

Alimentos

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FERIAS, EVENTOS

FOODSIB & SIBPACK 2010

Publicada el 10/31/2010.

19ª edición - Feria Internacional de Alimentos, Bebidas, Equipamiento y Tecnologías para el procesamiento de Alimentos. Del 30 de noviembre al 3 de diciembre de 2010, Novosibirsk - Rusia.

 [ver más...](#)

Ingredients Russia 2010

Publicada el 10/31/2010.

13ª edición anual - Feria de Ingredientes, Aditivos y Saborizantes más importante de Rusia. Del 23 al 26 de noviembre, Moscú - Rusia.

 [ver más...](#)

FHC China 2010 - Food & Hotel China

Publicada el 10/31/2010.

14ª edición anual -Feria Internacional profesional de Alimentos, Bebidas, Retail, Equipamiento, Insumos y Servicios para la Industria. Del 10 al 12 de noviembre en el Shanghai New International Expo Centre (SNIEC), China.

 [ver más...](#)

Alimentos

NOTICIAS

Las lecitinas pueden reducir la formación de la acrilamida

Publicada en FoodNavigator.com - Cereals and bakery preparations, 10/29/2010.

Los fosfolípidos amino y las lecitinas disponibles en el comercio tales como huevo y soja pueden reducir la formación de acrilamida, según la nueva investigación.

 ver más...

Cazador de tendencias alimentarias

Publicada en Agrodigital, Alimentación, 10/27/2010.


Recopilar y divulgar por Internet las tendencias en alimentación de todos los rincones del mundo es el objetivo principal del proyecto Food Trend Trotters (La Vuelta al Mundo de los Alimentos), promovido por el Centro Tecnológico AZTI-Tecnalia y el Mondragon Innovation & Knowledge, con el apoyo de la Fundación Española para la Ciencia y la Tecnología (FECYT).

 ver más...

Diseñan unas garras que miman a los alimentos

Publicada en Servicio de información y noticias científicas - SINC, 10/27/2010.

El Instituto de Automática e Informática Industrial (Instituto ai2) de la Universidad Politécnica de Valencia (UPV) ha diseñado unas garras mecánicas que una vez acopladas a un robot industrial lo dotan de capacidad para decidir con autonomía si un producto hortofrutícola está lo suficientemente maduro como para ser envasado o no.


 ver más...

Alimentos

Chilealimentos

Publicada en Chilealimentos, 10/25/2010.

According to Article 6 of the Regulation (EC) No 396/2005, Belgium, herewith referred as the evaluating Member State (EMS), has compiled an application to modify the current MRL for the active substance fenamidone in parsley.

 ver más...

Chile: Alimentos Inocuos

Publicada en Chile: Alimentos Inocuos, 10/22/2010.

EFSA solicitó una revisión y detectó descenso de sus niveles en alimentos expendidos en Europa.

 ver más...

Insectos liberados, depredadores naturales de las plagas en invernaderos andaluces

Publicada en Ecoticias - Alimentos, 10/21/2010.


Desde el mes de agosto se han liberado cerca de 12.000 millones desinsectos beneficiosos para la campaña de cultivos de invierno en los invernaderos andaluces. Estos insectos se emplean como depredadores naturales de las plagas que atacan a las hortalizas.

 ver más...

Partnership seeks preservatives from marine micro-organisms

Publicada en FoodNavigator.com , 10/21/2010.

A new joint investigation by Aquapharm and Leatherhead is seeking to uncover new natural preservatives from marine bacteria and fungi.

 ver más...

Alimentos

Premium Ingredients whips up a new blend for vegetable cream

Publicada en FoodNavigator.com , 10/21/2010.

Premium Ingredients has launched a new blend of hydrocolloids and emulsifiers for vegetable whipping cream that it claims offers high versatility, cost savings and freeze-thaw stability.

 ver más...

Desarrollan protocolos para conservar frutos y hortalizas con rayos gamma

Publicada en Ecoticias - Alimentos, 10/20/2010.

En años recientes, la radiación electromagnética ha comenzado a emplearse como tecnología para inmunizar y esterilizar materiales y superficies, desde instrumentos quirúrgicos y manipulación de polímeros, hasta alimentos. En México, investigadores como Andrea Trejo Márquez, académica de la Facultad de Estudios Superiores (FES) Cuautitlán de la UNAM, desarrollan protocolos para irradiar frutos y hortalizas con fines de conservación y desinfección.

 ver más...

La vuelta al mundo de los alimentos

Publicada el 10/19/2010.

¿Cuáles son las tendencias de consumo en los países pioneros en innovación alimentaria como EEUU y Japón?, ¿Qué procesos industriales se siguen y en qué nuevos productos y envases están trabajando?, ¿Cuáles son los usos y costumbres de los consumidores en estas regiones?

 ver más...

