

November 3, 2011 - Newsletter

FLAVORS & FUNCTIONAL INGREDIENTS

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Featured Articles

Consumers Seeking Oils With Health Benefits

Following the hubbub over trans fats and their possible contribution to increased risk of heart disease and certain cancers, consumers not only are scrutinizing ingredient labels to avoid notably unhealthy fats, they actually are looking to incorporate more healthy fats and oils into their diets. Typically, they're keeping eyes -- and wallets - open for foods using polyunsaturated and monounsaturated fats instead of saturated ones. [>> Read more on FoodProcessing.com](#)

Survey Finds 54 Percent of Consumers Trying to Get More Protein in their Diets

The survey, conducted by the U.S. Dairy Export Council, notes the figure is up over 2010's numbers. [>> Read more on FoodProcessing.com](#)

IDDBA Report Finds Health-Conscious Consumers Move To Dairy Aisle

An expanding array of good-for-you products is pulling health-conscious customers into the dairy department, according to the Madison, Wis.-based International Dairy-Deli-Bakery Association. [>> Read more on FoodProcessing.com](#)

Cargill Joins BASF Plant Science To Develop EPA/DHA Canola Oil

Cargill and BASF Plant Science announced they will co-develop a new dietary source of EPA/DHA. The source, a canola oil, will make it easier for food processors to provide consumers with optimal intakes of EPA- and DHA-rich omega-3 polyunsaturated fatty acids. [>> Read more on FoodProcessing.com](#)

Voices & Blogs

Need help formulating ideas?

Written for technical professionals by Cargill's food and beverage scientists, Formulating Ideas addresses key challenges facing formulators and ideas for solving them. [Click here to learn more](#)

Events

Kosherfest 2011