

Food Business News

SUPPLIER INNOVATIONS AND NEWS

Innophos adds Optibalance 200



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Innophos, Inc., Cranbury, NJ, launched Optibalance 200 to help reduce processing time while improving the taste, texture and appearance of bacon and other

meat products.

The specialty blend may serve as an alternative to sodium tripolyphosphate. It offers strong binding, color development

and texture improvement properties, according to the company.

“Optibalance 200 is a great way for processors to reduce ingredient costs while speeding up processing time and improving throughput of pork-brined bacon and other meat products,” said Songwei Wu, staff scientist at Innophos. “Optibalance 200 allows processors to use less ingredients with improved results. We can increase the dissolving rate of the pork brine, which also means less equipment downtime to clean clogged injection equipment and improved safety.”

Visit: www.innophos.com

International Molasses debuts powdered sweetener



International Molasses, Saddle Brook, NJ, a supplier of molasses and sweeteners, introduced CaneRite Panela, a free-flowing powder sweetener made from the juice of the cane sugar plant.

Unlike conventional raw sugar products, CaneRite Panela is unrefined and non-centrifuged, which helps it retain all of the cane plant’s original flavor, according to the company. The powder sweetener also retains the nutrients found in the whole cane sugar plant, including magnesium, phosphorus, potassium, calcium, manganese, iron and zinc. It features five times the vitamins and minerals of raw sugar and is rich in antioxidants, the company said.

CaneRite Panela is sourced from farms in Ecuador and is characterized

by mellow notes of toffee and caramel. CaneRite Panela may be used across a range of applications, including spices, sauces, cookies, bakery items, bars and confectionery items.

“CaneRite Panela combines the flavor and nutrition benefits of a sweetener widely used in other markets with an ease of formulation attractive to North American food manufacturers,” said Amy Targan, president of International Molasses and its sister company, Malt Products Corp. “It also amounts to a sort of ‘nature-made’ brown sugar, eliminating the multi-step process often utilized to produce brown sugars by combining white sugar with molasses products.”

Visit: www.internationalmolasses.com

iTi offers plant-based frozen novelty solutions



Fruit purees, juices and juice concentrates from **iTi Tropicals**, Lawrenceville, NJ, may be used to create plant-based frozen novelty applications.

The company’s product offerings include acerola, acai, banana, dragon fruit, coconut cream, coconut water, guava, mango, pineapple and more. With a creamy texture and fat content of 24%, iTi’s coconut cream may be used to create non-dairy frozen novelty bases. Pineapple juice may be blended with the coconut cream for a light yet smooth non-dairy frozen treat, while acai may be paired with coconut cream for a frozen novelty that is decadent and full of antioxidants.

Guava puree may be used to add a tangy and sweet flavor to plant-based frozen novelties, while mangosteen concentrate may be blended with coconut cream for a light and fruity dessert, according to the company.

Visit: www.ititropicals.com