

# Food Ingredients: New Horizons in Technology



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## Food Ingredients: New Horizons in Technology

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Ingredients have served useful functions in a variety of foods. Salt has been used to preserve meat and fish. Herbs and spices improve the flavor of a variety of products. Fruit has been preserved with sugar. Nowadays, consumers demand and enjoy a food supply that is flavorful, nutritious, safe, convenient and colorful. Novel ingredients and advances in technology help make this possible.

But our preferences as consumers are constantly changing. We are becoming less predictable in our tastes as we are exposed to more choices. These factors are creating greater challenges for food producers who have to keep us—their customers—satisfied. The consumer of today has demands for products and product attributes that require much planning and creativity on the part of product developers and manufacturers.

Ingredients are key to meeting the needs of constantly-changing consumer preferences. Ingredients bridge the gap between desire and taste. But it can be challenging for product developers to harness and balance the right mix of ingredients to create quality products and the right sensory experience for the consumer.

Food companies often turn to ingredient suppliers to help them develop new products efficiently. Novel, innovative ingredients can help you mold a product into its best formulation. But sometimes what you're looking for may be beyond what suppliers can offer. Sometimes what you need still may be in development.

To address this need, Food Technology Intelligence, Inc. has published a report, *Food Ingredients: New Horizons in Technology*, that examines several food ingredient innovations. The report gives you a first-hand look at many commercially-viable ingredient technologies that have practical applications. Many of these technologies are available for licensing from their developers. In other cases, scientists are seeking industrial support to help commercialize them in the near term. Or they may have just reached the marketplace.

Now you have an opportunity to learn more about several ingredient technologies under development at universities, companies and government research labs that will help you advance your company's own work in the field. This report reviews key processes and highlights significant data, including potential applications and the status of development of many of the technologies.

You'll also learn how to take advantage of these technologies, either through licensing or other collaborative arrangements, so that you can use them commercially before your competitors do. Learn about several developments, including:

- Pyrazine compounds that contribute to an earthy-bell pepper flavor.
- Plant extracts that minimize antioxidant activity.
- Toasted soy flakes that improve bread's nutritional value.
- An improved sweetener that is available for licensing.
- The nutritional and functional benefits of okara.
- Starch-lipid composites that strengthen yogurt gels.
- Fruit-flavored yogurts that are enriched with fish collagen.
- A whey protein isolate solution that reduces oil absorption.

- Dietary fibers and dairy proteins for a low-fat frozen dessert

Food Ingredients: New Horizons in Technology will enable you to track important developments in ingredient research. This report will help you establish key contacts with researchers and learn about projects that will help you and your company stay competitive. Return your completed order form today.

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### PERSPECTIVE

### ANALYSIS OF NEW TECHNOLOGIES

#### 1. LEGUMES

Peanut skins, shells are sources of antioxidants, nutraceuticals  
Lupine-enriched bread could decrease blood pressure  
Minimize banana puree color degradation  
Pyrazine compounds contribute to earthy-bell pepper flavor  
Ginger extract inhibits lipid oxidation in ground beef  
Incorporate blueberry puree into soy burgers for health benefits  
Mid-oleic soybean oil is healthful alternative for frying  
Zein films control recontamination  
Harness flaxseed-enriched milk for delivery of omega-3 fatty acids  
Cranberry offers potential for periodontal health  
Cranberry hybrid high in antioxidants  
Enrich pasta using mustard protein isolate  
Plant extracts minimize antioxidant activity  
Modify the hardness of cereal grain  
Sweet potatoes create gluten-free pancake  
Beet juice can be substrate for producing non-dairy-based probiotic  
Produce pure limonoid compounds  
Utilize soybeans and their components in textured soy protein foods  
Adding beta-glucans, arabinoxylans improves cereal health profiles  
Peanut concentrate could be alternative emulsifier  
Unique volatile compounds may help generate sweetness in oranges  
Substitute toasted soy flakes in bread to improve its nutritional value  
Incorporate films with green tea, grape seed extract, nisin

#### 2. HEALTHY AND NUTRITIONAL MATERIALS

All-natural sweetness enhancer targeted for food, beverages  
Improved sweetener available for licensing  
Sustainable source acquired for omega-3 fatty acid  
Drying conditions, product characteristics impact ingredient behavior  
Create value-added extruded products from barley, fruit pomace blends  
Use photoisomerization to produce CLA-rich soy oil  
Shelf-stable sweet potato puree on the market  
Flaxseed creates healthier bean snack  
Investigate nutritional corn snack fortified with toasted chickpea flour  
Study shows role for DHA in reducing risk in late-onset Alzheimer's  
Try tagatose, a prebiotic monosaccharide, as sugar substitute in cookies  
Formulation improves shelf life of sterol-containing vegetable fat  
Advancing the controlled delivery of ingredients  
Natural ingredient preserves meat quality in pre-cooked offerings

Develop nutritious snacks using barley, pomace  
Polyphenol in green tea has cell-protecting capacity  
Nutritional and functional benefits of Okara in various food systems

### **3. FIBER**

Increase dietary fiber levels in extrusion-puffed cereals  
Inulin, isomalt lead to yogurt ice cream alternative  
Fiber, antioxidants affect bread rheology and performance  
Date fiber has potential as a functional ingredient  
Use fiber to reduce the oil content of fried foods  
Fiber alternative offers starch reduction, clean labels  
High-fiber extruded cereal product incorporates apple  
Create healthier chocolate by substituting oat hydrocolloid for cocoa butter

### **4. CARBOHYDRATES**

Modified starches offer good emulsifying properties  
Starch-lipid composites strengthen yogurt gels  
Starch granules are key to determining rheology  
Type of flour influences rheological properties of dough

### **5. FISH**

Microencapsulated fish oil powder from purified red salmon oil  
Fish byproducts have commercial possibilities  
Fish-based gelatin films offer moisture barrier  
Hydrolysates from Pacific whiting offer improved functional properties  
Consumers and fruit-flavored yogurts enriched with fish collagen

### **6. PROTEIN**

Improve milk protein functionality with transglutaminase  
Soy protein, gluten hydrolysates suppress oxidation in pork meat patties  
Modified whey protein concentrate affects texture of frozen dough  
Whey protein isolate solution reduces oil absorption  
Sesame protein concentrate can improve emulsion stability  
Milk protein concentrate controls lipid oxidation, fishy odors  
Non-allergenic pea-based vegetable protein targets healthy products  
Use gelatin hydrolysate as a natural ice modulator  
Liquid virgin whey protein concentrate optimizes product texture  
Knowledge of protein mixture rheology helps when designing foods

### **7. DAIRY**

Nutraceutical nanoemulsion encapsulates, delivers ginsenosides  
Improve bovine muscle color using lactate, lactate dehydrogenase  
Milk, sucrose may reduce bitterness of polyphenolic extracts  
Whiten chicken dark meat with whey protein concentrate, isolate  
Consider fruit-flavored yogurts enriched with green tea powder  
Extra dry milk ingredients speed the conching of milk chocolate  
Structuring agents impact microstructure and flow properties of yogurt  
Produce low-fat frozen dessert with dietary fibers and dairy proteins  
Gluten-free fresh egg pasta analogues contain buckwheat  
Add whey to noodles to improve their nutritional profile

Generate bioactive ingredients from lactic acid bacteria  
Specific acids facilitate umami taste in cheese

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