

## Omega 3 bread

Arnold Bread in the USA has introduced Grains & More Double Omega bread using the MEG-3 brand of omega 3 derived from fish oil, produced by Ocean Nutrition Canada.

In addition to including 20g of whole grains as a source of fibre and protein in every slice, Grains & More Double Omega bread provides 50mg of MEG-3 per two slices of bread.

"The new Grains & More line was developed to provide consumers with an easy opportunity to fulfil daily nutritional recommendations," said Jennifer Hartley, business director of Arnold Bread. "It was important for us to utilise the best suppliers to ensure each ingredient offered the maximum health boost. The bread is baked with Ocean Nutrition's MEG-3 brand omega 3, which has proven health benefits that we are eager to incorporate into every slice."

The bread is sold in supermarkets in the Northeast USA under the Arnold brand name, and under the Brownberry brand name in the Midwest.

Ocean Nutrition,  
Canada 402

Ocean Nutrition supplies its MEG-3 for use by Arnold Bread in its new Grains & More Double Omega bread in the USA



Sheffield Hallam University has worked with Seagreens to develop a natural alternative to salt in processed foods, which is derived from seaweed

## Seaweed can replace salt

High salt levels in processed food could be reduced through the incorporation of a natural alternative derived from seaweed, according to the latest research from Sheffield Hallam University in the UK.

Working with the US seaweed specialist, Seagreens, the university has developed seaweed granules as an alternative to sodium chloride in processed foods.

"Seagreens came to us with a proposal for using its wild Arctic wrack seaweed granules as an alternative to salt. They wanted to find out more about how this would affect foods,

and in particular their shelf life," said Dr Andrew Fairclough, lead researcher on the project for Sheffield Hallam University's Food Innovation team. "Our research has found that as well as maintaining the taste of the food, the seaweed granules reduce the numbers of certain micro-organisms thereby helping to lengthen the products' shelf life in a similar way to salt. When you factor in the other health benefits of seaweed this has the potential to have a massive effect on the food industry."

As part of a £1.3 million (€1.6 million) UK government funded project to help companies respond to the healthy eating trend, Sheffield Hallam University also tested the granules for their purity in terms of their microbial load and for any external pollutants and found that the product is extremely 'clean'.

"Seaweed has already been shown to offer significant benefits in connection with cardiovascular health, where common salt is contra-indicated," said Simon Ranger, chief executive of Seagreens. "It has been clearly demonstrated that it not only matches salt in terms of food flavouring and its comprehensive nutrient profile, but that it can also effectively extend the shelf life of food."

Seagreens, USA 404;  
Sheffield Hallam  
University, UK 405

## High speed accurate ingredient delivery

A new high speed, precision powder dispensing technology that allows tiny quantities of powder to be 'printed' onto edible ingredient films or inert webs (such as labels, films or packaging) at accuracies better than 4% and production speeds of up to 60,000 doses per hour, has been developed by 42 Technology.

The company is actively seeking further commercial partners to develop the technology that could improve existing food manufacturing processes or help generate new products: such as confectionery that changes flavour as it is being eaten; or the delivery of spices, food

colourings or other additives that could be supplied on tape format for consumers to use at home.



Using the new sticky web technology from 42 Technology it is possible to coat sticky areas with a precise dose of powder ready for further processing or packaging

Developed in conjunction with GlaxoSmithKline for tablet manufacturing, the sticky web technology is now commercially available for food applications from 42 Technology. It is a novel powder dispensing technology that allows for the precise dosing of flavourings, colourings and other food ingredients or additives. The technique uses high throughput machines to achieve the highly accurate dosing operation. The webs can then be die cut and pieces of the web used for further processing or packaging as required.

42 Technology, UK 403