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SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address. We look forward to hearing from you!

events@safesourcing.com

Trivia!

What does S3 mean?

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Industry News

Food Innovations—Feeding the World! Searching for Sweetness

From traditional sweeteners such as sucrose, table sugar, and high fructose corn syrup, consumers and lawmakers view these sweeteners as being the culprits in American's obesity and diabetes plight. Researchers are now looking to make foods sweet without jeopardizing people's health. Testing on natural zero-calorie ingredients, such as monk fruit and South American root extracts, which are very sweet without added calories, is currently underway. The manipulation of sugar granules to make them taste sweeter is also being explored, as well as new ingredients that will block bitter taste receptors in people's mouths are also being considered.

There are challenges to removing sugars. Not only do sugars add sweetness, they also act as a preservative and add texture to product. This can cause major cost increases as companies rework their recipes. There are also supply restraints and regulatory hurdles to overcome. Even if there is a way to reduce sugar, the product will end up smaller. Something else will have to be added to the product to make up for the volume. For instance, if cocoa butter and milk are increased, so will the fat content of the product.

Years ago, scientists thought they had made a major breakthrough with artificial sweeteners such as aspartame (Equal) and Sucralose (Splenda). These sweeteners have come under scrutiny with consumer advocates as to possible health issues. There is a lot more research and work needed to arrive at a solution. ■

Anne Gasparro, WSJ, 10/162017

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COMING NEXT ISSUE

Dec.	Answer to our Trivia!
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Recent Savings

Store Shelving

Savings were over 51% of total spend. ■

Breading

Savings were over 37% of total spend. ■

*Please [contact SafeSourcing](#) to schedule your RISK FREE event today.

Protein—The Meatless

The future for protein may soon be meal worm, fungus, or the pea. PepsiCo is looking into “novel sources” of protein such as plant-based protein, but is also considering insects and mycoproteins (an ingredient made from fermented fungus). Consumers are looking for healthy, minimally processed foods that are sourced in such a way as to be kind to the environment. U.S. retail-store sales of meat substitutes are expected to steadily increase through 2021.

Beyond Meat, a Los Angeles based company, uses peas to make burgers. The texture, taste, and the sizzling sound on the grill is quite similar to ground beef. Many large food companies such as Nestle, Kellogg, and General Mills are spending money on research on plant-based products to fit this need. As an alternative to animal products, jackfruit is being used. Although not so high in protein, the consistency of this product, once cooked, is similar to pulled pork. In PepsiCo’s search for new protein sources, they are looking for affordable ingredients that are easy to pronounce. “Food companies are also looking for ingredients that address concerns that meat production—because of the amount of land, water and energy it requires—won’t meet the world’s growing protein need.” ■

Jennifer Maloney, WSJ, 10/16/2017

Something’s Fishy

Seafood has a big role to play in feeding a rapidly growing global population. But there aren’t enough wild fish in the sea to do the job. So fish farming, or aquaculture, with its promise of sustainable seafood, will have to fill the gap. The question is: Can it?” Currently we are taking as much as we can from the oceans. It is expected that aquaculture will triple in the next century, according to Amy Novogratz of Aqua-Spark. Novogratz indicated in order to triple aquaculture production, feed is a huge issue. Now, wild-codfish meal and fish oil make up a large part of the feed used. Because of the expense of the feed, alternate replacements for the feed are being examined. Feed accounts for 60-70% of the cost of a fish farm. In the past, the theory was feed, feed, feed. Now there are underwater cameras installed in the fish farms. Once the fish start to swim around the food and not eat the feeding stops. This has stopped waste, thus saving money.

The U.S. makes up 1% of the world’s aquaculture. This is due partly to the fact that the U.S. doesn’t consume a lot of fish. There were a lot of U.S. foundations that focused on ocean conservation that indicated aquaculture was bad. That thought has changed in the last 5-10 years when conservationists began to realize that if we are concerned with the ocean’s health, we need to get behind fish farming. ■

TJ Tate and Amy Novogratz WSJ, 10/16/2017

QUESTIONS AND ANSWERS

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A: Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.

Q: I want to know more about what SafeSourcing does. Who can I talk to about this?

A: You can contact a customer services representative by calling us at 1-888-261-9070 or by going to our [website](#) and trying our “Risk Free Trial” offer.

Trivia! From October 2017 Issue

What does PIP mean?

The Partner in Protection (PIP) Certification is the supply chain security program of the Canada Border Services Agency (CBSA). PIP was initially established in 1995 as a program focused on consumer compliance. The program has since been transformed to actively deal with supply chain security as its main objective.

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