

The goodness of broth

Particularly in the US, stories about the umami depth and super nutrition of bone broth have ricocheted through food media while restaurants like New York's Brodo have begun selling it. It's fair to say that bone broth, crafted in culinary and home kitchens for centuries, is now enjoying a renaissance. Leading poultry ingredient producer IDF® anticipates ever growing demand for its frozen concentrated and powdered bone broth, says Stephanie Lynch, VP Technology, Sales & Marketing at IDF. "Our pre-clinical studies indicate that our grandmother's chicken soup has genuine health benefits. We're now looking for partners to further substantiate our research."

As leading producer of providing poultry-based ingredients such as concentrated broth, extract, and fat, IDF is supporting the development of trending applications, such as meal replacement drinks, sport nutrition, and novel applications in soups and bars with its sustainable, natural ingredients. "As we've increased our investments in innovation and R&D, bone broth was a natural next step," says Ms. Lynch. "As a business built on poultry ingredient expertise, and a rich history of innovations in broth, we chose to direct our efforts toward developing a formulation-friendly bone broth that brands can rely on, not just for consistency and quality, but for functional claims, as well."

Ms. Lynch says that broth has always been considered a healing food, especially if you consider the tradition of eating chicken soup when you're sick with a cold. But lately, the list of bone broth's rumoured healing and restorative properties seems to be getting longer and longer. IDF asserts that their pre-clinical studies confirmed, bone broth can help with a variety of ailments — from supporting joint function and cognitive health, to supporting gut health, which modulates the immune system with collagen; the latter is described by scientists as 'the glue that holds the body together'.

More than a savoury sippable, IDF® JMP (Joint Microbiome Performance) bone broth powder offers guaranteed levels of chondroitin in addition to its prebiotic and gut health benefits. IDF also plans to pursue clinical trials to further substantiate the benefits of consuming its bone broth. "We've completed extensive preclinical research with our JMP bone broth powder and are now actively seeking partners with whom to pursue clinical research," Lynch said.

In addition to IDF® JMP bone broth powder, which IDF developed for the supplement market, the company created IDF® 3515, a bone broth powder for food applications. Highly dispersible, it works well in just-add-water applications, such as single-serve hot

beverages and ramen. Highly concentrated with an on-trend roasted flavour, IDF's bone broth powder provides convenience in use while bringing the benefits of bone broth to a wide array of formulations. "On-trend, nutritious, and flavourful, our bone broths provide great foundations for a variety of food and supplement applications," says Ms. Lynch. "We're looking forward to collaborating with brand partners in the development of applications that deliver great nutrition and a delicious eating experience to consumers."

