New Products on the Market

Full?Stop! a weight management product from Higher Nature was launched this month. Slendesta the patented extract from white potato helps manage appetite and hunger naturally. Supported by science, including eleven clinical studies demonstrating the effects of PI2 on satiety and weight loss, it works by enhancing the release of CCK, a known satiety factor. This extract helps dieters reduce calorie intake and lose weight. It is not a stimulant and does not have side effects.

New BOOST® Kid Essentials Nutritionally Complete Drink Lauched in the US provides complete, balanced nutrition for kids ages 1 to 13.
Only BOOST Kid Essentials Drink advances your kid's nutrition with 25 essential vitamins and minerals, 7 grams of muscle-building protein, a good source of antioxidants (Vitamin C, E & Selenium), plus immunity-supporting probiotics. The BOOST Kid Essentials Drink straw delivers this probiotic immune protection one sip at a time.

SIXGRAM is a sports drink recently launched for the Dutch market. Netherlands based DIS Sittard developed the sports drink using the ingredient PeptoPro from life science company DSM. This groundbreaking all-natural ingredient promotes endurance, muscle and body regeneration and performance. PeptoPro is a patented enzyme that generates tiny protein fragments called peptides. Peptides are absorbed into the bloodstream much more quickly than conventional proteins and are therefore an excellent energy supplement for those who are conscious of the value of sport.

Navitas Naturals have introduced four new Twister Power blends for smoothies. They come in various flavours including goji, acai and pomegranate. Each has a nutritional function which provides vitamins, trace minerals, antioxidants, amino acids and omega fatty acids.

Cornelius Can Help

Slendesta the material featured in the Full?Stop! product is available from Cornelius. Samples can be requested from the link below.

Why not add Slendesta to a smoothie to promote feelings of fullness.
We also supply Sunfiber which can be used to promote a healthy gut.

Cornelius Lab

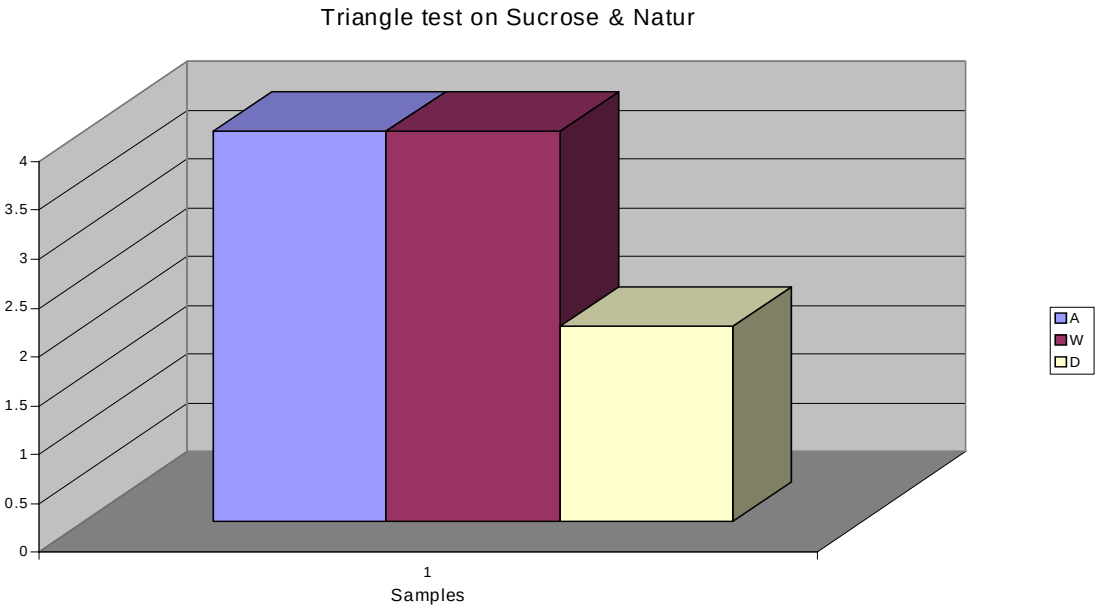
Cornelius is working with Natur Research Ingredients, Inc who supplies fruit and vegetable based sugar blends. Natur Research is the Natural sweetener solution company dedicated to provide healthier sweetener options. Their Natur 1X is a 1:1 replacement for sugar. It tastes like cane sugar, dissolves clear, is heat stable and is Kosher certified.

