

## New process for chocolate

European engineers have found a way to make virtually germ-free chocolate, a speaker told attendees at the American Institute of Chemical Engineers' annual meeting in Chicago in November.

Bernhard van Lengerich, an engineer at Werner and Pfleiderer Corp.'s Ramsey, New Jersey, facility, described how colleagues at his company's Stuttgart, West Germany, operations have managed to reduce bacterial levels significantly in chocolate products by modifying the standard sterilization process. According to van Lengerich, sterilization in conventional cocoa processing "can always be nullified by contamination" because the sterilization is carried out in an open system. The new process, conducted within a closed system which pumps the sterilized cocoa liquid directly to the next stage of

production, minimizes the risk of contamination, he said. His talk was presented at a symposium on new developments in cooking and roasting.

## Soy dessert

A Singapore soft drink manufacturing company has announced plans to set up a manufacturing plant producing a soybean-based frozen dessert, according to a report from USDA observers.

The firm, Fraser n Neave Ltd., plans to call its product Nutriline. The firm estimates about 45% of the Chinese residing in Singapore are lactose-sensitive, which should provide a satisfactory market for the ice cream-like product that will contain no milk, according to the report.

The marketing will stress that the product does not contain lactose, cholesterol or preservatives. It is expected to be produced

in chocolate, strawberry and coconut flavors and to be priced between the costs of locally produced and imported ice creams.

## Protek meal

A new meal produced by mixing rapeseed meal and sunflower meal reportedly has been launched by Central Soya France as a less expensive, but nutritionally equivalent, competitor for soy meal as a cattle feed.

A USDA report said the new meal is called "Protek" and is available for 130 French francs per 100 kilograms, about 25% less than the cost for soy meal. The new meal is produced by a proprietary process described as "extremely simple and much less costly than tanning or extruding techniques," according to the USDA report.

The product is being marketed directly to French farmers, rather than to feed compounders, with a

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