

R&D NEWS

New York-based **Kyowa Hakko USA Inc.**, a wholly owned subsidiary of **Kyowa Hakko Bio Co. Ltd.**, completed generally recognized as safe (GRAS) self-affirmation for its L-Citrulline amino acid. The ingredient, which is free of preservatives, allergens, artificial flavors and artificial colors, plays an important role in nitric oxide metabolism and regulation, the company says. The company announced this status at the Engredea show co-located with Natural Products Expo West in March.

Tate & Lyle, Chicago, formally introduced its Tasteva stevia sweetener at Engredea. Tasteva is a natural, zero-calorie sweetener that offers a clean, sweet taste with no bitter aftertaste, the company says. The company showcased the new ingredient in a blackberry peach sparkling beverage for attendees to try at the tradeshow.

FutureCeuticals Inc., Mornence, Ill., highlighted at Engredea its ingredient portfolio for use in beverage formulations. Among those highlights was CoffeeBerry, a line of patented ingredients made from the whole fruit of the coffee plant. The company also featured QuinoaTrim, which can be used in dietary supplements, beverages and food to support digestion, weight management and sports nutrition. Also available for beverage formulation is ModCarb, which can improve the texture, mouthfeel and functionality of protein products.

Ingredion Inc., Westchester, Ill., featured its natural sweetener portfolio that helps support the natural products industry at Engredea. The company also recently developed the Sweetabulary sweetness language, a vocabulary that leverages Ingredion's analytical and sensory understanding and connects the consumer experience of sweetness with taste and functional attributes that the company can use to create products with sugar-like profiles. It also is an integral part of Ingredion's Dial-In Sweetness Technology, which uses the language to deliver desired sweetness profiles faster, the company says.

Bioenergy Life Science Inc., Ham Lake, Minn., promoted the benefits of its D-Ribose at Engredea and welcomed a few guests. On the first day of the expo, Olympic Gold Medalist **Susan Francia** shared how Bioenergy Ribose safely helps her sustain energy and reduce muscle soreness. The company also hosted **Jacob Teitelbaum**, a best-selling author, board-certified internist and nationally known expert in the fields of chronic fatigue syndrome, fibromyalgia, sleep and pain, for a book signing about his research on ribose.

At Engredea, Minneapolis-based **Cargill** introduced its newest complement to the sweetener industry: ViaTech. Part of what sets the ViaTech portfolio apart from other sweeteners is the use of Cargill's proprietary taste prediction model, which leads to clean sweetness in even some of the most difficult-to-perfect zero-calorie and reduced-calorie food and beverage formulations, the company says.

Allen Flavors, Edison, N.J., showcased its flavor ingredient capabilities within the beverage industry at Engredea. The company has experience working within many categories throughout the industry, it says.

Fortitech Premixes and its parent company **DSM**, Parsippany, N.J., exhibited their portfolio of solutions for food and beverage formulations at Engredea. The booth featured samples of a market-ready powdered beverage.

GLG Life Tech Corp., Vancouver, showcased its high-purity, all-natural, zero-calorie stevia extract sweeteners for use in food and beverages at Engredea.

At Engredea, **GNT USA**, Tarrytown, N.Y., promoted its Exberry natural colors for food and beverage brands.

ProSweetz Ingredients, Edison, N.J., showcased its natural sweetener and flavor solutions at Engredea.

New Brunswick, N.J.-based **Natreon Inc.** highlighted its botanical portfolio at Engredea.

Nutrigenesis, Brattleboro, N.J., promoted its nutraceutical ingredients for the dietary supplement and food and beverage markets to attendees at Engredea.

At Engredea, Erlanger, Ky.-based **Wild Flavors Inc.** showcased its flavors portfolio and health and wellness ingredients; natural colors; and ingredient systems for the food, beverage and dietary supplement industries.

Ganeden Biotech, Cleveland, announced that its heat-resistant probiotic ingredient GanedenBC30 is included in Copper Moon Coffee Co.'s new French Vanilla Cappuccino Insta-Kups. The functional single-serve coffee launched at Natural Products Expo West. GanedenBC30 also became the first probiotic to be included in a high-pressure pasteurized product with the launch of Garden of Flavor's cold-pressed, organic juices in February.

The **Celanese Foundation**, the philanthropic arm of Dallas-based **Celanese Corp.**, made its first donations to Dallas-area charitable and community organizations. The organization donated \$573,000 to local charities including Big Brothers Big Sisters Lone Star, the Dallas-area chapters of the American Red Cross and Alzheimer's Association, and Metrocrest Social Services, among others. In addition to these donations, the foundation also participated in multiple community volunteer events in 2013, including the Celanese International Impact Program to Brazil and the Celanese Global Impact Week at 29 Celanese sites worldwide.

Fona International, Geneva, Ill., opened a new innovation center in Guangzhou, China, to benefit its customers around the world with Asia-Pacific consumer and trend knowledge in addition to the region's resources, the company says. The new facility features natural light, spacious labs, a learning center and elevated gardens. In other news, the company hired **Peter Holocher** as director of customer innovation.

