its food products, with other companies including Heinz and McDonalds involved in similar initiatives.

"By acting voluntarily, BRC members are showing that responsible retailers can cut through to achieve major change faster than any legislation," said Andrew Opie, food policy director at the BRC.

"This is the latest in a string of healthy food initiatives and shows BRC members, responding to customer concerns, are willingly delivering a scale and pace of change way beyond anything retailers or manufacturers are doing anywhere else in Europe," he added.

For further information, click here

MSTS adopts paperless product testing

Date: Tue, 30 Jan 07

Story Text

In a departure from traditional methods of food and drinks product testing, market researchers MSTS have announced that they are to adopt online techniques.

The company is tapping in to the current online testing global market of £700 million, which is also predicted to rise to £2.2 billion by 2010.

It is expected that adopting these online measures will ensure MSTS is able to offer a quicker, more efficient, effective and environmentally-friendly form of concept and product testing.

Touch-screen computers will be available in the testing locations used most often and respondents will be able to instantly provide responses to their reactions to the products by merely touching the screen, rather than using the less environmentally-friendly traditional paper and pen.

This paperless method will also mean that the speed of reporting will improve, while data will be able to be checked and filtered more easily.

"This is a very exciting time for the food and drinks industry, with crucial product and concept testing being brought to life and reported on more swiftly and effectively than ever before," commented Jerry Thomas, managing director of MSTS.

"Our initial pilot studies show little variance when comparing results on paper and online and yet, we are now able to shave an average of two days from previous reporting timescales."

He added: "As consumers become more diverse in their tastes and aspirations, so the need for market research to move on accordingly has led us to develop this online methodology."

Click here for further information

FSA consults on draft novel food opinions

Date: Tue, 30 Jan 07

Story Text

The Food Standards Agency (FSA) has launched a consultation on draft opinions on applications from two companies on the 'substantial equivalence' of novel ingredients.

The applications, made by Cyanotech Corporation for its astaxanthin-rich extract and Lipofoods for a phytosterol ingredient derived from soya, both claim that the ingredients in question are substantially equivalent to products already on the market.

According to Cyanotech, its extract from the dried algae biomass of *Haematococcus pluvialis* should be deemed equivalent to *H.pluvialis* astaxanthin-rich algal meal, which was sold by Swedish firm Astacarotene prior to May 1997.

Lipofoods, meanwhile, claims that its phytosterol ingredient is similar to one marketed by Archer Daniels Midland, which was authorised in 2004.

The companies believe that, because of the products' similarity to these existing approved ingredients, they should be approved for sale, and the FSA reveals that the draft opinions suggest that both products should indeed be accepted as substantially equivalent to the corresponding existing ingredients.

Comments on the draft opinions must be received by the Advisory Committee on Novel Foods and Processes, an independent committee of scientists appointed by the FSA, by February 5th 2007.

[Click here for further information](http://www.food.gov.uk/news/newsarchive/2007/jan/cyanlipo)

Government considering "climate change labelling" system for food

Date: Tue, 30 Jan 07

Story Text

Local environment minister Ben Bradshaw has said that new food to fork labels might be necessary to limit the damage done to the environment by food manufacturing.

According to Mr Bradshaw, the food industry is doing as much damage to the environment as private homes and transport systems, creating about a quarter of emissions.

He even predicted that if climate change progressed at the same worrying rate, it might be necessary to re-introduce rationing to the nation.

The statements coincided with the launch of a new government website which warns consumers about the environmental impact of eating food out of season.

The website advises shoppers to consider their consumption of meat and dairy produce because the production of those foodstuffs "has a much bigger effect on climate change and other environmental aspects" than others.

In an interview with the Times newspaper, Mr Bradshaw warned that large companies should not stop importing food from the world's poorest nations, as they depend on this economy for survival.

Importing food produces only three per cent of the food industry's emissions, but 13 per cent of

emissions are produced by consumers driving to supermarkets to shop, he added.

[Click here for more information.](http://www.direct.gov.uk/greenerfood)

EU approves continued Bisphenol A use

Date: Tue, 30 Jan 07

Story Text

The European Food Safety Authority (EFSA) has authorised the continued use plastic bisphenol A in food packaging.

