



**Van Drunen Farms** announces the availability of freeze-dried tofu, which blends easily into smoothie mixes, salad dressings, dips and frozen treats. It retains the delicate flavor and color of fresh tofu while adding the convenience of a shelf-stable, dispersible, free-flowing product.

Call 815/472-3100

**A&B Ingredients** introduces Remyline XS-DR-P, an instant, easily dispersible, all-natural rice starch that adds thickness and sheen to instant soups, sauces, dips, dressings, baby food and dairy desserts. It withstands high shear, acidity, syneresis and freeze/thaw cycles.

Visit [www.abingredients.com](http://www.abingredients.com)

**The American Association of Cereal Chemists** offers a new book, "Dietary Fibre: Bioactive Carbohydrates for Food and Feed," based on papers from the Dietary Fibre 2003 Conference, held in the Netherlands, where researchers presented recent findings on fiber. Topics covered include dietary-fiber definitions, analysis, health claims and benefits, applications, analytical tools, and target markets.

Call 800/328-7560



**American Palm Oil Council** helps the food industry replace partially hydrogenated fats in certain applications, such as pastries, cookies, crackers, frozen French fries, margarine and shortenings. Palm oil, a semisolid at room temperature, has a high antioxidant content and needs no hydrogenation to enhance performance.

Visit [www.americanpalmoil.com](http://www.americanpalmoil.com)

**Arome America** announces its tropical-fruit distillates, extracts, essences, juice concentrates and purées for dairy products, beverages and other applications. Available flavors include banana, cantaloupe, carambola, coconut, guava, hibiscus, kiwi, mango, papaya, passion fruit and pineapple. All are 100% natural, kosher and GMO free.

Call 908/806-7003

**Blue Mountain Flavors** announces new, natural, vegetarian, kosher roast beef-type flavor #3048 with a vegetable-shortening base. This thermally produced, shelf-stable flavor concentrate mimics roast-beef flavor and melt characteristics. Suggested uses are kosher meat and meatless entrées, gravies, soups and stews.

E-mail [bluemtinfo@ncreedom.net](mailto:bluemtinfo@ncreedom.net)

**Wixon Inc.** recommends Magnifique to reduce the sweetness perception in products requiring high levels of primary sweeteners, or to improve mouthfeel perception in low-fat and reduced-fat systems and low-calorie beverages. The all-natural product comes in powder or liquid form.

Call 414/769-3000.