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OUR WEBSITE!

MALABAR's full catalogue is available online.

malabarsuperspice.com

Upcoming Events

June 23, 2009

Canadian Ingredient Labelling Course
Guelph Food Technology Centre, Guelph, ON.
www.gftc.ca

October 5 – 6, 2009

Ethnic & Specialty Food Expo
(including the All Things Organic Pavilion)
International Centre, Toronto, ON.
www.ethnicandspecialtyfood.com

October 28 – 31, 2009

**Worldwide Food Expo/The AMI
International Meat, Poultry &
Seafood Industry Convention & Expo**
McCormick Place, Chicago, IL.
www.meatami.com

Mark your calendars for
IFFA (Frankfurt, Germany)
May 8-13, 2010. This is the world's
leading trade exhibition for the meat
processing industry, and includes
equipment, sausage casings, ingredients
and seasonings from manufacturers
from around the world.
www.iffa.messafrankfurt.com

In the News

On May 13-14th, Malabar completed our annual Food Safety and HACCP Accreditation Audit, conducted by the American Institute of Baking (AIB). We chose AIB as they are recognized throughout North America for their high audit standards for food safety.

Our audit results included a score of 910 (with maximum score possible of only 1000 pts) which gives us a "Superior" rating!

We are very proud of our commitment to both food quality and food safety. We also welcome visits from our customers, whenever you're in the Burlington area!

THE MEAT OF IT:



PRESERVATIVES:

Which One To Use?

People have been attempting to preserve food for centuries. Early peoples dried fruits, vegetables and meats in order to store them. Today we not only preserve foods for later use, but also aim to preserve a food's nutritional characteristics and its appearance. Chemical preservatives create environments where microbes cannot survive and are preferable to physical processes, like drying, since they preserve the quality of the food as well as extending its 'shelf life'.

The earliest chemical preservatives used were sugar and salt. These were used to preserve fruit and meat, creating an environment of high osmotic pressure hostile to most harmful microbes. However, sugar and salt had two problems; first, they were only marginally effective against molds, and second, they changed the taste of the foods they preserved.

Modern chemical preservatives (antimicrobial agents) are capable of retarding or preventing the growth of microorganisms (such as yeast, bacteria, molds, or fungi) to prevent or slow the spoilage of food, while still maintaining its quality. Two of the most common examples in use today are Potassium Sorbate and Sodium Benzoate. But which is the right one to use, and when?

FROM THE LAB



Treating Natural Casings With BOMBAL®

Over the past few months we have been introduced BOMBAL® (a proprietary blend of sodium acetate and sodium diacetate) as an effective antimicrobial for cooked and cured meat products.

BOMBAL® can also be used to treat natural casings for the purpose of extending the shelf life of the finished product whether it is fresh or cooked. Here's how:

Recommended Procedure:

- *Make a 5% solution* (i.e. 95 lbs water and 5 lbs BOMBAL®)
- Before adding BOMBAL® to the water, *vigorously stir the water and keep it moving while BOMBAL® is being added.* (BOMBAL® is very water soluble and if it is added to non-agitated water it may become very lumpy and not dissolve.)
- *The processor may also add 1% of our Ultra Phos P phosphate (equals 1 lb to 95 lb of water) to pre-stretch natural casings.* This will partially eliminate “after sag” in natural casings and

may increase the amount of emulsion that can be stuffed into the casing by as much a 15% thus reducing the cost of natural casings.

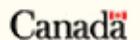
- *Mix water with BOMBAL® for 5 minutes* to make certain all solids are dissolved.
- *Rinse all salt or saline solution from the casing.*
- *Place rinsed casing into the 5% BOMBAL® solution immediately before stuffing,* either as a loose casing or shirred casing, *for a minimum of 5 minutes.* Casing must be totally submerged.
- *After stuffing, proceed as normal* to hanging, chilling and packing (for fresh sausage) or hanging, cooking, chilling and packing (for cooked sausage).
- Finished product is required to include sodium acetate, salt, and sodium diacetate on the ingredient statement.

The information provided is accurate and reliable to the best of our knowledge, but is offered solely for consideration, without warranty or guarantee.

