

BENEО Focuses on Prebiotic Chicory Root Fiber for Digestive Health at IFT

Consumers Show High Interest in the Gut Microbiome as Contributor to Overall Well-being

Parsippany, NJ – May 31, 2019 - During this year’s IFT Food Expo in New Orleans June 2 to 5, functional ingredients manufacturer BENEО will showcase the power of its prebiotic chicory root fiber for digestive health in Booth #3423. Consumers in the U.S. are recognizing the microbiome as essential for their overall well-being and are looking for ways to support their digestive health, naturally.

According to a 2018 survey by Health Focus International, nearly 7 in 10 U.S. consumers are affected by digestive issues or concerned about digestive health. The survey also noted that 1 in 3 U.S. consumers are very or extremely interested in the gut microbiome. A 2019 Wizer Consumer Insights study confirmed that in the U.S., 68 percent of the respondents are interested in purchasing and consuming products that promote digestive health, naturally.

“Digestive health remains a key trend in the U.S. with consumers being increasingly interested in the microbiome and how a healthy gut impacts the entire body. BENEО’s natural prebiotic fibers give consumers great-tasting ingredients that effectively support digestive health by feeding the microbiome. Chicory root fiber comes from a purely natural process and thus meets consumer expectations,” said Jon Peters, President of BENEО, Inc.

Plant-based and firmly established with clinical studies, BENEО’s inulin and oligofructose are two of the three proven prebiotics according to the International Scientific Association for Probiotics and Prebiotics (ISAPP). They naturally support digestive health as they ‘feed’ the microbiome so that beneficial bacteria can selectively grow and support the health of their host.

BENEО’s inulin and oligofructose are obtained from chicory root via a gentle hot water extraction. This natural production process clearly distinguishes them from other fibers which are made indigestible by chemical and enzymatic modifications. These include so-called “soluble corn fiber” (which by far is not a natural fiber coming from corn as the name may suggest) or the food additive “polydextrose”, each of which require a chemical process.

Scientific studies with BENEÓ's prebiotics have shown, for the first time ever, a direct correlation between microbiota, bowel regularity and inner well-being. The results showed that inulin intake selectively changed three bacterial genera: *Bifidobacterium*, *Anaerostipes* and *Bilophila*. It increased the relative abundance of *Bifidobacterium* and *Anaerostipes*, both known as 'good' bacteria, supporting a balanced microbiota. The selectivity of BENEÓ's Orafti® Inulin was further demonstrated through decreased levels of *Bilophila*, a potential pathogen also related to increased gas production. This decrease upon inulin consumption was linked with both softer stools and reduced constipation, leading to better quality of life.

As a special tribute to the chicory coffee tradition of New Orleans, BENEÓ will feature a thirst-quenching coffee beverage that contains chicory root fiber and the next generation sugar Palatinose™. With inulin, the coffee serves as a perfect start to the day, as it's prebiotic and a good source of fiber. With the inclusion of Palatinose™, the drink has a low-glycemic response and provides sustained energy in the form of glucose. The coffee has an appealing mild, sweet taste and a velvety mouthfeel.

As an added attraction, Austin "Prebiotic" Powers will invite booth visitors and passers-by to participate in photographs and a quiz for the opportunity to win a prize.

ABOUT BENEÓ

BENEÓ offers functional ingredients derived from chicory roots, beet sugar, rice and wheat. BENEÓ 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 fiber', '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 BENEÓ-Institute that provides decisive insights into nutrition science and legislation, and the BENEÓ-Technology Center that consults in application technology, BENEÓ actively supports customers in the development of more balanced and healthy food products.

BENEÓ is a division of the Südzucker Group that employs more than 1000 people and has production units in Belgium, Chile, Germany and Italy. For further information on BENEÓ and its ingredients, please visit: www.beneo.com and www.beneonews.com or follow BENEÓ on Twitter: @_BENEÓ or LinkedIn: www.linkedin.com/company/beneo

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