

Nouvelles technologiques

Résumé des nouvelles plus intéressantes
compilées par le système EYETEC

Octobre 2012





foodsme-hop.eu



CODES DES RÉFÉRENCES

BAKERY: **B**

(Boulangerie – Pâtisserie)

MEAT: **M**

(Viande)

FISH: **F**

(Poisson)

CANNED VEGETABLES: **V**

(Légumes en conserve)

DAIRY: **D**

(Produits laitiers)

READY-TO-EAT: **R**

(Aliments Prêts-a-Manger)

NOUVELLES

Titre des nouvelles	Lien	Référence
Lancet paper blasts Cochrane salt study	http:// www.foodnavigator.com/Science-Nutrition/Lancet-paper-blasts-Cochrane-salt-study?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	M, F
Sequencing 'Dark Matter' of Life: Elusive Genomes of Thousands of Bacteria Species Can Now Be Decoded	http:// www.sciencedaily.com/releases/2011/09/110918144936.htm	B, V, M, F, D, R
Supplément en oméga-3 : huile de poisson ou huile de lin ?	http://duchampalatable.inist.fr/spip.php?article190	B, V, M, F, D, R
FoodDrinkEurope congratula adoção oficial das alegações de saúde aprovadas	http://fooddrinkeurope.newsweaver.co.uk/external/19yfqm17eqo?a=1&p=24705965&t=19274565	R
Prazo de validade dos biscoitos de pastelaria de amêndoa com diferentes tipos de embalagens e níveis de temperatura	http://fst.sagepub.com/content/16/3/233.abstract	B
Redução da absorção de óleo em tortilha de batata frita	http://fst.sagepub.com/content/6/5/425.abstract	R
Innovaciones Tecnológicas en proteínas 2011	http://https://www.ifst.org/upcoming_events/57264/Protein_Technology_Innovat	M

	ion_conference_2011	
Cientistas chineses criam cordeiro geneticamente modificado com gordura saudável	http://processandproduction.food-business-review.com/news/chinese-scientists-create-genetically-modified-lamb-with-healthy-fat-260412	M
Taste potentiator compositions and beverages containing the same	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=EP&NR=2305046A2&KC=A2	R
Sweetening composition	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=EP&NR=2308321A1&KC=A1	B, R
FOOD COMPOSITION HAVING STRENGTHENED OR ENHANCED SALTINESS AND POTASSIUM CHLORIDE-CONTAINING COMPOSITION HAVING SUPPRESSED OFFENSIVE TASTE	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011040505A1&KC=A1	B, V, M, F, D, R
LOW FAT WHIPPABLE EMULSIONS WITH DIETARY FIBERS	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011044557A2&KC=A2	B, V, M, F, D, R
FAT ACCUMULATION SUPPRESSOR	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011046101A1&KC=A1	B, V, M, F, D, R
HEALTHY SUGAR AND PROCESS FOR PREPARATION OF THE SAME	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011048616A2&KC=A2	B
NATURAL FLAVOUR ENHANCERS AND THE METHOD FOR MAKING SAME	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011053815A1&KC=A1	B, V, M, F, D, R

NOVEL NACL SUBSTITUTE AGENT	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011070454A1&KC=A1	B, V, M, F, D, R
CHEESE LOW IN SATURATED FATTY ACIDS AND METHOD OF MAKING SAME	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011074968A1&KC=A1	D
FAT REPLACERS AND FILLING MATERIALS	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011140212A1&KC=A1	B, V, M, F, D, R
RECOVERY OF NON-COAGULATED PRODUCT IN RED MEAT FAT REDUCTION PROCESSES	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011154000A1&KC=A1	M
CHITOSAN POWDER	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011157955A2&KC=A2	B, V, M, F, D, R
FAT OR OIL COMPOSITION	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=en_EP&FT=D&date=20100128&CC=WO&NR=2011162207A1&KC=A1	B, V, M, F, D, R
METHOD FOR PRODUCING REDUCED FAT LAYERED BAKED PRODUCT	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=es_lp&FT=D&date=20100128&CC=WO&NR=2012006435A1&KC=A1	B
FATTY ACID ESTERS OF CAROTENOID GLUCOSIDES AS COLOURING AGENTS FOR FOODSTUFFS	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=es_lp&FT=D&date=20100128&CC=WO&NR=2012017199A1&KC=A1	B, V, M, F, D, R
METHODS FOR ENHANCING THE STABILITY OF FOODS, BEVERAGES, AND COSMETICS USING NATURAL FLAVORING BLENDS	http://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&adjacent=true&locale=es_lp&FT=D&date=20100128&CC=WO&NR=2012033523A1&KC=A1	B, V, M, F, D, R