Government Grants & Tax Incentives for Processors



There are a number of government grants and tax incentives available for processors to take advantage of. This issue, Malabar highlights two of them:



“Growing Forward”

The Food Safety & Traceability Initiative

The Food Safety & Traceability Initiative (FSTI) is NOW ACCEPTING APPLICATIONS from farms and food plants. This funding will help facilities adopt food safety and traceability practices. These practices help producers and processors respond to the demands for safe food and to improve product tracking.

How does FSTI work?

FSTI provides 75% reimbursement of eligible expenses up to a maximum of \$20,000 to:

- Implement written food safety programs
- Implement a working traceability system
- Assist in the purchase and installation of equipment that improves food safety or traceability
- Train staff to increase the adoption of food safety and traceability

There are 3 different options which can be applied for. For information on these three options, visit our website, at www.malabarsuperspice.com/FoodSafety&Traceability

SR & ED – Scientific Research and Experimental Development

The SR&ED program is a federal tax incentive program that encourages Canadian businesses of all sizes to conduct research and development (R&D) in Canada.

The SR&ED program gives claimants cash refunds and/or tax credits for their expenditures on eligible R&D work done in Canada. Canadian corporations, proprietorships, partnerships and trusts can earn an investment tax credit (ITC) of 20% on qualified expenditures. There are also provincial programs which offer a 10% refundable tax credit.

What kind of projects qualify?

To qualify for the SR&ED program, *the work must advance the understanding or increase the scientific knowledge within your own company.* You must identify a scientific or technological uncertainty, and set up a systematic investigation process. This does not mean the project must be totally new or revolutionary to the industry. *It just has to be new to your company.*

For more information on this program, visit our website at www.malabarsuperspice.com/SR&EDProgram

Did You Know?

Cloves and cinnamon can lend sweetness to foods while adding minimal calories.

A study in the Journal of Agriculture and Food Chemistry (US) found that these spices were also among the highest in antioxidants out of 30 plants tested. (Prevention Magazine, May 2009).

Preservatives: Which One To Use?

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In choosing a preservative, processors must take into consideration the product in question, the shelf life required, the ease of application of the preservative, the spoilage organism of concern and most importantly, the expected final pH of the product.

Potassium Sorbate is used in a variety of foods and can be used as a direct additive, a spray or dip bath, or as a coating on wrapping material, and inhibits yeasts, molds, and bacteria. It is effective against microbes **at pH 6.5 or less**. (As the pH decreases the antimicrobial activity of this preservative increases). Normal usage levels are in the range of 0.05 - 0.1% in products like cheeses, baked goods, spreads, margarine, dried fruits, jams and jellies.

Since sorbates have no effect on organisms that produce lactic acid, they can be used to prevent the yeast and mold spoilage of foods like cultured dairy products (yoghurt) and pickles. Potassium sorbate solutions may be used for spray or dip bath applications on cheese, dried fruit, smoked fish and similar products.

Sodium Benzoate is one of the oldest of the modern chemical preservatives. It is most effective in the **pH range of 2.5 - 4.0**. Benzoates have activity against yeasts, molds and bacteria. However,



they are not recommended solely for bacterial control because their activity is poor above pH 4, where bacteria are the greatest problem. They are most commonly used in fruit juices, carbonated and non-carbonated beverages, jams and jellies at up to 0.1%. Benzoate is also useful in margarine, potato salad, fresh fruit cocktail and pickles. Benzoates do not destroy yeasts or molds but instead retard further growth of the organisms already present.

Chemical preservative selection is based upon the pH of the food first, then upon the application. Sorbates, benzoates and propionates are often used in combination with each other, or an organic acid, to improve efficacy.

The table below provides an overview of a number of the preservatives available to food processors today:

