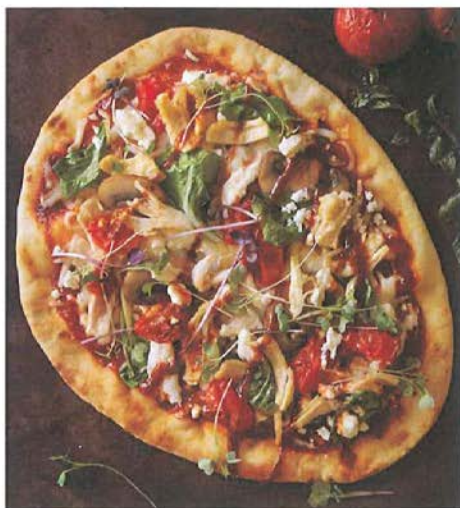


Prepared Foods

October issue

R & D ABSTRACTS

SHOWCASING: CLEAN LABEL INGREDIENTS



NON-GMO VERIFIED

MGP added several clean label ingredients to its line of Arise wheat protein isolates. Along with Arise 8000, this new series now includes Arise 8100 and Arise 8200. Each of these ingredients is also Non-GMO Project Verified. Protein isolates in the Arise 8000 series deliver functional benefits across a wide variety of bakery and food applications. Benefits include their ability to provide enhanced dough strength and elasticity and effectively supplement weak flour characteristics for added volume. Because they are derived from the protein component of wheat, they are especially ideal for wheat flour-based formulations. Pizza and flatbread crusts, tortillas, pan breads, rolls, bakery mixes, pasta and more are among the many applications for this series. Other ingredients at the forefront of MGP's Clean Label offerings are FP 300 wheat protein concentrate, and Midsol 50 and Pregel 10 premium native wheat starches. Additionally, as with the Arise 8000 series of protein isolates, all of MGP's starches, including the company's fiber-enhancing Fibersym RW resistant wheat starch, are Non-GMO Project Verified.—*MGP Ingredients*, www.mgpingredients.com

CLEAN LABEL PECTINS

Located in Northern Italy, Silvateam has dedicated more than 160 years to plant-based extracts. Now, Brenntag North America has been appointed the exclusive distributor in North America for the distribution of Silvateam's versatile, clean label Aglupectin products. "We are excited about our new

relationship with Silvateam and the continued expansion of our value-added, functional ingredient options. The combination of our Food & Nutrition Team, new food application kitchen, and Silvateam's technical expertise positions us well to provide quick solutions to our customer's formulation questions when using pectins," notes Larry Davis, marketing director for Brenntag North America.—*Brenntag North America*, www.brenntag.com/north-america

PLANT-BASED FOODS

While demanding more plant-based products, consumers still crave the savory flavor established by umami. Incorporating umami into a plant-based formulation can be readily achieved by using traditionally brewed soy sauce. As it ferments, brewed soy sauce develops hundreds of distinct flavor and aroma components, including sweet, salty, sour, bitter and umami notes. Used in the right balance with other ingredients, it can be a versatile seasoning and flavor enhancer with functional benefits across multiple formulation targets, far beyond traditional Asian applications.

Kikkoman's broad selection of products allow for the precise application of rich, umami flavor into vegetable/plant-based proteins, whether they are RTE (ready-to-eat) meals, snacks, sides, soups, stews, sauces, dressings or other products. Kikkoman's comprehensive suite of soy sauce ingredients includes liquid, dehydrated and granulated forms, available in a spectrum from clear to dark. Kikkoman offers several brewed soy sauce options that let processors deliver clean label ingredient statements.

During the past several years, Kikkoman has focused on developing Non-GMO Project Verified products: Kikkoman KF Soy Sauce, Gluten-Free Tamari Soy Sauce, Gluten-Free Less Sodium Tamari Soy Sauce, Granulated Soy Sauce KF-NGP and Granulated Gluten-Free Tamari Soy Sauce-NGP to meet the ever-increasing demand for non-GMO ingredients. This full line of liquid and dehydrated soy sauces help formulators meet any formulation need.—*Kikkoman USA*, www.kikkomanusa.com/foodmanufacturers/

NATURAL SOLUTION

Milestones in the evolving "clean label" trend occur when a natural solution can equal the efficacy of traditional synthetic solutions—without undermining product quality. That's happening now with Corbion's Verdad MP100, a combination of vinegar and natural flavor that matches the mold-inhibiting functionality and flavor neutrality of calcium propionate, a synthetic solution long relied upon by the baking industry to extend the shelf life of bread. The new, naturally derived preservative is not the first clean label mold inhibitor to reach

the market, but it is the first to equal the performance of calcium propionate without adversely affecting product flavor. In sensory testing, panelists were equally split in preferring breads containing MP100 and calcium propionate, respectively, with only 17% preferring the competing solution.—*Corbion*, www.corbion.com

