

BENEEO Launches New Clean Label Rice Starch Rempure S52 at IFT 2018

Delivers Excellent Product Stability Enabling Food Manufacturers to Create Unique Textures

Chicago, IL – July 12, 2018 - BENEEO, a leading manufacturer of natural food ingredients, will unveil its new Rempure S52 clean label rice starch at IFT 2018, McCormick Place, Chicago in booth # S1440. This new ingredient, the second clean label native rice starch in the company's portfolio, provides food manufacturers an opportunity to create unique textures and excellent product stability even under harsh processing conditions.

BENEEO has developed an advanced thermal inhibition process technology that strengthens native rice starch granules to enhance their functional properties. The results deliver an ingredient comparable or superior to chemically modified food starches - without the use of chemicals. Food starches are generally used as thickeners in foods such as soups, sauces and ready-to-eat meals to create pleasant textures and excellent freeze/thaw stability. As these products require high performance under shear, acidity and heat, the challenge has been to maintain optimal functionality under conditions such as gentle pasteurization to more severe retorting in both neutral and acidic food matrices. Now Rempure S52, as a clean label texturizer, gives manufacturers options without the need for modified starches under conditions ranging from low pH, to high temperature and high shear.

During IFT Food Expo 2018, BENEEO will also feature its inulin and oligofructose prebiotic fibers from chicory root, which have recently been added to the established list of FDA-approved dietary fibers. These prebiotic fibers are used in a variety of food products and contribute to the smooth and creamy texture and pleasant taste of sugar-reduced products.

BENEEO's functional carbohydrate Palatinose™, sourced from sugar beet will also be featured at BENEEO's booth. It is the only fully digestible carbohydrate with a low-glycemic index that provides a prolonged and balanced energy supply.

"As a science-driven company, BENEEO makes significant investments in R&D that continues to result in natural, clean label ingredients that give manufacturers the opportunity to develop new and improved foods and beverages," said Jon Peters, President of BENEEO Inc. "Given consumer preference for products they consider to be clean label, BENEEO's products can

contribute to product label simplification and clarity as they are all naturally sourced from nature and backed by scientific studies attesting to the health benefits of each.”

In addition to learning more about the company’s products, visitors to BENEEO’s booth will be able to indulge in various technical samples including clean label Chipotle Mayonnaise featuring Remypure S52; sugar-reduced cookies with Orafiti® chicory root fiber; and a sustained energy beverage with Palatinose™.

BENEEO’s chain of expertise includes nutritional, regulatory, technical, marketing and sales experts working closely with customers across their entire development process to support successful product launches.

To arrange an interview with one of BENEEO’s nutritional, technical and market experts, please contact Ripple Effect Communications at dawn@rippleeffectpr.com

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

About BENEEO

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 more than 900 people and has production units in Belgium, Chile, Germany and Italy.

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