

FSMA Compliant, Clean Label and Flavor Free

ASK A GUM GURU about GuarNT[®] USA

TIC GUMS
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An Ingredient Company

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Less is more with free-from foods

The elimination of food ingredients and components from everyday foods resonates with consumers on avoidance diets, and the number of such consumers is growing, either for real medical reasons or perceived wellness benefits.

Demand soars for colors from natural sources

Red beets, purple corn and spirulina assist in replacing synthetic colors.

Getting smart with gluten-free flour

Smart Flour Foods packs in sorghum, amaranth and teff to improve the nutrition of its gluten-free products.

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Alleviate FSMA Compliance Concerns with GuarNT USA

Eliminate the need for costly international audits and add a validated kill step to ensure preventive controls with guar gum that is made in the USA.

Rising stars among ancient grains

Up and comers like versatile millet and hearty farro are the latest ancient grains to take off in menu and product application.

Food trends: What's new, what's next

Current and future concepts highlighted at Purchasing Seminar.

Special Report: The non-G.M.O. challenge

There are risks and rewards for companies offering non-G.M.O. food and beverages.

N.R.A. 2017: What's new and what's next in menu trends

Nancy Kruse offers insight into the restaurant industry during a presentation at the National Restaurant Association show.

Pretzilla pushing category boundaries

Clean label pretzel bun maker enters snack category with new product launches.

Trends driving the free-from phenomenon

A focus on avoidance is a key driver in some new product formulation efforts.

Coming clean in baked foods

Suppliers offer many ways to remove artificial and chemical-sounding ingredients.

Siete Family Foods growing against the grain

Brand introduces grain-free tortilla chips at Winter Fancy Food Show.

Good Karma Foods sees future in flaxseed-based dairy alternatives

Brand launching a line of dairy-free yogurts made with flax, pea protein.

More people without celiac disease going gluten-free

The number of such people avoiding gluten more than triples from 2009-2014.

Avoiding accidental allergens

Use the 'Stout Method' to determine if allergen-containing dust poses a risk that could lead to a recall.