Os níveis de sal no cereal	http://www.active-lifestyle.eu/php/today/list.php?class_id=49#1	B
Leire Pajín llevará al Consejo Interterritorial el estudio más completo realizado hasta ahora en España sobre el exceso de peso en la población infantil	http://www.aesan.msc.es/AESAN/web/notas_prensa/estudio_aladino.shtml	B, V, M, F, D, R
Plan Cuidate	http://www.aesan.msc.es/AESAN/web/notas_prensa/plan_cuidate.shtml	B, V, M, F, D, R
Nueva Generación de Bebidas con Minerales y Vitaminas	http://www.alimentariaonline.com/desplegar_notas.asp?did=9573	R
Nuevos productos cárnicos con perfil nutricional mejorado	http://www.alimentatec.com/index.php?option=com_content&view=article&id=993:nuevos-productos-carnicos-con-perfil-nutricional-mejorado&catid=37:alimentos-e-ingredientes&Itemid=59	M
Productos de aperitivo con perfil nutricional más saludables	http://www.alimentatec.com/index.php?option=com_content&view=article&id=995:productos-de-aperitivo-con-un-perfil-lipidico-saludable&catid=35:tecnologias&Itemid=54	R
DGAV será responsável pelo sistema de segurança alimentar	http://www.anilact.pt/informacao-74/5448-dgav-sera-responsavel-pelo-sistema-de-seguranca-alimentar	B, V, M, F, D, R
Queijo e iogurte ajudam na prevenção da diabetes	http://www.anilact.pt/informacao-74/6131-queijo-e-iogurte-ajudam-na-prevencao-da-diabetes	D
Beta-glucan could reduce salt in high pressure	http://www.ap-foodtechnology.com/feed/view/213160	M

processed chicken: Study		
Different sweeteners may have different effects on satiety: Study	http://www.ap-foodtechnology.com/Formulation/Different-sweeteners-may-have-different-effects-on-satiety-Study	B, V, M, F, D, R
Researchers tout potential of probiotic coating for partially baked bread	http://www.bakeryandsnacks.com/Formulation/Researchers-tout-potential-of-probiotic-coating-for-partially-baked-bread	B
Nutritional value is the key, 'sustainability not a game-changer': Bakery survey identifies 10 mega-trends for future success	http://www.bakeryandsnacks.com/Markets/Nutritional-value-is-the-key-sustainability-not-a-game-changer-Bakery-survey-identifies-10-mega-trends-for-future-success?utm_source=RSS_text_news&utm_medium=RSS%252Bfeed&utm_campaign=RSS%252BText%252BNews	B
Snacks account for a quarter of kids' calories: Study	http://www.bakeryandsnacks.com/Markets/Snacks-account-for-a-quarter-of-kids-calories-Study	R
PepsiCo targeted in new class action lawsuit over 'improper' nutrient content claims	http://www.bakeryandsnacks.com/On-your-radar/Salt-fat-and-sugar-reduction/PepsiCo-targeted-in-new-class-action-lawsuit-over-improper-nutrient-content-claims	R
Lallemand apply for Novel Foods authorisation for vitamin D rich baker's yeast	http://www.bakeryandsnacks.com/Regulation-Safety/Lallemand-apply-for-Novel-Foods-authorisation-for-vitamin-D-rich-baker-s-yeast	B
Danone junta-se à Coca-Cola para trabalhar com produtor de garrafa de base biológica	http://www.beveragedaily.com/content/view/print/623662	B, V, M, F, D, R

