

Organic Processing

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Strategies for Best Practices in Food, Fiber and Personal Care

Organic 2.0: Advancing the Movement

The Organic Wine Debate

The Earth's Best Story

Koff's Superfoods of 2010

Overlooked Food Safety Issues



Innovations

New ingredients, products and services for organic processing operations

Frontier Introduces Gourmet Salts

Frontier Natural Products Co-op now offers seven new gourmet salts. Hand-harvested from key regions around the world, these salts are available in fine to coarse grinds. The line-up of gourmet salts includes Fleur de Sel and Grey sea salts from France, Black and Red sea salts from Hawaii, Himalayan Pink salt from Pakistan, Kala Namak salt from India, and Yakima Applewood Smoked sea salt from Washington State. Because of its egg-like flavor, Kala Namak is very common in vegan cooking and Indian cuisine, such as curries, chats, chutnies, and pickled vegetables. Yakima smoked sea salt has a subtle fruitwood flavor that pairs well with fish, shellfish, and poultry. Pork, sausage, ham, and bacon also benefit from the applewood smoked salt when cooked or cured.



Frontier Natural Products Co-op, 800.669.3275 • www.frontiercoop.com

New Alcohol-Free Organic Vanilla Flavors From Elan

Elan and Natural Flavors have recently developed a variety of alcohol-free vanilla flavors. Made from the finest organic beans and utilizing a proprietary certified organic carrier system. These products can be used in dairy, baked, beverage and a variety of other applications. They can also be made certified "Fair Trade."

Elan and Natural Flavors, 973.589.1230 • www.flavor.com



Multiple Organics Offering Black and White Chia Seeds

Multiple Organics will offer both organic black and white chia seeds this fall. This superfood has high amounts of omega-3 and omega-6 fatty acids, especially alpha-linolenic fatty acid. Chia is an excellent source of fiber, antioxidants, protein and loaded with vitamins and minerals: calcium, phosphorus, magnesium, potassium, iron, zinc, and copper. Studies also show they are good for diabetics because the seeds slow down the body's process of converting carbohydrates into simple sugars. They are also hydrophilic, which means they can absorb and hold water in our system longer thereby serving as an appetite suppressant and enhancing body hydration. To ensure food safety, Multiple Organics tests every product lot at a third-party recognized U.S. laboratory before releasing to their customers.

Multiple Organics, 415.482.9800 • www.multipleorganics.com

Organic Pomegranate Powder Available in Bulk from Navitas Naturals

Navitas Naturals has announced an organic, kosher, freeze-dried pomegranate powder that has a mild fruity flavor that makes it easy to add a boost of nutrition to a variety of products. This raw powder contains many vitamins and minerals, especially vitamin C and potassium, and is also a powerful source of antioxidant phytoestrogens, ellagic acid, polyphenols and anti-inflammatory essential amino acids.

Navitas Naturals, 888.645.4282 • www.navitasnaturals.com



People & Places

Supplement manufacturer **New Chapter** was one of the key donors in helping **Nourish America** provide \$320K worth of nutritional products

to Haitians in need. Since the earthquake hit Haiti in January, 300,000 people have died and almost 2 million people are homeless. The donation of close to 15,000 bottles of vitamins helped directly reduce the number of preventable deaths.



Miedema

Earthbound Farm has established a new product innovation team and hired accomplished organic industry veterans **Tracy Miedema**, **Alec McErlich** and **Peter LeCompte**. Miedema, director of product innovation, previously led marketing and product development at Stahlbush Island Farms. Prior to that, she worked at Small Planet Foods. She also serves as vice-chair of the National Organic Standards Board.

McErlich, the new director of farm supply, has more than 30 years experience in R&D of organic produce. At Small Planet Foods he spearheaded the organic R&D program, and he also led the organic vegetable program for Wattie Frozen Foods in New Zealand. He has also worked with university scientists and organic farmers to discover ways to improve organic farming methods, solve crop production problems, improve quality and lower costs.



McErlich



LeCompte

LeCompte, director of global sourcing, has more than 20 years experience with organic growers throughout the world. He has served as sourcing manager for organics at General Mills and worked with Small Planet Foods/Cascadian Farm as well.

This summer, **Season Harvest Foods**, a supplier of bulk organic IQF and dehydrated ingredients, also added to their team, bringing in **Mike Rachford** as organic sales manager. Rachford has been in the organic ingredient supply business for over 13 years and formerly handled large account sales for Organic Herb Trade.



Rachford