

Alimentos

INDICE

NOTICIAS

1. Un estudio prevé el éxito de las dietas de adelgazamiento con los valo...	1
2. Producción de alimentos orgánicos en Perú crecerá un 15%	1
3. Fruit juice industry welcomes plan to ban sugar	1
4. El derecho a decidir aquello que comemos	2
5. Do functional foods have a future?	2
6. Japan: Functional foods, fads and food scares	2
7. Food research projects seek new avenues to health	3
8. La red francesa Biocoop continúa creciendo	3
9. Research project aims to replace saturated fats in milk	3
10. Anteproyecto de Ley de Calidad Agroalimentaria - MARM	4
11. Envase ecológico para ensaladas frescas	4
12. Natural pigments could be produced from fungus	4
13. Scientists Test Corn Genes with MAGIC	5
14. Maqui antioxidante y suplemento vitamínico	6
15. Obtienen aislados proteicos a partir de dos leguminosas andaluzas	6

PUBLICACIONES

16. Review of solar dryers with latent heat storage systems for agricultur...	6
17. Applications and bioefficacy of the functional food supplement ferment...	7
18. Recent Experiences with Listeria monocytogenes in New Zealand and Deve...	7
19. Biomechanical characteristics of tomato fruit peels	8
20. Estudio de Mercado Quesos	8

PATENTES

21. APPARATUS AND METHOD OF REDUCING CARRY OVER IN FOOD PROCESSING SYSTEMS...	9
22. Apparatus and method to feed livestock	9
23. Method for preventing the oxidation of lipids in animal and vegetable ...	9
24. Liquid egg composition including fish oil with omega-3 fatty acid	10
25. Method and system for washing eggs shells	10
26. Potato with Enhanced Resistance to Greening and Decay and Infusion Pro...	11
27. METHOD FOR MANUFACTURING A PACKAGED FOOD PRODUCT	11

Alimentos

NOTICIAS

Un estudio prevé el éxito de las dietas de adelgazamiento con los valores de dos hormonas

Publicada en Agrodigital, Alimentación, 09/26/2010.


Un grupo de científicos españoles pertenecientes al CIBERObn (Centro de Investigación Biomédica en Red-Fisiopatología de la Obesidad y la Nutrición), en colaboración con la Universidad de Navarra, ha descubierto que dos hormonas -la leptina y la grelina-, ambas implicadas en la regulación del apetito...

 ver más...

Producción de alimentos orgánicos en Perú crecerá un 15%

Publicada en Ecoticias - Alimentos, 09/26/2010.

Según Carlos Lozada, presidente de la Comisión de Agro y Vicepresidentes de la Asociación de Exportadores (ADEX) –una de las instituciones organizadoras- señaló que su gremio estima que este año la producción de alimentos orgánicos en Perú crecerá un 15%, alentada por un mayor consumo mundial de alimentos saludables, que benefician económicamente a los productores y al medio ambiente.

 ver más...

Fruit juice industry welcomes plan to ban sugar

Publicada en FoodNavigator.com , 09/23/2010.

The European fruit juice industry has welcomed a proposal from the European Commission (EC) to ban the addition of sugar to fruit juices - in line with its policy of reducing added sugars and promoting balanced diets.

 ver más...

Alimentos

El derecho a decidir aquello que comemos

Publicada en Ecoticias - Alimentos, 09/22/2010.

A menudo cuando se habla del impacto de la crisis alimentaria y de la dificultad para acceder a una alimentación sana y saludable miramos hacia los países el Sur. En la actualidad, 925 millones de personas en el mundo pasan hambre y éstas se encuentran, mayoritariamente, en países empobrecidos.

 ver más...

Do functional foods have a future?

Publicada en FoodNavigator.com , 09/22/2010.

With a demographic time bomb ticking, the demand for foods, drinks and supplements to help people live healthier, more active lives as they get older has never been greater.

 ver más...

Japan: Functional foods, fads and food scares

Publicada en FoodNavigator.com , 09/21/2010.

In the first part of this Asia-focused special edition, we look to the innovation hotbed that is Japan. Japan is well known as the worlds functional foods birthplace when Yakult kicked into life there in the 1950s with its little bottles of immune boosting, probiotic drinking yoghurt and is now a global blockbuster brand.

 ver más...

Alimentos

Food research projects seek new avenues to health

Publicada en FoodNavigator.com , 09/20/2010.

Leading food firms have teamed up with multi-disciplinary researchers in the UK on a range of new projects designed to uncover links between diet and health. Backed by a £4m (4.8m) in funds, the projects aim to improve the health profile of food products available to the UK public by finding new ways either to reduce undesirable ingredients or to fortify products with bioactive ingredients.

 ver más...

