

## New Products

- Jones GABA
- Brother's Fruit Crisps
- Gourmet Butters
- BioBag
- Just Bare Chicken
- Young chefs compete

## Magazine

To view a digital copy of the latest Natural Food Network magazine, [click here](#).

## This Week's Main News Stories

### Maryland Considers Ban on Artificial Food Colors

Many parents have long believed in a connection between their child's consumption of food containing artificial food colors and behavioral problems, but scientific evidence backing the claims hasn't always been available. However, they may soon have an ally if the state of Maryland gets their way. Maryland is currently considering two bills that would ban several artificial food colorings that have been linked to hyperactivity and other behavioral problems in children. If the bills pass, Maryland would become the first state to enact such a ban. The bills call for a ban in the colors in school foods, and a requirement of warning labels on foods containing the artificial colorings, prior to an outright ban taking effect in 2012. The labels would read "Warning: The color additives in this food may cause hyperactivity and behavior problems in some children." The colors affected are Red 40, Yellow 5, Yellow 6, Blue 1, Blue 2, Green 3, Orange B, and Red 3. The bills have the support of the Center for Science in the Public Interest

### BioBag

#### Produce storage bags reusable for compost

BioBag's Kitchen Bags provide a natural way to store fruits and vegetables without bulky containers or plastic bags that are harmful to the environment. The bags breathe without leaking, allowing heat and moisture to evaporate through the walls of the bag, keeping fruits and vegetables fresher longer. They can then be reused to compost leftover food waste. The 100 percent compostable bags are made with a material called Mater-Bi, and naturally break down and compost in an environmentally sustainable way compared to the standard plastic bags used to store food. SRP per box of 25 x 3 gallon bags (17" x 18" 0.62mil) is \$5.99. [Click to order.](#)

Circulation: 17,000

### Consumers Choosing Kosher for Food Safety Reasons Over Religion

### OTA Appoints Richard Struthers Membership Manager

### To Advertise

Deanna Morgan (901)  
759-1241, Regional Sales  
Manager  
Southeast & West.

Richard J. Alden (603)  
899-3010, Regional Sales

### Consumers Choosing Kosher for Food Safety Reasons Over Religion

Kosher food may have its origins in religious observance, but it is finding new popularity among another group of consumers. According to Mintel, consumers are increasingly turning to kosher food for food safety, not religious, reasons. Three in five consumers surveyed by Mintel stated that they buy kosher food because they believe it to be safer and better quality, compared to just 14 percent who buy it for religious reasons. Senior new product analyst at Mintel Krista Faron told FoodNavigator-USA.com: "The presence of the kosher mark itself suggests that there is [an inspection] process in place. It is all about consumer perception that there is some sort of formalized methodology...My sense is that consumers probably couldn't tell us what kosher meant, but the kosher mark is reassuring." According to Mintel's Global New Products Database, 28 percent of all US food and beverage launches during 2008 carried a kosher symbol, and kosher has been the top individual claim for new American food products since 2005. Mintel valued the market for kosher-certified prepared foods, as well as kosher meat, dairy and fish, at \$12.5bn in 2008, a rise of 64 percent on 2003.

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