

Discover Unknown Potentials with BENEEO at IFT 2014

Formulation Options Impacting Blood Sugar Control, Weight & Energy Management, Digestive Health and Taste & Texture to be Featured in Booth #4413

Morris Plains, NJ – May 2014 – BENEEO, a leading manufacturer of functional ingredients, will be exhibiting and providing a sampling of tasty and healthy foods at this year's IFT Food Expo from June 21-24 in booth #4413. Experts in application technology, marketing and nutrition will be present to discuss up and coming product opportunities in the areas of blood sugar control, weight and energy management, digestive health, natural texturizing, gluten-free technologies and more.

“Consumers are increasingly recognizing the benefits of choosing healthier food and beverage alternatives which can even help in fighting the burden of non-communicable disease in the long term. This is creating exciting momentum in the development of new functional food products from candies to baked goods, sports and energy drinks as well as dairy to gluten-free,” said Joseph O’Neill, president and general manager, BENEEO Inc. “We’re extremely excited this year to have the opportunity at IFT to share with food, confectionery and beverage manufacturers the latest research and concept ideas from BENEEO that bring consumers better and healthier choices.”

Manufacturers interested in confectionery innovation will have an opportunity to learn about options for sugar free, balanced energy or fiber delivery formulations using BENEEO’s low glycemic functional carbohydrates ISOMALT and Palatinose™ as well as Orafiti® chicory root-based prebiotic fiber. Attendees can also recharge with a new energy beverage sample formulated with Palatinose™ for sustained energy supply.

Focusing on digestive health, BENEEO is featuring its all natural prebiotic fiber oligofructose in great tasting multi-fiber nutrition bars. Gluten-free technologies and natural texturizing solutions in baked goods using specialty rice ingredients will also be showcased.

“By connecting nutrition and health, BENEEO’s focus is to support food and beverage manufacturers in producing healthy and more balanced products. With our unique

chain of expertise, including the BENEIO-Institute, the BENEIO-Technology Center and our team for market and consumer research, we are able to offer food manufacturers the means to develop great-tasting products that are nutritionally optimized, potentially clean label and meet the needs of today's health-conscious consumers," O'Neill added.

About BENEIO

BENEIO offers functional ingredients derived from chicory roots, beet sugar, rice and wheat. BENEIO 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 BENEIO-Institute that provides decisive insights into nutrition science and legislation, and the BENEIO-Technology Center that consults in application technology, BENEIO actively supports customers 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.

For further information on BENEIO and its ingredients, please visit: www.beneio.com and www.beneionews.com

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