

■ **ADM** served a variety of foods featuring unique ingredients derived from staple agricultural crops, including: donuts and gourmet cookies formulated with NovaLipid™ zero- and low-trans oils; meatless barbecue sandwiches, fajitas and Italian pasta highlighting the advantages of NutriSoy® Next™ meat alternatives; and bread and tortilla chips showcasing its low-carb ingredient mix. The company also reported on its new fully staffed Culinary Center, with state-of-the-art facilities to assist customers with formulation, testing and launch of retail and foodservice products.

Visit www.admworld.com



■ **American Egg Board** distributed published materials to assist product developers. Items included an egg-product buyer's guide, egg-product reference guide, egg safety and handling materials, nutritional information, an application guide containing easily adaptable basic formula recipes and a complimentary subscription to the association's "EGGSaminer" newsletter. A newly developed portfolio titled EGGsolutions™ detailed the different types of egg products, identified the appropriate selections for various food categories and highlighted egg-product functions, advantages, processing, storage and handling aspects.

Visit www.aeb.org

■ **Degussa Corp.** offered information on its Sipernat® line of precipitated silica and silicates. These improve the flow properties of food products, prevent caking, transfer liquids into free-flowing powders, improve dispersibility and act as a processing aid in spray-drying and milling applications.

Visit www.degussa.com

■ **Ajinomoto Food Ingredients**, proprietor of the only U.S.-based monosodium glutamate (MSG) facility, promoted the fifth "taste sensation" with Ajinomoto Umami (MSG). Other ingredients featured included Activa (transglutaminase), an enzyme with the ability to cross-link proteins, and Ajitide Nucleotides (IMP, I+G), a flavor enhancer. The company also is the exclusive North American industrial distributor of San J's sauces, available in soy, customized, organic and dry forms.

Visit www.ajiusafood.com

■ **The American Palm Oil Council/Malaysian Palm Oil Board** discussed the nutritional benefits of palm oil products. Palm oil is all-natural, trans-fat-free, GMO-free and cholesterol-free. It's naturally semisolid, and is useful in applications such as flaky pastries, cookies, crackers and other baked goods that require shelf stability. The ingredient also is a natural source of phytocotrienols, a type of vitamin E.

Visit www.americanpalmoil.com



■ **The Almond Board of California** marked 10 years of sponsored nutrition research. Karen Lapsley, Ph.D., director of scientific affairs, presented two new studies, "Almonds and Body Weight" and "Nutritional Aspects of Seed Proteins." The Board distributed a new CD-ROM with tools to help product developers and marketers use almonds' nutritional power. Visitors sampled a new snack chip, "Almond Cravers," the winning entry in the Board's second annual formulation contest.

Visit www.almondsarein.com