The substance is used in the resin used to coat the inside of many cans and in some plastic bottles.

EFSA drafted new research on its safety after the EU's Scientific Committee on Food slashed the safe daily intake of bisphenol A to a fifth of its former level in 2002.

The assessment has now ruled that the fears which prompted the reduction were unfounded and returned the safe daily trace intake levels to 0.05 milligrams per kilogram of body weight, well within the reasonable standard of exposure.

[Click here for more information](http://www.efsa.europa.eu/en/science/afc/afc_opinions/bisphenol_a.html)

100% fruit juices found to be as beneficial as fruit

Date: Mon, 29 Jan 07

Story Text

Juices made entirely with fruit could be just as effective at preventing cardiovascular disease as pure fruit and vegetables, according to research.

The investigators analysed previous reports about the nutritional benefits of fibre and antioxidants on reducing the risks of disease.

Although fibre does not occur in such large amounts in juice as it does in whole fruits, antioxidants were found in both nutrition sources.

They discovered that the beneficial effects of fruit and vegetables may be primarily found in the antioxidants rather than the fibre content.

Although there was little evidence that pure fruit juices could reduce the risk of cancer, scientists found that they could reduce the risk of cardiovascular disease.

Reporting on their findings in the International Journal of Food Science and Nutrition, the researchers commented: "When considering cancer and coronary heart disease prevention, there is no evidence that pure fruit and vegetable juices are less beneficial than whole fruit and vegetables."

However, they explain that more research would need to take place using live data, to reinforce their findings.

Click here for further information

New caffeine products developed

Date: Mon, 29 Jan 07

Story Text

An American molecular biologist has developed a way to add caffeine to baked goods, including doughnuts and bagels, in a response to consumers' growing demand for a 'little jolt' in the mornings.

Following original attempts at simply adding raw caffeine to doughnuts, Dr Robert Bohannon revealed that he now turns the caffeine into small, flour-like particles and adds a vegetable oil-based coating in order to eliminate its naturally bitter taste.

Given the positive reception of his 'Buzz Donuts' and 'Buzzed Bagels' at his own coffee shop, Dr Bohannon is confident there is a market for caffeinated food and he is currently pitching his idea to corporations including Dunkin' Donuts and Starbucks.

Dr Bohannon said: "Some people get their caffeine buzz from soda, chocolate and other sources beside coffee.

"The Buzz Donut and the Buzzed Bagel lets them get the caffeine buzz by simply eating a delicious pastry item."

With 80 per cent of adults in the UK regularly drinking coffee, this latest innovation has brought concern from some members of the medical community who warn against the dangers of the over-consumption of caffeine, most notably to pregnant women and children.

Click here for further information

Pub food boosts sales ahead of smoking ban

Date: Mon, 29 Jan 07

Story Text

The brewer and pub operator Greene King released its latest trading statement today, with its turnover for the second half of 2006 in line with expectations and the company is confident that the continued growth in its food sales will minimise any affects of the forthcoming smoking ban.

Sales in Greene King operated pubs were up 3.4 per cent over the 36 week period, while turnover in its partner pubs was up 1.3 per cent.

However, it is the increase the strength of by food sales, accounting for 30 per cent of the company's total revenue, which have given Greene King optimism before the ban on smoking comes into effect later this year.

This success has been attributed to the increasing number of Britons regularly eating out, as well as to the company's own initiatives, including expanding their menus and acquiring new outlets.

The company also said it was given a sales boost by the soaring summer temperatures.

These latest figures reveal that in Scotland, where the ban on smoking has already come into effect, food sales have risen and outlets with outside areas continue to trade strongly, though liquor sales have fallen.

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href="http://www.bloomberg.com/apps/news?pid=20601102&sid=auPIyPUzeba4&refer=uk"

>Click here for further information.

Food research centre to boost Scottish business

Date: Mon, 29 Jan 07

Story Text

Food and drink firms in eastern Scotland will get a helping hand with the innovation of products and processes thanks to the opening of a new research facility at the University of Abertay, Dundee.

