

Food & Spices 2015 PDF - Descargar, Leer



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Descripción

Ten countries reported commercial irradiation and the total quantities of irradiated foods were 9264 tons in 2010 and 5686 tons in 2015. . In 2010, the total quantity of 5840 tons comprised 3572 tons of frog legs, 1481 tons of poultry, 285 tons of herbs and spices, 178 tons of dehydrated vegetables, and 101 tons of fish,.

Srinivasan, K., 2005. Role of spices beyond food flavoring: nutraceuticals with multiple health effects. *Food Rev. Int.* 21, 167–188. Srinivasan, K., 2015. Biological activities of red pepper (*Capsicum annuum*) and its pungent principle Capsaicin: a review. *Crit. Rev. Food Sci. Nutr* 56, 1488–1500. Sundarambal, M., Muthusamy.

We spread awareness among the farmers by giving training about banana cultivation practices. 4) Started Balaji Foods and spices in 2016. 5) Mr. Rajkumar Aadmuthe honoured with "Udyan Pandit" Award In 2013 by Government of maharashtra for his contribution to Agriculture and Horticulture. 6) In 2015 - Bhima Krushi.

26 Mar 2015 . March 26, 2015 11:22 AM ET. Maanvi Singh . In medieval Europe, cooks combined contrasting flavors and spices in much the same way that Indian cooking still does today. . "Spices begin to pour into Europe," explains Krishnendu Ray, an associate professor of food studies at New York University. "What.

Importing tea, coffee and spices for commercial purposes. Imports of tea, coffee, and spices are subject to review by the Food and Drug Administration (FDA) and their admissibility is determined by the FDA. You may want to contact the FDA to obtain. Date Updated: 11/07/2015.

Food porn · Herbs and Spices by Natalia Klenova. - On aime le côté très ludique de la. Amazing Food Photography Flat Lay Photography Spices And Herbs Food Styling Birds Eye View Food Design Food Art Spoons Salts.

00-HACCP-Cover-and-Index-pages_Page_1 HACCP (Hazard Analysis Critical Control Points) is an analytical tool that enables management to introduce and maintain a cost-effective, ongoing food safety program. The ASTA HACCP Guide to Spices and Seasonings has been updated and new tools have been added as.

35 reviews of International Foods and Spices "Been coming here for more years than I care to mention, usually for the great samosas. Hadn't been . 8/15/2015. This is a review of one aspect of this international food store concentrating on the foods of the Indian subcontinent. It is the hot summertime now in Philadelphia and.

The Spices of Life. spice cover photo watermarked (1 of 1)-2. allspice. amchur powder. basil. bay leaves. black caraway. black cardamom. black cumin seeds. black pepper. caraway seeds. cardamom pods. cardamom powder. coriander powder. coriander seeds. cayenne pepper. chaat masala. chiroli. cinnamon. cloves.

Neurosurgery, February 14, 2015. This post was last updated on June 27, 2016. Where did I put my car keys? What day is it? What was on my grocery list? No matter your age, we all look for ways to improve our memory, get smarter, or just keep our brain – and our bodies – healthy. Just as food affects the health of the rest.

28 Oct 2015 . In my opinion, spices are the key to a successful kitchen. With a healthy array of spices and spice mixes, you have the foundation for nearly any dish that you want to make; the culinary world is your oyster. With a depleted cupboard of spices, however, nearly every recipe looks intimidating and unattainable.

The spice sector is selected as one of the programs of Iniatief Duurzame Handel, named Sustainable Spices Initiative (SSI). The SSI aims to transform the spice industry into a more sustainable one. A key element of the program is the establishment of the Investment Fund for producer support projects which aims to support.

This statistic shows the annual consumption volume of spices and mustard in Sweden from 2006 to 2016. In 2016, the consumption volume of spices and mustard in Sweden amounted to roughly 19 thousand tonnes.

