



1986 | 2011

What a success. Frequented by more than 23,600 visitors and featuring 1,200 exhibitors at a net space of around 30,000 square meters in four halls of Parc des Expositions in Villepinte in the north of Paris, Food Ingredients Europe 2011 (FiE) and its sister show Natural ingredients (Ni), held from 29th November to 1st December, has been the largest edition in its 25 year history.

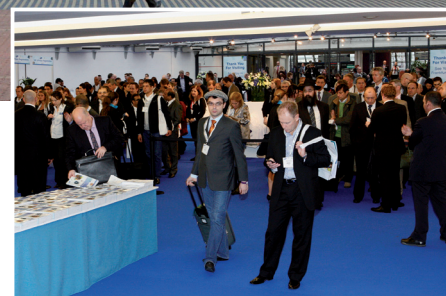
Bernd Neumann, Leverkusen, Germany

Stevia and more

Compared to the preceding event in 2009 in Frankfurt/Main, Germany, a 20 per cent increase in the number of visitors and an eleven per cent plus regarding exhibition space was recognized. Running since 1986 every two years in a major European city and organized by Dutch UBM Live, Amsterdam, a division of London headquartered UBM plc., the fair is judged as the global meeting place for the branch offering a widespread range of all kinds of food ingredients.

In Paris, current themes have been the use of stevia extracts and further natural-sourced sugar substitutes as well as carob as a partial cocoa replacement. Clean labelling is still a main subject, too. Below you will find a survey on the most interesting novelties.

Archer Daniels Midland Company (ADM) unveiled new cocoa products with a mild fruity taste under the trade mark deZaan Fresco Cacao. The range includes the powder F11FR, the mass DZFM 7000 and chocolate to enable manufacturers to improve and add value to products where bitter cocoa flavours can result in an unacceptable taste combination. It delivers a delicious taste with reduced bitterness and can complement dairy applications, for example in yoghurt varieties.



With more than 23,600 visitors FiE 2011 reached a new peak



Rinus Heemskerk, Director of Innovation within ADM's Cocoa Division, presented the new deZaan Fresco Cacao range

Another high quality cocoa specialist, **Barry Callebaut**, launched Sweet by Fruits, the first chocolate with all the sweetness entirely gained from fruits such as apples or grapes. Herewith the company responds to the

increasing demand to replace regular sugar. A further alternative solution is Barry Callebaut's new chocolate sweetened by stevia extract.

Beneo, one of the leading manufacturers of functional ingredients, announced the launch of its optimised shelf stable rice bran RemyLiVe, that will be available from the first quarter of 2012. In addition to being hypoallergenic, gluten-free and rich in anti-oxidants and phytosterols, it also improves the structure, shelf-life and texturisation of food products. In cereals it can allow wholegrain claims and enhances their crunchiness in fluids like milk. In addition to this Beneo featured its new technology center, mainly located in Offstein, Germany, and Tienen, Belgium. About 25 specialists provide customers with advice

Among others, Beneo informed about its new technology center





Cargill's booth in hall 2 attracted a lot of visitors

concerning technical food application questions, for example by developing new recipes and formulations for products with optimised nutrition. Furthermore they have the necessary processing experience to offer on-site consultation for technical problems. Beneo can also access mother company Südzucker's expertise via its CRDS (Central Department for Research and Development Services). As completion, teams in the USA and in Asia/Pacific support regional projects.

As part of German Bösch Boden Spies (BBS)-Group, the Hamburg located **Bolasco Import GmbH** introduced two new brands of functional fruit ingredients that expand the delivery programme. On the one hand the company offers raisins by Sun-Maid with best suitability within dairy applications, for example. On the other hand there are Cherry Central's cherries, blueberries, pomegranate arils and black currants; all of them with a rich content of antioxidants.

Stevia was one of the main topics at **Cargill's** very respectable booth in hall 2. With European headquarter in Mechelen, Belgium, the about 138.000 people employing, in 63 countries worldwide operating US-Group could proudly register that the EU now began a new era for the naturally-sourced sweetener a little more than three years after Cargill's stevia petition was filed to the European Commission. The company has been anticipating this moment since 2004, when it decided to build up a new business with the trademark Truvia. In the US for instance, Truvia tabletop sweetener is the number one stevia brand and the number two sugar substitute.

