

How the Foodline Databases Can Help You Cater to Particular Food Markets

Flavor trends in the world table sauces market show that more and more people look for ways to enhance the flavor of food. A search in Foodline®: Market (File 54, FOIM) yielded an article from *Retail World*, April 13, 2009, which stated that in the UK, consumer research found that 43% of those surveyed used sauces to improve the flavor of food, while 38% thought that 'some foods just aren't right without sauce'. In addition, 40% of participants used healthier variants when possible. The top ten flavor blends for global table sauce launches in 2008 are led by soy sauce at 10.2%, mustard and tomato at 8.1% each, chili pepper at 5.5%, barbecue and spicy at 2.5% each, salsa at 2.3%, Worcestershire sauce at 1.9% and oyster at 1.7%.

In the search examples below, we'll show you how valuable the Leatherhead Food Research databases on Dialog (Files 53, 54) and DataStar (Files FOST, FOIM) can be if you need comprehensive information on soy, mustard, tomato, or any food and beverage issue, scientific, technical, or market.

Searching Foodline

Foodline databases provide information about ingredients, flavors, processes, chemistry, packaging, markets and commercial aspects. This example shows a search in Foodline®: Science (Dialog File 53, DataStar FOST) for information on isoflavones found in soybeans as antioxidants.

On Dialog

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? S SOY? AND ANTIOXIDANT? (S) ISOFLAVONE?
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On DataStar

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SOY$ AND ANTIOXIDANT$ SAME ISOFLAVONE$
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On Dialog, this retrieves nearly 200 records, including:

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DIALOG(R)File 53: FOODLINE(R): Science
(c) 2009 LFRA. All rights reserved.
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01147165 Foodline Accession Number: 775349
```

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Functional attributes of soybean seeds and products, with reference to
isoflavone content and antioxidant activity.
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Akitha M K; Gondi M; Sakthivelu G; Giridhar P; Rajasekaran T; Ravishankar G A
Food Chemistry (June 1), 114 (3), 771-776 (28 ref.)
2009
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ISSN Number: 0308-8146
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Language: English
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Document Type: Journal article
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Foodline Update Code: 20090605
```

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Abstract: It has been proposed that soya products, which are high in
isoflavones, may provide protection against hormone-dependent cancers, such as
breast and prostate cancers, and against cardiovascular diseases and
osteoporosis. The aim of this study was to obtain information on the isoflavone
levels and potential antioxidant activity of soya beans. Four soya-bean
varieties and 26 soya products were analysed, and the total isoflavone content
of the beans was 525-986 mg/kg. Issoflavone levels in soya products ranged from
32.9 to 795 mg/kg, with highest levels observed in soya sprouts and the lowest
concentration in soy sauce. There were significant differences between
concentrations of daidzein and genistein in the soya-bean varieties, and there
was a strong correlation between isoflavone level and antioxidant activity.
Tables show the flavonoid contents of soya seeds, soya flour, soya milk, soy
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sauce and **soya** meal.

Section Heading: FRUIT AND VEGETABLE PRODUCTS

Descriptors: **ANTIOXIDANT** ACTIVITY; AROMATIC COMPOUNDS; BEANS; CONTENT; FLAVONOIDS; **ISOFLAVONES**; **SAUCES**; **SOY SAUCE**; **SOYA** BEANS; **SOYA** FLOUR; **SOYA** MEAL; **SOYA** MILK; **SOYA** PRODUCTS; VEGETABLE MILKS; VEGETABLE PRODUCTS

For more information about searching Foodline databases on Dialog or DataStar, please call the Knowledge Center at 1-800-3DIALOG (North America) or 00 800 33 3DIALOG (rest of world), or consult the Dialog Bluesheets (<http://library.dialog.com/bluesheets/>) or DataStar Datasheets (<http://library.dialog.com/datasheets/>).

Email: customer@dialog.com.

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