2 Dec 2014 . Consumers want bolder, more intense flavor experiences, from Japanese 7 Spice to sour cherries and salt, according to McCormick & Co's flavor forecast for 2015. The report,

developed annually by McCormick chefs, culinary professionals, trend trackers and food technologists worldwide, highlights food.

European Spice Association. Quality Minima Document. Rev. 5. Adopted at the meeting of the Technical Commission on 27 th. October 2015. October 2015 .. have been supplied with a food or any substance intended to be, or expected to be, incorporated into a food. Food business operators shall have in place systems.

21 Oct 2015 . High value spices are frequently cut with fillers to reduce cost. We looked at ginger to see how reflectance spectroscopy could quickly spot adulteration.

A sensory experience for all, this Cluster takes its cue from the ancient spice trade routes, evoking the exotic aromas and colors of distant lands and seas. The maps that led to the discovery of, and.

4 Aug 2015 . Spices have been an integral part of culinary cultures around the world and have a long history of use for flavoring, coloring, and preserving food, as well as for medicinal purposes. The increased use of spices as flavorings in foods is a major trend worldwide.1 2 In China, chilli pepper is among the most.

21 Sep 2015 . McCormick has announced plans to “significantly increase the number of organic and non-GMO offerings in 2016.” And, based on the spices already on the shelves, this will be at a significant price increase. We looked at a few McCormick spices and found that organic oregano was \$5.19 and regular was.

11 Mar 2017 . During the 9th Session of the Committee (March 2015), the Delegation of India introduced the discussion paper and provided a .. Dried paprika and spices containing nutmeg, turmeric, dried chilli and dried paprika. 10. 15. 30. Salvador. All Foods. 20. 31. Serbia and Montenegro. Spices. 30. 32. Singapore.

For this purpose we participates in almost all major food shows around the world exhibiting under the Lebanese Pavilion while raising the Lebanese flag. Visit us on Gulfood 2015 - Dubai. From 8 to 12 February 2015 Under the Lebanese Pavilion. Visit us on Anuga 2015 Cologne, Germany. From 10 to 14 October 2015.

4 Jan 2015 . Spices are the heart and soul of Indian cooking. Each spice imparts a distinct flavour, and there are unlimited combinations that can give your dish a wonderful and unique aroma. However, the list of spices needed for an Indian recipe can make anyone feel overwhelmed. It can feel almost impossible to.

8 Dec 2017 . Some spices and herbs, such as vanilla and cinnamon, are susceptible to substitution with synthetic flavour and colours. Substitution is only a real threat in the food processing industry, particularly at the lower end of the market. Important advantages are that synthetic substitutes are cheaper than spices.

List of issues. Latest articles · Volume 23 2017 · Volume 22 2016 · Volume 21 2015 · Volume 20 2014 · Volume 19 2013 · Volume 18 2012 · Volume 17 2011 · Volume 16 2010 · Volume 15 2009-2010 · Volume 14 2008 · Volume 13 2007-2008 · Volume 12 2007 · Volume 11 2006 · Volume 12 2006 · Volume 11 2005.

13 Aug 2015 . Download free pictures about Spices, Flavorings, Seasoning, Food from Pixabay's library of over 1300000 public domain photos, illustrations and vectors - 887348. March 3, 2015. Curries, rice, naan bread, samosas and pakora. (iStock). Indian food, with its hodgepodge of ingredients and intoxicating aromas, is coveted around the world. The labor-intensive cuisine and its mix of spices is more often than not a revelation for those who sit down to eat it for the first time. Heavy doses of.

2 Nov 2015 . “The message is two-fold,” said Anderson, who was a member of the 2015 U.S. Dietary Guidelines Advisory Committee, which provides scientific input to the federal agencies in . By cooking your own food and focusing on seasoning foods with spices and

herbs, you can substantially reduce sodium intake.

Food Photography Workshop in Kerala. I have been back from my Kerala workshop now three weeks. Yet my heart is still there. It is a difficult concept to explain as you might imagine. I'm sure we all go through it from time to time. When I started doing these workshops, earlier this year, my ideal was a lofty one. [I Read More](#).