Alimentos

Mejorar la gobernanza de la seguridad alimentaria a nivel mundial

Publicada el 10/11/2010.


El Comité de Seguridad Alimentaria Mundial (CSA), reformado recientemente, inició hoy una sesión intergubernamental de alto nivel de cinco días de duración.

 [ver más...](#)

Modifican Límites Máximos de Residuos para acequinocyl, bentazone, carbendazim y otros en duraznos, frutillas, tomates y otros

Publicada el 10/09/2010.

Having regard to Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC...

 [ver más...](#)

Autoridad alimentaria modifica límite máximo de residuo para propiconazole en uvas, manzanas y frutas de carozo

Publicada el 10/04/2010.

According to Article 6 of the Commission Regulation (EC) No 396/2005, Finland, herewith referred as the evaluating Member State (EMS), received an application from Makhteshim Agan International to modify the existing MRLs for the active substance propiconazole in table and wine grapes.

 [ver más...](#)

Alimentos

Alimentos contra los resfriados y las alergias

Publicada el 10/04/2010.

Hay pruebas que avalan los beneficios de algunos alimentos contra las alergias nasales y sibilancias, según un estudio sobre la dieta de los habitantes de la isla de Creta.

 [ver más...](#)

New food labelling legislation: brand names in jeopardy

Publicada el 10/04/2010.


A Food Labelling Conference was held in Rosebank this week to discuss the new food labelling regulations that the Department of Health published in March this year which is aimed at controlling the labelling of food stuffs in SA.

 [ver más...](#)

La importancia de mantener las verduras de hoja verde a una temperatura adecuada

Publicada el 10/03/2010.

No solo se trata de mantener las hojas de las verduras frescas y de buena calidad, si no también de reducir los riesgos que tiene la proliferación de microorganismos patógenos en estos alimentos.

 [ver más...](#)

PUBLICACIONES

High-yield irrigated maize in the Western U.S. Corn Belt: I. On-farm yield, yield potential, and impact of agronomic practices

Alimentos


Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Field Crops Research, In Press, Corrected Proof, Available online 20 October 2010

Patricio, Grassini, John, Thorburn, Charles, Burr, Kenneth G., Cassman

Quantifying the exploitable gap between average farmer yields and yield potential (YP) is essential to prioritize research and formulate policies for food security at national and international levels. While irrigated maize accounts for 58% of total annual maize production in the Western U.S. Corn Belt, current yield gap in these systems has not been quantified. Our objectives were to quantify YP, yield gaps, and the impact of agronomic practices on both parameters in irrigated maize systems of central Nebraska. The analysis was based on a 3-y database with field-specific values for yield, applied irrigation, and N fertilizer rate (n=777). YP...

 ver más...

Metabolomic approach for the detection of mechanically recovered meat in food products

Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Food Chemistry, In Press, Accepted Manuscript, Available online 20 October 2010

Izabella, Surowiec, Paul D., Fraser, Raj, Patel, John, Halket, Peter M., Bramley

Mechanically recovered meat (MRM) is generated by mechanical treatment of remnants following hand deboning. EU regulations exclude MRM from the definition of meat; as a consequence there is a need for robust analytical procedures to differentiate MRM from hand-deboned meat (HDM) and desinewed meat. Present study represents the development of an analytical platform for the detection of adulteration of meat products with MRM. Small molecular weight compounds were extracted from meat samples and analyzed using GC-MS. Obtained metabolite profiles were modelled with OPLS-DA for the accurate classification of MRM, HDM and desinewed pork and chicken samples. Separation of three classes...

 ver más...

A concurrent diagnosis of microbiological food safety output and food safety management system performance: Cases from meat processing industries

Alimentos

Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Food Control, In Press, Accepted Manuscript, Available online 20 October 2010

P.A., Luning ,sL., Jacxsens ,sJ., Rovira ,sS.M., Osés ,sM., Uyttendaele , ...

Stakeholder requirements force companies to analyse their food safety management system (FSMS) performance to improve food safety. Performance is commonly analysed by checking compliance against preset requirements via audits/inspections, or actual food safety (FS) output is analysed by microbiological testing. This paper discusses the usefulness of a concurrent diagnosis of FSMS performance and FS output using new tools; illustrated for three meat-processing companies. *Listeria monocytogenes*, *Salmonella* spp., *Campylobacter* spp. (food safety indicators), *Escherichia coli*, Enterobacteriaceae (hygiene indicators), and total viable counts TVC (overall performance) were analysed at ten critical sampling locations covering both product and environmental samples, using the Microbial...

 ver más...

