



# International Sugar Organization

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**EXECUTIVE DIRECTOR**

**Press Release(18)48  
(English only)**

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## **Various sugar related articles**

The Executive Director would like to draw your attention to the articles below all of which are relevant to the sugar sector.

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### **FoodNavigator.com – 20 July 2018**

#### **Senomyx achieves proof of concept for fermentation strain to produce novel natural high intensity sweetener**

By Elaine Watson

Senomyx has “achieved a fermentation strain proof of concept” for the production of siratose, a new zero-calorie, high-potency sweetening compound found in trace levels in monk fruit.

<https://www.foodnavigator-usa.com/article/2018/07/20/senomyx-achieves-proof-of-concept-for-fermentation-strain-to-produce-siratose-natural-sweetener>

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### **FoodNavigator.com – 24 July 2018**

#### **Britvic optimistic despite sugar tax and CO2 challenges**

By Rachel Arthur

UK soft drink business Britvic says it is confident of achieving market expectations for the full year, despite facing challenges from sugar taxes and the CO2 shortage.

<https://www.foodnavigator.com/article/2018/07/24/britvic-fights-sugar-tax-and-co2-challenges>

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### **FoodNavigator.com – 27 July 2018**

#### **Chobani gears up for national rollout of low sugar, high protein, Hint Of yogurts**

By Elaine Watson

Chobani is rolling out its Hint Of... low sugar, high protein, Greek yogurts nationwide in August following a successful debut in the Pacific, Northeast and Florida markets, with ‘new formats’ of the brand hitting stores in January 2019.

<https://www.foodnavigator-usa.com/article/2018/07/27/chobani-gears-up-for-national-rollout-of-low-sugar-high-protein-hint-of-yogurts>

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## **Sugar Online - Ebriefing 26-07-2018**

### **UK: Study says cake and biscuit makers not reformulating to reduce sugar**

A study by Action on Sugar at Queen Mary University of London, found a wide variation of sugar and calorie content between the same types of cakes and biscuits sold in the UK in 2016. This reiterates the accusation that the industry is not complying in reducing the amount of sugar sold in their products, reports Sugaronline. The study found that 97% of cakes and 74% of biscuits received a 'red' (high) label for sugar content. Graham MacGregor, co-author of the study and Professor of Ca...

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