So you know you don't want to feed your little one bland food whilst you are weaning, but when is the right time start weaning with aromatic spices? This is a question I am regularly asked by parents - particularly first time parents. Everything is all new – parenthood, weaning and of course... little bubba!...

4 Feb 2016 . In 2015, McCormick launched a line of 21 new products to expand its portfolio of flavors and spices. Similarly, Fuchs North America launched Quick & Casual Collection, a new line of 10 distinctive seasonings, sauces, mixes, and flavors. These cater to the convenience food producers that provide fast food,.

Pat's Pantry carries a wide variety of herbs, spices and handcrafted blends. . Pat will be returning to the North Coast Food Web kitchen next year as we continue our World of Spice cooking class series. Look for . October 21, 2015 Cooking with Spices 6:00- 8:30 pm Are you looking to add more flavor to your food? Do you.

20 Jun 2017 . Spice tours of Kerala, Morocco or India from Australia. Come and see where the spices come from and learn how to cook with them. Let your senses be enticed!

Other than mixing the different food items and spices together to form potions. What else are they good for. More specially, food. . I always thought it was odd that you can only have either a food or a drink buff running. When I have a meal, I generally have food and a drink at the same time. #5. July 2015.

20 Jan 2015 . Once in a while I come across a study that's so juicy I have to do a whole video about it (Which Spices Fight Inflammation?) . for free by clicking [here](#) and watch my full 2012 – 2015 presentations Uprooting the Leading Causes of Death, More than an Apple a Day, From Table to Able, and Food as Medicine.

25 Apr 2013 . spices for babies, spice up baby food, flavor baby food, baby purees, Before my first baby started solids I knew I wanted to make my own baby food. It just seemed too easy not to – boil, steam or roast your veggies and fruits, throw into the food processor, blend away and then freeze. Easy, right? When BG.

Benefits of Herbs & Spices. • Adds flavor and has the ability to increase enjoyment of food. • Imparts characteristic flavor (sour, sweet, salty, tangy). • Some are . (herb/spice) show benefit. • Give plants their color, also present in white foods (garlic, onions, leeks). • Cannot get solely from fruits & vegetables. Keach, L (2015).

Spicing Up Food Formulating. Institute of Food Technologists. No plane ticket? No problem. For a trip around the world, look no further than your spice rack. There you will find cinnamon from Sri Lanka, Aleppo pepper from Syria, saffron from Spain, and so much more. Not only have spices brought people from diverse.

Not Always Better Together: Herbs, Spices and Medication Interactions. March 2, 2015 Kerry Neville. A teaspoon here, a dash there... For people who regularly take medications, could drugs interact with the spices and herbs used in recipes? After all, it can happen with food. If an individual takes certain statin drugs to lower.

Although spices have been important for centuries in food preparation throughout the world, patterns of spice use differ considerably among cultures and countries. What factors underlie these differences? Why are spices used at all? To investigate these questions, we quantified the frequency of use of 43 spices in the.

7 Aug 2015 . These foods may help you live longer. "There is accumulating evidence from

mostly experimental research to show the benefit of spices or their active components on human health," said Lu Qi, an associate professor at Harvard School of Public Health and co-author of the study published this week in the.

(Submitted on 12 Feb 2015) . We study food pairing in recipes of Indian cuisine to show that, in contrast to positive food pairing reported in some Western cuisines, Indian cuisine has a strong signature of negative food . Spices, individually and as a category, form the basis of ingredient composition in Indian cuisine.

11 Oct 2017 . But hacking your focus could be as simple as hacking your diet. Which doesn't even necessarily mean eating exclusively brain-boosting foods (things like avocados, beets, bone broth, and coconut oil, for the record). In fact, it could be as easy as using the right herbs to spice up your usual meals. Tap into.