In the Lab we have completed a taste test on this sweetener compared to cane sugar. The aim was to see if the panelist can taste the difference between the Natur and cane sugar.

Method

A triangle test was used for this experiment. Solutions of cane sugar and Natur were made up (200ml of water and 9g of sugar, 200ml of water and 9g of Natur) Three sample pots were filled with 10ml of solution. Two with sugar and one with Natur. The samples were labeled W (sugar),A (Natur) and D (sugar). 10 taste panelists were asked which sample they thought was the odd one out.

Results



The results show that the panelists had difficultly identifying the sample that was different. In this Taste test 60% of the panel could not identify the Natur.

Conclusion

Natur can be said to have a similar taste to cane sugar.

News from Cornelius

Slendesta Wins HIE Silver Award

Slendesta Potato Extract from Kemin Health has won the Silver Award for the Best Innovation Ingredient Awards at HI Europe 2008.

“The judges awarded Slendesta silver because it demonstrated the company's thorough understanding of their science, delivering an innovative ingredient that offers a new approach to satiety and helping to address one of Europe's key health issues", said Henry Dixon, member of the judging committee.

This award is a recognition of the commitment which Kemin has in its mission, of providing local innovative nutritional and health solutions for a changing world.

Suheung New Plant Opening in Vietnam

Suheung would like to announce the opening of their new factory in Vietnam for the production of 2 piece hard-shell capsules.

This is a brand new plant specialising in hard-shell capsules with the quality expected of Suheung.

The plant will manufacture capsules to the same quality standards long associated with Suheung. It will initially make gelatin and vegetarian (HPMC) capsule shells but will eventually manufacture the full range of capsule products including the fish gelatin the lubricant free and the sodium lauryl sulphate (preservative) free shells for special applications.

Suheung was founded in 1973 and has dedicated 35 years to manufacturing high quality capsule products for both the food supplement and pharmaceutical industry around the world. The new plant will significantly increase production capacity for Suheung and so enable further growth.

Cornelius Can Help

If you would like further information or samples, please contact your usual Cornelius sales representative or myself on the below contact details.

SUHEUNG CAPSULE

laura.thompson@cornelius.co.uk

Tel +44(0)1279 714321

Samples can also be requested through the Cornelius website : www.cornelius.co.uk

Legislation- New RDA's

Directive 2008/100EC has been published, making 'technical amendments' to the Directive on Nutrition Labelling 90/496/EEC. The amendments include a definition of fibre, additional Energy Conversion Factors and changed and new Recommended Daily Allowances (RDAs) for nutrients.

This will result in many label changes for products containing vitamins and minerals and in some cases reformulations. In addition the method of reporting biotin changes from a decimal of a milligram (i.e. 0.15mg) to µg (50µg).

Vitamins and Minerals where the RDAs have been increased (existing values in brackets) are:		Those that have been decreased are:		New RDAs are:		Those which do not change:	
Vitamin E	12mg(10mg)	Thiamin	1.1mg(1.4mg)	Vitamin K	75µg	Vitamin A	800µg
Vitamin	80mg(60mg)	Riboflavin	1.4mg(1.6mg)	Potassium	2000mg	Vitamin D	5µg
Vitamin B12	2.5µg(1.0µg)	Niacin	16mg (18mg)	Copper	1mg	Folic acid	200µg
Magnesium	375mg(300mg)	Vitamin B6	1.4mg (2.0mg)	Manganese	2mg	Pantothenic acid	6mg
		Biotin	50µg(0.15 mg)	Fluoride	3.5mg	Calcium	800mg
		Zinc	10mg (15mg)	Selenium	55µg	Iron	14mg
		Phosphorus	700mg (800mg)	Chromium	40µg	Iodine	150µg
		Molybdenum	50µg				
		Chloride	800mg				

Cornelius Can Help

We can offer various vitamin and mineral premixes from Watson's

Cornelius Column: Genetically Modified Foods

Genetically modified foods will be the topic of this month's column. We will look at the controversial technology and the way it is used in today's food industry.

