

**May 2016**

**BENEEO Extends Portfolio with Rempypure**

*- Clean label rice starch with high functionality now available to BENEEO customers worldwide -*

BENEEO, one of the leading manufacturers in functional ingredients, is pleased to announce the launch of Rempypure, the company's first high performance rice starch that qualifies for natural and clean label status worldwide.

BENEEO's Rempypure functional native rice starch has high stability during processing and performs well, particularly under harsh processing conditions such as low pH, high temperature or high shear. As a result, it is well suited to applications that undergo demanding processing conditions including retorted sauces, baby food jars, dairy desserts and fruit preparations. Due to Rempypure's new thermal production process which is entirely natural, BENEEO's functional native rice starch achieves performance levels comparable to chemically modified food starches without using any chemicals. Now manufacturers all over the world can go for cleaner labels by using Rempypure.

Rempypure has a clean taste and improves both shelf life stability and texture of products. It is available in a range of variants meeting the customer's requirement, be it creamy or soft texture. As a result of this new product development from BENEEO, food manufacturers now have a versatile clean label rice starch available, allowing viscosity build-up suitable for both gentle and demanding processing conditions.

BENEEO's Rempypure will help manufacturers create products that respond to growing consumer interest in clean label and natural products. Marc-Etienne Denis, Commercial Managing Director BENEEO-Remy comments: "With 71% of European consumers considering natural products as better<sup>1</sup>, clean label and natural claims are becoming ever more important in the creation of food products. We are proud to announce the launch of Rempypure, as this high performance rice starch, will now enable BENEEO customers worldwide to make the most of growing consumer demand for natural and clean label solutions, particularly in applications requiring severe processing conditions. "

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<sup>1</sup> Source: BENEEO Research 2012/13

### Ends

For further information on BENEEO and its ingredients, please visit: [www.beneo.com](http://www.beneo.com) and [www.beneonews.com](http://www.beneonews.com) or follow BENEEO on Twitter: @\_BENEEO or LinkedIn: [www.linkedin.com/company/beneo](http://www.linkedin.com/company/beneo)

BENEEO offers functional ingredients derived from chicory roots, beet sugar, rice and wheat. BENEEO is the ideal partner to help improve a product in its nutritional and technological characteristics. Key nutritional benefits are 'less fat', 'less sugar', 'less calories', 'added fibre', 'gluten-free' and dairy alternatives as well as energy management, digestive, bone and dental health. Key technological benefits focus on taste and texture improvements. Through a unique chain of expertise, including the BENEEO-Institute that provides decisive insights into nutrition science and legislation, and the BENEEO-Technology Center that consults in application technology, BENEEO actively supports customers in the development of more balanced and healthy food products.

**BENEEO** is a division of the Südzucker Group, employs almost 900 people and has production units in Belgium, Chile, Germany and Italy.

[www.BENEEO.com](http://www.BENEEO.com)

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