

BENEEO Highlights Functional Clean-Label Rice Starch at IFT

Technical Trials Indicate High Performance Comparable to Modified Starches

Chicago, IL – July 16, 2016 – During this year’s IFT Food Expo, functional ingredient manufacturer BENEEO will be highlighting the technical performance of Remypure in booth #231. Remypure is the company’s first high-performing rice starch that qualifies for both natural and clean label status worldwide.

Technical trials confirm the strong performance of Remypure – without the use of any chemicals. The results in fruit preparations show an improved viscosity build-up equivalent to chemically modified starches, clearly reflected in comparable Bostwick values (see figure 1). In addition sensorial evaluation demonstrated that BENEEO’s functional natural rice starch supports a clean fruity flavor and a typical short and smooth texture.

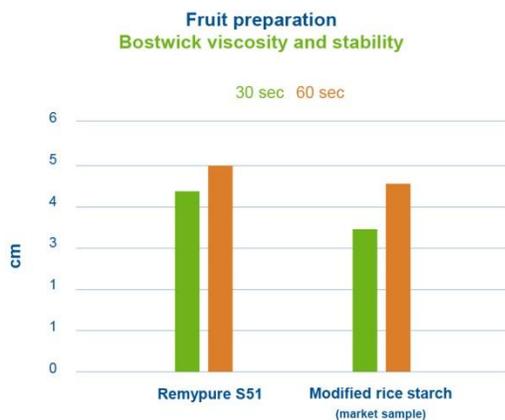


Figure 1: BENEEO’s functional native rice starch, Remypure, shows comparable viscosity behavior to modified rice starch.

Remypure’s high performance also means that the starch remains stable under severe processing conditions. Trial results also show better tolerance towards acidity and heat than other clean label starches (see figure 2).

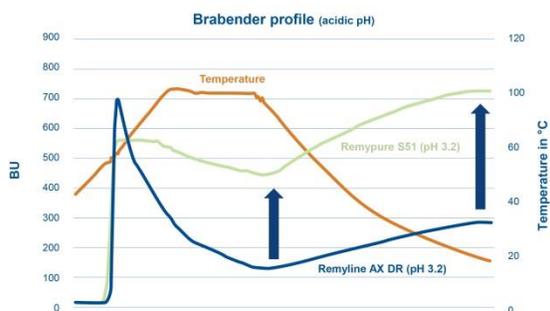


Figure 2: In comparison to clean label rice starch, Rempure, remains stable under heat and acidity.

Due to its unique molecular structure of amylopectin, which reduces retrogradation, Rempure provides an increased shelf life and freeze-thaw stability. The improved stability of Rempure is based on an innovative production process. BENEEO, the worldwide leader in rice starch, is utilizing only natural processes using heat in a low-moisture environment to produce the new Rempure.

With demanding conditions always being a challenge, Rempure is the ingredient of choice for manufacturers looking for a versatile clean-label starch with good functionality in both gentle and severe processing requirements for applications such as jarred baby food, sauces, and dairy desserts. It is available in a range of variants, therefore providing whichever texture is required, such as creamy or soft.

“Rempure, our new functional native rice starch, supports manufacturers in the development of products that respond to the growing natural and clean label trend demanded by consumers,” said Jon Peters, President of BENEEO, Inc. “Clean and simple information on packaging provides reassurance to consumers when buying food products containing Rempure.”

In fact, BENEEO research shows that 65 percent of consumers in the Americas consider natural products as better and 47 percent actively look for natural products when making food purchase decisions¹, which means that clean label and natural claims are becoming increasingly important in the creation of food products. Additionally, seven out of 10 consumers say they are

¹ BENEEO consumer research 2013

interested in foods that contain only ingredients that they recognize². One of every two consumers agrees that rice starch sounds natural³.

Visitors to BENEEO's booth will have the opportunity to experience Remypure in a fruit-flavored dairy drink. Several other tasting samples can be tested during IFT at BENEEO's booth, including Belgian waffles with a sugar-reduced chocolate topping and a carbonated energy beverage for sustained and balanced energy release with Palatinose™.

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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

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.

www.BENEEO.com

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

² HealthFocus International

³ BENEEO Consumer Research 2015

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