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**BENEEO presents new sugar-free sweetening solutions with Stevia and ISOMALT at  
ISM 2012**

29<sup>th</sup> January to 1<sup>st</sup> February 2012, Cologne, Hall 10.2, Stand E78

BENEEO, one of the leading manufacturers in functional ingredients, is presenting new solutions in sweetening at ISM in January. Attendees at the Cologne-based exhibition can look forward to herbal flavoured sugar-free candy samples using ISOMALT with Stevia, among the range of new confectionery ideas. By combining these two ingredients, BENEEO has been able to achieve a product that has a rounded sugar-like taste and also provides nutritional and health benefits.

ISOMALT is the only sugar-replacer derived from sugar-beet and thus has a similar sweetening profile. It offers manufacturers an alternative to sugar in both functionality and bulk. The combination of the two naturally-derived sweeteners supports a variety of subtle or strong flavours while successfully masking the undesired after-tastes of Stevia. Blending the two ingredients in candy recipes also helps achieve added benefits; the samples from BENEEO are low in calories as well as being toothfriendly and low GI. Both dental health and blood glucose benefits of ISOMALT have been approved by EFSA.

Achieving harmonised taste sensations with ISOMALT and Stevia has been made possible by the BENEEO-Technology Center. Specialists of the newly formed centre of expertise have worked closely together to overcome the challenges related to formulations with Stevia. BENEEO's experience in combining its bulk sweeteners and Stevia supports the development of healthy products with a balanced sweetening and added benefits.

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For further information on BENEEO and its ingredients, please visit: [www.beneo.com](http://www.beneo.com)

The **BENEEO** product portfolio consists of functional ingredients with nutritional and technical advantages, derived from chicory roots, beet sugar, rice and wheat. BENEEO is the ideal partner to help improve the health (weight management, energy for mental & physical

performance, digestive, bone and dental health), taste, texture and nutritional value (fat and sugar replacement/fibre enrichment) of a product. Through a unique chain of expertise, including the BENEIO-Institute, BENEIO actively supports industry partners in the development of more balanced and healthy food products.

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

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

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