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BENEEO is Now Capable of Producing Organic Inulin from Chicory Roots

Leading functional ingredients manufacturer, BENEEO has announced that it is now capable of producing organic inulin from chicory roots, making it the first ingredient manufacturer to do so.

Interest in organic products continues to grow and as a result, more customers are seeking out organic solutions. To date, no organic inulin from chicory is available. With the latest ongoing developments, BENEEO will be able to offer inulin derived from chicory root fibre at a reasonable and competitive price premium compared to organic inulin from other sources.

Eric Neven, Commercial Managing Director of BENEEO Functional Fibres comments: “We are pleased to announce that we, as the market leader for chicory root fibre, are the first ingredient manufacturer capable of producing organic inulin from chicory roots. With global market volume in the thousands of metric tonnes for organic inulin, and considerable potential for further growth, we see untapped opportunities for this innovative ingredient to extend into the organic market. We are excited to working in partnership with our customers to explore these and meet the growing demand for organic solutions.”

BENEEO’s chicory root fibre, inulin, is a natural, non-GMO, clean label and clinically proven plant-based prebiotic fibre that is derived from chicory root via a gentle hot water extraction method. There already exists a wealth of research supporting the health benefits of BENEEO’s Orafiti® Inulin covering digestive health, lowering blood glucose response and weight management. All of which will also apply to organic inulin. This also includes BENEEO’s exclusive EU health claim for its inulin in promoting digestive health.

As consumer interest in digestive health and organic products continues to rise, taste remains the most important factor. Being soluble and having a mild sweet taste, BENEEO’s Orafiti® Inulin delivers an appealing mouthfeel, texture and taste and can be used in applications such as dairy, bakery, cereals, etc. This presents food manufacturers with the opportunity to help consumers keep their digestive systems healthy, naturally and with ease, without having to make any major changes to their diet or sacrifice on taste or texture.

Ends

For further information on BENEEO and its ingredients, please visit: www.beneo.com and www.beneoneews.com or follow BENEEO on Twitter: @_BENEEO or LinkedIn: 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 1000 people and has production units in Belgium, Chile, Germany and Italy.

www.BENEEO.com

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