

the latest in food science and technology news

JULY 20, 2011





# TOP STORIES

### Food companies introduce nutrition criteria for child-directed food advertising

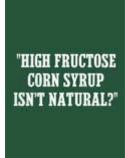
The Children's Food and Beverage Advertising Initiative (CFBAI), a program of the Council of Better Business Bureaus made up of 17 food companies, has announced an agreement that will change the landscape of what is advertised to kids by the nation's largest food and beverage companies.

### Food company mergers and acquisitions on the rise

According to a new study by The Food Institute, merger and acquisition (M&A) activity was heightened in the first half of 2011 compared to the previous year, with 196 announced and closed deals through .lune

#### Can the food industry make us skinny?

Recently, the Trust for America's Health (TFAH) and the Robert Wood Johnson Foundation (RWJF) released a new report—"F as in Fat: How Obesity Threatens America's Future 2011"—showing that adult obesity rates increased in 16 states in the past year and did not decline in any state.



# RESEARCH BRIEFS

### Restaurant menus may understate calorie counts

A study published in the Journal of the American Medical Association (JAMA) shows that some restaurants' calories counts may be off by more than 100 calories.

### Whey protein may assist in weight management

A study published in the Journal of Nutrition shows that whey protein may help improve body weight and composition.

# Mintel announces IFT 2011 taste test winners

The Institute of Food Technologists (IFT) gathered in New Orleans, La., from July 11–14 to learn about innovative new food and beverage products launched around the world.

#### Consumer perceptions toward national brands improving

While the majority of global consumers still perceive store brands to be the same as or better than national brands, a one year trend analysis indicates that their positive perceptions toward store brands may be starting to decline slightly.

## Superfruits continue to attract consumers

The rise of the superfruit has been increasingly in evidence over the past decade, with growing consumer awareness of the health benefits associated with their high antioxidant content helping to drive activity.

## COMPANY NEWS

# Kerry approaches Cargill for acquisition of flavors business

Cargill has confirmed that it has been approached by Kerry, the global ingredients, flavors, and consumer foods group, expressing

interest in acquiring Cargill's global flavors business.

#### Ralcorp agrees to spin off Post Foods

Ralcorp Holdings Inc. has announced that its Board of Directors has unanimously agreed in principle to separate Ralcorp and Post Foods in a tax-free spin off to Ralcorp shareholders.

#### Provexis, DSM enter development agreement

Provexis plc is entering into a development agreement with DSM Nutritional Products to develop a new ingredient based on DSM-owned intellectual property.

# PepsiCo, GEUPEC, Empresas Polar form joint venture in Mexico

Grupo Embotelladoras Unidas S.A.B. de C.V. (GEUPEC), Empresas Polar, and PepsiCo have entered into an agreement under which they will form a new joint venture, creating a nationwide beverage company in Mexico.

### Nestlé Health Science acquires a stake in Vital Foods

Nestlé Health Science has announced the acquisition of a minority stake in Vital Foods, a New Zealand-based company that specializes in the development of kiwifruit-based solutions for gastrointestinal conditions.

### Olam Spices & Vegetable Ingredients opens tomato innovation center

Olam Spices & Vegetable Ingredients has opened the doors to its new Olam Global Tomato Innovation Center in Lemoore, Calif.

#### Heldman receives Frozen Food Foundation Freezing Research Award

Dennis R. Heldman has received the Frozen Food Foundation Freezing Research Award, which will be presented to him at the Annual Meeting of the International Association of Food Protection in Milwaukee, Wis., on Aug. 3.

#### **Extra Credit Reading**

- Food trucks' popularity continues
- 3D chocolate printer could be future of gifts
- New McNugget sauces from McDonald's
- NASA holds a cookout in space

# REGULATORY NEWS

Massachusetts passes new school food rules

Codex decides on key issues for food supplement sector

The Wright Group receives FSSC/ISO 22000 certification

GLG Life Tech receives GRAS approval for stevia extracts

U.S. FDA warns consumers about foodborne outbreak linked to raw milk

## IFT & MEETING NEWS

Wellness 12: Seeking foodservice and global proposals

Webcast: Conjugated Linoleic Acid from Discovery to GRAS, A 20-Year Journey

Online course: The Science Behind Food and Health

Food Chemistry for the Non-food Chemist Short Course

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