Beside its use in beverages, Truvia stevia leaf extract becomes more and more popular in combination with desserts, yoghurts or ice cream. One example of a current application is a by 30 per cent of calories reduced cream dessert, produced by the aid of Gerken's cocoa powder DP 70 20-22 and DS 150 20-22 and Truvia stevia RA 95.

In a chat during the fair, Elisabeth Fay, Head of External Relations and Communications Truvia



Within its widespread portfolio Döhler presented a sweetening alternative under the brand MultiSweet Stevia

Europe, and Henry Hussell, Head of Marketing Cargill Health & Nutrition EMEA, showed themselves convinced about Truvia's great success in the near future; as well as tabletop products or as ingredients. Of course the steady work on recipes and formulations would be necessary to meet customer's requirements. Moreover, they emphasize Cargill's high quality standards concerning the whole delivery chain especially under sustainability aspects.

As another global manufacturer of natural ingredients the **Döhler-Group** focused on stevia, too. Headquartered in Darmstadt, Germany, the company has developed a sweetener under the brandname MultiSweet Stevia. Sweetness Improving Technology (SIT) ensures an especially near-sugar taste. For the claim "with no sugar added" it can be combined with MultiSweet Fruit, a range of partially decoloured or partially deacidified apple juice concentrates.

Cargill's Truvia stevia leaf extracts are sold as tabletop sweeteners or as ingredients for beverages and food applications



"Total Dairy Solutions" is an innovative concept of DSM, involving all dairy capabilities up to enzymes, cultures, vitamins and minerals

Moreover Döhler presented an array of natural colours and flavours. The portfolio ranges from high-quality fruit, mint and white flavours to new citrus emulsions. In the field of food colours, natural colour formulations, anthocyanins, colouring concentrate and crystal-clear emulsions have been presented. Last but not least a wide range of fruit juice concentrates, purées and fruit juice blends alongside fruity product applications were highlighted. One of the innovations are fruit preparations that don't mix up with the "white mass".

Royal DSM N. V. introduced an innovative concept for the dairy industry that involves a complete vertical integration of all dairy capabilities from animal food, enzymes and cultures for dairy processing up to value-added nutritional ingredients such as vitamins, minerals and micronutrients.

In this regard, Jan Boeg Hansen, commercial director dairy cultures with DSM, mentioned the broad portfolio that enables dairy processors to manufacture traditional and artisanal cheese, milk, ice cream, fermented dairy and whey products with high-quality textures and flavours. He named the wide range of enzymes, cultures and coagulants and emphasized the Delvo Fresh cultures to create authentic tasting dairy products, adapted to local preferences.

In addition to the Food Innovation Centers in Europe, South America and Asia, DSM recently opened a state-of-the-art application lab in New Jersey. The laboratory features a fully equipped pilot plant and sensory analysis facilities for all stages of dairy applications. These include optimizing production processes, improving product quality, testing new ingredients and analyzing a range of products.

By its Exberry range the **GNT Europa GmbH**, Aachen, Germany, featured in Paris a broad array of colouring foods. The concentrates made from ripe fruits, vegetables and other edible plants are derived through physical processes without the use of organic solvents. They do not require additive labelling, e-numbers or warning notices and thus are suitable for clean label products. Meanwhile headquartered in the Netherlands



GNT highlighted its Exberry range of colouring foods

and operating worldwide with subsidiaries in Europe, the USA and Asia, GNT Group manages the whole supply chain from the selection of seeds through to the final processing. With the brand name Nutrifood GNT offers phytonutrients in concentrated form. Also gained from fruits and vegetables by using traditional processes like gentle pressing, crushing and filtration, the concentrates result in a significantly higher phytonutrient content than comparable common juice products. They do not contain any additives such as artificial vitamins or preservatives and are suited to clean label formulations, as well.

For the second time in a row, Danish company **Chr. Hansen A/S** won the Food Ingredients Excellence Award in the category "Dairy Innovation of the Year" with its carmine colour concentrate Red Strawberry Fragaria 100 WS. Designed especially for fermented milk products and fruit preparations, the natural water soluble colour was launched in June of 2011. Containing 15 % carminic acid it guarantees a constant pink-red shade with good stability all over shelf-life. Compared to standard carmine colours the pigment concentration can be decreased by ten to 20 %.

