

supplier news

The new facility will add an additional 50, 80 and 300 cu. ft. of ribbon blender systems that connect to a fully automated packaging line, whereas the Bran & Luebbe continuous liquid blending system attaches to 10 jacketed liquid silos, allowing for blending of micro nutrients in flavored syrup format.

Danisco develops a new website to help the food industry make healthy living choices. The site, www.danisco.com/health, encompasses the company's entire range of active and enabling ingredients for nutritious foods and beverages. From this one-stop information portal, manufacturers can navigate to proven, application-specific solutions and opportunities for health claims.

RecycleAuctions, **Koenig's** exclusive outlet for refurbished equipment, is currently holding an online auction for a Koenig Mini Rex Futura, which was only used for four months as a demonstration machine. This unit has a starting bid of \$45,000, well below the price of a new system.


National Starch Food Innovation creates the *TEXICON* food texture language as a way to translate the consumer texture experience into measurable scientific terms. As part of the *DIAL-INT* Texture Technology, consumers can translate what they like and dislike about food texture into scientific attributes. For example, "creamy" is actually a multifaceted texture experience that results from differing intensities of at least 15 sensory and rheology attributes, such as mouth-coating, meltaway and oral viscosity.

MGP Ingredients publishes a comprehensive booklet on recent clinical studies, highlighting the physiological benefits as well as functional qualities of *Fibersym RW*, the company's unique resistant wheat starch in bakery and other flour-based food formulations. The booklet is available in printed and digital form at www.mgpingredients.com.

QualiTech received certification of its food processing facility under the British Retail Consortium (BRC) standard. As a member of the Global Food Safety Initiative (GFSI), the BRC certification adds an additional

level of assurance that the supplier's products have been produced, processed, prepared and handled according to the highest possible standards at all levels of the supply chain.


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Good for
Your

peace of mind reputation bottom line

future development health stability



Our ingredients in your foods and beverages

Add the taste, texture, nutrition and functionality that consumers demand in your foods and beverages with high-quality ingredients from Tate & Lyle.

We work side-by-side with you to create valuable, innovative solutions driven by our passion for food.

Everyday, millions of consumers around the world enjoy products made with our ingredients. **It's the Tate & Lyle difference. Experience it today.**

MIRA-CLEER® – Cook-up Starches Range SPLENDA® Sucralose
 KRYSTAR® Crystalline Fructose PROMITOR™ Soluble Corn Fiber
 STA-LITE® Polydextrose Fiber STAR-DR1® Maltodextrines
 INSTANT TENDER-JEL® X-PAND'R SC® Natural Starches
 MIRA-THIK® Cold Water Swelling Starch
 MIRA-SPERSE® Agglomerated Instant Starch
 STA-CAP® Lipophilic Starch TATE & LYLE Stabilizer Systems

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