



## Dairy Innovation Event (29<sup>th</sup> July 2013)

25 exhibitors showed their latest innovations in ingredients, packaging & processes to manufacturers interested in dairy product manufacture. Each exhibitor was given 4 minutes to impress the visitors who ranged from large dairy manufacturers, convenience food producers to smaller businesses.



Company	Company Information and Details of Innovations Exhibited	contact
<b>Advanced Microwave Technologies Ltd</b>	<p><b>Summary of business:</b></p> <p>AMT Ltd has developed a unique method of delivering microwave energy into flowing liquids, suspensions and semi-solids on a continuous basis. This technology uses conventional magnetrons, but is innovative because of 1) the increased penetration of the microwave energy and 2) the industrial scale of the process (continuous processing at up to 4 tonnes per hour). The processing temperature is controlled by modifying the rate of flow through the treatment chamber (maximum 50 mm diameter). Termed Microwave Volumetric Heating (MVH), it is associated with significant technical, practical and economic advantages. Early adopters of the technology have come from</p>	<p>Dr Susan Gordon  sue@advancedmicrowavetechnologies.com  Phone: 07585003298</p>

	<p>within the UK food and drink sector.</p> <p><b>Innovations exhibited:</b> Microwave Volumetric Heating demo unit and samples of treated smoothies (one fruit based and one dairy based)</p>	
<b>Besmoke Limited</b>	<p><b>Summary of business:</b> Naturally smoked ingredients</p> <p><b>Innovations exhibited:</b> A range of naturally smoked, clean label ingredients, a collaborative smoked cheese flavour from Jeneil</p>	<p>Aaron Ferguson aaron@theingredients.co.uk Phone: 07970680881</p>
<b>Buchi UK</b>	<p><b>Summary of business:</b> Providers of laboratory scale equipment in the fields of Nutritional/Component analysis in foods and related materials e.g. Extraction, Hydrolysis, Kjedahl, Dumas and Near infrared (NIR) as well as in synthesis and component separation e.g. Rotary Evaporation, Spray Drying, Spray Chilling and Chromatography.</p> <p><b>Innovations exhibited:</b> Automatable Kjedahl. Multiple option sample presentation NIR: Liquid Cells, Solids, NIRFlex fibre optic probe and In-line.</p>	<p>Simon Mortimer mortimer.s@buchi.com Phone: 07918 639087</p>
<b>Cobell Ltd</b>	<p><b>Summary of business:</b> Trader and value added processor of fruit and juice as an ingredient to the food and drink industry</p> <p><b>Innovations exhibited:</b> 1) Semi-Candied Fruit Perle (Lemon; Orange; Strawberry; Raspberry) made using a patented and natural cold process to retain a high level of flavour and texture. 2) Boba - soft bubbles made from seaweed extract filled with fruit juice and within a second fruit preparation / juice for use in drinks or ice cream.</p>	<p>Gordon Milne, Sales Manager Gordon@cobell.co.uk Phone: (T) 01392 825400 (M) 07703187684</p>
<b>Claremont Ingredients Limited</b>	<p><b>Summary of business:</b> Independently owned manufacturer of Flavourings, Colours, Extracts, Compounds and Speciality Sauces for beverage, bakery, confectionery, dairy and sports nutrition.</p>	<p>Dan Morgan (Business Development Manager) Dan@claremont-ingredients.co.uk Phone: 01782 623883</p>

