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### **First monograph on isomaltulose published in Food Chemicals Codex**

BENEO-Institute supports and shares expertise with Food Chemicals Codex (FCC) within the development of the monograph on isomaltulose

BENEO-Institute is pleased to announce the publication of the first monograph on the functional carbohydrate, isomaltulose (brand name Palatinose™), in the Seventh Edition of Food Chemicals Codex (FCC). For more than a year, analytical and regulatory experts of the BENEO-Institute have contributed to the development of the monograph in close collaboration with FCC.

The BENEO-Institute has extensive knowledge of the characteristics of isomaltulose, the next generation carbohydrate. Showing its wide expertise on functional carbohydrates, BENEO was also partner to the FCC in 2008/9 in the development of the first monograph on isomalt, making it the ideal partner to the FCC for information related to the analysis and specification of isomaltulose.

The new FCC monograph will set a worldwide industry benchmark for this ingredient. Clients with products containing FCC-approved isomaltulose will benefit from the quality status it provides.

Anke Sentko, Vice President Regulatory Affairs and Nutrition Communication commented: "We are delighted to support FCC again in its development of a monograph dealing with one of our ingredients. It is great to be able to contribute and share our expertise with the FCC experts to set the quality standard of isomaltulose; both existing and potential customers that want to use the next generation carbohydrate will benefit from high quality, innovative product development."

The FCC is a compendium of internationally recognized monograph standards and tests for the purity and identity of food ingredients. Published since 1966, the FCC promotes uniformity of quality and provides added safety assurance for food ingredients.

Isomaltulose from BENEEO fully complies with the requirements of the new FCC monograph on isomaltulose and is available as “FCC grade” worldwide.

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**The BENEEO-Institute** is an organisation which brings together BENEEO’s expertise from Nutrition Science, Nutrition Communication and Regulatory Affairs teams. It acts as an advisory body for customers and partners reaching from ingredient approval, physiological effects and nutritional composition to communication and labelling. The key nutritional topics that form the basis of the **BENEEO-Institute’s** work include weight management, digestive health, bone health, physical and mental performance, the effects of a low glycemic diet in the context of healthy eating and disease prevention, as well as dental health.

The **BENEEO-Institute** facilitates access to the latest scientific research and knowledge throughout all nutritional and regulatory topics related to BENEEO ingredients. It provides BENEEO customers and partners with substantiated guidance for some of the most critical questions in the food industry. BENEEO is a division of the Südzucker Group, employs almost 900 people and has production units in Belgium, Chile, Germany and Italy.

[www.BENEEO-Institute.com](http://www.BENEEO-Institute.com)

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