



NEW Food Concepts and Ingredients.

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**Chaucer Foods
Natural
Mushroom Extract.**
see page 2!

FOOD SAFETY – WORKING TOGETHER TO ASSURE SAFE INGREDIENTS

As we all know, food safety is not a new issue. Although China has been in the headlines for a number of unfortunate issues related to food and non-food imports, food industry professionals know that our food supply is global and will remain this way. Ingredients are sourced every day based upon cost, quality, availability, usage, and origin. Food manufacturers enjoy a constant stream of available ingredients year round because these ingredients are sourced on a global basis. Quality and safety of these ingredients should be, and are, the primary concern for domestic food manufacturers. Accurate Ingredients, and our sister company Ingredient Resources, have spent the

past 26 years servicing the industry with ingredients that are both safe and of high quality. The ingredients we offer are from both domestic and overseas suppliers. We have represented many of these suppliers for over twenty years.



However, as ingredient specialists, we are well aware of the need to be vigilant over the safety and quality of the food products we offer our customers. There are a number of key areas that Accurate and our suppliers remained focused on:

- **Documentation** – specifications and all related paperwork should be up to date and authentic.
- **Traceability** – all ingredients should have known countries of origin, plant locations and lot numbers. (Some ingredient manufacturers can trace to grower and field).
- **Standards** – where applicable, ingredients should conform to mandated standards. Such standards can be FDA, USDA, OTA, Kosher, etc.

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Product Spotlight

EXCITING NEW INGREDIENTS CREATE NEW OPPORTUNITIES FOR INNOVATIVE PRODUCTS.

› Chaucer Foods

– Natural Mushroom Extract



Chaucer Foods introduces Natural Mushroom Extract. Derived from pure mushroom juice (from the Champignon de Paris variety) it contains no added flavors or flavor enhancers, and offers a high quality mushroom flavor and aroma. Use in soups, sauces, bouillon and stocks to ready meals and snack seasonings.

› GumTechnology – Fenugreek Gum

GumTechnology
Specialty Stabilizing Systems

GUMS ARE GOOD! That is the newest message from Gum Technology. GUMS ARE GOOD for the following reasons:

- Gums are all natural
- Gums are a good source of fiber
- Gums are used at low usage levels (typically between 0.05 – 0.5%)
- Gums do not mask flavors like certain starches will
- Gums have negligible caloric impact
- Gums are multi-functional (*suspend, emulsify, thicken, gel, control syneresis, form films*)
- Gums are used in almost all applications (*dressings, sauces and gravies, soups, cheeses, breads, beverages, candies, puddings*)

Gum Technology is introducing a new gum called **Fenugreek Gum** which has the following attributes and functions:

- Healthy ingredient label declarations
- Good source of fiber
- Used as a thickener in nutritional beverages
- Reduces staling in baked goods
- Cold water soluble
- Tolerant to pH extremes



In addition to the Fenugreek Gum, Gum Technology offers a full range of natural and manufactured gums and stabilizers such as xanthan, guar, locust bean gum, karaya, gum tragacanth, carrageenans, alginates, and gum Arabic.

Gum Technology also has a full applications lab and is ready to assist with all your stabilizing needs.

› McIlhenny – Tabasco Products



McIlhenny Company is America's premier manufacturer of pepper sauce with the globally recognized brand, **Tabasco!** McIlhenny now offers their

“unique” flavor in 3 convenient forms (Liquid, Dry and Intermediate Moisture).

Liquid Formulations are used when your process calls for wet ingredients. Try any one of the 5 sauces below in your next application.

- Tabasco Brand Pepper Sauce, Green Pepper Sauce, Garlic Pepper Sauce, Habanero Pepper Sauce or Chipotle Pepper Sauce

Intermediate Moisture products are used when visual particulates are desired. They fit well in applications from baked goods to processed meats.

