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Smart ingredients for a lifetime – BENEEO at FiE 2013

FiE 2013, Frankfurt (19th-21st November), Hall 8, Booth H07

The earlier the foundations of a healthy diet are laid, the higher the chance of leading a long and healthy life. BENEEO, one of the leading manufacturers of functional nutrients, will be showing an array of concepts at Food Ingredients Europe (FiE) that enable food and drink manufacturers to respond to the growing trend for promoting healthy life stages from early years to old age.

On stand, the company will be showcasing the range of benefits possible with its prebiotic fibres, rice specialties and functional carbohydrates, through a number of food and drink applications which will be available for visitors to sample. From low glycaemic and digestive health benefits through to clean label, reduced calories and toothfriendly properties, visitors will gain insights into how BENEEO's ingredients can contribute to healthy ageing. By developing a greater understanding of how to enhance the nutritional properties of food and drinks, while safeguarding and even optimizing taste and texture, food producers will be able to create new and exciting products that respond these key trends within the market.

To showcase how an improved nutritional profile can be achieved in the field of bakery applications Rudy Wouters, Vice President BENEEO-Technology Center, will be presenting within the conference programme on 20th November. His presentation "Innovations in baked goods: case studies of gluten free, high fibre and reduced blood glucose response formulations" will take place at 14.20pm (Module 6B: Bakery Innovation).

For further information on BENEEO and its ingredients, please visit BENEEO at FiE this year on the stand in Hall 8, Booth H07 or go to www.beneo.com.

- Ends -

To arrange an interview on stand with one of our BENEEO experts at FiE, please contact the BENEEO press office on:

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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

For further information please contact:

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