

Did you know?

Probiotics

PEPTIDES FROM

Probiotics Can Fight *Salmonella*

Salmonella is one of the most common causes of foodborne illness, mainly associated with poultry products.

Chickens and turkeys can carry *Salmonella* without showing symptoms, which increases the risk of contamination during food production. In the past, antibiotics were widely used to control *Salmonella* in poultry, but this practice has contributed to antibiotic resistance and negatively affected gut health.

Researchers from the University of Illinois Urbana-Champaign and The Ohio State University have identified antimicrobial peptides (AMPs) as a promising alternative. These peptides, derived from the probiotic bacterium *Lactobacillus rhamnosus* GG, are short chains of amino acids that can kill bacteria by disrupting their cell membranes.

Laboratory and animal studies showed that several AMPs effectively inhibited major *Salmonella* strains, including *Salmonella Typhimurium* and *Salmonella Enteritidis*. When fed to chickens, two peptides significantly reduced *Salmonella* levels in the intestine without harming beneficial gut bacteria. Additionally, the peptides remained stable under heat and enzyme exposure, making them suitable for commercial feed use.

These findings highlight the potential of probiotic-derived antimicrobial peptides as an alternative to antibiotics. By reducing *Salmonella* in poultry, these peptides could improve food safety, slow the spread of antibiotic resistance, and support healthier and more sustainable poultry production in the future.



References:





1. <https://www.foodsafetynews.com/2025/11/scientists-find-new-way-to-reduce-salmonella-in-poultry/>
2. <https://www.the-scientist.com/frontier-5706p-multi-centrifuges-compact-design-powerful-performance-73229>
3. <https://journals.asm.org/doi/10.1128/spectrum.01848-25>
4. <https://asm.org/press-releases/2025/november/antimicrobial-peptides-can-reduce-salmonella-in-ch>
5. <https://www.health.harvard.edu/blog/emsalmonellaem-is-sneaky-watch-out-202405293044>



Creamy Texture: A Key Preference in Asia Pacific

40–45% of Asia Pacific consumers show a strong preference for creamy and rich textures across plant based yogurts, milk, and cheeses. Texture is not just a supporting element. It is a key driver of liking and repeating purchase in dairy and plant-based products. For today's consumers, texture is just as important as taste.

Creaminess is created through a combination of:

-  Thickness and body
-  Smooth, clean mouthfeel
-  Mouth-coating and lubrication
-  Creamy, dairy-like flavor notes

Together, these elements deliver a rich and indulgent experience consumers love.

The Plant-Based Challenge





In plant-based milk alternatives (e.g., oat, almond, soy, or pea milk), replicating the creamy mouthfeel of dairy milk is challenging due to lower fat content and distinct protein and fiber structures, which frequently lead to a thin or watery texture and reduce consumer acceptance and repeat purchase intent.



The Solution: Creamy Enhancer – Taste Modulator




To overcome the texture and sensory limitations of plant-based dairy alternatives, manufacturers increasingly turn to taste modulators, also known as creamy enhancers.

Our **Creamy Enhancer – Taste Modulator** is a flavor modulation solution designed to:

-  Enhance perceived richness and indulgence
-  Improve mouthfeel and lubrication
-  Deliver a dairy-like sensory profile
-  Without significantly increasing fat content

By leveraging creamy and dairy-associated aroma cues—such as milk fat notes and soft vanilla tones—the solution enhances dairy-like perception and perceived body. These flavor signals elevate richness and mouthfeel through cross-modal sensory interaction, even when the actual fat level or physical texture remains unchanged.

Developed to express a broad spectrum of milk-like flavor characteristics, our Taste Modulator is created using:

-  Biochemical fermentation technologies
-  Enzyme processing
-  Advanced flavor compounding expertise

References:

- 1) Innova Market Insights, Dairy and Dairy Alternatives Trends in Asia Pacific, November 2025
- 2) MDPI, Can Plant-Based Milk Alternatives Fully Replicate UHT Cow Milk? A Review of Sensory and Physicochemical Attributes, December 2025
- 3) MDPI, A Prospective Review of the Sensory Properties of Plant-Based Dairy and Meat Alternatives with a Focus on Texture, April 2023
- 4) Wageningen University and Research Improving plant-based protein drinks: The potential of flavors for cross-modal enhancement of fat perception, December 2024

THE SECRET OF THE MEDITERRANEAN DIET

The Mediterranean Diet is widely recognized as one of the healthiest dietary patterns in the world. More than just a way of eating, it represents a lifestyle shaped by history, culture, and shared traditions of Mediterranean communities. UNESCO also recognizes it as a social practice that connects food, local knowledge, and the way people enjoy meals together.

