



Turn up the Heat

A growing Hispanic population is influencing U.S. cuisine and creating demand for spicier, more authentic Latin foods. Mizkan Americas' Border Foods line of chiles can help manufacturers turn up the heat in Hispanic-inspired products and provide an authentic taste adventure. Mizkan products—including tomatillo, green chile, green jalapeño and red jalapeño—are available in diced, puréed, frozen and IQF forms. Mizkan chile products are easy to use and can be applied to almost any production scenario, says Barbara Zatto, director of culinary and Mizkan sales manager-West, Food Ingredients. She notes that the chiles can be roasted, frozen and retorted in the processing plant. In manufacturing, they can be used fresh, baked or frozen; or used in the kettle-cooking process.—*Mizkan Americas Inc.*, www.mizkan.com

Gum-starch Solutions

Gum Technology Corp.'s Coyote Brand GumPlete leverages the best attributes of gums and starches to create a stabilizing system that reduces overall hydrocolloid use; helps maintain system integrity; and creates a cleaner flavor release with enhanced mouthfeel. These comprehensive systems are carefully formulated blends of gums and starches that work synergistically to create specific functionalities and textures, while they provide cost-effective solutions. Use GumPlete to stabilize viscosity over a wide temperature range, to minimize syneresis in freeze/thaw and microwaveable applications, and help stabilize emulsions. GumPlete also can help reduce glycemic index (vs. starch alone) and improve the texture and mouthfeel of any product containing starch.—*Gum Technology Corp.*, www.gumtech.com

Cut Salt; Keep Taste, Function

Nu-Tek's reduced-sodium and salt-replacement products incorporate a novel, patented technology and better-tasting potassium chloride to lower the sodium content in a range of food applications. Nu-Tek Food Science demonstrated its technology and taste at the Research Chefs Association Conference & Culinology Expo. Officials sampled every-

thing from reduced-sodium, mini Chicago-style hot dogs, meats and cheeses to reduced-sodium dips and even bacon-wrapped Madjool dates. Nu-Tek Salt Advanced Formula tastes and functions like salt, allows for one-to-one replacement for salt (sodium chloride) and facilitates up to 50% reduction of sodium content in the finished product.—*Nu-Tek Food Science*, www.nu-teksalt.com

Organic Coconut Sugar for Diabetic Applications

American Key Food Products (AKFP) has introduced Suchero brand organic coconut palm sugar to the North American market. As an exclusive distributor, AKFP now offers this all-natural, low-glycemic index sugar for specialty baked goods, energy bars, beverages and other applications. AKFP says the sugar content is primarily sucrose (78-89%), and it has been proven to have a glycemic index of 35. This classifies it as a low-G.I. food. It is certified-organic, GMO-free, kosher and halal, and it contains 16 amino acids, as well as many vitamins and minerals. Produced in a modern, HACCP-compliant facility, it is exceptionally consistent in quality and functionality, officials say. AKFP offers Suchero brand organic coconut sugar in a variety of bulk containers.—*American Key Food Products*, www.akfponline.com



Nature's Ingredients, Chiquita Innovation

Chiquita Fruit Solutions offers more than 250 tropical-fruit ingredient products in a wide variety of packaging types and sizes. Chiquita offers frozen or aseptically packaged bananas, pineapple, mango, papaya or passion fruit—along with a host of other products—such as

concentrates, juices, essences, powders, flakes and more. Chiquita Fruit Solutions knows that a fruit's function is just as important, if not more important, than its flavor. Chiquita's R&D team has more than 200 years of combined food industry expertise and has mastered the art of formulating with fruit. The company offers products that are organic, halal, kosher and Rainforest Alliance-certified. Chiquita operations also meet quality standards for HACCP, BRC and AIB International certifications.—*Chiquita Fruit Solutions*, www.chiquitafruitsolutions.com