Application of slightly acidic electrolyzed water as a potential non-thermal food sanitizer for decontamination of fresh ready-to-eat vegetables and sprouts

Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Food Control, In Press, Accepted Manuscript, Available online 20 October 2010

Abdulsudi, Issa-Zacharia ,sYoshinori, Kamitani ,sNami, Miwa ,sHappiness, Muhimbula ,sKoichi, Iwasaki

The sanitization efficacy of slightly acidic electrolyzed water (SAEW) against food pathogens on selected fresh ready-to-eat (RTE) vegetables and sprouts was evaluated and compared to sodium hypochlorite (NaOCl) solution. RTE vegetables and sprouts were dip-inoculated with *Escherichia coli* (*E. coli*) and *Salmonella* spp. and dip-treated with SAEW, NaOCl solution for 5 min. SAEW treatment significantly ($p < 0.05$) reduced the total aerobic mesophilic bacteria from Chinese celery, lettuce and daikon sprouts by 2.7, 2.5 and 2.45 log₁₀CFU/g, respectively relative to untreated. Pathogens were significantly ($p < 0.05$) reduced from Chinese celery, lettuce and daikon sprouts by 2.7, 2.8 and 2.8...

 ver más...

Alimentos

Protein/polysaccharide complexes and coacervates in food systems

Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Advances in Colloid and Interface Science, In Press, Accepted Manuscript, Available online 20 October 2010

Christophe, Schmitt, Sylvie L., Turgeon

Since the pioneering work of Bungenberg de Jong and co-workers on gelatin-acacia gum complex coacervation in the 1920-40's, protein/polysaccharide complexes and coacervates have received increasing research interest in order to broaden the possible food applications. This review focuses on the main research streams followed in this field during the last 12 years regarding: i) the parameters influencing the formation of complexes and coacervates in protein-polysaccharide systems; ii) the characterization of the kinetics of phase separation and multi-scale structure of the complexes and coacervates; iii) the investigation of the functional properties of complexes and coacervates in food applications. This latter section...

 ver más...

Simple Sequence Repeats are able to trace tomato cultivars in tomato food chains

Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Food Control, In Press, Accepted Manuscript, Available online 20 October 2010

Martina, Caramante, Giandomenico, Corrado, Luigi Maria, Monti, Rosa, Rao

PCR-based markers represent an innovative tool to trace raw material in agro-food chain and certify the identity of premium food products. We evaluated Simple Sequence Repeats (SSRs) as a possible robust, fast and cost-effective technique that allows tomato food products to be traced through the production chain back to the variety. We used 14 microsatellite loci to discriminate 17 of the most common tomato varieties used in Italy for processing. We proved that SSR allelic profiles are conserved through the production chain of three different types of commercial products and that DNA fingerprinting pinpoints possible cases of erroneous information. Our...

 ver más...

Alimentos

Ecdysteroids from *Chenopodium quinoa* Willd., an ancient Andean crop of high nutritional value

Publicada en Science Direct - Alimentos y productos alimenticios, 10/21/2010.

Publication year: 2010

Source: Food Chemistry, In Press, Accepted Manuscript, Available online 20 October 2010


Saowanee, Kumpun, Annick, Maria, Sophie, Crouzet, Nathalie, Evrard-Todeschi, Jean-Pierre, Girault, ...
Chenopodium quinoa Willd. (= quinoa) is a crop cultivated since ancient times by the Incas, which has a high nutritional value. Quinoa belongs to Chenopodiaceae, a family containing many ecdysteroid-containing species, including spinach. Quinoa seeds have been investigated for their ecdysteroid content. Besides large amounts of 20-hydroxyecdysone, they contain lower amounts of makisterone A, 24-epi-makisterone A, 24(28)-dehydromakisterone A and polygodin B, together with a wide array of minor ecdysteroids, among which three were isolated as new natural compounds, i.e. 24,25-dehydroinokosterone, 25,27-dehydroinokosterone and 5-hydroxy-24(28)-dehydromakisterone A. Ecdysteroids are concentrated in the bran, and their amount varies with the quinoa variety used. Most of...

 [ver más...](#)

Economic valuation of the potential health benefits from foods enriched with plant sterols in Canada

Publicada el 10/08/2010.


Collin L. Gyles, Jared G. Carlberg, Jennifer Gustafson, David A. A. Davlut, Peter J.H. Jones. Increased consumption of foods containing plant sterols has the potential to reduce the incidence of coronary heart disease (CHD) and thus reduce costs associated with treating that disease in a significant way.

 [ver más...](#)

El MARM publica el contenido digitalizado del Seminario El reto de la Alimentación mundial en el S. XXI

Publicada el 10/07/2010.