Nestlé ataca preocupações com a saúde infantil através do lançamento de sumo suculento " com 35% menos açúcar"	http://www.beveragedaily.com/Markets/Nestle-tackles-child-health-concerns-with-35-less-sugar-Juicy-Juice-launch/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=New%20Daily&c=cFuQrZHTfhiKPQ6X8Bac03yblPsrHTnJ	D
Chocolat 100 % sucre de fruits	http://www.clubpai.com/2012/01/16/chocolat-100-sucre-de-fruits/	D
Nuevos datos sobre los beneficios de la D-fagomina, un nuevo ingrediente funcional	http://www.dicat.csic.es/rdcsic/rdcsicesp/rdal44esp.htm	B, V, M, F, D, R
Bizcocho bajo en grasa	http://www.ecoticias.com/alimentos/64668/Bizcocho-bajo-en-grasas	B
EFSA publishes original industry studies on aspartame	http://www.efsa.europa.eu/en/press/news/111124a.htm	B, V, M, F, D, R
New food choices free of trans fats	http://www.ers.usda.gov/publications/eib95/	B, V, M, F, D, R
A Nutritional Challenge for a Changing Europe	http://www.fensmadrid2011.com	B, V, M, F, D, R
A empresa Fonterra é forçada a mudar alegações de saúde enganosas" "	http://www.foodbev.com/news/fonterra-forced-to-change-misleading-hea	B, V, M, F, D, R
Lançamento de produtos sem lactose triplicam no período de cinco anos	http://www.foodbev.com/news/lactose-free-product-launches-triple-in	B, V, M, F, D, R
The American Heart Association now recommends all Americans cut their salt intake to no more than	http://www.foodengineeringmag.com/Articles/Food_Safety_News/BNP_GUID_9-5-2006_A_1000000000000988872	B, V, M, F, D, R

1,500 mg per day		
FSA Issues Gluten Advice for Consumers	http://www.foodingredientsfirst.com/news/FSA-Issues-Gluten-Advice-for-Consumers.html	B, V, M, F, D, R
Jungbunzlauer lanza nuevos ingredientes y soluciones para la reducción de sodio	http://www.foodingredientsfirst.com/news/Jungbunzlauer-Launches-New-Ingredients-and-Solutions-for-Sodium-Reduction.html	B, V, M, F, D, R
Biorigin Presents Sustainable Ingredients for 70% of Sodium Reduction	http://www.foodingredientsfirst.com/product-by-sector/Meat-Products-Savoury-Foods-Ingredients/Biorigin-Presents-Sustainable-Ingredients-for-70-of-Sodium-Reduction.html	B, V, M, F, D, R
Wixon Introduces Wix-Fresh Reduced Sodium System for Healthier Meat at AMI	http://www.foodingredientsfirst.com/product-by-sector/Meat-Products-Savoury-Foods-Ingredients/Wixon-Introduces-Wix-Fresh-Reduced-Sodium-System-for-Healthier-Meat-at-AMI.html	M
LycoRed ha desarrollado un color rojo natural para surimi	http://www.foodingredientsfirst.com/search-results/LycoRed-Develops-Natural-Red-Color-for-Surimi.html	F
Nutrinova launches ew-cero calorie sweetener solution for foods and beverages	http://www.foodingredientsfirst.com/search-results/Nutrinova-Launches-New-Zero-Calorie-Sweetener-Solution-for-Foods-and-Beverages.html	B, V, M, F, D, R
IFIC Foundation Series on Science of Sugars Published in Nutrition Today	http://www.foodinsight.org/Press-Release/Detail.aspx?topic=IFIC_Foundation_Series_on_Science_of_Sugars_Published_in_Nutrition_Today	B, V, M, F, D, R
Demand for natural additives drives growth	http://www.foodmanufacture.co.uk/Ingredients/Demand-for-natural-additives-	B, V, M, F, D, R

	drives-growth	
Eschewing the fat	http://www.foodmanufacture.co.uk/Ingredients/Eschewing-the-fat	R
Healthier margarine has less saturated fat	http://www.foodmanufacture.co.uk/Ingredients/Healthier-margarine-has-less-saturated-fat	B
Pão enriquecido com bactérias ácido-lácticas aumenta efeitos na saúde - Estudo	http://www.foodnavigator.com/content/view/print/621799	D
Consumers continue to seek alternatives to artificial flavours, reports Leatherhead	http://www.foodnavigator.com/Financial-Industry/Consumers-continue-to-seek-alternatives-to-artificial-flavours-reports-Leatherhead	B, V, M, F, D, R
La Agencia Francesa para la Seguridad Alimentaria estudia el efecto de los edulcorantes artificiales en mujeres embarazadas	http://www.foodnavigator.com/Legislation/French-agency-backs-artificial-sweeteners-for-pregnant-women?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Wacker wins novel food approval for novel ingredient	http://www.foodnavigator.com/Legislation/Wacker-wins-EU-approval-for-novel-ingredient?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Better knowledge of natural sugars could lead to 'designer sweeteners', say researchers	http://www.foodnavigator.com/On-your-radar/Sugar-salt-and-fat-reduction/Better-knowledge-of-natural-sugars-could-lead-to-designer-sweeteners-say-researchers	B, V, M, F, D, R
Agro-waste could provide nano-fibres for	http://www.foodnavigator.com/Science-Nutrition/Agro-waste-could-provide-nano-fibres-for-probiotics-	B, V, M, F, D, R