	<p><b>Innovations exhibited:</b> An innovative range of flavour and colour combinations for use in Ice Cream and Milk Drinks including Raspberry &amp; Basil flavour milk, Christmas Pudding flavour milk, Jamaican Ginger Cake Ice Cream and retro Fruit Salad Ice Cream.</p>	
<b>Cornelius Group PLC</b>	<p><b>Summary of business:</b> Independent European distributor of speciality chemicals and ingredients. We represent innovative suppliers from around the globe which means we are able to offer a vast array of speciality raw materials.</p> <p><b>Innovations exhibited:</b>  <ul style="list-style-type: none"> <li>- GanedenBC30® by Ganeden Biotech - This is a unique probiotic able to withstand the manufacturing process.</li> <li>- Colostrum by La Belle - Immunoglobins present in colostrum increase immunity and speed up recovery time.</li> <li>- BiPRO Whey Protein Isolate from Davisco Foods - a clean taste can be used in high protein foods such as desserts, bars etc.</li> <li>- Creapure from AlzChem - for sports / energy with an approved EFSA claim.</li> </ul> </p> <p>We also featured materials such as: Vanilla extracts from Nielsen-Massey and Edible Glitters from Watson.</p>	<p>Joy Thomas (Technical Business Development Manager) jt@cornelius.co.uk Phone: 01572 787880 , 07803 798156</p>
<b>CSL Developments/Xpress Labels</b>	<p><b>Summary of business:</b> CSL Developments are a multi-disciplinary engineering, consulting and technical services company specialising in manufacturing equipment and associated systems.</p> <p>Xpress Labels are an innovative self-adhesive label manufacturer.</p> <p><b>Innovations exhibited:</b> CSL Developments exhibited our unique on-line inspection system Sentry, which is the market leader and delivers an accuracy of 99.8%. Sentry checks 100% of products and vitally eliminates false rejects, competitor systems have a false reject rate of around 95%. Sentry actually reads the printed information on labels/film which eliminates user data input errors, physical print quality problems such as smudging, print head degradation and print pad damage.</p> <p>We also introduced our sister company Xpress Labels who are a BRC registered self-</p>	<p>Lee Meakin (Technical Sales Manager) Phone: 07824 640911, Office: 01296 768 652.</p>

	<p>adhesive label manufacturing company and have been supplying high quality service to manufacturers and retailers for over 10 years. Our continued growth has been built on our reputation for delivering to our customers on time, in full, every time; delivering exceptional quality, providing superior customer service and realising short lead times.</p>	
<b>Döhler UK</b>	<p><b>Summary of business:</b> Natural colours, flavours, DTS – unique texturising system to improve the properties of fat reduced dairy products and cost save</p> <p><b>Innovations exhibited:</b> DTS texturising system, fruit jelly balls</p>	<p>Aaron Ferguson aaron@theingredients.co.uk Phone: 07970680881</p>
<b>Ecolab Food &amp; Beverage Division</b>	<p><b>Summary of business:</b> When organisations around the world need professional cleaning and sanitation systems support, Ecolab has the necessary resources to provide unique solutions to meet their expectations. Ecolab is ready to meet the challenge of hygiene world-wide with innovative programmes and services. Each and every day in over 170 countries across the globe.</p> <p><b>Innovations exhibited:</b> Ecolab's Ultrasil Product Range:</p> <ul style="list-style-type: none"> <li>• A complete global product range proven in dairy and process applications, and is currently used on many hundreds of membrane systems.</li> <li>• Including most process membrane configurations including Spiral Wound, Ceramic, plate &amp; frame, tubular, hollow fibre.</li> <li>• The processes include Milk, Whey, Permeate and Water Polishing applications, as well as juice, water and pharma applications.</li> </ul>	<p>Felicity Plansky (Applications Manager, Membrane Cleaning) Felicity.plansky2@ecolab.com Phone: 077687 25153</p>
<b>Festo Ltd</b>	<p><b>Summary of business:</b> Factory Automation ( Pneumatics, Electric Drives ,Handling and positioning , Process equipment and training )</p> <p><b>Innovations exhibited:</b> Bionics , learning from nature. Adaptive grippers, future robotics and general handling applications.</p>	<p>Andrew MacPherson (National Team Manager , Food and Beverage Industry) andy_macpherson@festo.com</p>

