FOOD PROCESSING

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INGREDIENTS

Soft shea butter is GRAS

A new, soft fraction of shea butter recently received a "no questions" letter from the FDA in response to its Generally Recognized as Safe (GRAS) notice. The FDA letter effectively allows the use of shea olein — the soft fraction of shea butter - in the manufacture of a variety of products including baked goods, snacks, spreads, sauces, frozen dairy desserts and more. This non-GMO ingredient delivers high-stability and excellent mouthfeel in bakery, confectionery and prepared foods. The company notes it comes from a shea processing facility in Ghana, part of the company's West Africa shea sustainability program, which empowers female shea collectors, creates socio- economic value in their communities and conserves and regenerates the shea landscape.

Bunge Loders Croklaan; St. Louis www.bungeloders.com



Oat milk ascendant

Oat milk has quickly taken its place among the most popular dairy milk alternatives. So OatRite oat extract is an attractive sweetener for the burgeoning oat milk market. This plant-derived sweetener for non-dairy beverages is made from whole grain oats minimally processed in a state-of-the-art plant, producing a syrup with a mild sweetness and pleasant oat taste and aroma. It's naturally high in protein, minerals, soluble fiber and antioxidants, and it also adds functional assets including improved texture and extended shelf life. Malt Products Corp.; Saddle Brook, N.J. 800-526-0180; www.maltproducts.com

Acesulfame potassium

Sunett acesulfame potassium (ace-k) improves taste profiles. This non-nutritive sweetener has fast, upfront sweetness; no lingering sweetness; excellent blending characteristics; it's easy to formulate; and it's approved worldwide.

Celanese Corp.; Irving, Texas www.celanese.com/en/food-ingredients



Cheddar cheese ingredient

The Cheese Buds 32X Cheddar ingredient offers the potency and versatility of Butter Buds 32X but with a rich cheddar flavor profile. The concentrated cheese ingredient is made with real cheese to deliver a well-rounded cheddar flavor profile. It can be used in a variety of applications, including snacks, entrées, meal kits, sauces and seasonings.

Butter Buds; Racine, Wis. 262-598-9900; www.bbuds.com

Black Forest ham flavor

This all-natural powdered flavor is designed to add the smoky taste of Black Forest ham to savory and meat applications, and it doubles as a functional protein solution for many meat products. It is derived from the skin surrounding smoked Black Forest hams produced in southwest Germany. After removal from the smoked hams, the skin undergoes a thermal and mechanical treatment that removes fat and preserves the taste, while creating a versatile functional ingredient with emulsifying properties. The ingredient will be marketed as ProFlavor P BF to blenders and producers in the savory segment and as ScanPro P BF to meat manufacturers.

Essentia Protein Solutions; Ankeny, Iowa 515-289-5100; www.essentiaproteins.com

Citrus brightens winter

During winter, exploring the vast world of citrus is the easiest way to add a little brightness to cold months. Blood oranges are sweet and tart and work well in cooked sauces, salads, salsas and marmalades. Meyer lemons are an orange-lemon hybrid and have the tang of a regular lemon but a much sweeter aftertaste. These flavors can be added to smoothies, salads, meat glazes, cookies and more.

T. Hasegawa USA Inc.; Cerritos, Calif. 866-985-0502. www.thasegawa.com

Quinoa flour

Homecraft Quinoa 112 flour is milled from a proprietary waxy variety of golden quinoa seed. Quinoa is gluten-free and low-glycemic, and recognized for its nutrients, fiber and protein—it is five times higher in fiber than rice and provides all nine essential amino acids. Sourced sustainably from Canada, the flour can be used in a variety of traditional and gluten-free formulations, including baked goods, snacks, pasta and pet food.

Ingredion; Westchester, III. 800-713-0208; www.ingredion.us

Burke Corp., a subsidiary of Hormel Foods, recently expanded its Nevada, lowa, plant by 210,000 sq. ft. The plant makes fully cooked meat toppings and ingredients for the foodservice category, including some for Hormel Ingredients. Additions to the facility include a heat recovery system, highpressure belt system and ammonia compressors, with an emphasis on energy efficiency and reuse of heat and water throughout the facility.