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F18

# rouring a World of Product Innovation

getting a read on food labels

OSU seafood research

anti-stress ingredients protein from insects



# 10 Contents

Advancing Food & Health Through Sound Science





#### 22 Touring a World of New **Product Innovation**

by A. Elizabeth Sloan

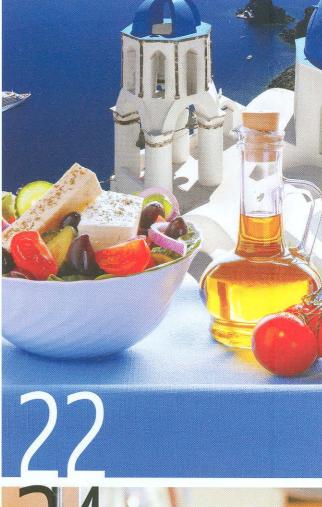
A widespread avoidance of food additives, a rapidly growing middle class aspiring to Western ways, and just about anything ethnic are among the trends driving new product innovation around the globe.

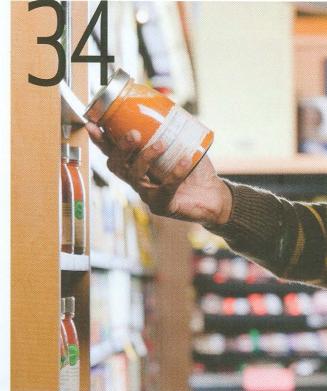
#### 34 Food Labels: Defining a **New Narrative**

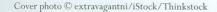
by Toni Tarver

SS.

ate uru®, Food labels are the must-read material of the millennium, but how valid is the information on food labels and is it effective?







# 10 contents

Advancing Food & Health Through Sound Science

# **COLUMNS**

## 9 President's Message

by Colin Dennis A Path to Lifelong Learning and Recognition of

#### 15 Culinary Point of View

by Kelly Hensel Chef Mark Allison: Changing the Nutrition Conversation

# 17 Food, Medicine & Health

by Roger Clemens Tocotrienols—Variations on the Vitamin E Story

#### 18 Inside Academia

by Toni Tarver Oregon State Puts More of the Sea on a Plate

#### 53 Ingredients

by Karen Nachay Taking a Fresh Look at Fruits and Vegetables

#### 64 Nutraceuticals

by Linda Milo Ohr Stress Relievers

## 69 Food Safety & Quality

by Neil H. Mermelstein Crickets, Mealworms, and Locusts, Oh My!

## 74 **Processing**

by Tara McHugh and Ron Haff All Sorts of Options for Food Product Sorting

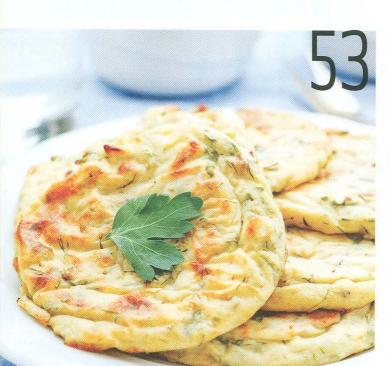
## 77 Packaging

by Claire Koelsch Sand Decreasing Consumer-Derived Food Waste

#### 86 SupplySide West Exhibitor Profiles

## 104 Food Snapshot

Ice Cream Tops America's Dessert Choices



# **DEPARTMENTS**

#### 10 www.ift.org

Natural Antioxidants in Meat, Chatting With Conrad Rebello

#### 11 News

**Exploring Vegetable Cooking** Methods, What Drives Purchase Decisions

#### 14 New Products

A New Approach to Muesli, Taco Boats, Gourmet Coating Mixes

#### 80 IFT World

Nominate for Achievement Awards, Getting to Know Faith Critzer

#### 83 Books

IFT Press Books Discuss Nanotechnology, Trait-Modified Oils

#### RESOURCES

6 Food Technology Info

84 Events

96 Classifieds

103 Advertisers' Index

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