<b>Fi Data Services /</b> <b>www.ingridnet.com</b>	<b>Summary of business:</b> We offer the world's leading database of 18,000 food ingredient suppliers, and we help companies to find ingredients and suppliers quickly and easily.  <b>Innovations exhibited:</b> Our full database of ingredients and suppliers.	Mr Clive Morris or Michael Kirk info@ingridnet.com
<b>Foss UK Ltd</b>	<b>Summary of business:</b> Invention, development, sales and service of analytical solutions for the Food and Agricultural Industries worldwide. Estimate that 85% of world's milk is analysed with Foss equipment.  <b>Innovations exhibited:</b> 1)Foodscan Analyser – Near Infra Red analysis under 1 minute of Dairy Products – Butter, Spreads, Cheese, Yogurt, Quark (Also meat and pastry products).  2)Milkoscan FT2 – FTIR Dairy liquid analyser – Milk, Cream, Whey, Fermented Products, Infant Formula, Desserts.	Andy Carr (Industry Sales Manager – Dairy) acarr@foss.co.uk Phone: 07860 654 502
<b>Fourayes</b>	<b>Summary of business:</b> Fourayes is the largest fruit processor in the UK. We make a range of fruit preps, jams, curds and glazes which we believe are suitable for use in the dairy industry – particularly suitable for use with yoghurts.  <b>Innovations exhibited:</b> Samples of our latest range of fruit preps which included strawberry and lavender, strawberry and hibiscus, apricot and chilli, apricot and ginger, banoffee, salted toffee and lemon curd.	Nicki Gladwin (Sales Development Team Manager) n.gladwin@fourayes.com Phone: 01622 884230

<b>Harford Control Ltd</b>	<p><b>Summary of business:</b>  Manufacture, supply and support of fully integrated and paperless information management systems, specifically designed to meet the needs of the food and drink manufacturing industry. System includes: automated coding and labelling verification (fully compliant with Retailers' Codes of Practice); Paperless quality management; Weight control (Average Quantity Legal Compliance); Performance improvement through automated line efficiency/OEE; 100% inspection through on line vision.</p> <p><b>Innovations exhibited:</b>  All above benefits combined within a single, real time paperless system, proven to simultaneously reduce exposure to risk and improve manufacturing efficiency/cost reduction.</p>	<p>Roy Green (Managing Director)  roy.green@harfordcontrol.com  Phone: 01225764461</p>
<b>Herbstreith &amp; Fox KG</b>	<p><b>Summary of business:</b>  Ingredients range includes a full range of Apple and Citrus pectins LM, HM, Amidated</p> <p><b>Innovations exhibited:</b>  Egg, gum free Panna cotta, pectin cheese balls with a liquid centre, acidified milk drink stabilised with pectin</p>	<p>Aaron Ferguson  aaron@theingredients.co.uk  Phone: 07970680881</p>
<b>Ingredion</b>	<p><b>Summary of business:</b>  One of the world's leading clean label ingredient solutions companies</p> <ul style="list-style-type: none"> <li>Focused on providing critical ingredients to the food, beverage, pharmaceutical industries</li> </ul> <p><b>Innovations exhibited:</b>  Showed cased Ingredion's starch capabilities in</p> <ul style="list-style-type: none"> <li>Greek Style Yogurt;  Indulgent luxurious, clean label with low protein &lt; 5 %</li> <li>Analogue Pizza Cheese  Low Caseinate level with good, melt, stretch and grateability</li> </ul>	<p>John Beckett (Interim Technical Account Manager)  John.Beckett@ingredion.com</p>