La red francesa Biocoop continúa creciendo

Publicada en Ecoticias - Alimentos, 09/17/2010.

La unión de tiendas y supermercados ecológicos franceses Biocoop obtuvo el año pasado un 15 % más de ventas. Biocoop contaba en enero de 2010 con 320 comercios especializados que con frecuencia llevan hasta 6000 artículos en su surtido. El volumen de ventas de la red aumentó de 390 millones de euros (2008) a 450 millones de euros (2009). Sin embargo, el crecimiento del comercio ecológico en Francia es en general muy pequeño desde comienzos de año.

 ver más...

Research project aims to replace saturated fats in milk

Publicada en FoodNavigator.com , 09/17/2010.

The University of Reading in the UK has been awarded a grant of almost £300,000 to research ways of reducing the saturated fat content of milk without increasing trans fat production. Funding for the three year project is coming from the Diet and Health Research Industry Club (DRINC), which supports bioscience research into the development of healthier foods.

 ver más...

Alimentos

Anteproyecto de Ley de Calidad Agroalimentaria - MARM

Publicada en Agrodigital, Alimentación, 09/16/2010.

La Secretaria General ha destacado que entre los objetivos y fines de la Ley se encuentran mejorar la vertebración y el funcionamiento de la cadena alimentaria, así como favorecer la competitividad de las empresas y el establecimiento del marco jurídico del sistema agroalimentario español...

 ver más...

Envase ecológico para ensaladas frescas

Publicada en Ecoticias - Alimentos, 09/15/2010.

Novamont, Ecor y Filogea han presentado en Bolonia el primer envase para ensaladas compostable, biodegradable y no modificado genéticamente.

 ver más...

Natural pigments could be produced from fungus

Publicada en FoodNavigator.com , 09/13/2010.

Biosynthesized pigments from fungi could be used as a reliable source of natural colorants, according to a new review. Researchers from Denmark have stated that industrial interest in fungi as sources of natural colorants has been revived after DSM gained EU approval for fungal synthesis of beta-carotene.

 ver más...

Alimentos

Scientists Test Corn Genes with MAGIC

Publicada en USDA - Food and Nutrition Information Center, 09/12/2010.

Read the magazines story to find out more. <http://www.ars.usda.gov/is/graphics/photos/sep10/d1933-1.htm>  ARS scientists and cooperators have created MAGIC Mutant-Assisted Gene Identification and Characterization approach that allows researchers to more easily pinpoint genes that control important traits such as hypersensitive responses (mottled yellow leaf, left) in which the corn cells isolate pathogens. Click the image for more information about it.

 <http://www.ars.usda.gov/is/pr/2009/091119.2.htm> USDA scientists, colleagues sequence corn genomes <http://www.ars.usda.gov/is/pr/2009/090806.2.htm> Corn research unlocks basis of natural diversity and reveals genetics of flowering and hybrid vigor <http://www.ars.usda.gov/is/pr/2008/080521.htm> Researchers identify genetic "fix" for problem in some sweet corn hybrids

Scientists Test Corn Genes with MAGIC
 By Stephanie Yaos
 September 13, 2010
 A new method for testing gene function in maize plants has been created by U.S. Department of Agriculture (USDA) scientists and university cooperators. Peter Balint-Kurti, a geneticist with the USDA's Agricultural Research Service (ARS) at the agency's Plant Science Research Unit in Raleigh, N.C., teamed up with colleagues Guri Johal and Cliff Weil at Purdue University to create MAGIC, an acronym that stands for "mutant-assisted gene identification and characterization." ARS is the USDA's principal intramural scientific research agency. MAGIC is a gene-centered approach that uses mutant genes or other genetic variants controlling a trait of interest as "reporters" to identify novel genes and variants for that trait. This method offers researchers a new way of sifting through the large amount of natural genetic variation to identify and map versions of genes important for the control of specific, agriculturally useful traits. Balint-Kurti and colleagues recently demonstrated MAGIC's usefulness when examining hypersensitive response in maize. Hypersensitive response is a defense mechanism used by all plants in which one or a few cells surrounding the site of a pathogen attack kill themselves to prevent further spread of the pathogen. The research team experimented with mutant gene Rp1-D21, which causes hypersensitive-response lesions to form spontaneously all over a plant regardless of whether a pathogen is present. The researchers crossed a plant containing Rp1-D21 with two popular maize inbred lines, one of which partially suppresses hypersensitive response and the other which partially enhances it, to identify a genomic location involved in the pathway controlling the start or local spread of hypersensitive response. The scientists are currently conducting more hypersensitive response studies. Funded by the National Science Foundation, the scientists are now using MAGIC to identify other genomic regions responsible for hypersensitive response. This research supports the USDA priority of promoting international food security. Details about MAGIC were recently published in the scientific journals Crop Science and Genetics. Read more about this and other research to improve corn in the September 2010 issue of Agricultural Research magazine.


 ver más...

