

Malt Products opens new laboratory in Minneapolis

Malt Products Corp., Saddle Brook, NJ, has opened an innovations lab to help its food and beverage industry customers test ingredients, experiment with new formulations, and gain insight into flavor and stability properties. At the new laboratory in the company's Minneapolis office, work will focus on a variety of products, including baked foods, malt- and oat-based beverages, creamers, nut butters, chocolates, confectionery items, dressings and marinades, and yogurts.

The laboratory collaborates with Malt Products Corp.'s main manufacturing facility in Dayton, Ohio, to help customers transition from development to production. The laboratory is a combination analytical zone and kitchen for product development and testing, sensory evaluation, and shelf-life testing. It also features office space for meetings, problem solving, and interactive product and business development.

"As more food and beverage companies look to revamp their products using all-natural ingredients,

the new innovation lab provides a hub for formulation experimentation, testing the viability of various ingredients regarding flavor, binding, shelf life and other critical factors," said Amy Targan, president of Malt Products Corp. "We want to make it as easy as possible to prototype new products with healthier, pantry-friendly ingredients, and for our customers to understand these products' mission-critical characteristics."

For more information, visit maltproducts.com.

Gold Coast Ingredients introduces smoked Gouda flavor

Gold Coast Ingredients, Inc., Commerce, Calif., has launched a smoked Gouda flavor available in powder and liquid forms. The flavor pairs well with baked foods such as biscuits, bread, bagels and crackers, according to the company. Other applications include snack foods like nuts, chips, dried beans and meat snacks, and the smoked Gouda flavor also may be used

to enhance the flavor of dips, sauces and dairy substitute products.

For more information, visit goldcoastinc.com.

For information on submitting an item for Supplier Innovations, email mnbprods@sosland.com or contact Jeff Gelski at 816-756-1000, ext. 867.

New ingredient adds fiber to baked foods, snacks

Ingredion, Inc., Westchester, Ill., has made Novelose 3490 available in the United States. The ingredient may be used to develop high-fiber bakery and snack products that help support digestive wellness.

The insoluble dietary fiber, derived from tapioca, is a type 4 resistant starch (RS4), which meets the US Food and Drug Administration's fiber definition.

Monash University, Melbourne, Australia, recognizes Novelose 3490 as low FODMAP certified. FODMAP is an acronym for fermentable oligo-, di-, mono-saccharides and polyols. A low FODMAP diet has been shown to be effective in helping to manage digestive wellness, according to Monash University.

"Dietary fibers continue to play an important role in digestive health," said Carolyn Phillips, Ingredion's market insights lead, North America. "Novelose 3490 dietary fiber provides manufacturers with an easy and affordable way to create high-fiber foods that support a low FODMAP diet."

Novelose 3490 dietary fiber may help food manufacturers achieve claims such as the Monash University "Low FODMAP Certified" seal, "good source of fiber," "excellent source of fiber," "gluten-free," "not sourced from grains" and "non-GMO." On product labels, the dietary fiber may be declared as a "modified tapioca starch," "modified food starch" or "food starch modified."

Novelose 3490, which originally launched in the Asia Pacific region, is process tolerant and has a minimum total dietary fiber level of 85%.

For more information, visit www.ingredion.com.

Technology allows oven to heat pizza in 37 seconds

Heating technology used in a bespoke oven made it possible to cook a whole pizza in 37 seconds at a temperature of 900° C (1652° F), according to Kanthal, part of the Sandvik Group, Hallstahammar, Sweden. Electromagnetic radiation heats up the oven's contents. The compact element-design, often referred to as porcupine elements, makes it possible to pack a large amount of power into a small space. The oven uses eight porcupine elements, which are made from iron-chromium-aluminum Kanthal AF alloy.

"Because our heating technology can produce heat up to 1850° C, hitting a high temperature wasn't an issue," said Björn Holmstedt, R&D engineer for Kanthal. "However, pizza making is a precise craft that requires care to get the perfect crust, so we needed to take full advantage of our technology to provide a high temperature that we could easily control."

Besides providing faster and more consistent heating, electric power offers environmental benefits as well, according to Kanthal.

For more information, visit www.sandvik.com.

