

Shelf Life

Interested in checking or extending the shelf life of your product?

The Food Chain CIC is currently assisting a number of companies in not only determining the shelf life of their products but helping re-formulate to extend the shelf life.

A shelf life check up from the CIC can:

- Give production efficiency cost benefits
- Reduce food waste volumes and costs
- Generate competitive product USP's
- Increase sales opportunities

For more information on shelf life check-ups or shelf-life reformulations contact Dr Graham Clayton at shelflife@FoodChainCIC.co.uk



Functional Foods Innovations

The Functional Food Forum (FFF) is now entering its second year of operation. This R&D engine provides new ideas and generates research and development opportunities for food and drink companies. The Forum brings industry representatives together with academics, researchers and scientists to create a driving force for the food, drink and allied industries in the field of functional foods.

Focusing scientific expertise on the area of functional foods research and development puts member companies at the forefront of developments in this fast-moving area of food innovation. Through the interaction between academics and practitioners, the FFF generates innovative functional food and drink ingredients, products and processes. These new developments are selected by and further developed with industry partners. Proposals are tailored towards the areas of interest of company members.

Currently industry members have the option to take several proposals of interest to the next stage of development, which will provide opportunities for accelerated company progression in this field. Other ideas are being developed for selection at the next FFF meeting to be held on the 11th July 2007 at Harewood House, Harewood.

Membership of the forum is now expanding and the FFF has successfully gained sponsorship for new member companies to join the forum. Companies with a base in the Yorkshire and Humber region gain a 70% discount on their first year of membership.

To find out more about this introductory offer or for additional information about the July meeting contact Frances Lister at:

FFF@FoodChainCIC.co.uk



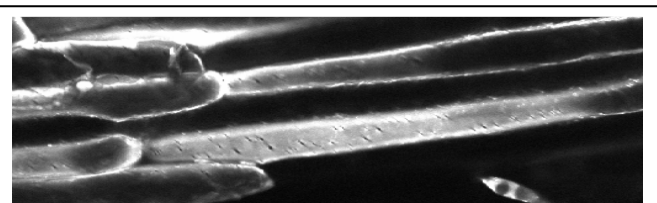
Product Innovation

Product Innovation Award

The Food Chain CIC and its partner Ovoproducts Ltd have been shortlisted for a *Product Innovation Award* in the category of Market Ready.

The revolutionary new O³Fresh machine allows consumers to neutralise toxic pesticides and harmful bacteria on everyday fruit and vegetables - at home. It's a major advance that offers reassurance to consumers everywhere and helps make food truly safe to eat. Natural ozone is created by the appliance and when combined with ordinary tap water it neutralises pesticides within seconds.

Contact the Food Chain for further information
Tel: +44 (0) 113 343 7593 or email
info@FoodChainCIC.co.uk



Food Chain in the News

Researchers at the Food Chain CIC tested 700 variations on the traditional bacon sandwich to develop a formula for the perfect bacon buttie.

Press coverage was attracted in a large variety of national and international media. Bacon is obviously far more international than we might think.

Further details of the research and coverage are available at
www.FoodChainCIC.co.uk/Bacon.html

Our other recent press coverage has centered on the Food Chain's development of new methods of producing chocolate and on the comparison of the crunchiness of various foods.

Further details are available at
www.FoodChainCIC.co.uk/news-releases.html



Scandinavian Business Visit

Interested in attending a partially funded trip to Scandinavia in the early autumn?

The Food Chain, in conjunction with Yorkshire Forward and FTAS, is organising a trip to Sweden and Finland to look at new developments in Functional Foods. Visits will be made to both companies and research labs in this area at the forefront of functional research.

Additional information about this visit is available from Frances Lister at:
F.Lister@FoodChainCIC.co.uk

Food Industry Events

The events section of the Food Chain's website promotes a wide range of conferences and events relevant to those working within the food and drink sector. Several hundred events per year are listed.

This is a free service provided by the CIC to promote best practice in the food and drink sector. To add your event to the site complete the online form at
<http://www.FoodChainCIC.co.uk/AddEvent.html>

Food Chain Events

The next Food Chain CIC event will be held on Wednesday 11th July 2007 at Harewood House, Harewood.

The event will focus on functional and future foods and include sessions on:

- Labelling
- Nutrition and Obesity
- Functional Food updates
- Funding opportunities

There will also be a poster display of innovative ideas and time for networking during the event's barbeque.

Discounted delegate fees are available at £300 for two delegates per company. For additional information on this discounted rate or to request additional information about the event contact Frances Lister at
F.Lister@FoodChainCIC.co.uk
Or telephone 0113 343 7593



Technology transfer

The Food Chain works with companies from outside the Food and Drink sector to develop new uses for technology from other areas.

It has worked with the chemical industry to produce products such as mayonnaise, ketchup, flavours, chocolate and ice cream with greatly reduced processing times, improved consistency and stability, and through new manufacturing processes.

Further details of this area of the Food Chain's work are available from Dr Graham Clayton on +44 (0) 113 343 7594 or email
G.Clayton@FoodChainCIC.co.uk

Contact the Food Chain

Further Information and Getting in Contact

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