Japanese **Kaneka Corporation**, Osaka, with European headquarter in Brussels, Belgium, showed up as the world's leading producer



Winner of the FI Excellence Award 2011 in the category "Dairy Innovation of the Year" is Danish company Chr. Hansen A/S with the carmine colour concentrate Red Strawberry Fragaria 100 WS

of Coenzyme Q10 and the only supplier of Ubiquinol, a reduced form of CoQ10. Already established in food supplements and cosmetics, Q10 can easily be incorporated into other products such as chocolate or nutritional bars. As example a chocolate truffle was presented containing Kaneka QH, a special form of Q10 with higher bioavailability. It is one of the first food applications overcoming the challenge of QH stability, as the antioxidant substance usually reacts strongly with oxygen.

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JRS enlarged its Vitacel and Vivapur ranges by numerous types

National Starch Food Innovation/Corn Products International introduced Enliten Reb A to the European market, a high-intensive sweetener based on stevia. It shows a great stability even in pretentious processing and can be combined with other sweeteners, textures or flavours. It is available as granulate or powder and finds an ideal use in beverages and in dairy products, for example.

As one of the most important producers of dietary fibres worldwide the German company **J. Rettenmaier & Söhne (JRS)**, Rosenberg, introduced current expansions of its widespread portfolio, including multifunctional stabilizers for the dairy industry, for example. In completion of the cereals, fruit and vegetable fibres containing Vitacel range an innovative variant of wheat fibre as well as a new product series of nutritionally valuable soy fibre were presented.

Within the Vivapur programme JRS is now offering a MCC variety (Microcrystalline Cellulose) with significant higher stability, that – independent of pH-value – can be used in combination with more acidly milk products such as yoghurt drinks. Moreover further types of highly functional colloidal gels enlarge the Vivapur range. In addition to the two running MCG processing lines (Microcrystalline Cellulose Gels) a third one will be started up in February 2012.

Satro GmbH, located in German Lippstadt since 1934 and specialized in tailor-made functional blends for all kinds of dairy products, unveiled in Paris some interesting solutions concerning different applications. A newly designed cocoa replacement system bases on carob powder and is offered within the Trolamix range for use in milk mix drinks and as Lacmiral ca to be combined with desserts. The blends provide taste, texture and mouthfeel in a similar quality to full-cocoa formulations and realize high cost reductions, figured as around 35 per cent with the mixes and 29 per cent with desserts.

Furthermore, Satro presented innovative blends from the Acilac js range providing high gel strength and exceptional water



Drinking yoghurt with alginate-based jelly pearls by Satro could become trendy



Lacmiral ca and Trolamix ca of Satro are two innovative functional blends for milk mix drinks and desserts to replace cocoa

Debuting at FIE 2011: Tate & Lyle's Promitor Soluble Gluco Fibre



On a joint stand, nine of eleven sister companies of Stern-Wywiol Group were represented

binding properties in Greek-style yoghurt applications. Moreover, the Acilac ms array enables the dairy industry to manufacture curd-like products cost-effectively on regular yoghurt processing lines. Last but not least the company highlighted a drinking yoghurt with jelly pearls. As a prototype the alginate-based blend solution focuses on younger consumers within the trend drink market.

US company **Solae LLC**, headquartered in St. Louis/Missouri, is a world leader in developing soy-based ingredients. In Paris there were showcased two new nutrition bar solutions. On the one hand it is Supro Nugget 138, a soya protein nugget composed of 40 % protein and 30 % fibre. It provides high quality protein and both insoluble and soluble fibre in a textured form versus liquid or powder. The nugget remains crisp over time in applications and is ideal for snacks, cereals and more.

Moreover Supro 430 was introduced, a soya protein isolate developed to replace more expensive dairy proteins in bars while maintaining textural and eating qualities. It also works well in combination with dairy proteins and can help to reduce firmness in bars containing whey protein concentrate.

After the acquisition of the old-established Saxon flavouring manufacturer Ralf Olbricht & Partner GmbH at the end of 2010, **Stern-Wywiol Group** now consists of eleven specialist firms, of which nine presented themselves on a joint stand in Paris. Novelties concerning the dairy industry have been shown by the sister companies **Hydrosol** – with an additional own booth at hall 2 –, **SternEnzym**, **SternVitamin** and **Herza**.

