

PRODUCT DEVELOPMENT

Collagen peptides for targeted results. 186



With competition on beverage shelves now greater than ever, the onus is on developers to deliver drinks that appeal to consumers with specific needs based on their age and lifestyle. Bioactive Collagen Peptides® from GELITA enable the creation of versatile concepts that meet the most diverse requirements, from promoting muscle and skin health to maintaining joints and bones for life ...

INDUSTRY 4.0

Opening a door to new opportunities for the food and beverage industry. 190

Robots. Artificial Intelligence. Complex algorithms that take decisions for you before you even knew they needed to be taken. Machines that ‘talk’ to each other and take action about the goods they are producing. Vehicles that drive themselves, and alert you to the fact that they are about to break down before they actually do so. Welcome to the world of Industry 4.0, the term that’s becoming used to frame together some of the current trends in industry around digitalisation, automation and data exchange in manufacturing technologies ...



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FOOD COLORING

Growing colors: How fruits and vegetables transformed into a truly natural food color solution 196

The number of new food and beverage products colored with fruit and vegetable concentrates has grown by almost 600 percent in the past ten years. This is driven by manufacturers responding to the growing consumer concern about what they eat and drink every day. When it comes to color, the only solution that fully meets consumer demands for naturalness is Coloring Foods – where concentrates are produced from fruits, vegetables and edible plants. Inevitably nature presents some challenges when growing the raw materials. These might be specific to the fruit or vegetable or indeed climatic. The only solution that is truly effective is to control the whole supply chain and that is what is done with EXBERRY®, the leading global brand in Coloring Foods. Spring is the time of year when the supply chain for many raw materials starts. To achieve effective product quality and consistency all agricultural aspects have to be taken care of – at EXBERRY® this is called Growing Colors ...



PRODUCT DEVELOPMENT

Calcium carbonate: a natural ingredient with many benefits for plant-based drinks 200



Consumer interest in vegan drinks and in milk alternatives especially is never-ending. At the same time, increasing numbers of buyers are critically questioning labels, looking for products that offer numerous health benefits as well as natural ingredients. Calcium fortification can score high here: “The growing demand for vegan alternatives is driving the market right now, offering great potential for our sector,” confirms Stefan Lander, Vice President Consumer Goods at Omya. “Because even although more and more consumers are going without dairy products, they don’t want to miss out on their nutritional benefits.” In this respect, calcium carbonate covers all bases and also offers a simplified production process as well as optimal sensory impact on the end product ...

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