21 Sep 2016 . (2015) reviewed the use of spices and their constituents in minimally processed fruits and vegetables. Table 2. Antimicrobial potential of phytochemicals (spices) for food preservation; In vivo study. Although several studies proved possible applications for spices and their derivatives as food preservatives,.

In June, Food Republic is counting the many reasons to love Asian food in America right now. Here's one of them. Greg Boehm, just back in . Alia Akkam June 26, 2015. indiaspice NYC cocktail bar owner Greg Boehm traveled to India to source spices for his new bar, Mace. In June, Food Republic is counting the many.

Pune-based Zipmeals. in brings an innovative concept to food lovers in the city where they subscribe to the online service and get Zipbox goodie hampers at varied periodicity throughout the year. These hampers contain spices and condiments from different regions of India – each of which is crowdsourced from home chefs.

16 Nov 2015 . An infographic exploring some of the many potential wine pairings with different spices and herbs. More often than not, it's the . A visual guide to wine with 230+ pages of infographics, food-pairing tips, data visualization and wine maps in a deliciously digestible format. Wine Folly: The Essential Guide to.

Published: 06:16 EST, 2 June 2015 | Updated: 09:06 EST, 2 June 2015. e-mail. 1k shares. 75. View comments. If you're trying to shed the pounds before bikini season hits you might want to ditch the salads and start tucking into curries. Experts say that the spices used in Indian and Asian food can help speed up the.

21 Sep 2015 . One of the things that people find intimidating about cooking Indian food is the vast array of spices used — both whole and ground, which are often combined into complex spice mixes. However, having taught classes on Indian food, I find that as soon as people are able to identify and understand the spices.

Welcome. Spice O'Life Ltd. is a research and new product development facility with production capability for the food and prepared consumer food manufacturing sector in Ireland and Britain. Spice O'Life. Home · About Us · News · Brands · Product Sectors · Craft Butchers · Industrial Processors · Food Service · Fish Shops.

23 February 2015. FSA logo. The Food Standards Agency, the British Retail Consortium, the Food and Drink Federation and the Seasoning and Spice Association are to put a spotlight on the supply chains for herbs and spices following recent cases where cumin and paprika have been found to contain undeclared almond.

IDH, the Sustainable Trade Initiative established the platform to include organizations such as McCormick, Unilever, Intersnack, Kerry, Olam, Kutas, Intersnack, Intertaste, Nedspice, ITC India, Jayanti, Griffith Foods and many more valuable partners. Together with civil society organizations, such as the Royal Tropical Institute.

Functional Food Product Development Project, National Institute of Fundamental Studies,

Hantane Road, 20000 Kandy, Sri Lanka. Received 14 . digestion. In conclusion, this study was able to prove that the 10 spices were a significant source of total phenolics, antioxidant, and starch hydrolase inhibitory activities.

Food Sci. Technol (Campinas) vol.35 no.1 Campinas Jan./Mar. 2015.

<http://dx.doi.org/10.1590/1678-457X.6580>. Research Paper. Characterization of the phenolic and . Culinary herbs and spices have been long used as preservative agents to extend the shelf-life of food and also to enhance or improve the flavor and.

The Top Anti-Inflammatory Foods, Herbs, & Spices That Prevent Chronic Illnesses. Jeffrey Roberts February 18, 2015. Share on Facebook Share on Twitter.

8 Jan 2016 . SPARKS, Md., Jan. 8, 2016 /PRNewswire/ -- NEW 2015-2020 Dietary Guidelines Recommend Americans Reduce Sodium by Flavoring Food with Spices and Herbs.

Keywords: spices, seasoning products, salt, vinegar, mineral content, elements, garlic, herbs, onion Handbook of Mineral Elements in Food, First Edition. Edited by Miguel de . 2015 John Wiley & Sons, Ltd. Published 2015 by John Wiley & Sons, Ltd. from the surrounding aerial or aquatic environment, enabling some plants.

