

SATELLITE DATA TO HELP AAK REACH GOAL OF VERIFIED DEFORESTATION-FREE PALM OIL

AAK, Malmö, Sweden, will use high-resolution satellite data to monitor its global supply base for palm oil with greater accuracy and in real time, making it possible to detect signs of deforestation earlier, according to the company. AAK is partnering with sustainability technology companies Earthqualizer and Satelligence, which provide the satellite data.

AAK wants to source only palm oil that is verified deforestation-free by 2025, said Johan Westman, president and chief executive officer of AAK.

Earthqualizer deploys a risk management tool that screens and monitors com-

pliance with NDPE (no deforestation, no peat, no exploitation) policies among palm oil refineries, mills and plantations. Building on artificial intelligence, satellite technology and supply chain data, Satelligence provides daily insights into the global performance of agricultural production and supply chain risks. Satelligence maps and monitors forests, planted palm area, deforestation and fire impact.

“With insights from satellite monitoring and compliance data from risk assess-



ments, we are able to more quickly identify risks of deforestation and conversion of peatlands so that we can engage with suppliers to take appropriate actions leading to measurable progress toward our commitments,” said Anne Mette Olesen, chief

strategy and sustainability officer for AAK. “The two systems cover our global supply base for palm, and we are already seeing the benefits of our monitoring activities.”

For more information, visit www.aak.com.

BATORY FOODS OFFERS MICROSITE FOR TRAINING, COLLABORATION

Batory Foods, Rosemont, Ill., has introduced Batory Smartboards, a microsite for the food and beverage industry that offers training, application ideas and ways to foster collaboration among potential partners. Visitors to the site may explore content such as news, market insights, trend analysis, application recipes and case studies. The site also will house on-demand assets like white papers, newsletters, infographics and survey results.

“As a distributor that works closely with various segments of the food, beverage and nutrition sectors, including premium ingredient suppliers, formulation specialists and brand owners, Batory Foods is in a unique position to host a community that shares best practices for various steps along the product development journey,” said Parveen Werner, vice president of strategy, marketing innovation and commercial excellence for Batory Foods. “We

look forward to steadily adding content to Batory Smartboards with the goal of maintaining a robust educational and collaborative experience for all stakeholders.”

For more information, visit www.batoryfoods.com.



DAWN FOODS LAUNCHES BRIOCHE DONUT MIX

Dawn Foods, Jackson, Mich., has created a brioche donut mix for major bakery retailers, supermarket bakeries and convenience stores. It offers a rich, buttery flavor and a dense texture. The mix may be used to create items such as a brioche honey bun or a bagel-flavored Bismark donut. Dawn Foods partnered with pastry chef Mathew Rice to develop the new donut mix.

For more information, visit dawnfoods.com.



BÜHLER PARTNERS WITH GIVAUDAN TO OPEN PROTEIN INNOVATION CENTER IN ASIA

Bühler, Uzwil, Switzerland, and **Givaudan**, Vernier, Switzerland, have opened the APAC Protein Innovation Centre at the Givaudan Woodlands site in Singapore. The center combines the pilot technology of Bühler’s extrusion and processing equipment with Givaudan’s culinary facilities and expertise in flavor, taste, ingredient and product development. Food processing companies, startups and university researchers from across the Asia Pacific region may come to the center

to develop plant-based food experiences.

“The center will provide them access to the expertise, networks and technology required to create authentic plant-based protein alternatives that meet consumer needs and expectations,” said Monila Kothari, APAC president, Givaudan taste and wellbeing.

Ian Roberts, chief technology officer for Bühler, added, “Great tasting and sustainable protein alternatives are an important contributor to feeding 10 billion people

sustainably by 2050. The changes that need to happen to our protein value chains prior to that are so deep, they can only be achieved if the various partners of the food ecosystem start working together today. The Protein Innovation Centre that we open today with Givaudan at the core of Southeast Asia’s vibrant food ecosystem is a step toward achieving our vision of a collaborative and sustainable future of food.”

For more information, visit www.buhler-group.com or www.givaudan.com.

For information on submitting an item for Supplier Innovations, email jgelski@sosland.com or contact Jeff Gelski at 816-756-1000, ext. 867