- Tabasco Brand Processor's Blend or Tabasco Brand Pepper Pulp (*the concentrated version of the Tabasco Pepper Sauce*)

Dry Formulations are ideal for dry applications such as bread systems, sauce and entrée seasoning blends, snack seasonings and meat seasonings. McIlhenny has created the following 2 dry products:

- Tabasco Brand Dry Red Flavoring or Crushed Pepper

For more information, specs or samples, please feel free to give us a call.

Market Trends

In each issue of What's New, we will offer our analysis of changes in ingredient markets to help you in your planning.

This issue features our overview of garlic, onion and cocoa.



GARLIC, ONION & COCOA

GARLIC & ONION

Garlic Market – This year has produced favorable growing conditions for the garlic crop in CA so yields are expected to be good based upon early estimates. Additional crops that were planted two seasons ago will now add to these yields. This overall volume should help alleviate shortages but will not dramatically effect pricing due to the continued shortage of Chinese material. In addition to the lower volumes from China, some materials are being held due to quality issues. Pricing will remain firm and may move up slightly as the supply firms up over September and October.

Onion Market – Domestic onion yields are looking better this year as we go into the new crop. Demand still remains high in Europe for US material as the Indian market remains tight, and the Egyptian market continues to hold material for internal demand. Low bac and extra low bac should be available this pack year based upon early predictions. Weather will be a factor in determining yields of these products. Overall, the pricing will be over last year from .12 to .25 per pound.

COCOA

Cocoa Market – Cocoa prices continue to rise worldwide in response to continued high demand for chocolate and cocoa derived products. The prices of cocoa beans hit an all time high in early July but have begun to fall in August.

Ivory Coast crop volume is looking to be greater this year due to the needed wet weather for better yields. Also, Ghana is expected to offer higher volumes this year. Cameroon is not, due to lack of rains. Nigeria and Indonesia have had problems with mold and related disease in the bean crop due to excess rains. Pricing will remain strong but should stabilize for cocoa and related products.

Living with...

Celiac Disease

Dealing with food allergies can be a daunting task, as anyone with a food allergy can tell you. Therefore, we are proud to introduce a new item in our newsletter, the "Living with..." column. In this column we will deal with the different aspects of food allergies and how they relate to your business.

A food sensitivity, or intolerance, can be mild or life threatening. While there are many medical conditions doctors believe are caused by food allergies, one of them, **Celiac Disease**, is not a food allergy at all, but an autoimmune intestinal disorder, which is complicated by the ingestion of gluten. It has been known to cause many serious conditions, if not treated. Usually by the time someone is properly diagnosed, there is already damage done to the body. Osteoporosis, unex-

plained anemia, digestive disorders, weight loss, weakness, and fatigue, are some of the conditions caused by Celiac Disease.

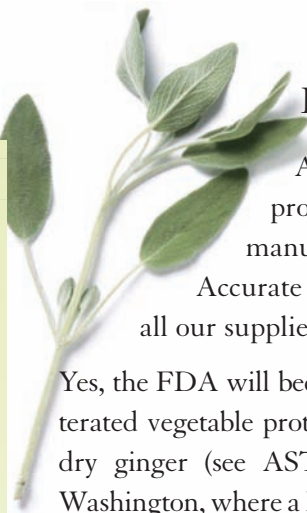
Wheat, i.e. durum, semolina, spelt, kamut, the lesser known einkorn, and faro, as well as rye, barley, and triticale, are the main protein sources that cause this reaction in people. Eating a gluten free diet is the only known way to control this condition. Since gluten is found in many of the foods we eat today, and the

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gluten free diet has come to the forefront recently, it makes sense to try to create better gluten free (GF) foods for the 1 in 133 people who suffer from this condition.

Along these lines, there is new thinking in the food ingredient community. Citrus fiber is thought to be one way to improve gluten free foods. Some of the gluten free bakeries are working with it as a way to keep gluten free foods moist, while keeping the fat content low. Since high cholesterol is a problem when on the GF diet, adding citrus fiber would help immensely in keeping oneself healthy, along with making a more enjoyable mealtime, and since it is allergen free, it should be safe to use in a variety of foods. It adds fiber, is lo-cal, does not change the taste of the product, and gives a better overall result.

