

Bühler Food (Wuxi)

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Bühler Food (Wuxi) Co., Ltd

News



Canadian Ambassador Visits WFP Malnutrition Project in South DRC

Canadian Ambassador to the Democratic Republic of Congo (DRC), Ginette Martin, recently traveled to Haut-Katanga province where she visited activities implemented by WFP with funding from the Government of Canada. Upon Ms. Ginette's return to Kinshasa, the DRC capital, we caught up with her to get her impressions of the mission.

News

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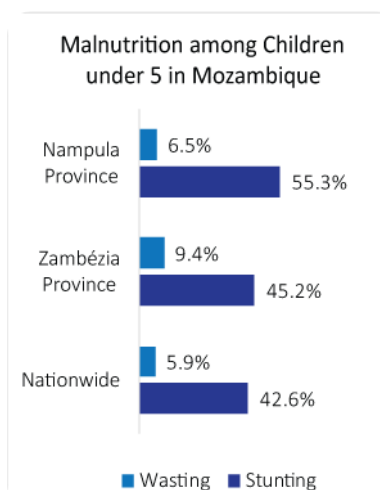


MI Sponsored Symposium at the Micronutrient Forum Global Conference

Join MI at it's sponsored symposium during the Micronutrient Forum Global Conference and learn about

improving access to health and nutrition for pregnant women.

News



Snapshots from Mozambique: Supporting Nutrition Program Implementation in Two Key Provinces

Fighting malnutrition is a key priority of the Government of Mozambique. Acute and chronic malnutrition combined affects more than 40% of children in Mozambique and is linked to the deaths of about 45% of children under 5 years of age. Malnutrition also takes an economic toll: Children with malnutrition face reduced cognitive capacity, which leads to poorer school performance and lower economic productivity throughout their lifetimes.

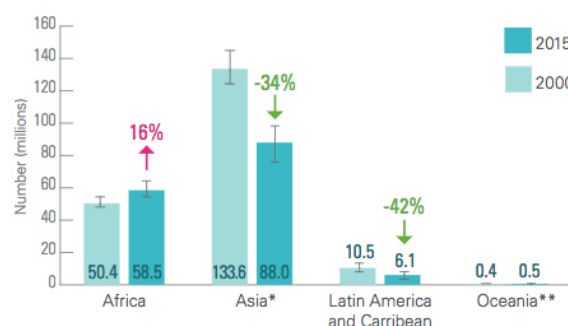
News

Joint estimates group releases 2016 report on levels and



In Africa, the number of stunted children is rising

Number of stunted children under 5, by United Nations region, 2000 and 2015



Western Africa accounts for half of the stunting increase in Africa; there were 4 million more stunted children in Western Africa in 2015 than in 2000

trends in child malnutrition

In September 2016, the inter-agency team (UNICEF, WHO and the World Bank Group) released new joint estimates of child stunting, overweight, underweight, wasting and severe wasting which reveal that the number of stunted children under 5 has dropped by 3 million

Researcher reflects on fortification progress 25 years after landmark study

Twenty-five years ago The Lancet published results of a randomized controlled trial that has contributed to 80 countries requiring folic acid to be added to at least one cereal grain through fortification. Those countries do not include any of the 28 countries in the European Union even though their modern flour milling industry could easily manage the technical implementation, and foods made with wheat flour are commonly consumed.

Technology

Effect of different extrusion treatments on the physicochemical properties of rice flour

Rice flour is an interesting alternative for developing gluten free products, but its features do not always meet the process requirements. The functional properties of rice flour can be modified by combining extrusion and size fractionation. Different extrusion conditions (barrel temperature, feed moisture content and feed rate) can vary the flour constituents. Extrusion and mechanical fractionation of the rice flours modified their behavior affecting hydration, thermal and pasting features, besides their susceptibility to enzymatic hydrolysis. Specifically, onset and peak temperature increased and gelatinization enthalpy decreased when increasing barrel temperature of the extrusion. Fine flours with stronger extrusion (high temperature barrel) showed the highest susceptibility to enzymatic hydrolysis. Overall, the combination of both physical treatments maybe an attractive alternative for obtaining clean label rice flours with modified features.


New trends of laws and regulations

Recommendations on wheat and maize flour fortification

This statement is based on scientific reviews prepared for a Flour Fortification Initiative (FFI) technical workshop held in Stone Mountain, GA, USA in 2008 where various organizations actively engaged in the prevention and control of vitamin and mineral deficiencies and various other relevant stakeholders met and discussed specific practical recommendations to guide flour fortification efforts being implemented in various countries by the public, private and civic sector.

This joint statement reflects the position of the World Health Organization (WHO), Food and Agriculture Organization of the United Nations (FAO), The United Nations Children's Fund (UNICEF), Global Alliance for Improved Nutrition (GAIN), The Micronutrient Initiative (MI) and FFI. It is intended for a wide audience including food industry, scientists and governments involved in the design and implementation of flour fortification programs as public health interventions.

News From Bühler Food is our quarterly e-newsletter for friends and colleagues of Bühler Food. It provides timely and relevant updates on Bühler Food, global health news, and ways to connect with us. [Let us know what you think!](#)

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