

NEWSMAKERS

EZtemper seed generator

The new EZtemper seed generator for small to medium-size confectionery manufacturers produces cocoa butter seed which, when added to a chocolate mass in quantities of 0.5 to 1 percent, will almost instantly bring the mass into perfect temper.

The seed produced by the EZtemper can also be used for the precrystallization of gan-duja, ganache and meltaways. Bean-to-bar producers can use it to temper more viscous chocolate and cocoa mass produced without cocoa butter and/or lecithin. The unit runs off of power sources worldwide. It was designed and developed by Kerry Beal, the Chocolate Doctor.



EZtemper seed generator
Photo ©2015 Monika Spurek

www.eztemper.com

Eliminating partially hydrogenated oils

IOI Loders Croklaan has launched a series of courses developed to educate the food industry on how to eliminate partially hydrogenated oils (PHOs) from their products.

The hands-on, two-day course, titled *PHO Removal 201*, is designed to assist the industry with the seamless removal of PHOs. Participants will learn about the various options available, with additional focus on the impact of trans fats on nutrition and labeling. The program qualifies for Certified Food Scientist recertification contact hours.

The FDA has proposed to revoke the GRAS (generally recognized as safe) status of PHOs, which have been used widely in processed foods such as baked goods and frozen foods.

The first two-day course is full, but more are scheduled shortly. Classes take place at the Loders Croklaan Creative Studio in Channahon, Illinois. For more information go to go-no-pho.com.

IOI Loders Croklaan is a producer of palm-based fats and oils.

www.croklaan.com

Brienza joins Global Organics

Gigi Brienza has been hired as director of operations at Global Organics, Ltd. She will have responsibility for quality assurance, sourcing, purchasing, logistics and warehouse operations.



Gigi Brienza

Brienza has extensive experience in global strategic sourcing and operational management, including tenure at Pillsbury Company, Bristol-Myers Squibb and Oxford University Press.

Global Organics is a provider of certified-organic food ingredients and is based in Cambridge, Massachusetts.

FoodTec Brasil rebranded Anutec Brazil

International FoodTec Brasil, a trade show for food processors and packagers, is now called Anutec Brazil. The biennial show, which premiered last year, is organized by Kölnmesse.

Exhibitors will be manufacturers of machinery and equipment for the food industry as well as other suppliers to the food industry (ingredients, service firms, etc.).

Last year's event, held in August in Curitiba, Brazil, featured 81 vendors from nine countries. Approximately 3,000 regional and international trade visitors attended.

The next Anutec Brazil will take place August 2 – 4, 2016, again in Curitiba at the Expo Unimed Curitiba fair-ground. See www.anutecbrazil.com for more information.

Stevia Blend now Erysweet+ with stevia

Steviva Ingredients has rebranded two ingredients to join its existing Erysweet portfolio.

Erysweet+ with stevia, formerly Stevia Blend, is a blend of SteviaSweet 95-60 and naturally fermented erythritol. It delivers a natural solution that is twice as sweet as sugar with just 0.2 calories per gram. Similar to sugar in mouthfeel, it can be used in applications such as beverages, baked goods, jellies, confections and more.

Erysweet+ mesh fine powder, formerly Stevia Blend fine powder, is similar to Erysweet+ with stevia but milled to a 100-mesh granulation. It is a low-calorie replacement for 10x powdered sugar in confections, icings, frosting, meringues, sweets and other applications that require a round and full sweetness profile.

Steviva Ingredients is a global supplier of all-natural, high-intensity sweeteners and custom sweetening solutions, based in Portland, Oregon.

www.stevivaingredients.com