



Today's consumers read label information and their purchases are influenced by product claims, health benefits, organic certification and ingredient statements.

That is why National Starch Food Innovation developed Novation functional native starches, a unique class of starches that address many of these concerns. Now, they have advanced the art with new Novation Prima starches, a breakthrough concept that provides the same benefits inherent in all Novation products, with the addition of exceptional freeze-thaw stability.

Novation starches deliver these important benefits:

- All the functionality of chemically modified starch
- Classed in the European Union as ingredients, and not additives, and can be labeled simply as "starch."
- Clean flavor release characteristics.
- Exceptional freeze-thaw and shelf-life stability, preventing syneresis, gelling and graininess.

Novation Prima starches are especially effective in:

- Frozen foods, which undergo multiple freeze-thaw cycles before being consumed
- Food products requiring a long shelf life, particularly refrigerated foods

- Fruit preparations and other recipes with critical storage stability requirements
- Food products subjected to temperature variations because of complex distribution channels

Two New Products:

The current line includes two new cook-up products, Novation Prima 300 and Novation Prima 600. Novation Prima 300 provides exceptional heat, acid and shear tolerance, while Novation Prima 600 is suited for milder processing conditions. In both cases, the Prima products have superior freeze-thaw and shelf-life stability.

In extensive tests under the guidance of a panel of food formulating experts, Novation Prima starches have shown to be comparable to traditional modified starches. In fact, Prima maintains acceptable, homogenous, flowable texture after more than 11 freeze-thaw cycles!

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What's New

A New Look

Skidmore Sales is happy to present to you our new logo and color scheme. Our new modern design is reflective of our ability to change as the food ingredient industry changes. We are constantly evaluating the industries needs and reacting in a way to help you, our customers, meet your goals.

New Lactic Acid Powder ▶▶

Purac® Powder: Enhances Cheese Flavors



Purac introduces new and improved Purac® Powder, a powder form of Purac's popular natural lactic acid. Purac® Powder is widely used in cheese sauces, cheese seasonings, cheese fillings and snacks. Lactic acid is naturally present in fermented dairy products, therefore it is the favored source to enhance flavors in these products.

Purac® Powder is preferred by manufacturers because of its:

- Mild Sourness
- Cost-Effectiveness
- Easy Processing

Basic Food Flavors ▶▶



No Trans Fat HPV's

As the media hypes up the health benefits of eliminating Trans Fat from your diet and with several large retailers jumping on board, Basic Food Flavors introduces HVP's with no trans fat. No trans fat HVP's are the most recent addition to Basic Food Flavors complete line of HVP's. Basic Food Flavors now offers HVP's in the following forms:

- Spray Dried
- Vacuum Dried
- GMO Free
- No Trans Fat

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To All Food Techies...

Something that hasn't happened in the world of food science in decades...a new food acid!

pHase or the chemical name of Sodium Acid Sulfate, also labeled Sodium Bisulfate, is a patented food acid that is making waves in the acidified food category. **pHase** is a great new tool for the developer. It is a stronger acid than phosphoric (very popular in sodas and salad dressings), but is milder in flavor than most acids! **pHase** also provides a wonderful ripe fruit flavor in non-citrus fruits like peaches and pears (but it can also make strawberries taste ripe instead of candy like). There are many options in the fruit and beverage arena, but developers are getting creative and finding many more applications like:

- Combining **pHase** with citric acid in tomato based sauces like marinara or barbeque...**pHase** acts synergistically and prevents the tangy notes of too much citric.
- Adding to many neutral flavored foods to drop pH like chocolate & vanilla syrup, coffee beverages, alfredo sauces, even creamy salad dressings
- The meat arena is continuing to test the neutral flavor of **pHase** in some acidified products...just waiting for USDA to catch up!
- Contains no sulfites and should not produce allergic reactions

There are more applications to come with **pHase's** synergistic properties with other acids like lactic, acetic, phosphoric, etc. (Don't forget synergy=less acid used=potential cost savings). **pHase** is a great new addition to food acids and aids in improving not only the pH, but also the flavor. Check with the Skidmore technical folks for other ideas to use **pHase**!