probiotics encapsulation	encapsulation?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	
Citric acid may boost retention of natural colouring, says research	http://www.foodnavigator.com/Science-Nutrition/Citric-acid-may-boost-retention-of-natural-colouring-says-research?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Double-fortified salt a good alternative to cereals: Study	http://www.foodnavigator.com/Science-Nutrition/Double-fortified-salt-a-good-alternative-to-cereals-Study?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B
Emulsions structure may affect sensory qualities of foods Study	http://www.foodnavigator.com/Science-Nutrition/Emulsions-structure-may-affect-sensory-qualities-of-foods-Study	B, V, M, F, D, R
Fat challenge test may identify dietary health effects	http://www.foodnavigator.com/Science-Nutrition/Fat-challenge-test-may-identify-dietary-health-effects?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Fat content of emulsions may effect flavour perception: Study	http://www.foodnavigator.com/Science-Nutrition/Fat-content-of-emulsions-may-effect-flavour-perception-Study?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Fat reduction does not affect food liking in	http://www.foodnavigator.com/Science-Nutrition/Fat-reduction-does-not-affect-	B, V, M, F, D, R

children, suggests research	food-liking-in-children-suggests-research?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	
'Flavour tripping' protein shows novelty sweetener potential – or does it?	http://www.foodnavigator.com/Science-Nutrition/Flavour-tripping-protein-shows-novelty-sweetener-potential-or-does-it	B, V, M, F, D, R
Forgotten molecules' may have potential in sweetener research: Review	http://www.foodnavigator.com/Science-Nutrition/Forgotten-molecules-may-have-potential-in-sweetener-research-Review?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Grupo Galam produce extracto de estevia puro	http://www.foodnavigator.com/Science-Nutrition/Galam-Group-produces-all-natural-stevia-extract?utm_source=RSS_podcast&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BPodcast	B, V, M, F, D, R
Milk proteins will cut salt in cheese by 65% - Arla	http://www.foodnavigator.com/Science-Nutrition/Milk-proteins-will-cut-salt-in-cheese-by-65-Arla	D
Mineral salts in diet could cut blood pressure, finds Finnish study	http://www.foodnavigator.com/Science-Nutrition/Mineral-salts-in-diet-could-cut-blood-pressure-finds-Finnish-study?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Monoglyceride crystals could boost low fat emulsion formulation	http://www.foodnavigator.com/Science-Nutrition/Monoglyceride-crystals-could-boost-low-fat-emulsion-formulation	B, V, M, F, D, R

Multiple emulsions may unlock sodium reduction options	http://www.foodnavigator.com/Science-Nutrition/Multiple-emulsions-may-unlock-sodium-reduction-options	B, V, M, F, D, R
Natural and functional formulations could learnt from salt, fat and sugar reduction technologies	http://www.foodnavigator.com/Science-Nutrition/Natural-and-functional-formulations-could-learn-from-salt-fat-and-sugar-reduction-technologies-says-Leatherhead-expert?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
New lipid nanocarriers showing industrial potential	http://www.foodnavigator.com/Science-Nutrition/New-lipid-nanocarriers-showing-industrial-potential	B, V, M, F, D, R
New natural red milk colouring is brighter and cheaper, Chr Hansen	http://www.foodnavigator.com/Science-Nutrition/New-natural-red-milk-colouring-is-brighter-and-cheaper-Chr-Hansen?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	D
Purac launches online beverage fortification tool	http://www.foodnavigator.com/Science-Nutrition/Purac-launches-online-beverage-fortification-tool?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Salt laden meals have immediate impact on circulation, researchers confirm	http://www.foodnavigator.com/Science-Nutrition/Salt-laden-meals-have-immediate-impact-on-circulation-researchers-confirm?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R