This diet focuses on fresh, local ingredients and simple cooking methods, supporting both health and sustainability while preserving cultural identity and long-term well-being.

Heart of the Mediterranean Lifestyle

Among all Mediterranean foods, olives and olive oil play a central role. Beyond providing healthy fats, olives are rich in natural polyphenols that contribute to many of the diet's health benefits. One of the most important of these compounds is "Hydroxytyrosol".

Hydroxytyrosol is a powerful antioxidant found naturally in olives. It helps protect the body from oxidative stress, which is linked to aging and metabolic disorders such as cardiovascular disease, diabetes, and hypertension. Its protective effect on blood lipids has also been scientifically recognized in Europe.

The Mediterranean Diet is more than a food model. It is a way of life that promotes health, culture, and sustainability. Olives, rich in hydroxytyrosol, are at the heart of this tradition, helping explain why this diet continues to inspire healthier living around the world.



References:

1. Altomare R et al. The Mediterranean diet: A history of health. Iran J Public Health. 2013;42(5):449-57.
2. Oliviero F et al. Mediterranean food pattern in rheumatoid arthritis. Curr Rheumatol Rev. 2009;5:233-40.
3. <https://www.dereitilature.com/en/premium-ingredients/naturolive-ht/>

EVENT SCHEDULE

JAN

- 12-14 Summit Unplugged, Puerto Morelos, Mexico
<https://myportal.summitsalon.com/unplugged-pricing>
- 13-14 Cosmet'Agora, Paris, France
<https://www.cosmetagora.fr/>
- 14 CAHB and Mini CAHB Seminar "Skin Health Solutions: A Scientific Journey with Chemico", Chemico Vietnam Co., Ltd., Ho Chi Minh City, Vietnam
- 14-16 COSME Week 2026, Tokyo, Japan
<https://www.cosme-week.jp/hub/en-gb/about/cm.html>
- 16-18 Food India, Karnal Haryana, India
<https://www.foodindia.co/>
- 19-23 DKE seminar for CRU customers, CAHB2 center, Bangkok, Thailand
- 22-23 Functional Foods for Wellness Summit 2026, Bangkok, Thailand
<https://ffwsummit.com/>
- 27-28 HPCI India, Mumbai, India
<https://www.hpci-india.com/>
- 27-29 Cosmoprof North America, Miami, USA
<https://my.cosmoprof.com/en/corporate/cosmoprof-network/>
- 28 Chiba Seminar, Chemico Asia Pacific (M) Sdn. Bhd., Johor Bahru, Malaysia

FEB

- 1-4 ISM Cologne 2026 (Sweets & Snacks), Cologne, Germany
<https://www.ism-cologne.com/>
- 4-6 The 39th Gourmet Show Spring 2026, Tokyo, Japan
<https://www.gourmetshow.jp/english/>
- 5-6 Paris Packaging Week 2026, Paris, France
<https://www.parispackagingweek.com/en/pcd/>
- 9-10 Professional Beauty India, Kochi, India
<https://professionalbeauty.in/register/kochi?source=sidebanner>
- 10 Momentive Seminar, Chemico Asia Pacific (M) Sdn. Bhd., Kuala Lumpur, Malaysia
- 10-13 BioFach 2026, Nuremberg, Germany
<https://www.biofach.de/en>
- 11 CAHB Food Seminar, Chemico Philippines Inc., Makati, The Philippines
- 11-13 Vitafoods India 2026, Mumbai, India
<https://www.vitafoodsindia.com/>
- 15-18 Global Beauty & Wellness Exchange, Bluffton, USA
<https://www.globalbeautyexchange.com/>
- 16-18 Beautyworld Japan Fukuoka, Fukuoka, Japan
<https://beautyworld-japan-fukuoka.jp.messefrankfurt.com/fukuoka/en.html>
- 25-27 WOFEX (World Food Expo), Manila, The Philippines
<https://wofex.com/>