Thumb Oilseed Producer's Cooperative



Thumb Oilseed Producers' Cooperative®

Soy Beginnings® is Thumb Oilseed's innovative brand of extruder processed - expeller pressed low-fat soy protein products. These low-fat soy protein products are naturally processed without using solvents. Soy Beginnings® Grits 8-18, Grits 18+ and Flour are very bland in flavor and possess high levels of soy protein and dietary fiber and the natural level of isoflavones. These soy protein ingredients can easily be incorporated into your present and/or new food products. Of course, they can also be consumed directly by incorporating them into homemade breads, cookies, muffins, meat patties, etc., or mixing the Grits 8-18 with your favorite cereal or granola, yogurt, or ice cream. Thumb Oilseed Producers' Cooperative is a leader in providing this exciting new generation of innovative soy protein products to an expanding health oriented market.

There are many reasons to incorporate these unique low-fat soy protein ingredients into your food products. They can be added as a convenient source of valuable soy protein, as a way to reduce carbohydrates and increase dietary fiber and as a way of

meeting the US Food and Drug Administration's soy protein label requirements of containing 6.25 grams of soy protein per serving. Of course, the grits can also be added to obtain a nice texture or crunch to the finished food product.

Soy Beginnings® low-fat flour serves as a valuable source of high-quality protein, is gluten-free and an excellent source of dietary fiber. Cooking with soy products is relatively easy. Based on Thumb Oilseed Producers' Cooperative American Institute of Baking tests, Soy Beginnings® Flour can be used to replace 10% to 20% of the wheat flour in recipes for muffins, cakes, cookies, pancakes, quick breads and doughnuts.

In processing soybeans, Thumb Oilseed uses an extruder process followed by an expeller press to remove the crude soy oil from the soy protein product. This innovative process is all-natural and uses heat and pressure rather than hexane to remove the oil from the soy protein product.

Products Available:

- Non-GMO or Organic
- Soy Beginnings® Grits 8-18
- Soy Beginnings® Grits 18+
- Soy Beginnings® Flour

All in 40 lb. Bags and 1,500 lb. Totes

New Beverage Concepts from The Solae Company

Have you tasted the latest healthy beverage concepts from The Solae Company?... These innovative concepts demonstrate how great soy-based beverages can taste and may help you discover new opportunities in the beverage category.



Radiance is all about building beauty from within. It contains a unique blend of apple juice and cucumber flavor, resulting in a refreshingly, flavorful beverage. Plus, it contains Solae® soy protein, vitamins and minerals to maintain healthy skin and bones. Beauty begins from the inside out.



Tempo is a perfect grab-and-go drink that is designed for sustained energy. With 10 essential vitamins and minerals and 10 grams of protein from an optimized blend of Solae® soy protein and whey protein, Tempo delivers sustained energy-energy that lasts. It has a refreshing mango-lime flavor and is great complement to a healthy, active lifestyle. It has a low glycemic index, too!

Kidoozle! is a fun beverage, designed just for kids. It combines the nutritious goodness of Solae® soy protein plus essential vitamins and is an excellent source of calcium. This innovative drink for children is a great marketing opportunity for any company looking to market healthier kids products.

Chocka Lotta is a creamy, chocolatey kid's beverage, bursting with flavor that kids will love and nutrition moms can feel good about. With less than half the calories and sugar of sweetened soda, plus the goodness of Solae® protein, vitamins and minerals to maintain healthy skin and bones. Beauty begins from the inside out.



For a demonstration of these concepts, and to learn more about how Solae® soy protein can fit in your healthy product development initiatives, please contact your Skidmore account representative.

"These innovative concepts demonstrate how great soy-based beverages can taste and may help you discover new opportunities in the beverage category."

