

Vote for personality

Time is running out to register your vote for *Food Manufacture's Personality of the Year* award, part of the Food Manufacture Excellence Awards (FMEA).

The accolade recognises the individual who has made the most significant contribution to the food and drink sector in the past year.

The nominees are: Jonathan Adnams, chairman, Adnams; Stefan Barden, chief executive, Northern Foods; Dave Brooks, former chief executive, Finsbury Food Group; Fiona Dawson, md, Mars Snackfood; John Gatenby, director, Vale of Mowbray; Philip McIvor, chairman, Farmhouse Biscuits; and Greg Peterson, md, Kellogg UK & Ireland.

To vote for your favourite, go to www.foodmanawards.co.uk and click on Personality of the Year.

The award will be presented alongside other trophies recognising manufacturing excellence in the full variety of food and drink categories at a gala dinner at the Marriott Grosvenor Square Hotel on November 13.

SENIOR JOBS

Heads for technology

Disney seeks a head of technology with a broad knowledge of the latest manufacturing trends and experience in the pet/cosmetic product industry to help launch new products internationally (see p65).

Meanwhile, cereal manufacturer, Morning Foods is looking for a technical director to implement its technical strategy across all manufacturing facilities in the UK (see 65).

● There are 22 pages of jobs in this issue, starting on page 63.

Seaweed may become a popular preservative

STUDIES HAVE FOUND SEAWEED'S NEW QUALITIES

BY ELAINE WATSON

Seaweed could become a popular preservative in meat products and other foods, because of its ability to arrest the growth of pathogens, according to academics at Sheffield Hallam University.

Researcher Dr Andrew Fairclough said: "We were looking at the anti-microbial effects of arctic wrack seaweed granules and we were really quite surprised by how effective it was at very low levels in sausages. I was a bit sceptical at first but the numbers of micro-organisms you would usually see developing after a period of time in this kind of product were reduced by significant amounts. So, using seagreens could reduce spoilage and increase shelf-life."

The seaweed was provided by Sussex-based firm Seagreens, which has been supplying the olive green coloured granules as salt replacers and health supplements for several years.

Seagreens initially focused on a consumer product. But it was now targeting manufacturers looking for natural alternatives to salt, said founder Simon Ranger. "It's got far less sodium than salt, while retaining the same functionality

in products like bread. But it's so much more than a salt replacer because it has a wide range of potential health benefits. There have been interesting studies on the effects of seaweed on the gut wall and the cardiovascular system, for example."

While the granules did not impart their colour to foods and gave baked products a "nice nutty taste", some firms remained wary, accepted Ranger. "Some still think of seaweed primarily as a texturiser [alginate] rather than a health ingredient."



Seagreens arrest pathogen growth

Last chance to sign up for free informative debate

Time is running out to sign up for free round table debates that *Food Manufacture* is hosting on product labelling and new product development (NPD) 'clean labelling'.

Both events take place at Whittlebury Hall, near Towcester, Northamptonshire. The product labelling round table, sponsored by Bodycote Lawlabs, is on October 8. It is targeted at those in the food and drink industry who are responsible for marketing, regulatory affairs and NPD.

Areas such as health and nutrition labelling and front of pack labelling will be covered at this half-day event. To register interest, email Stephanie Smallwood at stephanie.smallwood@william-reed.co.uk.

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The half-day NPD 'clean labelling' debate, sponsored by Novation functional native starches from National Starch Food Innovation and Interfood New Product Development, will be held on November 6.

This event is aimed at NPD managers, product developers and marketing managers. Delegates will discuss issues such as the quality of 'clean label' ingredients and the challenges of using them and how the move to 'store cupboard' ingredients has affected shelf-life, costs and food safety. For more information, contact Helen Law at helen.law@william-reed.co.uk.

NEWS IN BRIEF

CREAMERY SALE

Milk Link, the farmer-owned integrated dairy business, has completed the sale of its Staplemead Creamery and associated operations to Andros, the French food and dairy products business for an undisclosed sum.

The sale involves 213 of Milk Link's staff working at Staplemead transferring to Andros.

THE BIG FREEZE

Frozen food value sales grew 5% to more than £4.8bn in the year to September 7, according to the British Frozen Food Federation.

It reported that value sales in ready meals grew 1.4%, continuing their turnaround. However, it said volume sales in ice cream were hit by the poor summer, falling 5.1%, although value sales were up, by 3.3%, for the first time in five quarters.

MINIMUM WAGE HIKE

The national minimum wage will rise 3.8% from £5.52 to £5.73/h on October 1. For 18 to 21-year-olds the rate will rise from £4.60 to £4.77, while the rate for 16 to 17-year-olds will rise from £3.40 to £3.53.

SEPTEMBER SALES UP

Supermarkets have witnessed solid sales growth during September, despite falling sales overall on the high street, according to the latest Distributive Trades Survey from the Confederation of British Industry (CBI).

A balance of 37% of grocers reported sales growth. Andy Clarke, chairman of the CBI Distributive Trades Panel and retail director of Asda, said: "There has been a marked migration to the value end of the market."

GET CONNECTED

The British Retail Consortium (BRC) can progress its Global Standards Database thanks to a deal with software and risk management solutions firm Connected Sources. The agreement enables the BRC to establish an IT management system for the database, allowing retailers to check details on Global Standards Certification in areas including food safety for more than 13,000 suppliers' premises.