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Products -- April 2008

April 1, 2008

ARTICLE TOOLS

Reformulated, fat-free old favorites; freeze-stable sauces; a patent-pending barley process meets FDA claim approval; naturally derived blue colorant; new flavorings for better batter and breading; sweet and savory top 10 flavors; and more.

Land of the Fat-free

To meet the growing need for foods with no trans fats, an ingredient company has remade a well-known favorite. Land O'Lakes Ingredient Solutions' Cheddease® Cheese Powders have been reformulated to eliminate partially hydrogenated oils (PHOs). In trans fat-free Cheddease products, high-oleic canola oil is used to replace PHOs, due to its clean taste and mouthfeel, and it is compatible with the organoleptic qualities of dairy ingredients. This provides excellent shelf stability and is perceived as healthy by consumers. Land O' Lakes Ingredient Solutions, www.landolakesingredientssolutions.com



New Barley Claim

A barley beta concentrate has now received an FDA health claim. Cargill's Barliv™ barley beta fiber, manufactured using a patent-pending process, meets FDA claim requirements for soluble fiber. The claim, "Soluble fiber from certain foods and risk of coronary heart disease," has been amended to now include Cargill's high barley beta glucan content--Barliv barley beta fiber. This is the only barley beta concentrate that qualifies for this claim, notes the supplier, due to its high concentration and low molecular weight. For more information, visit www.cargillhft.com. Cargill, www.cargill.com

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