

# Four Products That Push the Technology Envelope

Four companies captured the 2015 Food Expo Innovation Award for their breakthroughs in microwave-assisted aseptic processing, enzyme technology, no-rinse sanitizing, and plant-based protein.

Encompassing nearly 300,000 square feet of floor space and 1,225 exhibiting companies showcasing ingredients, instrumentation, and technology, the recent food expo in Chicago offered attendees ample opportunities to explore new developments. And some of these advances were truly groundbreaking, most notably the winners of the 2015 IFT Food Expo Innovation Award.

At a special presentation on Sunday morning at IFT15, IFT President-Elect Colin Dennis presented four companies with the 2015 IFT Food Expo Innovation Award. The winners are Aseptia Technologies, Corbion, Ecolab, and Parabel.

“Now in its ninth year, the Food Expo Innovation awards program is a showcase for amazing advancements in our profession,” said Dennis. “Exclusive to companies exhibiting at the IFT15 food expo, these awards honor outstanding innovation in products, ingredients, technologies, instrumentation, equipment, and services that were commercially introduced since January 1st of 2014.”

A panel of nine jurors from industry, academia, and government with broad expertise in research & product development, processing & packaging technology, and food safety selected the four companies and their innovations from 47 qualified entries. Judging criteria included

degree of innovation, technical advancement, benefits to food manufacturers and consumers, and scientific merit.

Aseptia Technologies, Raleigh, NC, captured the 2015 IFT Food Expo Innovation Award for its *AseptiWave* Modular Advanced Thermal Processing Systems, which utilize microwave-assisted advanced thermal processing to deliver superior product quality for aseptically packaged foods and beverages.

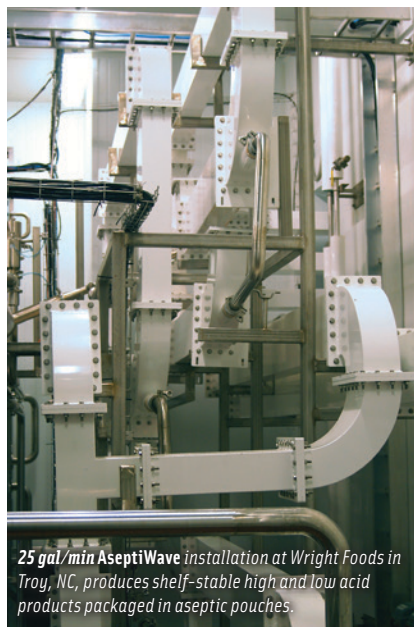
*AseptiWave* is a family of advanced

thermal processing systems with a built-in, extensively and robustly tested scale-up strategy and controllability at pilot plant (2–4 gal/min), intermediate (10–20 gal/min), and high (20–40 gal/min) industrial throughput levels. The technology provides virtually instantaneous and tightly controlled thermal come-up and rapid cool down, minimizing product losses in changeovers and shutdowns for cleaning in place.

Product applications range from aseptically packaged beverages, purees and smoothies, broths and sauces to low-acid vegetable blends and particulate-enriched salsas and chunky soups. The technology can accommodate a wide range of package options, including cartons, bottles, cups, pouches, and cans for both retail and foodservice sizes as well as drums, bags, steel-lined containers, and even tankers.

Corbion, Lenexa, KS, won the award for its Ultra Fresh Premium Advantage Enzyme Blend, which extends the shelf life, freshness, taste and flavor of bread while enabling the reduction of some ingredients, such as added sugar, high fructose corn syrup, and yeast. Usage rate is 0.5% based on flour weight.

The bio-based enzyme’s ability to extend shelf life seven or more days may enable bakeries to expand distribution to new geographies or potentially expand to



25 gal/min AseptiWave installation at Wright Foods in Troy, NC, produces shelf-stable high and low acid products packaged in aseptic pouches.

