



2022 NEWSLETTER

CATCH UP WITH RERUM INGREDIENTS

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ROYAL BUISMAN ENRICHMENT SPECULOOS

Buisman have come out with a new "Enrichment Speculoos". The NCS 15P intensifies the overall flavour of the cookie. The speculoos cookie with NCS 15P inside has a more balanced cinnamon flavour than the reference and a complex sweetness is achieved. Also, the aftertaste is long lasting and is more intense. The caramelised sugar enriches the colour into a warm dark brown colour. The demo for this is available on request. This demo shows both the capability of Buisman caramelised sugar to enrich and to intensify spices flavour in a spiced cookie.

RERUM INGREDIENTS ON MARKET CONDITIONS

During these current times of peril and the current state of the food industry related markets, Rerum Ingredients is making sure to provide businesses with the best service and communication possible, to allow business to keep going and to give other businesses a chance to thrive even in these tough times.

As many of you know, the current conflict involving Ukraine and Russia has heavily impacted the food industry and has without a doubt caused problems for businesses heavily involved in this industry, including ourselves. Seeing how tough it can get as a result of the current state of the market, we understand what other businesses could be dealing with, hence our goal to provide the fairest prices and availability possible, no matter what.



DIVIS NUTRACEUTICALS NOVEL APPLICATION

Divis has their own new "Novel Application" portfolio. This is Divi's product range for new applications, these are all containing no sugar, no synthetic antioxidants and no silicon dioxide.

Processing aids like silicon dioxide are widely used in the production of spray-dried products to increase their flowability. Divi's has the technical capabilities to produce silicon dioxide-free spray-dried products with the same performance and characteristics as conventional spray-dried products. Sucrose is used as a carrier in many formulations due to its technical characteristics such as good processability and high solubility.

The Novel Application product forms contain no added sugar, while maintaining excellent stability and texture. Although solutions often require the addition of synthetic antioxidants to remain stable over time, Divi's now offers a Vitamin D3 solution that does not contain any synthetic antioxidants, displaying however very good stability.

Samples available on request.



LIPRO FOOD BRC BROKERS

We are pleased to announce that LIPROFOOD have been granted the "BRC Brokers" certification. This is a great advancement for them and we are very pleased to announce this.

LIPROFOOD is a Dutch family owned company and part of the Fuite Group. LIPROFOOD has a state-of-the-art spray drying facility in The Netherlands producing fat filled powders based on vegetable oil and dairy ingredients or vegetarian substitutes.

LIPROFOOD products have applications in a wide range of products such as bakery, beverages, savoury, dairy, nutritional, ice cream and desserts.

SUGLOW WITH UON

From April 2022, Suglow started working with the University Of Nottingham on reducing sugar content without sacrificing flavour.

Although 42 percent of consumers want to reduce their sugar consumption (British Baker), products on the shelves do not reflect this demand. Sugar levels in cakes sold through retailers fell by only 4.8 percent between 2017 and 2019, according to Public Health England, with morning goods falling by 5.6 percent.

We are very excited to be working with the University Of Nottingham and are very pleased with the results we have already achieved so far, we hope to have more details to provide within the next newsletter.



PALSGAARD AMP 4458

Would you like to create tasty, mouthwatering chocolates without the taste and odour of lecithin or beautifully white chocolates without its tell-tale discolourations? And, would you like to save an extra 2% on cocoa butter?

Rapeseed-oil-based Palsgaard® AMP 4458 is the latest development in ammonium phosphatide chocolate emulsifiers which have been used by the confectionery industry as an efficient alternative to lecithin since the 1960s.

Key features: Custom-designed emulsifier for chocolates, spreads and compounds, Documented functionality and guaranteed batch-to-batch stability, Works well with PGPR, Based on rapeseed oil, Allergen-free, non-GMO lecithin alternative, Pumpable at ambient temperature and Produced in CO₂-neutral factories.

Samples available on request.



TIMMERS FOODS CREATIONS VEGAN APPLICATION IDEAS

Timmers Foods Creations have developed an exciting new range of Vegan concepts. These application ideas are as follows; a limoncello mousse, a cheese cookie and a chicken nugget. Timmers Foods Creations also have various other exciting developments in the vegan market which they are looking to make public very soon. The global vegan food market is expected to exhibit a CAGR of 10.14% during 2022-2027. This is a massive growth opportunity for businesses that are involved in the food industry.

Samples available on request.



If you would like any more information regarding anything we have covered in our newsletter please get in touch!

We are happy to provide you with samples of products so you can test them out for yourself.

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