

Monthly News

Expansion into Australia

Farewell to Lucas who [with his wife Justine and their children] has moved to Queensland to manage our Australian Company, Graintec Scientific Pty Ltd.

This exciting venture has opened a door of opportunity for us into the Australian market. We now have the distributorship for **Decagon** water activity instrumentation, **Miris** Milk analysers, **Pfueffer** grain moisture testing equipment, and **NIR** instrumentation for both Australia and New Zealand. Having a base in Australia will also give us opportunities for distribution of Formula Foods products and services into Australia.



Lucas has been with Formula Foods for 5 years and although leaving Christchurch, will still be involved in a supporting role.

Instrumentation Department:



With Lucas now in Australia, Bob Olayo, who has been working with Lucas over the past year, is now responsible for Sales and Service of instrumentation.

Contact: bob@formulafoods.co.nz



NZIFST Annual Conference 2009 Food Elements "Putting the pieces together"

Christchurch Convention Centre June 23-25, 2009
Formula Foods is a gold Sponsor for this event, with special emphasis on "Water activity – Advanced Workshop" on Wednesday 24th June

We look forward to meeting you at our conference display.

NEW PRODUCT

NEW AquaLab 4TE

Decagon Devices have just launched their NEW AquaLab 4TE water activity meter range. The NEW AquaLab 4TE offers a host of new features and improvements on the AquaLab Series 3 instruments including:



- 0.0001 a_w resolution !!!
- Ability to restrict user access and to control which instrument settings can be changed by users.
- Dual sensor block with integrated dew-point and volatile sensors in one.*
- Displays water activity and moisture content simultaneously.**
- Data storage (stores up to 16000 readings for later download).
- New 'flip-top' block gives easy cleaning access.
- Improved sample chamber seal.
- Advanced software reporting.

Exciting New Ingredient Products



"SHELF-EX" Extends the shelf life of cakes and muffins using a carefully designed mix of raising agents, emulsifiers and stabilisers. Shelf-Ex is not a preservative, it works by retarding the onset of staling and reducing the perception of aging in batter type cakes. Used with the right recipe (provided) Shelf-Ex can increase finished volume, improve sponginess and crumb softness, increase microbial stability, reduce the reliance on expensive fats, milk powders and eggs and also reduce the need to buy and store separate emulsifiers, stabilisers and raising agents.



Meat Premixes

We now tailor make premium sausage, burger and pie premixes for the meat industry, the flavour and texture you want made up to the exact recipe every time.



New Testing

GLUTEN DETECTION to a level of 5ppm, indicates the absence or presence of gluten in your product or manufacturing environment contact nicki@formulafoods.co.nz



IG – ISOTHERM GENERATION [Plotting moisture v. water activity] for your product or specific ingredient please contact davidk@formulafoods.co.nz

SHELF LIFE TESTING Expansions have been made in our shelf life testing divisions, including more testing chambers and new testing equipment. With our ongoing research into real time shelf life verses accelerated, it may be possible for your products to be part of our trials enabling you to obtain shelf life results at a discounted price, contact nicki@formulafoods.co.nz

Flavours and Colours



There has been a large trend in the food industry towards **healthier foods**. Some of this is driven by consumers wanting **less artificial** flavours, colours and additives in their food. We have been very busy down in the lab doing matching projects for a number of companies who are replacing their current artificial flavours and colours with naturals.

Traditionally **natural flavours** have been more expensive than the artificial and the range of flavour profiles has been limited, but as demand for natural flavour increases the range of natural flavour profiles is increasing and the prices of some natural flavours are competitive with some artificial flavour.



Credit card sales have become a regular feature, assisting us to quickly process your order. Speak with Zane if would like to use this service zane@formulafoods.co.nz or bob@formulafoods.co.nz