Hydrosol GmbH & Co. KG, Ahrensburg, itself strengthened its position as renowned producer of stabilizing systems for the food industry by the takeover of stabilizer specialist C.C.A. Klimmeck GmbH on 1st October 2011. Now liquid stabilizing systems are available, too, that permit easy handling of milk drinks and creams.

At the fair, innovations included label-friendly functional systems for fermented products



Stabimuls range is one of Hydrosol's functional systems



Tate & Lyle showed numerous products launched in 2011



Wild featured natural sweeteners by its Sunwin Stevia and Fruit Up ranges

and costs optimizing combinations of active ingredients for different formulations concerning cheese preparations. The functional systems from the Stabiprot, Stabimuls and Stabisol series are suitable for processed cheese used in the baking and snack industry as well as for cheese fillings in sausage and snack products or spreadable cheese and dips. Pumpable cheese preparations as fillings for a variety of ready meals are possible, too.

SternEnzym presented Dairyzym YL. Because of an innovative purification process, this new generation of lactase has no side activities. Therefore it is optimally suited for the production of lactose-free dairy products, ice cream and evaporated or condensed milk.

SternVitamin develops special vitamin and mineral premixes for fortifying dairy products. Consideration is given also to current trends such as the fortification with omega-3 fatty acids, cholesterol-lowering plant sterols or the prebiotic dietary fibre inulin.

A new addition to the range of chocolate manufacturer **Herza** are coated nuggets for use in yoghurt top-cups and ice cream. A further novelty is a tricolour mix of white, dark and whole milk chocolate.

As another globally leading provider of ingredients and solutions for the food and beverage industry, the more than 30 production facilities around the world operating, London Stock Exchange listed **Tate & Lyle** Group showed up in Paris with a very remarkable booth, too. Highlights of the presentation were several novelties launched just in 2011.

Debuting was the soluble gluco fibre type SGF70 as extension of the Promitor dietary fibre product line. It offers attractive label options and a high process and acid stability. The ingredient is suitable for applications that require fibres made of non-GM maize and will initially be available in liquid form. Jerome Tauzin, Product Manager Health & Wellness with Tate & Lyle, is convinced that the soluble gluco fibre follows exactly the increased demand for clean labelling in Europe and other GMO-sensitive markets.



Besides skimmed milk powder Valio now offers Zero Lactose Whole Milk powder

The next FIE and Ni will take place from 19th to 21st November 2013 in Frankfurt/Main, Germany (All photos: Kimberly Wittlieb)



A second new product is the carob powder Carcao. With its cocoa-like flavour and colouring, it can be used as partial cocoa replacer with the effect of significant savings in total recipe costs. By adjusting the temperature and roasting conditions it can be manufactured in different types ranging from light brown and sweet tasting to dark brown with a strong unsweetened taste. Typical applications will be cocoa drinks, chocolate mousse and ice cream.

Finnish Valio Ltd. is ranked as pioneer in lactose free dairy products and milk ingredients since 2001. In addition to so far offered skimmed milk powder the latest innovation is Zero Lactose Whole Milk Powder, both containing less than 0.1 % of lactose. The ingredients are GMO free and available in 25 kg bags or 700 kg big bags. They offer solutions for a broad array of foods such as milk chocolate and ice cream.

A further FIE 2011 exhibitor focusing on sweeteners derived from natural sources has been **Wild** Group. In Paris there were shown several stevia product concepts that feature sophisticated taste optimizing solutions. The Sunwin Stevia line of extracts has been developed in close conjunction with a panel of trained sensory professionals. They made it possible to mask stevia's undesired bitter off-notes, thus creating the ideal flavour in a broad range of different foods.

Another sweetening option is Wild's Fruit Up, entirely obtained from fruits. The production process uses no chemical additives or enzymatic treatment. It will find multiple applications especially under clean label aspects. As tabletop sweetener in liquid form, it can be stirred into yoghurt, for instance.

In 2010 **Univar**, a leading global chemical distributor, entered into a partnership with Wild Flavors for marketing and selling the Sunwin Stevia range in France and Switzerland as a result of an early interim approval in both countries to use high purity Stevia extract Reb A. During FIE 2011 both companies signed a deal for a pan-European cooperation. □