SPICES & SPOONS. On Wednesday 6th May 2015 we met Emily Tapp for the first time as we welcomed her to our 2015 awards ceremony held at the Mall Galleries, London. Seen right arriving to meet Caroline Kenyon, Director, Emily didn't know at the time but she was soon to be announced as Young 15 -17 Category.

The interest and societal demand on the use of natural, biodegradable and renewable resources has increased in the last few years. In addition, food producers and consumers have improved their requirements for the quality of processed food, particularly in the field of increasing shelf-life while preserving organol.

11 Jul 2015 . suggests spices and herbs can not only increase the acceptability of low-sodium foods, but also those low in saturated fat and calories." Johnson encouraged the agencies to include practical information in the forthcoming 2015 Dietary. Guidelines about how spices and herbs can be used to add flavor with.

5 Sep 2016 . Food allergies represent a clear threat to the general health and well-being of those affected which places increasing pressure on food producers and regulatory authorities. In 2015, a number of spice products were subject to a costly recall from the international market because of the suspected unlabelled.

23 Sep 2015 . <http://dx.doi.org/10.4236/fns.2015.612118>. How to cite this paper: Ereifej, K.I., Feng, H., Rababah, T.M., Tashtoush, S.H., Al-U'datt, M.H., Al-Rabadi, G.J., Torley, P. and. Alkasrawi, M. (2015) Microbiological Status and Nutritional Composition of Spices Used in Food Preparation. Food and Nu- trition Sciences.

People talk about ice cream and great spices. . April 16, 2015. This has always been a favorite stop when in Cambridge - great spices, good prices, nice staff. The new store is fantastic!!! Everything is much easier to find and in .. Christina's Spice & Specialty Foods added 6 new photos to the album: Untitled Album.

Our Philosophy. As the pioneer in spice mixes, we ensure that our products are not just convenient and easy to prepare but also deliver on the flavor, traditional taste. Read More.

12 Nov 2015 . November 2015; Accepted: 8 December. 2015. Food Science & Nutrition 2016; 4(4):. 651–660 doi: 10.1002/fsn3.329. Abstract. The aim of this study was to find out the effect of selected spices on chemical and sensorial markers in cakes formulated on rye and light buckwheat flour fortified with spices.

29 Apr 2015 . In a new review article published online on April 21, 2015 in the peer-reviewed journal RSC Advances, scientists from the University of Alicante, Spain discuss the potential use of herbs, spices and their bioactive compounds in active food packaging systems. As the

authors point out, active packaging.

16 Apr 2015 . If you have always wanted to try our delicious drinks and never had the opportunity, here is an event for you! FullSizeRender-5 Join us for a tasting of Cathy's Ginger Lemonade and Cathy's Lemonade Iced Tea on Friday, April 17, 2015 from 11:30 a.m.-1:30 p.m. at. Eddie's Market 3117 St. Paul Street.

speciality and fine food 2015. If you find yourself at the London Olympia for the Speciality and Fine Food Fair, make sure you visit the Verstegen stand at 4720. You'll see how we can turn your fresh meat counter into something that drives sales and adds huge value to your business. We'll also have tasters of our Kumar's.

Preveessin Moens, France. 6734. Reviewed April 23, 2015. Great for food and spices. This market was just wonderful to walk around and smell and taste the local herbs and food. plenty of offers from clothing to fruit,nuts and veggies, bought here a lot to prepare my dinner! Ask Joey v about Carmel Market (Shuk Ha'Carmel).

Welcome to Lindenburg Food Spices & Ingredients. Lindenburg is an experienced supplier of functional food additive mixtures and marinades for meat, poultry and fish processing industry in Europe. Read more . Lindenburg is active on the Benelux market since 2015 with the Benelux office in Almelo, Netherlands. The UK.

6 Oct 2015 . When used in the right amounts at the right time, spices can help make our food our medicine. Too much though, just like anything, can also lead to undesired results for both taste and for our bodies. The art of balancing our diet including adding healing spices to foods according to our personal needs is.