<b>Jeneil BioProducts, Germany</b>	<p><b>Summary of business:</b> Jeneil is specialized in fermented, natural cheese and dairy flavours also known as EMCs / EMDs. This flavour concentrates are created by an optimized fermentation process from the raw material milk. Authentic and characteristic cheese and dairy flavour profiles could be achieved with this 100 % natural ingredient.</p> <p><b>Innovations exhibited:</b> Applications in the dairy industry e.g. New soft cheese creations, cost reduced intensive flavour processed cheese, low fat / rich taste desserts</p>	<p>Aaron Ferguson aaron@theingredients.co.uk Phone: 07970680881</p>
<b>J.O. Sims Ltd</b>	<p><b>Summary of business:</b> A family business specialising in fruit growing, importing &amp; selling. The business consists of 3 units: Fresh Fruit (supplying retailers, wholesalers &amp; fruit processors with specialist fresh fruit), Packed dried fruit (supplying retail, wholesale &amp; foodservice with dried fruits, nuts &amp; savoury snacks) &amp; Ingredients (supplying fruit in a convenient format to food &amp; beverage manufacturers. Formats include: dried fruit, concentrates, purees, IQF fruit, powders)</p> <p><b>Innovations exhibited:</b> Cheddar Cheese with dried fruit inclusions from the Ingredients business.</p>	<p>Emma Raper (Marketing and Business Development Manager) <a href="mailto:emma.raper@josims.com">emma.raper@josims.com</a> Phone: 07967 226470</p>
<b>Martec (Marplug)</b>	<p><b>Summary of business:</b> Martec are product recovery system specialists to the food and pharmaceutical industries.</p> <p><b>Innovations exhibited:</b> At end of batch instead of product being drained/flushed out the patented MarplugTM hygienically recovers product prior to pipework cleaning. Deploying a Product Recovery System (sometimes called a pigging system) holds one of the best hopes for cost effectively addressing process wastage from batch production.</p>	<p>Ian Sterritt (Managing Director) ian.sterritt@martec-conservation.com Phone: 01246 860855 mob: 07790 310112</p>

<b>Omega Ingredients Limited</b>	<p><b>Summary of business:</b> We are all about "Natural Ingredients and Natural Flavours" and specialise in the innovative fusion of biochemistry and natural materials.</p> <p><b>Innovations exhibited:</b> Omega Ingredients exhibited their latest Innovative Flavour Collection from their "Great British Orchard", Indulgent Pudding Club" and "Provenance" Collection, all specifically designed for the Dairy sector, with truly authentic taste profiles and of course all completely Natural.</p> <p>Products range from a Natural Scottish Raspberry Flavour FTNF, a Natural Japanese Yuzu Flavour right through to a Madagascan Vanilla Extract.</p>	<p>Gerry Stopps (Sales Manager) Gerry@omegaingredients.co.uk Phone: 07810 864564</p>
<b>Packaging Automation Ltd</b>	<p><b>Summary of business:</b> With three generations of experience, youthful vitality and an endless search for innovation, our tray sealing and pot filling solutions encompass reliability, versatility and cost effectiveness</p> <p><b>Innovations exhibited:</b> A rotary table fully electric tray sealer sealing cheese and dip in a two compartment plastic tray with film lid. PA also offers a range of high speed tray sealers and pot filling and sealing machines.</p>	<p>John Dumbell (Sales Manager) sales@pal.co.uk Phone: 01565 756555</p>
<b>Reaseheath Food Centre</b>	<p>An industry-leading academy with an international reputation in the food and drink sector. As part of our commitment to the future of the food and dairy industry, £7.4 million has been invested to create state-of-the-art facilities: a commercial dairy, butchery, bakery and innovation rooms. We can provide training (mandatory &amp; bespoke), commercial trialing (bench NPD work to scale up trials) and education (level 1-6). We are currently actively looking for companies to offer student placements.</p>	<p>Commercial trials: Katherine Tunnicliffe <a href="mailto:Katherinet@reaseheath.ac.uk">Katherinet@reaseheath.ac.uk</a> Training: Julie Bent <a href="mailto:julieb@reaseheath.ac.uk">julieb@reaseheath.ac.uk</a> Student placements: Kathy Merrett <a href="mailto:kathym@reaseheath.ac.uk">kathym@reaseheath.ac.uk</a></p>
<b>Rigest Trading</b>	<p>Rigest Trading demonstrated strawberry and chocolate flavoured reduced calorie milks with excellent, refreshing tastes and clean labels utilising natural materials only. This was achieved by reducing both the sugar and fat in the formulation. The use of our unique Kiss®SOS natural flavour allows Stevia (the naturally derived sweetener) to be used as it masks the side tastes associated with this sweetener and Kiss®SOS also adds back body and mouthfeel to low fat milk. This enables a category segmentation</p>	<p>Richard Stead richard@rigest.com Phone: 01565 724230</p>