So, the next time you are eating a sandwich or having a brownie, think about the people who aren't able to eat one without worrying about a reaction. If you do know someone with these unexplained symptoms, make sure s/he sees a health professional.



As an industry, we develop systems and standards to provide the “checks and balances” needed for the safe manufacture, distribution, and use of food ingredients. At Accurate Ingredients we support such measures and encourage all our suppliers to keep such measures up to date.

Yes, the FDA will become more active after the recent problems with adulterated vegetable proteins (pet food), and recently a recall on some Chinese dry ginger (see ASTA Advocate Newsletter). There is action now in Washington, where a House Bill just passed to develop an extensive food safety plan. Also, in the Senate, there is a bill pending to appropriate \$48 million to hire more inspectors and increase food safety measures. In addition, according to ASTA, on July 12th, Senator Dick Durbin (D-IL) introduced the Imported Food Security Act of 2007, and on August 3rd, the Chairman of the House Energy and Commerce Committee, John Dingell (D-MI), introduced a draft of the Food & Drug Import Safety Act of 2007. Both these bills propose a user fee for imported foods and to expand the authority of the FDA.

In addition to the above, the House has passed a \$35 million bill to implement a comprehensive food safety plan. As the government agencies—both Federal and State, increase their due diligence, the learning curve for regulation and enforcement should decrease over time. This will benefit the industry but the cost will most likely come from additional tariffs or fees.

Our food supply chain will only continue to grow on a global basis, so it remains imperative that suppliers, importers, distributors, and manufacturers remain cognizant of the ramifications of questionable sources for supply. If time is taken to run through the background checks and align the proper documentation, then this will be time well spent. One final note, “buyer beware.” If the ingredient offering seems just too good to be true, it probably is—the cost, quality, and safety of food ingredients are dependent upon each other! Let Accurate be your guide to sourcing high quality and safe ingredients.

Sources for up-to-date information on regulation include American Spice Trade Association (ASTA) and the Institute of Food Technologists (IFT).



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Your best food ingredient sales, marketing, and distribution resource, worldwide.

MEET THE NEW SUPPLIERS REPRESENTED BY ACCURATE INGREDIENTS

CALENDAR OF EVENTS

CT Nutmeg IFT Supplier's Night
Norwalk, CT
October 10

ADS Annual Meeting
Coronado, CA
October 14 - October 16

Bluegrass IFT Supplier's Night
Louisville, KY
October 18

Philadelphia IFT Supplier's Night
Cherry Hill, NJ
October 30

Chicago IFT Supplier's Night
Chicago, IL
November 7

RCA Annual Meeting & Tradeshow
Seattle, WA
March 6 - March 9 '08

OTA Conference & Expo
Chicago, IL
April 26 - April 29 '08

IFT Annual Conference & Expo
New Orleans, LA
June 28 - July 2 '08

US Soy

- Soy flour, soy oil, soy milk, soy powder bases, roasted soy nuts.
www.ussoy.com

Nikken Foods

- Seafood extracts and powders.
www.nikkenfoods.com

D.D. Williamson

- Natural colour products.
www.naturalcolors.com/32-natural-color.aspx

Jardox

- Natural flavor extracts and bases.
www.jardox.com

Star West Botanicals

- Organic & natural herbs, spices, teas, oils and extracts.
www.starwest-botanicals.com

Accurate is proud to be members of the following industry groups:

- American Spice Trade Association • www.astaspice.org
- Association for Dressings & Sauces • www.dressings-sauces.org
- Institute of Food Technologists • www.ift.org
- National Association of Flavors & Food Ingredient Systems • www.naffs.org
- Research Chefs Association • www.culinology.com
- Organic Trade Association • www.ota.com
- Northeast Dairy Association • www.neastda.org
- Women In Flavor & Fragrance Commerce • www.wffc.org



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