

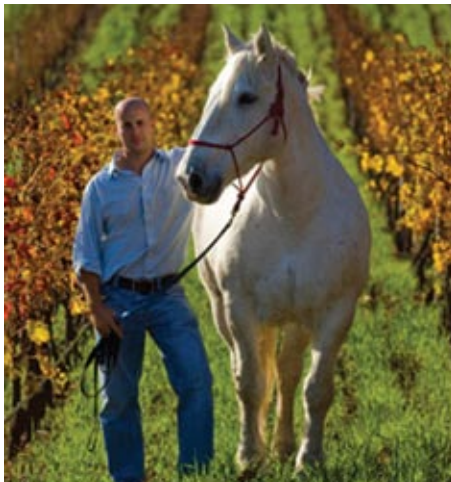
# In brief

## AB7 focuses on packaging

Africa's Big Seven is the largest food and beverage industry trade expo on the African continent, and will showcase all the latest food and beverage industry trends and product offerings across seven food and beverage trade shows, all unified under one roof. AB7 takes place at the Gallagher Convention Centre in Midrand, near Johannesburg, South Africa, from 25 to 27 July 2010.

This year's Africa Big Seven will also feature the DrinkTECH Africa international exhibition and conference, during which aspects such as equipment, technology, systems and retailing will be addressed. For more information, visit [www.exhibitionsafrica.com](http://www.exhibitionsafrica.com) – *Press release*

## Waterkloof's green machine



Lady G and Christiaan Loots: Waterkloof farm manager, Christiaan Loots, with Lady G

Waterkloof, a newcomer to the cluster of exceptional cellars on the outskirts of the Helderberg Winelands, has welcomed a newborn to its bio-dynamic family – Bessie, a Dexter mini-cow. The estate uses the manure

of its own Dexter cows in the vineyards to put back the natural organisms, bacteria and fungi in the soil, which strengthen the immunity of the vineyards by feeding it with natural compost as opposed to using harsh phosphatic fertilisers.

In addition to cow manure, Waterkloof uses the straw from their horse stables; the grape skins and stems from their cellar; eggshells and natural scraps/leftovers from their restaurant, and the weeds among the fynbos to create their own compost. Waterkloof also utilises Percheron mare, Lady G's pure horse power in its vineyards to improve the structure and quality of the soil. – *Press release*

## USDA rules on organic dairy

The US department of agriculture (USDA) has unveiled new rules for organic livestock production, with the aim of setting consistent standards for pasture use across the dairy industry. The new rules require cattle to have access to pasture all year round, and to be out on pasture for at least 120 days. They should also receive at least 30% of their feed from pasture.

The department said that the majority of organic dairy farmers already adhere to these standards, but those that have already qualified for organic certification will have one year after the final rule is published on 17 July 2010 to implement the measures. – [www.dairyreporter.com](http://www.dairyreporter.com)

## Milk in your coffee

Adding milk to coffee does not reduce the bioavailability of antioxidants, says a new study from the Nestlé Research Centre. Drinking instant coffee with or without milk produced the same uptake levels of coffee's antioxidants, including caffeic acid, ferulic acid, and isoferulic acid, according to findings of a study with nine people published in *The Journal of Nutrition*.

"Up until now very little has been known about how proteins, especially from milk, influence the bioavailability and efficacy of coffee antioxidants," said lead author, Mathieu Renouf, from Nestlé Research Centre in Lausanne. "Our study is the first to show that coffee antioxidants are just as bioavailable in coffee with milk, as they are in black coffee." – *Dairyreporter.com*

### Berry antioxidants pass the test

Consumption of antioxidant-rich berries may double the levels of polyphenols in the blood, says a new study from Finland that supports the fruit as a source of bioavailable compounds. Middle-aged volunteers who ate a combination of bilberries, lingonberries, black currants, and chokeberries for eight weeks, showed a significant increase in blood levels of polyphenols, with compounds such as quercetin increasing by up to 80%, according to findings published in the *Journal of Agricultural and Food Chemistry*. – *NutraIngredients.com*

### The world's biggest tub of yoghurt

Cape Town is the holder of another Guinness World Record! The world's largest tub of yoghurt was produced by Fair Cape Dairies and Checkers, and unveiled at Canal Walk on Saturday, 30 January. The massive yoghurt was made from Fair Cape Free Range™ milk and Rooibos extract and weighed a whopping 500 kg (500 litres)!

The previous record was set in Germany 12 years ago and contained only 100 litres of yoghurt. Members of the public had an opportunity to enjoy a small cup of this yoghurt afterwards in exchange for a donation towards the Canal Walk Foundation and Reach for a Dream. – *Press release*

### Dairy = health

A national institutes of health panel in the USA, has called for more research into lactose-restricted diets to better quantify their public health impacts, as more people are choosing to exclude dairy from their diets.

Lactose intolerance affects more than 90% of Asians and Native Americans, compared to around 75% of African Americans, 50% of North American Hispanics and about 10% of European Americans. But many people are also self-diagnosing lactose intolerance, and this could become problematic if self-diagnosed parents put their children on lactose-restricted diets. – *Dairyreporter.com*

### Yoghurt shelf-life gets boost

Adding the pulp of acai to probiotic yoghurt, may boost the shelf-life of probiotic yoghurt, as well as improving the fat profile of the functional food, says a new study. The levels of one *Lactobacillus* strain and two *Bifidobacteria* strains in a yoghurt increased over the course of four weeks in cold storage, while the monounsaturated and polyunsaturated fatty acid content of the product also improved on addition of the açai pulp, according to new findings from Brazil published in the *International Dairy Journal*. – *Foodnavigator.com*

### Codex drops cheese standards

The Codex Committee on Milk and Milk Products (CCMMP) has recommended that all Codex Processed Cheese standards be scrapped. After three days of discussion in New Zealand, the Committee decided to revoke the international standards on processed cheese. US representatives welcomed the move.

Another major development at the session was the finalisation of the Fermented Milk Standard. Covering fermented milk drinks, such as smoothies, yoghurts and kefir products, the new standard requires that products contain at least 40% dairy ingredients, and that the amount of fermented milk and added water must be indicated on the label.

All changes will be finalised during the July 2010 Codex Alimentarius Commission (CAC) meeting before they become official Codex standards. – *Foodnavigator.com* **M&J**