Dehydrated Vegetables. by xool; Fri June 2015; Dehydrated Vegetables · 0 Comment.

Advantages of using dehydrated foods The drying process reduces volume and weight of food well over half, with huge advantages in terms of preservation and storage. Dehydration also allows easier handling and dosing of the.

17 Mar 2016 . As Millennials look for new ways to eat, we realized that spices from around the world would be a hot food trend this year. As more and more people look to expand their taste buds, they're looking outside of the U.S. to flavor their food. From Ethiopia to Thailand, France to India, let's savor the flavors from.

All Thai Herbs and Spices that you should to know. . Health products and Thai herbs are well known for a wide variety of used in the health care business, through from direct consumption in the form of food, medicine or an ingredient in cosmetic products, to the products used in traditional Thai Spa and treatments. Garlic. .

Your ancestors didn't need Super Processed Stir Fry Sauce™ to make dinner. They used whole foods to create delicious dishes, and we're going to do the same. Here are 6 simplified spice combinations that you can use to take your healthy meals from bland to bold. Each is measured for a pound of food: spices. Mexican: 1.

Mehran Spice & Food Industries is an ISO 9001 & HACCP certified leader in the quality food business. Mehran Spice and Food Industries have been honored with "The Best Export Performance Award" from FPCCI every year since 1984, besides other national and international awards. Mehran has also been awarded the.

A spice is a seed, fruit, root, bark, or other plant substance primarily used for flavoring, coloring or preserving food. Spices are distinguished from herbs, which are the leaves, flowers, or stems from plants used for flavoring or as a garnish. Sometimes, spices may be ground into a powder for convenience. Many spices have.

By Emily Humphreys 07.02.2015. herbs and spices isolated on a white background Imported herbs and spices are widely used to enhance the flavor of foods. As Dr. Roy Betts explains, some herbs and spices are contaminated with potentially harmful microbes, such as bacteria

and fungi.¹ While this isn't a widespread.

Training | August/September 2015. Global Partnerships in Food Safety. By James W. Rushing, Ph.D., Clare Narrod, Ph.D., M. R. Sudharshan, Ph.D., Pratyasha Chakravarty and John Sproul, Ph.D. Global Partnerships in Food Safety. All food industries, including those involved with spices and botanical ingredients, face.

No definitions for standards of identity for spices have been established in accordance with Section 401 of the Federal Food, Drug, and Cosmetic Act. Advisory standards were issued in 1918 as Food Inspection Decision (FID) 172, under the Food and Drugs Act of 1906. These defined the collective term "spices" and.

19 Aug 2015 . If you're visiting any big city in the United States, you'll find various restaurants that offer international meals ranging from Italian, to Greek, to Chinese, to Japanese-style cuisines. However, it's rare to find restaurants or cafes that offer Indonesian food—at least according to a student startup company from.

Balaji Foods & Spices, Kolhapur, Maharashtra - Manufacturer of Tumeric Powder, Organic Chilli Powder, Kashmiri Red Chilli Powder, Dried Red Chilli Powder and Cooking Spices and Masala since 2015.

Of course you'll always want to check with your doctor before increasing any food or spice, and ask them what is the best diet to follow for your specific situation. Cumin can help your digestion as well, and provides essential minerals like phosphorus, thiamine, and potassium, which your body needs each day in order to fire.

It's not just spices – other foods have anti-inflammatory properties, chief among them vegetables – especially dark-colored greens and cruciferous veggies like broccoli and cabbage. Omega-3-rich fish, egg yolks, and grass-fed meats are anti-inflammatory sources too. But spices and herbs deserve a special consideration.

Posted on: August 26th, 2015 by Mike 3 Comments . Seasonings are usually added to food for flavor and taste these can be condiments, herbs, or spices. While spices are plant matter . Some of my favorite spices are: Curcumin (Tumeric), Cinnamon, Cayenne Pepper, Ginger, Salt, and Pepper. Not only do your taste buds.