Preservative	Common Form	Antimicrobial Activity	pH Range	Usage max	Food applications
Benzoates	Sodium Benzoate & Benzoic Acid	Yeast, mold & select bacteria	2.5 – 4.0	0.1%	Beverages, sauces, jams, jellies, salad dressing, fresh salads, seasoning mixes, moist pet food, pickles, snack foods
Sorbates	Potassium Sorbate & Sorbic Acid	Yeast, mold & select bacteria	4.0 – 6.5	0.05 – 0.1%	Cakes, pastries, beverages, jams, jellies, dairy products, seasoning mixes, dry fruit, snack food, dry sausages, fresh salads
Propionates	Sodium & Calcium	Mold	5.0-6.5	0.5%	Higher pH food, yeast leavened baked goods, cake mixes, processed cheese, snack food, tortillas
Sulfites	Sulfur Dioxide, Sulfite salts	Bacteria, yeast & mold	Up to 4.0	GMP	Beverages, wines, shrimp, pickles, vegetable processing
Nitrites	Sodium nitrite	Some bacteria	Up to 6.0	0.02%	Cured meats and poultry
Organic Acids	Acetic, Lactic, Citric, GDL	Yeast, bacteria	< 5.0	GMP	Dairy products, yeast leavened bread, gravies, sauces, processed meat, jams, jellies, bakery and confections
Salt	Sodium & Potassium Chloride	Bacteria	All	GMP	Dairy, bakery, processed meat, poultry, seafood, salad dressings, sauces, gravies
Bombal®	Sodium Acetate & Sodium Diacetate	Mold & Bacteria (including <i>Listeria monocytogenes</i> , <i>E. Coli</i> , <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i>)	All	0.5%	Cured and cooked meat & poultry

Need help? For more information on the preservative that is right for you application, contact our technical specialists, at lab@malabarspices.com, or by phone at 1-888-456-6252. We're here to help!

Did You Know?

On June 30, 2009, Canada's new organic regulations become official.



Canada's Organic Products Regulations (OPR) will require that all organic food (imported or domestic) must be certified to the Canadian standard by an accredited certifier recognized by the Canadian Food Inspection Agency. This federal regulatory framework will replace the voluntary national organic standard that was published in 1999. Unfortunately, the Canadian regulations do have differences when

compared to the US organic program; however consideration is under review to allow Canada and the United States to accept each other's organic seals interchangeably. Some labeling differences will also exist, and of particular interest to the spice industry is that Canadian labeling will not provide for a 100 percent label claim. The "organic" label in Canada will apply to foods that are 95% or more organic.

For more information on Canada's new organic regulations, standards and related information, visit: www.ota-canada.ca.

Blends for the BBQ



This summer, prepare BBQ meats for your customers with a tasty and tantalizing difference with these seasonings, from Malabar.

Arabian Burger Seasoning RA01619

Concentrated seasoning blend of cumin, ginger, coriander and paprika - adds a great Mediterranean flavor and is very economical with usage of only 2 gram per kg of meat.

Chourizo Burger Seasoning RA35922

A unique seasoning blend with pepper, garlic and curry blended together to add flavor excitement to your burgers.

To add great colour presentation to your meat, poultry and fish products, try the following Decor seasonings:

Garden Herbs RA00573

Colourful and tasty blend of onion, celery leaves, parsley, carrot, leek and other herbs to add flavour and great visual appeal.

Herbes de Provence RA00656

An aromatic blend of thyme, savory, rosemary and pieces of lavender petals adds a decorative touch to chicken and fish.

To Order a Sample of any of the above or if you have a new flavour you'd like to try, contact us at **1-888-456-6252**, or email **lab@malabarspices.com**



OUR PRESIDENT'S Message

We have certainly had a long & cold winter! *Thankfully the warm weather is finally here, and it's time again for BBQ season.* The newspapers report that more people are eating at home, so this summer you can expect burgers and sausages to be on the menu. This gives us the opportunity to create some interesting new burger flavours to keep customers coming back for more, some of which you'll see highlighted in this issue's 'Blends for the BBQ'. You should know that we test all of our seasonings in our own kitchen first, and the Arabian burgers were a big hit. (We recommend a spread of goat cheese on top!)

We wish all of our customers a busy & a prosperous summer season, with a little time to relax & enjoy with your own families! (Watch for our Sept/Oct newsletter as we prepare to introduce seasonings and functional ingredients which are new to the Canadian market, meaning better and more unique products for you!)

Happy BBQ'ing!

Doris Valade
President
Malabar Super Spice Co. Ltd.



Vacation Shutdown Notice!

Malabar Super Spice Company will be closed for our summer shutdown from Monday August 3rd to Friday August 7th. Please mark your calendars and place orders as required to cover your production during our shutdown.



For more information on any of the subjects covered in Malabar's newsletter, or to suggest topics you'd like to see covered in future editions, please contact Sara Alexander at marketing@malabarspices.com.
Look for our next edition in September/October 2009.

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Malabar is certified to provide both Kosher and Halal products, and is proud to be HACCP accredited.



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