Genetically modified foods are foods which have had their DNA changed to create a desired function by genetic engineering. An example would be enhancing cold tolerance so plants can survive in cold temperatures that would normally kill them off. GM foods first appeared on the market in the 1990's and continue to be sold all over the world. The most common GM foods are derived from plants.

Some of the advantages of GM foods include pest resistance. Insect infestations can amount to massive losses to crops, so increasing the crops pest resistance can help eliminate the application of chemical pesticides and reduce the cost to farmers bringing the crops to market. Disease resistance is another advantage that GM technology can bring, genetically modifying these plants to resist disease could save many crops.

Droughts can cause starvation in underdeveloped countries. Prolonged periods of excessive heat and lack of rain mean that important food supplies die leaving their owners hungry. Creating seeds which can survive these extreme conditions could help people grow crops in formerly inhospitable places.

These are just some of the advantages of using GM technology but there are strong criticisms of its use. Many religious and environmentalist groups along with some scientist have raised concerns about GM. The concerns are mainly related to environmental hazard, the risk to human health and economic concerns

Some scientist worry that GM crops which have built in pest resistance will affect insect species that do not feed on these crops. Is it then possible to create a crop that that will only kill crop damaging pests and remain harmless to other species?

Cross breeding genes such as herbicide resistance to non target species could result in the growth of larger areas of plants and weeds. Expressing this resistance could cause wider spread of undesirable plants and weeds growing amongst crops creating more problems for the farmer.

The risk to human health is clearly a big concern. Will creating foods with different genetic makeup cause more risk of allergic reactions? New allergens could be created by this technology. Extensive testing is needed to ensure the safety of the public. There is also the argument that we do not fully understand what the implications to human health will be in the future. Insufficient testing has been carried out is the view of many as to how these changes in genes could effect us. Much of the research that has claimed these adverse effects is said to be flawed and many scientists believe GM to be safe.

The third factor is economic. The GM process can be long and very costly, many patents have been filed on these plants and infringement of these is a concern to many agricultural businesses.

Some worry creating patents will only increase the price of growing these crops meaning that smaller farmers will be priced out of the market.

Many countries have different views on GM foods. America seems to be more accepting of this technology, whereas the UK mainly insist on GM free products with the trend being all natural as the way forward. Some of Cornelius' principals are working hard to produce GM free materials in light of this trend

This month Nutraingredients.com featured a successful trial of biotech tomatoes with high anthocyanin that saw them increase the life-span of cancer-prone rats. This could help strengthen the positive side of the GM debate in the UK. Cathie Marin from the research team said "this is one of the first examples of metabolic engineering that offers the potential to promote health through diet by reducing the impact of chronic disease…and certainly the first example of GMO with a trait that really offers a potential benefit for all consumers".

It is likely this argument will continue for many years to come. Can the consumer's choice slow down this complex technology or will the need to solve problems such as drought and hunger prevail?

Formulation-Detox Soup with Slendesta

All the naughty eating over Christmas often leaves us feeling bloated and over indulged. Here is a detox soup with Slendesta which is clinically proven to help promote the feeling of fullness.

Material	Weight (g)	%
Vegetable oil	7g	0.43
Onion	140g	8.75
Celery	100g	6.25
Carrots	300g	18.76
Water	750g	46.95
Cabbage	300g	18.76
Slendesta 5% potato extract	1.596g	0.1
Total	1598.596g	100

This is based on a serving of 300g which will contain 300mg of Slendesta.

Method

Heat a large sauce pan with a little oil
Add the chopped onions and celery to the pan and cook until soft
Add the chopped carrots and stir
Pour over 750ml of water
Bring this to the boil
Add the cabbage and simmer until all the vegetables are soft and cooked.
Dissolve the Slendesta into 200ml of warm water then add to the soup.
(adding this 200ml of water will account for around the amount that you will loose through boiling)
Use a food blender to blend the soup

Merry Christmas to all Readers from Cornelius

This newsletter is brought to you by the Cornelius Group Technical Centre.
Compiled and created by Laura Thompson - laura.thompson@cornelius.co.uk.
www.cornelius.co.uk
Any feedback would be appreciated.