

Organic Processing

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Strategies for Best Practices in Food, Fiber and Personal Care

The State of Organic 2008: A Strategic Analysis

Importing Insights

Upgrade With Premium Ingredients

Honest Tea's TeaEO on Partnering with Coke

The Growing Sustainable Apparel Market

pomegranate, açai, goji, guarana and noni. With many of these fruits product developers can use the real deal or the same taste can often be achieved by creating an organic flavor profile to match the specific variety.

Prickly pear cactus offers functionality in both savory and sweet applications. The pads of the cactus have a flavor similar to green beans and work well with many other vegetables. The fruit of the cactus can vary in flavor but is mildly sweet. The flavor is compared to honeydew or sometimes described as a watermelon-fig profile.

From syrup to soups to jelly, the versatile prickly pear cactus not only provides a new flavor experience, but is also a functional food. Both the fruit and the pad of the prickly pear cactus contain high amounts of slowly digested insoluble fiber. Research is being conducted on the cactus and its use in controlling diabetes. The pad has a slimy, okra-like texture and can

be used to thicken soups and sauces.

Spices. Adding spice to a food plays into the trend of offering more satisfaction per calorie. Spices add flavor, and more flavor means more satisfaction. The popularity of ethnic cuisine has popularized spice blends such as garam masala, harissa and herbes de provence. Spices are crossing traditional culinary boundaries with chili heating up sweet flavors and nutmeg warming up more savory dishes. Spices also have high antioxidant content and thus are great natural preservatives. Cinnamon has a total-ORAC value of 267,536, compared to pomegranate juice with a total-ORAC value of 2341.

Varietal spices known for their high quality can offer premium status to products. Tellicherry black peppercorn from South India is considered the highest grade of black peppercorn. **Frontier Natural Products Co-op offers an organic Tellicherry black peppercorn, as well as long pepper (Indonesia) and Sichuan pepper (China).**

Flavors can also be layered to create more upscale flavor profiles. Exotic flavors are being paired with traditional flavors to introduce them to the consumer. Pomegranate is often combined with raspberry or blueberry. Innovative examples of flavor combinations include honey saffron, strawberry balsamic and raspberry rose hip.

Food As Art

Artisanal products are handcrafted in small batches with high attention to quality and detail. They involve the use of a trade skill that

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there is no stronger ingredient partner.**

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