

“All things natural” with BENEEO

New Clean Label Options for Better Texture and Digestive Health at IFT

Chicago, IL – May, 2016 - BENEEO, one of the leading manufacturers of functional ingredients, will focus on natural solutions at this year’s 2016 Institute of Food Technologists (IFT) Food Expo in Chicago. Visitors to booth #231 will learn more about the company’s most recent clean label texturizing solutions with improved functionality. They will also gain insights on how chicory root fibers inulin and oligofructose promote a healthy digestive system, naturally.

“With two out of three U.S. consumers reading the ingredient list and nutritional benefits on packaging, the trend for clean label and natural is here to stay,” said Jon Peters, President BENEEO, Inc. “BENEEO, as a functional ingredients manufacturer, along with food and beverage producers, plays a crucial role in promoting healthy food combined with healthy lifestyles. With BENEEO’s non-GMO ingredients sourced from nature, we support manufacturers in their efforts to make a real difference in delivering tasty products that meet growing consumer demand for clean label and natural products.”

During IFT 2016, BENEEO will introduce Rempure, the company’s first high-performing native rice starch, which qualifies for natural and clean label status worldwide. Rempure enables manufacturers to leverage the trend for ‘all natural,’ while ensuring high functionality and stability even under demanding processing conditions such as low pH, high temperature or high shear. These characteristics make it suitable for applications such as retorted sauces, fruit preparations, dairy desserts and baby food jars. Rempure is similar in performance to chemically modified starches. It provides good product stability during the entire shelf-life, excellent freeze-thaw stability, all combined with delicate texture and pure taste.

With digestive health evolving from a strictly medically driven topic to a health and wellness issue, BENEEO will also be highlighting the benefits of its all-natural and non-GMO chicory root fibers inulin and oligofructose. Both prebiotic, these natural fibers contribute to well-being by

promoting a regular and balanced digestive system, in a mild and natural way. According to recent market research, 61% of US consumers are concerned about maintaining digestive health and 43% look for products to actively improve digestive health. Particularly appealing to US consumers is that prebiotic chicory root fiber improves the body's function naturally¹. Supporting this consumer interest is information published by Mintel in 2016 "From the Inside Out"², which clearly shows that there is increased understanding of the impact diet have on how consumers look and feel.

Proving that indulgence and healthy lifestyle are indeed a winning formula with a smart choice of ingredients, visitors to BENEEO's booth will have the opportunity to enjoy freshly made Belgian waffles with a sugar-reduced chocolate topping. BENEEO's next generation sugar Palatinose™ (isomaltulose) and chicory root fiber provide a natural sugar-like sweet taste, and an attractive texture, while improving the nutritional profile of the waffles.

Additionally, several other tasting samples can be tested during IFT at BENEEO's booth, including a fruit-flavored dairy drink with Rempure. Another highlight will be a carbonated energy beverage for sustained and balanced energy release with Palatinose™.

About BENEEO

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 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 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.

For further information on BENEEO and its ingredients, please visit: www.beneo.com and www.beneonews.com or follow BENEEO on Twitter: @_BENEEO or LinkedIn: www.linkedin.com/company/beneo

¹ Health Focus International Fiber Research 2013, commissioned by BENEEO

² Mintel's Global Food and Drink Trends 2016

Media Contact: To arrange an interview at booth #231 with one of our BENE0 experts at IFT, please contact the BENE0 Press Office:

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