The new food innovation @ Abertay (FIA) facility has been supported by Â£80,000 from the European Regional Development Fund. It will offer firms consultancy and applied research in food and drink, particularly regarding health and nutrition, and will help companies add value through innovation and brand development.

Jennifer Bryson, a food industry expert who will run FIA, said: "The Scottish food industry is very fragmented and lacks scale, making it harder than it need be to compete at a European and world level.

"Yet we have some of the world's finest food and drink products, and a strong track record of creativity and quality - all the ingredients for success in fact."

She added: "FIA aims to support the creation of a world-class food and drink innovation network, bridging the gap between industry and academia so as to help more SMEs in eastern Scotland taste international success."

Among the areas that the new facility will advise businesses on are how to use university food technology expertise better, how to be more creative with new product development, how to add value, and how to extend shelf-life so as to open up markets further afield.

Click here for more information

Old 'new' recipe for Tizer

Date: Mon, 29 Jan 07

Story Text

Soft drinks maker AG Barr is to relaunch its Tizer fizzy drink using the original 82-year-old

recipe.

The Scottish firm, which also makes Irn Bru, has been selling the vividly red-coloured drink since 1924, its name coined from the word 'appetizer'.

The original recipe was rediscovered by the company's chairman Robin Barr, a descendant of the company's founder, when he was clearing out his office, the Herald reports.

Now AG Barr is to relaunch the much-loved Scottish drink using the old recipe, which, it was discovered, was perhaps a healthier option.

AG Barr marketing director Jonathan Kemp said: "We've now decided to relaunch Tizer using the original recipe he found, which interestingly then had a lot less added sugar and more fruit juice, which is what originally gave the drink its distinctive red colour.

"There is going to be a push on Tizer in 2007, which will be accompanied by major promotion and a new advertising campaign."

[Click here for more information](http://www.theherald.co.uk/mostpopular.var.1152268.mostviewed.forgotten_recipe_puts_the_fizz_back_into_tizer.php)

Fuller's launches pork and ale sausage

Date: Mon, 29 Jan 07

Story Text

Leading cask ale brewer Fuller's is set to branch out into food production with the launch of a new sausage.

The Pork and Pride sausage, created by Fuller's team of chefs in conjunction with Simply Sausages' Martin Heap, will combine finest British pork with two of the brewer's most popular bitters.

The sausage will contain both London Pride and Golden Pride ales, along with hops. London Pride is a best bitter and has an abv of 4.1 per cent, while Golden Pride is a barley wine with an 8.3 per cent abv.

"We wanted to offer our customers an extra special sausage - and believe me the Pork and Pride sausage is it. It is a quality sausage made with delicious whole cuts of meat and some of our own great beers," said Fuller's purchasing buyer Andy Hall, speaking to the Morning Advertiser.

Fuller's was named Regional Brewer of the Year at last November's Publican Awards 2006.

[For further information, click here](http://www.morningadvertiser.co.uk/news_detail.aspx?articleid=26596)

Calon Wen scores dairy industry first

Date: Mon, 29 Jan 07

Story Text

The Soil Association has awarded Welsh organic dairy cooperative Calon Wen with an Ethical Trades Organic Standards Certification.

It is the first milk producer to have been granted this award, which acknowledges excellent employment policies, trading relationships, labelling and social and cultural roles.

The award recognises that employees are paid fair wages and that the milk does not travel too far from farmer's field to consumer's fridge.

Richard Tomlinson, one of the farmers in the cooperative, commented: "The Ethical Trade symbol will let everyone that drinks our milk know that our farmers, our farm workers and the people bottling our milk are all benefiting from the sale of our milk and that we are also putting something back into the local community.

"What we aim for is simplicity and traceability, and hopefully giving everyone a bit of a taste of the simple life," he explained.

Calon Wen is a cooperative of 20 family farms which provide branded organic milk to a variety of vendors, including Tesco and Morrisons, in Wales and along the border marches.

This news should cheer up the farmers in the cooperative, who recently launched a lonely hearts "Fancy a Farmer?" campaign to help them meet dates.

[Further information](http://www.calonwen-cymru.com/news/i/208/)