

Food Product Design

Dairy Update - August 10, 2010

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Mintel Unveils IFT 2010 Taste Test Winners

Mintel once again hosted its Global New Products Pavilion, featuring innovative product tastings and presentations highlighting the latest trends in the food, drink and foodservice industries, during last month's Institute of Food Technologist (IFT) 2010 Annual Meeting and... [More>>](#)

Senate Committee OKs Mandatory Price Reporting Act

The Senate Agriculture, Nutrition and Forestry Committee on Aug. 6 approved by voice vote the Livestock Mandatory Price Reporting Act, S.3656, which will extend reporting requirements of livestock daily markets for five years. The bill now moves on to the full Senate... [More>>](#)

Taco Bell Sued over Salmonella Outbreak

The first Salmonella lawsuit has been filed in the pair of recent Salmonella outbreaks that have sickened 155 people in 21 states. The lawsuit was filed by food-safety law firm Marler Clark against Yum! Brands—parent company of Taco Bell—in the Commonwealth of Kentucky,... [More>>](#)

Allied Dairy Buys Trugman-Nash

Allied Dairy Products, the owner of MCT Dairies, announced the acquisition of Trugman-Nash, Inc., and the subsequent formation of a new company, Trugman Nash, LLC... [More>>](#)

ADM Building New Soybean Processing Plant in Paraguay

Archer Daniels Midland Co. (ADM) began construction in June 2010 on a new soybean plant in Paraguay, a move that will increase its South American oilseed crush capacity by more than 25 percent... [More>>](#)

SensoryEffects Buys Cargill Liquid Vitamin Business

SensoryEffects announced the acquisition of Cargill Inc.'s liquid vitamin ingredient business... [More>>](#)

Feds Want Permanent Injunction Against NY Food Processor

Citing the ongoing presence of *Listeria monocytogenes* and repeated food-safety violations, the U.S. Food and Drug Administration (FDA) asked the U.S. Department of Justice to seek a permanent injunction against NY Gourmet Salads, Inc., a processor of ready-to-eat deli... [More>>](#)

Wellness Category is Healthy

In a new report, Reimagining Health + Wellness 2010, The Hartman Group offers insight into the changing wellness market... [More>>](#)

Focus on Dairy-Based Snacks

Currently a \$90 billion eating occasion, snacking continues to grow. A new Innovation Center for U.S. Dairy white paper released at The 2010 IFT Annual Meeting & Food Expo explains how snacking is an attractive strategic focus area for dairy product innovation... [More>>](#)

Beyond Acai: Brazilian Fruits Foster Exotic Opportunities

The dark purple berries from South America's açai palm have been the food world's darling for the past several years and have seen tremendous sales growth in the U.S. and throughout the world. But Brazil's Amazon region produces other fruits with exotic appeal that may have... [More>>](#)

Spearmint FTNF Distillate

Treant USA released Spearmint Treantarome™ 9764, delivering fresh, leafy green flavors and Mojito-like topnotes... [More>>](#)

Microbes Aid Raw-Milk Cheese Safety

As the popularity of raw-milk cheese rises, so do questions about the safety of products made with unpasteurized milk. A recent study indicates the naturally occurring population of microbes in the microbial consortia of cheese may provide protection against Listeria... [More>>](#)

Ice Cream on the Brain

Summer is here in all its culinary glory, and with it comes yet another wave of gourmet ice cream madness and wonder... [More>>](#)

Sweet, Savory Greek Yogurt Flavors

Comax Flavors created a range of sweet and savory flavors designed to complement the creamy texture and broad recipe potential of Greek yogurt... [More>>](#)

Meat is No. 1 Food Safety Concern for Americans

More than 60% of Americans are worried about food safety, while 51% expressing particular concern over the safety of the nation's meat supply, according to a national survey of more than 3,000 participants conducted for NPR by Thomson Reuters... [More>>](#)

Dairy Research Institute Created to Increase Research

Dairy Management Inc.™ (DMI) and the Innovation Center for U.S. Dairy announced the creation of the Dairy Research Institute™, a non-profit organization that will provide a forum for the industry to identify major research needs to support dairy industry innovation and grow... [More>>](#)

Antioxidant Peptides Discovered in Yogurt

Yogurt, a healthy food, is a good candidate for fortification with other healthful ingredients such as oxidation-prone omega-3 fatty acids. These may be protected by the possible antioxidative effects of peptides generated during yogurt fermentation... [More>>](#)

2 Weeks Until SupplySide West Best Rates Expire

With 1,200+ booths and 100+ hours of educational opportunities, [SupplySide West](#), October 19 to 23 in Las Vegas, is the world's largest event for healthy and innovative ingredients. [Register](#) by Aug. 27 and save up to \$200!

Live Webinar Fiber Formulations is Next Week!

Register for the August 19 “Formulating with Fiber: Take Your Formulations from Fair to Fabulous with Novel Prebiotic Ingredients” Partner Series Webinar, developed and sponsored by Corn Products International. Learn about the health benefits of prebiotics, the range of ingredients on the market, how to successfully incorporate them into functional foods/beverages and more!