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**Trials show BENEО's Palatinose™ extends shelf-life and quality
of glazed and iced bakery products**

The technical experts at BENEО, a leading manufacturer of functional ingredients, have conducted technical trials to improve the shelf-life and quality of glazed and iced, freshly and frozen packed donuts. The results show that with the partial replacement of sucrose with BENEО's functional carbohydrate Palatinose™ in glazings or icings, shelf-life and overall product quality can be significantly improved.

Findings showed that a partial replacement of sucrose with Palatinose™ in freshly packed donuts leads to an extended shelf life stability through the unique carbohydrate's ability to control water activity and moisture migration. Furthermore, the glaze with Palatinose™ maintains transparency, even throughout the extended shelf life. Thanks to the low hygroscopicity of Palatinose™, the glaze does not become sticky. In addition, the Palatinose™ glazed, freshly packed donuts exhibit a more pleasant sweetness in comparison to using sucrose alone.

The trials also demonstrated that partial replacement of sucrose with Palatinose™ in frozen packed donuts ensures a maintained glaze transparency throughout the freezing process and after defrosting. It prevents the glaze from sticking to the foil during frosting and, of even greater importance, after defrosting. Furthermore, Palatinose™ provides a slightly reduced and more pleasant sweetness in frozen packed donuts, as with pure sucrose glazing.

Katja Reichenbach, BENEО Product Manager Palatinose™ comments: "Sugar-based donut glazings traditionally have a lower a_w value (water activity) than the donut. This leads to increased water migration from the donut to its glaze, resulting in the donut drying out very quickly. However, BENEО trialled the partial replacement of sucrose with Palatinose™ in glazings and icings and the results showed that water activity was brought under control in the glaze, keeping the donuts moist for longer. As well as extending shelf life in freshly packed donuts, partial sucrose replacement by Palatinose™ has also been trialled in frozen packed donuts. The test results show that its use substantially improves the quality of the donut upon defrosting."

The BENEEO webinar on these trials is available to access via the following link until November 2014:

<http://www.business-review-webinars.com/webinar/Food & Beverage/ How to improve shelf life stability and quality of glazed and iced bakery products -DwxQ82cK>

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For further information on BENEEO and its ingredients, please visit: www.beneo.com and www.beneonews.com

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

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