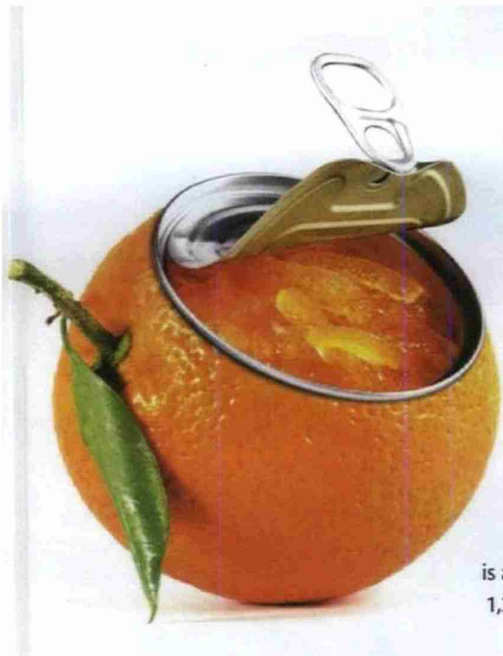


Client: Dairygold Food Ingredients
Source: Dairy Industries International (Main)
Date: 01 February 2011
Page: 31
Reach: 6178
Size: 477cm2
Value: 2146.5

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CFIA Rennes



Opening up France

The Rennes Carrefour des Fournisseurs de l'Industrie Agroalimentaire (Agri-Food Industry Suppliers Meeting) is aimed at professionals of the sector in France, with more than 1,200 exhibitors on-stand and attracting around 12,000 visitors.

The event is organised into three areas: ingredients; equipment and processing; and wrapping and packaging. Its sister exhibition, Cfia Metz, will be held in mid-October in Metz, France, and Cfia Maroc will be held in Casablanca at the end of September. For further information please see www.cfiaexpo.com

Exhibitors will range widely. However, some familiar dairy faces will be on hand to showcase their wares for the sector:

Armor Proteines for whey protein

Armor Proteines is located in Normandy and Brittany and is part of the Groupe Soparind Bongrain. Bongrain Cheese Ingredients will also have its products available on-stand. It offers spray-dried caseinates for improving texture and flavour, as well as LactarmorG, a range of economical milk powder substitutes. For nutritional optimisation, Vitalamor Ca, natural calcium from milk is on offer, as well as hydrosalytes and peptides. A range of whey proteins is also available. For further information,

please visit www.armor-proteines.com Hall 7, Stand C18

Dairygold's one-stop shop

Dairygold Food Ingredients' objective is to be the one stop shop supplier of choice for cheese and dairy ingredients. Over the years, it has developed a comprehensive range of cheese solutions composed of cheddars, speciality cheeses and lifestyle/health variants. The company has completed its cheese solutions range with processed cheeses and spray-dried cheese powders. That's why the firm recently acquired a facility located in the west of France to add these products to its portfolio.

The cheese powders produced at Dairygold Food Ingredients France are marketed under the brand "taste discovering flavour". They are user-friendly and versatile ingredients that can be used to boost flavour or replace natural cheese in a wide variety of applications such as processed cheese, sauces, dips or filled pasta.

The core range of cheese powders includes cheddar, Emmental, Gouda, mozzarella, blue cheese, goat's cheese



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and many more. The company also markets cream cheese, yogurt and butter powders. Dairygold can develop tailor-made cheese and dairy powders in order to suit specific customer requirements. **Hall 7 Stand B28**

NDC's InfraLab

NDC's InfraLab is designed for both the lab and the processing environment, and offers an easy-to-use NIR bench-top dairy solids analyzer. It delivers accurate measurements of moisture, fat and protein content in just 10 seconds. The InfraLab's open design makes sample presentation easy and no special user skills are required in daily use. For more information please visit www.ndcinfra-red.com/foods **Hall 8, Stand C34/D31**

Nielaromes flavours collection

The new aromatic collection from Nielaromes (see below) is composed of original blends. Development work resulted in a range based on a balance of chocolate and citrus fruit notes, which gives to each composition a single character. Tested in a number of food applications and drinks, these flavors evoke gourmet and privileged moments of consumption. The range of new flavors can be applied in beverages and savory dipping sauces. **Hall 7, Stand C9**

