

FOOD manufacture

For the very
latest career
opportunities

JOBS P49



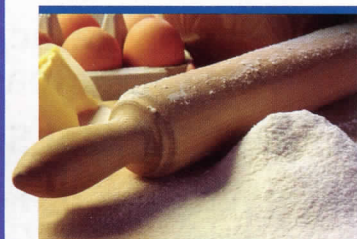
Man with a £25M plan

John Joseph shares Burts Crisps' strategy to build a potato empire



Curry on spicing

How Derby's 'Curry Queen' Perween Warsi is staying strong in recession p14



Beat the system

Bakers are finding novel ways to resolve egg price and supply issues p23



Follow your hose

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Kids are all right

How the industry is using social media to get food manufacturers down with the whizz kids p17

Glaze beats egg supply problem

Meadow Cheese has launched an egg-free glaze. The firm's customers have faced egg shortages followed by rocketing prices following the EU's introduction of new legislation in January to ban conventional caging for hens. The savoury glaze can be applied to pies, sausage rolls and other savoury pastries for a professional finish and appearance.

Ideal for plant bakeries, the glaze is a cost-effective alternative to egg-based glaze. The solution is sprayed or brushed onto pastries prior to baking and acts as a barrier during cooking to reduce cracking and retain product moisture.

Supplied in a liquid format ready to use, the freeze-thaw stable glaze is produced using UHT techniques to provide an enhanced shelf-life and offer a product that gives consistent browning with a



high-gloss finish while increasing efficiencies through reduced labour costs and product handling.

Robert Kennedy, marketing manager at Meadow Cheese said: "Following the introduction of new legislation on January 1 2012 to ban conventional layer cages for hens in the UK, food manufacturers

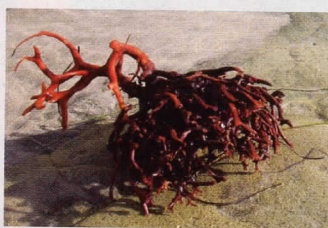
are facing limited egg availability and high prices. With cheap imported eggs no longer an option, customers are seeking cost-effective alternatives for a number of applications."

CONTACT: Meadow Cheese
www.meadowcheese.co.uk

Seaweed tried for weight loss and to replace salt

New evidence has emerged from Sheffield Hallam University that Seagreens seaweed can be used as an acceptable alternative to salt in bread and to contribute to weight loss and management.

A study by the Centre for Food Innovation found that participants who ate bread enriched with the alga *Ascophyllum nodosum* were less hungry and consumed fewer calories than when they ate a normal 'control' bread in an identical test a week later.



Researchers say the reduced energy intake caused by eating seaweed-enriched bread may be helpful in weight management.

The study, supported by the Seaweed Health Foundation, tested

the effect of the seaweed-enriched bread eaten at breakfast time on energy intake at lunch time in 12 overweight, but otherwise healthy males.

These results suggest that seaweed presents an attractive option for food manufacturers by aiming to maximise the health-giving potential of their products, which are rich in dietary fibre.

CONTACT: Sheffield Hallam University
www.shu.ac.uk

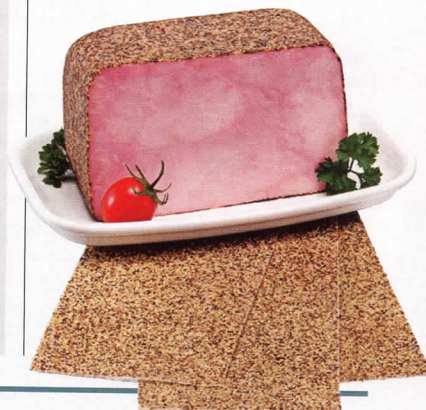
The technology to transform flavour

Interfood Technology has launched a new flavour delivery system to provide a consistent, flexible, efficient and waste-free approach to flavouring protein-based food.

The Transform Pack system is a patented, cold transfer method of flavouring meat, poultry, cheese or fish using sheets that have been coated with flavour or seasoning. The sheets can be customised to specific requirements in widths of up to 40cm and in unlimited lengths and are calibrated to ensure the seasoning is accurately and efficiently delivered to the product time and time again, with no potential for under- or over-seasoning. There is also less waste, which is important given the rising costs of many seasonings.

The system offers high adhesion properties, making it particularly suitable for cooked meat slicing applications where loss of coating can be a problem, particularly in high-speed slicing.

CONTACT: Interfood
www.interfoodtechnology.com



All change in the world of low-fat dairy culture

Bioscience firm Chr Hansen has launched a series of new YoFlex and probiotic Nu-trish yogurt cultures with texturing properties that perform in low-fat milk.

"If the amount of yogurts with reduced fat has not grown faster, it is because the quality has not been good enough," says Morten Boesen, marketing manager, Fermented Milk Cultures, Chr Hansen. "People refuse to accept a poor taste or a thin, watery mouthfeel, no matter how healthy the product is."

Boesen also said the market trend for 'natural products' was driving product development towards using minimum ingredients. "For yogurt, this means milk, cultures and possibly fruit – that is, no stabilisers, thickeners and flavours can be added to compensate for the lack of fat. So far, high-quality yogurt has been contradictory to healthy and fat-reduced varieties – but no longer. Chr Hansen's new cultures can unite them," he promises.

Chr Hansen says its new portfolio of seven cultures – three with the BB-12 probiotic strain for improved gut and immune health – enables dairies to deliver on the creaminess, texture and good taste normally provided by fat and additives. "There is no longer any excuse for not producing delicious, clean, natural yogurt with optimal nutritional properties," Boesen says.

CONTACT: Chr. Hansen
www.chr-hansen.com