SUNFLOWER LECITHIN

Customers seeking growth opportunities in the non-GMO food and beverage space now have a versatile new lecithin solution. At IFT18, Bunge Lodgers Croklaan showcased BungeMaxx sunflower lecithin, a Non-GMO Project Verified ingredient with a range of benefits for food and beverages, including emulsification, crystallization control, and more. BungeMaxx sunflower lecithin helps provide key product claims, including Non-GMO Project Verified, and its superior functionality makes it a straightforward replacement for other lecithins in formulations from chocolate to beverages. BungeMaxx is underpinned by the world's largest scalable production footprint for sunflower lecithin. Every step of the supply chain is managed by the Bunge team, starting with the sourcing of sunflower seeds from its network of farmers in Europe to final distribution in the U.S. Bunge has also expanded its Whole Harvest portfolio of organic and non-GMO expeller pressed oils to include Non-GMO Project Verified canola and soybean oils.—*Bunge North America*, www.bungenorthamerica.com



CLEAN LABEL STARCHES

Cargill introduces three label-friendly, functional native potato starches for meat, meat alternatives and culinary applications. Designed for mild processing conditions, these SimPure brand starches offer superior viscosity and improved sensory experience, with no compromise on taste and appearance. SimPure 99500 creates firm and meaty textures without the salty taste as a result of its water binding capabilities. This cook-up starch is a cost effective texturizer designed for meat and meat alternatives. SimPure 99530, a functional cook-up starch, delivers superior dispersibility, ideal for use in dehydrated culinary and dairy applications for immediate consumption. SimPure 99570 and

99571 are two new instant viscosifying starches designed for use in cold prepared soups, sauces, desserts and fillings. These functional starches differ in particle size to offer either a smoother texture (fine particle size) or a pulpier texture (coarser particle size).—*Cargill*, www.cargill.com

CLEAN & CLEAR LABEL

Naturex used this year's IFT Food Expo to launch a new natural food preservation solution. Called XtraBlend RN, it was part of Naturex's "Clean & Clear Label" theme, with natural colors, fruit powders, vegetable purees and oat flour also in the spotlight. EDTA is a synthetic agent used in food applications such as mayonnaise and other lipid emulsions to prevent the development of off-tastes and a deterioration in color. Today's manufacturers are seeking natural alternatives to EDTA in order to ensure their products are compatible with the trend for clean labels. XtraBlend RN is the result of a major research program conducted by Naturex that explored the chelating and free radical scavenging properties of more than 400 botanicals. Since they are familiar and clearly understood to be of natural origin, botanical extracts resonate well with consumers. "In light of the trend for clean labels, it has become clear that a rethink on EDTA is now needed," says Catherine Bayard, category manager for Naturex. "XtraBlend RN provides the perfect plant-based solution to this dilemma, delivering similar oxidation management to EDTA but with a clean and clear label."—*Naturex*, www.naturex.com

EASY DOES IT

TIC Gums used Natural Products Expo East 2018 to introduce the Simplistica ingredient systems. Simplistica ingredient systems are optimized solutions that leverage the best technologies of hydrocolloids, starches, plant proteins and sweeteners. Simplistica ingredient systems cut down on formulating time and R&D troubleshooting by combining necessary ingredients at optimal proportions. Formulating with Simplistica ingredient systems also allows food and beverage developers to easily align their label with claims such as organic, vegan, non-GMO and more. TIC used the NatExpo East to showcase two beverage prototypes made with Simplistica systems: a reduced sugar, black raspberry flavored water made with Simplistica BV 0358; and a plant-based, vanilla cake protein beverage made with Simplistica BV 1325. The flavored water featured a 50% reduction in sugar and was Non-GMO and gluten free. The plant-based protein beverage used pea-based plant proteins and hydrocolloids in an ideal ratio to provide protein fortification, enhanced texture and stability and an optimal drinking experience in ready-to-drink (RTD) beverages.—*TIC Gums*, www.TICGums.com

CLEAN LABEL RESOURCE

Synergy Flavors Inc., a leading global supplier of flavors, extracts and essences to the food and beverage industries, introduces the

TRU (Transparent, Responsible, Unblemished) Stories portal
It's a destination for food and beverage manufacturers to learn more about developing clean label products with ingredients that deliver a true-to-nature experience. Synergy Flavors' portal focuses on providing a framework for clean label product formulation—from concept to development—hand-in-hand with supplier partners. Through the TRU Stories portal, Synergy can connect with food and beverage manufacturers looking to solve their formulation challenges, in part by using an extensive range of natural extracts, essences and flavors to meet the desired label claims.—*Synergy Flavors*, www.trustories.synergytaste.com