UK study finds 70 per cent of infants consume too much salt	http://www.foodnavigator.com/Science-Nutrition/UK-study-finds-70-per-cent-of-infants-consume-too-much-salt?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Wild devises natural colour and flavour range for marshmallows	http://www.foodnavigator.com/Science-Nutrition/Wild-devises-natural-colour-and-flavour-range-for-marshmallows?utm_source=RSS_text_news&utm_medium=RSS%2Bfeed&utm_campaign=RSS%2BText%2BNews	B, V, M, F, D, R
Formulações naturais e funcionais poderiam aprender com tecnologias de redução de sal, gordura e de açúcar	http://www.foodnavigator-usa.com/content/view/print/619742	B, V, M, F, D, R
Cor Caramelo controversa: É necessária uma nova abordagem para avaliar a segurança química?	http://www.foodnavigator-usa.com/content/view/print/621340	B
Novo antibiótico análogo de laticínios pode melhorar a segurança alimentar, descoberta de investigadores Norte-Americanos	http://www.foodnavigator-usa.com/content/view/print/622106	B, V, M, F, D, R
Better knowledge needed for salt reduction in cheese, says review	http://www.foodnavigator-usa.com/Product-Categories/Dairy-based-ingredients/Better-knowledge-needed-for-salt-reduction-in-cheese-says-review	D
Enriched milk fats may aid weight control: Study	http://www.foodnavigator-usa.com/Product-Categories/Dairy-based-ingredients/Enriched-milk-fats-may-aid-weight-control-Study	D

AKFP Introduces Emfix Starches for Egg Replacement	http://www.foodprocessing.com/vendors/products/2012/akfp-emfix-egg-replacement.html?	R
Tillamook Introduces Light Yogurt Sweetened With Truvia	http://www.foodprocessing.com/vendors/products/2012/tillamook-light-yogurt-sweetened-truvia.html	D
Stealth Mission: Lowering Sodium in Baked Goods	http://www.foodproductdesign.com/articles/2011/04/stealth-mission-lowering-sodium-in-baked-goods.aspx	B
High Sodium, Low Potassium Diet Ups Death Risk	http://www.foodproductdesign.com/news/2011/07/high-sodium-low-potassium-diet-ups-death-risk.aspx	B, V, M, F, D, R
Reduced-Sodium Processed Cheese	http://www.foodproductdesign.com/topics/science-and-research.aspx?rss=	D
EU nanotechnology group: Nano can beat microemulsion bioavailability “threefold”	http://www.foodproductiondaily.com/Processing/EU-nanotechnology-group-Nano-can-beat-microemulsion-bioavailability-threefold	B, V, M, F, D, R
Industrial partners sought to scale up process for low-fat donuts	http://www.foodproductiondaily.com/Processing/Industrial-partners-sought-to-scale-up-process-for-low-fat-donuts	B
CODEX-sanctioned gluten testing method may ‘underestimate’ values in hydrolysed foods such as beer, researcher claims	http://www.foodqualitynews.com/Innovation/CODEX-sanctioned-gluten-testing-method-may-underestimate-values-in-hydrolysed-foods-such-as-beer-researcher-claims/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=New sletter%2BDaily&c=cFuQrZHTfhi%2BLBi%2F3Z5FTRz29wSOLsgy	R
Regulamentação Codex sobre a contaminação de melamina de leite infantil	http://www.foodqualitynews.com/Legislation/Codex-regulation-bolts-the-door-on-infant-milk-melamine-contamination?nocount	D

Risks of slashing sodium levels in cheese could outweigh benefits, US researcher	http://www.foodqualitynews.com/Public-Concerns/Risks-of-slashing-sodium-levels-in-cheese-could-outweigh-benefits-US-researcher/?utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily&c=aDgXgh13uS4XIYZg9YQkDg%3D%3D	D
MICROBIOLOGIA - Identificação e Controlo da contaminação microbiológica cruzada	http://www.foodsafetymagazine.com/article.asp?id=4459&sub=sub1	B, V, M, F, D, R
Potencial de uso de revestimentos comestíveis em nano escala para a carne	http://www.foodsafetymag-digital.com/foodsafetymag/20120607#pg54	M
Fast food is saltier in US than overseas	http://www.healthfinder.gov/news/newsstory.aspx?Docid=663678	R
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