Buy the best Indian Spices, Herbs, Aromatics, Cashew Nuts and Dry Fruits Online with Mangalorespice.com at best offers and deals.

Hi, I'm Getty! Welcome to my site! I help put healthy, seasonal food on tables and agendas. You'll find my favorite recipes, tips and how to's for making tasty homemade food & preserves. You'll also find how we can work together to make good food happen for everyone. Let's put good food on the table!

15 Sep 2017 . antioxidant activity in certain spices and their beneficial effects on human health [1–22]. ... Spices and herbs have been used as functional food [85–89]. ... 47, 3954–3962. [CrossRef] [PubMed]. 60. Embuscado, M. Spices and herbs: Natural sources of antioxidants—A mini review. J. Funct. Foods 2015,.

The process of autoxidation of polyunsaturated lipids in foods involves a free radical chain reaction that is generally initiated by exposure of lipids to light, heat, ionizing radiation, metal ions or metalloprotein catalysts. The enzyme lipoxygenase can also initiate oxidation (Shahidi, 2015; Shahidi & Naczki, 2004). The classic.

Indian spices exports jump 8% in value and 9 % in volumes for 2014-15. ET Bureau|.

Updated: Jun 15, 2015, 01.04 PM IST. 0Comments. The total export of spices exceeded the target of 7,55,000 tonnes valued at Rs 12,304.90 crore in terms of both volume and value for FY 2014-15. Kochi: Indian spices exports have risen.

Request (PDF) | 10.1016/j.jff.2015.03.005 | Journal of Functional Foods | Spices and herbs are rich sources of powerful antioxidants. Spices and herbs . (Bearth et al., 2014), researchers

have focused on the discovery of naturally occurring plant-derived antioxidants and antimicrobials (Embuscado, 2015;Hintz et al., 2015).

2 Feb 2015 . Here's a list of potent anti-inflammatory foods, herbs, and spices that are significantly effective at quelling the inflammatory response.

At Spice root, we pride ourselves in bringing to UK market, in relatively little time, the very best of organic – spices, seeds, healthfoods and ingredients. We are driven by the ethos of Ayurveda and sustainability.

10 Dec 2014 . As the end of 2014 draws near, Canadean forecasts the top trends which will influence consumer behavior in 2015, and provides an insight into how manufacturers and marketers can target these evolving consumer needs to drive sales over the next year. From mass-produced to personalized.

12 Mar 2015 . Curcumin, the compound that gives turmeric spice its characteristic bright yellow hue, has well-known antimicrobial properties. Researchers have now put curcumin to work to create a food-safe antibacterial surface (J. Agric. Food Chem. 2015, DOI: 10.1021/jf505442w). Packaged inside nanosized vesicles.

The Seasoning and Spice Associations' (SSA) promotes and protects the interests of its members in all matters to do with trade in and processing, marketing and distribution of seasonings, herbs and spices.

The study period includes 2014 as the base year, and projections have been made from 2015 to 2020. With the increasing disposable income and changing dietary patterns of the population, the growth in the convenience food industry is expected to enhance the market growth of spices and seasonings. This report.

10 Jun 2015 . Vivanda, billed as “the world's most sophisticated food experience platform,” aims to forge connections between eaters and food purveyors. FlavorPrint, the company's analytic tool, combines information collected from an online quiz customers take with big data analytics and artificial intelligence to.

Herbs and spices can be an important but often overlooked ingredient category when it comes to pet food. Herbs and spices have been used for centuries by humans add flavor and coloring to food and in many cases, to treat illness. They are also commonly used in commercially available dog food recipes for various.

18 Mar 2015 . Readers of this blog know that I am interested in the quantitative aspects of cooking. Well, I recently found another fun article on this topic. A preprint recently posted to the arXiv, titled "Spices form the basis of food pairing in Indian cuisine," examines, as would be expected, the food pairing of Indian cuisines.

6 Apr 2015 . Powerful tools to combat inflammation may come from the grocer, not the pharmacy.