	<p>suitable for schools, weight loss campaigns, etc. The use of Kiss®SOS can improve the performance of many products that incorporate functional ingredients with unwanted side and aftertastes, such as vitamins, minerals, fish oils and other functional actives. Rigest can assist with formulation work.</p>	
<p><b>Taste Connection Limited</b></p>	<p><b>Summary of business:</b> We are the experts in understanding and interpreting today's ever changing customer tastes. We provide specialist taste products and market guidance in order for you to create market leading products for tomorrow's consumer.</p> <p><b>Innovations exhibited:</b> Product Concepts Presented in Cheese:</p> <ul style="list-style-type: none"> <li>• Innovative Seasonings: Marrakesh magic and Caribbean Jerk</li> <li>• Speciality Inclusions: Stanley Plums and Smoked Tomato (as a concept only)</li> <li>• Chutney's &amp; Relish: Quince and Red Pepper Tapenade</li> <li>• Speciality single ingredients: Oak smoked English Sage and Oak smoked Cracked Black Pepper</li> </ul>	<p>Nick Eskins nick.eskins@tasteconnection.com Phone: 01453 844868</p>
<p><b>Tate and Lyle Specialty Food Ingredients</b></p>	<p><b>Summary of business:</b> Specialty Food ingredients based on 3 platforms – Sweeteners, Texturants and Health and Wellness</p> <p><b>Innovations Exhibited:</b> Strawberry Yogurt sweetened with Tasteva (Stevia) and containing fibre and a Chocolate Dessert with Creamiz starch and sweetened with Sucralose and containing fibre</p>	<p>James Booth (Technical Services) James.booth@tateandlyle.com andrew.donaldson@tateandlyle.com</p>
<p><b>Univar Food Ingredients / Galactic</b></p>	<p><b>Summary of business:</b> For more than 30 years, we have expanded the range of our supply base to provide a single source of ingredients. We distribute over 2000 high quality ingredients covering all aspects of food, from appeal to texture, from taste to storage. Find modified and native starches, enzymes, acidulants, colourings, preservatives, hydrocolloids, dairy proteins, functional ingredients and much more to cover your food and beverage requirements.</p>	<p>Gary Abraham (Product Manager) gary.abraham@univareurope.com Phone: 07718 118228</p>

	<b>Innovations exhibited:</b> A new natural solution to make mozzarella.	
<b>Uren Food Ingredients</b>	<b>Summary of business:</b> With over one hundred years experience in the global food ingredients industry, Uren Food Group specialises in production of frozen fruits, fruit juices, purees, concentrates, frozen vegetables, honey and nuts to food manufacturers around the world.	Maria Cabrera (Head Of Innovation) maria.cabrera@uren.com
<b>Ytron-Quadro (UK) Limited</b>	<b>Summary of business:</b> Suppliers of processing equipment for the Food, Dairy and Beverage Industry  <b>Innovations exhibited:</b> <ul style="list-style-type: none"> <li>• YTRON-Y ByPass introducing powder into liquid below the liquid level in a 15 litre stainless steel bucket. This avoids “rafting” or “clumping” of the powders on the surface.</li> <li>• IsoControl liquid sampling unit for milk, cream and CIP rinse water. (now on loan to Reaseheath)</li> <li>• VMI Rayneri Turbotest laboratory mixer with a variety of mixing tools.</li> </ul>	Dudley R. Bradley (Executive Chairman) dudleyb@ytron-quadro.co.uk Phone: +44 (0)1494 792898