



American International Foods, Inc.



AIFI Spring Newsletter

Where we strive to provide you with top-notch industry news and updates from around the Globe with a focus on how they affect you and your company.

18.5% Increase in Quinoa Shipments



Reaching for Quinoa

Food Business News and Chicago-based research firm NPD Group reports that 2017 saw an 18.5% growth in quinoa case shipments. The

firm extensively reviewed shipments of over 700,000 commercial and non-commercial foodservice outlets over the course of this past year, and forecasts a similar trend to carry through 2018. As the demand for nutrient-dense food products continues to rise, quinoa and other alternative grains are becoming increasingly prevalent in the food industry.

What are Alternative Grains?

“Alternative grains,” also referred to as “ancient grains,” are substitutes to high-yielding crops like wheat and corn. Their genetic makeup is unmodified by humans, which provides a heightened health benefit when compared to widely consumed traditional grain products.

“Generally speaking, they (ancient grains) offer more protein, fiber, and vitamins than modern grains,” explains Debbie Krivitsky, registered dietitian at Harvard-affiliated Massachusetts General Hospital. “Refined grains get rid of the bran and germ in the processing, and you lose the fiber and many of the nutrients.”

Gluten-Free Growth

According to Technavio, the gluten-free food market is expected to develop at a compound annual growth rate of 12% through 2021. The implications of this market expansion sheds positive light on the use of alternative grains, most of which are gluten free.

Texture Trend

Mintel identifies texture as being “the latest tool” to engage customers’ senses. The market research firm cites that it texture provides “share-worthy” experiences among consumers.

Utilizing alternative grains in formulations of food products, creates a unique experience that traditional grains do not provide, including an added crunch.

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Alternative Grains

- Amaranth
- Barley Flour
- Brown Rice Flour
- Buckwheat
- Chia Flour
- Chick Pea Flour
- Kamut
- Millet
- Oat Flour
- Quinoa
- Sorghum Flour
- Spelt Flour
- Teff

All AIFI Ingredients include:

- Full documents vetted for quality and safety
- World class pricing
- Contact your AIFI Sales Rep for details

Improving Your Position

With an extensive ingredient product line, American International Foods, Inc. has the means to help your company produce new products quick and effectively.

Know the Market

Sign up for our weekly market reports to stay updated on what's happening in the market:

- [Eggs](#)
- [Dairy](#)
- [Wheat](#)



Why AIFI

Powerful Solutions

Our passion, experience and knowledge of industry trends ensure our team to offer the best pricing and product information possible, providing you the support to grow your business and profits.

Peace of Mind

American International Foods takes pride in simplifying the process of finding and ordering ingredients for our customers. We offer over 2,500 ingredients and a fully vetted supply chain which ensures quality products.

The AIFI Family

AIFI is committed to running a highly innovative and customer-focused operation to ensure that we are a high-value partner and a low cost supplier. Above all our organization fosters respect, fairness and the pursuit of happiness for our employees, our clients and our partners worldwide. Give us a call today to see how we can show you the same benefits we are currently showing our customers. **866.944.2434**

Sources:

- www.health.harvard.edu
- www.mintel.com
- www.technavio.com
- www.foodbusinessnews.net
- www.npd.com



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See our complete list of ingredients

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