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Row, Row, Row the Boat

PL Thomas, in association with Isocell S.A., Paris, recently announced the publication of the results of a new human clinical study using its exclusive dietary supplement ingredient, GliSODin®, in *The International Journal of Sports Nutrition and Exercise Metabolism*. GliSODin supplementation demonstrated positive effects on selected inflammatory markers in a 2,000 meter rowing ergometer test. The double-blinded study included 19 members of the

Polish National Rowing Team who were participating in a training camp. Francois Vix, president of Isocell, noted: "The present trial confirms the findings of previous studies demonstrating the benefits of GliSODin for lessening inflammation resulting from strenuous exercise. The C-reactive protein level differences between GliSODin-protected subjects and the placebo group were quite remarkable, with CRP being an important measure of muscle inflammation." Isocell, Paris, France, www.glisodin.org, PL Thomas, www.plthomas.com

Boost Immunity with Great Taste

For companies searching for a way to meet the surging consumer demand for healthier foods and beverages that still taste great, WILD has an exciting answer. The company has gained select distribution rights and added an exciting new ingredient to its H.I.T.S.® line of healthy ingredients. Immunel™ is a milk peptide that is a clinically tested, cost-competitive, GRAS ingredient to support immune health and is easily incorporated into various food and beverage products. Studies show Immunel provides a quick and more targeted immune response and increases the number and vigor of immune cells in the body, according to WILD. It is also claimed to have no impact on taste, color or texture. WILD Flavors, www.wildflavors.com

Increase Insulin Sensitivity

Chromax®, from Ingredia Nutritional, is said to be the first and only chromium picolinate approved for the high-quality standards required in Europe. While consumers are becoming more concerned about the safety of drug-based treatments for weight management, Chromax provides

both strongly documented safety and clinically proven efficacy. Chromax is a patented salt of trivalent chromium (Cr³⁺) and tri-picolinic acid, also known as chromium picolinate. Chromium increases the sensitivity to insulin, thus regulating blood sugar

levels and limiting sugar storage in the body. The picolinate form of chromium provides the highest chromium bioavailability. Chromax's purity is assessed by quality-control procedures, says the company. The European Food Safety Authority (EFSA)

actually worked with Ingredia Nutritional to establish higher standards for the approval of chromium compounds. Ingredia Nutritional, www.ingredia-nutritional.com



No Borders

A recent BENEEO research study about functional beverages shows that consumers, no matter their nationality, expect prolonged and balanced energy, as well as mental performance enhancement from their functional beverages. The quantitative research, carried out across the U.S., UK and Germany, focused on the benefits consumers expect from their energy, sports and functional water drinks. Results show that "prolonged energy," "balanced energy" and "mental performance" are ranked highest, as the benefits respondents expect from their sports, energy and functional water drinks. BENEEO, www.beneo.com

Immunity Ingredient

Lonza announced today that its International Patent Application was published by the World Intellectual Property Organization (WIPO) for *Larch Arabinogalactan* (LAG), the key component in the immune ingredient, ResistAid™. The application contains patent claims relating to LAG's positive effect on the adaptive arm of the immune system prior to, during and after exposure to foreign antigens. Furthermore, the application claims potential use in a vaccination kit comprising of a composition with

Arabinogalactan and a vaccine. While previous research demonstrated the ability of ResistAid to strengthen and support the innate arm of the immune system, the newest research results broaden the understanding of ResistAid and its ability to enhance the adaptive arm of the immune system. Lonza, www.lonza.com

Dairy and Metabolic Syndrome

The results of two new studies contribute to the growing body of research demonstrating adequate dairy consumption, as part of a nutrient-rich, balanced diet, may help maintain metabolic health and reduce the risk of type 2 diabetes. In one online study, published ahead of print in the *American Journal of Clinical Nutrition* and administered by Dairy Research Institute™, researchers conducted a clinical trial in which 40 overweight and obese adults with metabolic syndrome were randomly assigned to consume either a low-dairy or adequate-dairy (at least 3 servings/day) weight-maintenance diet for 12 weeks. The study results show that, compared with low intake, adequate dairy intake significantly improved multiple health indicators. In another study published in the *European Journal of Clinical Nutrition*, a systematic and meta-analysis of seven prospective studies was conducted; researchers examined the association between dairy product consumption and type 2 diabetes. The results showed higher dairy intake was associated with lower risk of type 2 diabetes. The Dairy Research Institute, USDAairy.com/dairyresearchinstitute

Elevate Yogurt's Protein

Fonterra Ingredients, at this summer's IFT, featured a high-protein smoothie fortified with ElevateProtein™ 515 Whey Protein Concentrate. This delicious, silky-textured peach yogurt smoothie contained

per 12 fl oz serving—three times more protein than yogurt, the company claims. Consumer benefits would include managing hunger and reducing snacking; and it is a convenient way to increase daily protein intake, while managing weight. The key

ingredient, ElevateProtein 515, can be used at high levels of protein without grittiness or gelling, and it is claimed to double or triple the protein content of yogurt without compromising sensory appeal. Fonterra Ingredients, www.fonterra.com NS