Alimentos

Maqui antioxidante y suplemento vitamínico

Publicada en Chilealimentos, 09/10/2010.


En Chile, científicos de la U. Austral lograron desarrollar un extracto 100 veces más potente que la versión natural, y lo están exportando vía Italia al gigante mercado norteamericano.

 ver más...

Obtienen aislados proteicos a partir de dos leguminosas andaluzas

Publicada en Ecoticias - Alimentos, 09/07/2010.

Investigadores del Instituto de la Grasa (CSIC) y del Departamento de Biología Vegetal y Ecología de la Universidad de Sevilla (US) han obtenido aislados proteicos (fracciones útiles de proteína) con una riqueza superior al 80%, a partir de la harina de la semilla de dos especies de Lathyrus silvestre (almorta) de Andalucía, lo que podría evidenciar la utilidad nutricional y comercial de estas leguminosas.

 ver más...

PUBLICACIONES

Review of solar dryers with latent heat storage systems for agricultural products

Publicada en Science Direct - Alimentos y productos alimenticios, 09/25/2010.

Publication year: 2010

Source: Renewable and Sustainable Energy Reviews, In Press, Uncorrected Proof, Available online 24 September 2010

Lalit M., Bal ,sSantosh, Satya ,sS.N., Naik

Drying of agricultural food products is one of the most attractive and cost-effective application of solar energy as it becomes a potentially viable substitute for fuel-wood in much of the developing world. The intermittent nature of the solar energy, which is the main source of energy in solar drying, is indeed one of the major shortcomings of the solar drying system can be alleviated by storing excess energy during the peak time and use it in off sun hours or when the energy availability is inadequate. Developing efficient and inexpensive energy storage devices in solar dryers is as important as...

 ver más...

Alimentos

Applications and bioefficacy of the functional food supplement fermented papaya preparation

Publicada en Science Direct - Alimentos y productos alimenticios, 09/25/2010.

Publication year: 2010

Source: Toxicology, In Press, Accepted Manuscript, Available online 24 September 2010

Okezie I., Aruoma ,sYuki, Hayashi ,sFrancesco, Marotta ,sPierre, Mantello ,sEliezer, Rachmilewitz , ...

Fermented papaya preparation (FPP) (a product of yeast fermentation of *Carica papaya* Linn) is a food supplement. Studies in chronic and degenerative disease conditions (such as thalassemia, cirrhosis, diabetes and aging) and performance sports show that FPP favorably modulates immunological, hematological, inflammatory, vascular and oxidative stress damage parameters. Neuroprotective potential evaluated in an Alzheimer's disease cell model showed that the toxicity of the β -amyloid can be significantly modulated by FPP. Oxidative stress trigger apoptotic pathways such as the c-jun N-terminal kinase (JNK) and p38-mitogen activated protein kinase (MAPK) are preferentially activated by pro-inflammatory cytokines and oxidative stress resulting in cell...

 ver más...

Recent Experiences with *Listeria monocytogenes* in New Zealand and Development of a Food Control Risk-Based Strategy

Publicada en Science Direct - Alimentos y productos alimenticios, 09/25/2010.

Publication year: 2010

Source: Food Control, In Press, Accepted Manuscript, Available online 24 September 2010

Scott K., Crerar ,sMarion, Castle ,sSally, Hassel ,sDianne, Schumacher

A risk-based strategy for *Listeria monocytogenes* has been developed by New Zealand Food Safety Authority. Incidents of *L. monocytogenes* in ready-to-eat foods reported to the regulatory authority were analysed to identify common factors that contributed to the contamination. In addition, the current regulatory framework and available food industry guidance were reviewed to prepare a strategy that will provide a consistent and informed approach to managing the risk of *L. monocytogenes*. Also recognised is the future impact of an aging population and an increase in the availability and range of chilled ready-to-eat foods that should be integrated into the strategy if...

 ver más...

Alimentos

Biomechanical characteristics of tomato fruit peels

Publicada en Science Direct - Alimentos y productos alimenticios, 09/25/2010.

Publication year: 2010

Source: Postharvest Biology and Technology, In Press, Corrected Proof, Available online 24 September 2010
Amots, Hetzroni ,sArie, Vana ,sAmos, Mizrach

Mechanical properties, such as strength and elasticity, of tomato peel (exocarp) are important in fruit used both for industrial processing and for fresh consumption, and, therefore, are also of vital interest to breeders. The food industries prefer peel to be thick and stiff for easy peeling, whereas consumers of fresh produce prefer thin, soft peel, for easy eating. The various varieties of tomato fruit genetically developed by breeders might exhibit the desired quality or biomechanical characteristics, but at the same time, might produce types of peel that do not always meet the requirements of the canneries or the fresh-fruit market....

 ver más...