El Ministerio de Medio Ambiente y Medio Rural y Marino, ha publicado el contenido digitalizado del I Seminario 2010 de Análisis y Prospectiva El reto de la Alimentación mundial en el S. XXI, que se desarrolló el pasado 17 de junio en la sede del MARM y que estuvo dedicado a la seguridad alimentaria...

 [ver más...](#)

Alimentos

PATENTES

CEVIPYME - Conservas

Publicada en CEVIPYME - Conservas, 10/27/2010.

EP2241202 (A1). For cooling or freezing of products, especially in the food industry, are available through the cooling tunnel is used, in which the products are supplied with cold gas, or the products of a filled with liquefied cryogenic refrigerant bath.

 [ver más...](#)

LACTOBACILLUS STRAIN AND FOOD HAVING ANTIFUNGAL ACTIVITYs(WO 2010/119874)

Publicada en Tecnologías asociadas a alimentos, 10/21/2010.


Disclosed is a novel strain which can inhibit the proliferation of fungi and a bacterium *Staphylococcus aureus* effectively, is safe, and has less influence on the flavors of foods. Specifically, the strain is *Lactobacillus sanfranciscensis* WB1006 (FERM ABP-11246). Also disclosed is a food utilizing the strain.

 [ver más...](#)

NOVEL MICROALGAL FOOD COMPOSITIONSs(WO 2010/120923)

Publicada en Tecnologías asociadas a alimentos, 10/21/2010.

The invention provides novel microalgal food compositions comprising microalgal biomass that have been processed into flakes, powders and flours. The microalgal biomass of the invention is low in saturated fats, high in monounsaturated triglyceride oil and can be a good source of fiber. The invention also comprises microalgal biomass that is suitable as a vegetarian protein source and also as a good source of fiber. Novel methods of formulating food compositions with the microalgal biomass of the invention are also disclosed herein including beverages, baked goods, egg products, reduced fat foods and gluten-free foods. The provision of food compositions incorporating the microalgal biomass of the invention to a human have the further benefit...

 [ver más...](#)

Alimentos

ALL NATURAL FRUIT SNACK AND METHOD OF MANUFACTURING AN ALL NATURAL FRUIT SNACK

Publicada en Tecnologías asociadas a los alimentos, 10/21/2010.

A fruit snack manufactured, in summary, by removing moisture from commercially available juice concentrates (e.g., containing about 30% moisture) by heating for a short time the juice concentrate and vacuuming away excess moisture to produce a fruit juice concentrate with about a 15 to 20% moisture content, mixing the reduced moisture content fruit juice concentrate with fruit purees and gelling agents, preferably both pectin and gelatin, to produce a cooked mass, and depositing the cooked mass in a Mogul machine to produce the molded fruit snack.

 [ver más...](#)

AGENT STABILISATION PROCESS AND PRODUCT

Publicada en Tecnologías asociadas a los alimentos, 10/21/2010.

The invention relates to a composition and method of manufacture including a substrate coated with a biopolymer and aqueous biological gel and subsequently coated with at least one desiccation agent. The resulting composition is dry to touch, has a low water activity and stabilises the biological material for storage over at least one month at ambient temperatures.

 [ver más...](#)

ARRANGEMENT AND METHOD AT A MILKING STATION FOR ACHIEVING A REPRESENTATIVE MILK SAMPLE

Publicada el 10/21/2010.

EP2237657 (A1). The invention relates to milking equipment, especially automatic equipment provided with means for sampling the milk. The method according to the invention, and the arrangement performing the method, can be implemented in a milking robot to provide samples of milk being extracted during a milking process that is representative in fat content of the extracted total amount of milk.

[ver más...](#)

Alimentos



VEGETABLE WASHING APPARATUS AND SYSTEM

Publicada el 10/21/2010.

EP2234507 (A1). The present invention relates to a vegetable washing apparatus (100) and system being capable of enhancing the efficiency of vegetable washing and achieving uniform and clean vegetable washing.



[ver más...](#)

DISPOSITIVO MULTIMOLDE PARA EL PRENSADO DE PIEZAS CARNICAS

Publicada el 10/07/2010.

ES2345240 (A1). Dispositivo multimolde para el prensado de piezas cárnicas. El dispositivo comprende: un bastidor provisto de una base (1) con unas columnas verticales (2) y una estructura superior (4) desplazable, unos moldes (7) de prensado abiertos superiormente...



[ver más...](#)

PROCESSING TECHNIQUE TO THAW PARTIALLY FROZEN FRUITS AND VEGETABLES AND INCORPORATING SOLIDS

Publicada el 10/07/2010.

EP2230923 (A1). A method for thawing and infusing partially frozen fruits or vegetables. Individually quick frozen fruits or vegetables are introduced into a mixing kettle.



[ver más...](#)