Estudio de Mercado Quesos

Publicada en PROCHILE - Estudios de Mercado lácteos, 09/22/2010.

Debido a los altos niveles de consumo de quesos Gouda en Venezuela, existen oportunidades en dos vertientes: a través de la venta de quesos de origen chileno con marcas del fabricante directamente a importadores por la otra, en la elaboración de quesos Gouda con marcas propias de fabricantes o importadores venezolanos (maquila).

 ver más...


Alimentos

PATENTES

APPARATUS AND METHOD OF REDUCING CARRY OVER IN FOOD PROCESSING SYSTEMS AND METHODS

Publicada en Tecnologías asociadas a los alimentos, 09/23/2010.

The present invention relates generally to a system and method of removing or at least minimizing carry over along food contact surfaces of a food processing and dispensing system. Specifically, data including color information related a first food product may be received and stored on a CPU. When the presence of carry over on the food contact surface is detected the CPU utilizes color information related to a second food product to determine whether to implement a purge cycle to remove the carry over along the food contact surface before the production of the second food products based on a calculated color variance between received color information related the first food product and received color information related to the second food product. If the calculated color variance is outside a predetermined range of values, the system implements a purge cycle before producing the second food product on the food contact surface.

 [ver más...](#)

Apparatus and method to feed livestock

Publicada en Tecnologías asociadas a los alimentos, 09/23/2010.

A method of feeding livestock using a mobile feed preparation apparatus is presented. The method comprises dispensing from the mobile feed preparation apparatus a first feed ration comprising a base feed and a first feed additive and a second feed ration comprising the base feed and a second feed additive, where the first feed additive and the second feed additive differ.

 [ver más...](#)

Method for preventing the oxidation of lipids in animal and vegetable oils and compositions produced by the method thereof

Alimentos

Publicada en Tecnologías asociadas a los alimentos, 09/23/2010.

A composition comprising an oil selected from the group consisting of vegetable oils, animal oils, and krill oil in an amount sufficient to lower the peroxide index of the composition. The composition may preferably comprise a fish oil also having astaxanthin added thereto.

 [ver más...](#)

Liquid egg composition including fish oil with omega-3 fatty acid

Publicada en Tecnologías asociadas a los alimentos, 09/21/2010.

A novel food composition is provided in which omega-3 fatty acids, preferably including eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), particularly in the form of fish oil, is provided in a liquid egg product.

 [ver más...](#)

Method and system for washing eggs shells

Publicada en Tecnologías asociadas a los alimentos, 09/21/2010.

The present invention provides a method for washing eggs with a wash mixture of water and composite particles that comprise a mixture of microbial nutrients bound together by a solid fatty acid material. The shells of eggs are contacted with the wash mixture and organic material is removed from the egg shells into the wash mixture. The composite particles in the wash mixture foster microbial degradation of the organic material within the wash mixture. The wash mixture leaves the egg shells whiter than enzyme solutions and maintains the cleaning action for a longer period of time.

 [ver más...](#)

Alimentos

Potato with Enhanced Resistance to Greening and Decay and Infusion Process to Obtain Such Resistance

Publicada en Tecnologías asociadas a los alimentos, 09/16/2010.

Greening and decay of potato tubers is inhibited for five or more days of continuous exposure to light, after a treatment mixture comprising effective amounts of natural or ozonated water, food-grade citric acid, food-grade polar lipid or phospholipid emulsifier and food-grade salt has been infused in the potatoes by cyclically dipping and withdrawing the potatoes in a vacuum environment of about 84-90 Kpa less than atmospheric pressure for a time period of about 2-8 minutes.

 [ver más...](#)

METHOD FOR MANUFACTURING A PACKAGED FOOD PRODUCT

Publicada en Tecnologías asociadas a los alimentos, 09/16/2010.

A process for producing a food enclosed in sealed containers which is free from a trouble during production that water spills from the containers or a perforating jig falls into the containers and in which a heat treatment can be conducted without causing quality unevenness. A food (1) is placed in containers (2). The containers (2) filled with the food (1) are sealed with a primary film (4) having a through-hole (3) to obtain a sealed-container-packed food (A). This sealed-container-packed food (A) is disposed in a heating vessel (7) having a steam inlet part (5) and a steam discharge part (6). Steam is introduced through the steam inlet part (5) into the heating vessel (7) to heat the sealed-container-packed food (A) while discharging the steam through the steam discharge part (6). Thereafter, a secondary film (8) is bonded to each container through the primary film (4) so as to cover the through-hole (3).

 [ver más...](#)