

BENE-Orafti

PRESS INFORMATION

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BENE-Orafti

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1. INNOVATION IN INGREDIENTS


1. Corporate Structure

BENEO-Orafti is part of the BENEIO-Group, an ingredients business unit of the Südzucker Group. The latter European agro-food group has a turnover of €5.3 billion and employs more than 19,900 people. Südzucker's manufacturing facilities are spread over 67 sites worldwide.

BENEO-Orafti is the world leader in the production of chicory ingredients. Its products include active food ingredients such as inulin and oligofructose. With a head office in Tienen, Belgium, the company operates in more than 75 countries and has production units in Oreye (Belgium), and Pemuco (Chile).

2. Ingredient Range

BENEO-Orafti is world market leader in the production and commercialisation of chicory-based food ingredients. These are natural ingredients that can be applied to food applications to make well-balanced food products that stimulate digestive health. Every year BENEIO-Orafti transforms several hundred thousand tonnes of chicory into value-added food ingredients.

	<p>Orafti® ingredients</p> <p>Orafti® inulin & oligofructose*: <u>natural food ingredients</u> for food applications, derived from the chicory root and also dietary <u>food supplements</u> based on Orafti® inulin & oligofructose. (see page 5 for more details)</p>
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3. Proven to Improve

Our track record of innovation and improvement is encapsulated in our strategy 'Proven to Improve'. It stands for all we believe: constant work to make our products and services better for our customers. Improving the value of food and drinks is at the centre of BENEIO-Orafti's activities. BENEIO-Orafti is constantly learning and working towards making our products and services even better, through understanding and innovation.

* Formerly known as respectively Beneo™ inulin and Beneo™ oligofructose.

2. CORNER STONES

BENEO-Orafti's goal is to offer innovative food ingredients, which are more than just ingredients. With more than 25 recent patents and patent applications and thousands of finished food products containing Orafti® inulin or Orafti® oligofructose, BENEO-Orafti has established not only the innovative potential of these ingredients but also their role in creating food and drink products which meet the needs of today's consumers. BENEO-Orafti is represented in more than 75 countries worldwide and has a global client base.

1. Our Product range

1.1. Orafti® inulin*

BENEO-Orafti produces and markets a range of 7 different types of **inulin powder**.

Orafti® inulin is extracted from chicory roots and is composed of fructose chains. Inulin has good solubility and an excellent taste profile.

Orafti® inulin can be used to replace fat and to increase the dietary fibre content of food and drink products. It is especially suited for use in low fat cheeses, creams, spreads, ice cream, mousses and meat products. In chocolate, it can be used to replace sugar. Bakery products, cereals, dietary supplements and many other food products use inulin to enhance fibre content and texture.

Orafti® inulin A range of 7 inulin powders with different properties:	
Orafti®ST	Standard
Orafti®ST-Gel	Instant-gel forming
Orafti®GR	Granulated
Orafti®HP	High-performance
Orafti®HP-Gel	Instant HP-gel forming
Orafti®HPX	HP for high temperature processes
Orafti®LGI	Low Glyceamic index

Orafti®HP (high performance) is a patented form of chicory inulin. It is a dietary fibre, which can be used as a fat replacer to improve structure and mouthfeel. It can also replace gelatin in some applications. It is used in spreads, mousses, cheese and other dairy products, meat products, creams, sauces and bakery products.

In 1997, Orafti®HP received the Fi Award at the FiE -Food Ingredients Europe- trade fair. An international jury selected Orafti®HP as the most innovative food ingredient: "A major and exceptional product development". Orafti®HP also won the innovation award at the FiSA (Food Ingredients South America) trade fair.

In 2004, Orafti®HP and Orafti®GR scooped 2 golden medals at Ingredients Russia. With more than 20 entrants in the category “Most innovative product” the judging panel comprised representatives of the Ministry of Agriculture and the Russian Union of Food Ingredients Producers as well as Russia’s top academic institutions.

In December 2006, BENE0-Orafti again scooped two prizes at the 'Ingredient of the Year 2006' ceremony at Ingredients Russia. BENE0-Orafti received a gold award for its Orafti®Synergy1 ingredient, as well as recognition for the BENE0-Orafti reports presented at the Ingredients Russia Forum.

1.2. Orafti® oligofructose*

BENE0-Orafti produces and markets a range of 10 different types of **oligofructose powder and syrups**.

Beneo™ oligofructose is a dietary fibre obtained by partial hydrolysis of inulin. It is composed of non-digestible oligosaccharides. Oligofructose is the world's most soluble dietary fibre and, like inulin, it specifically stimulates beneficial bifidobacteria in the colon, allowing the creation of *prebiotic* and *synbiotic* foods.

Some of the many applications in which oligofructose can be used include dairy drinks, yoghurts, cheeses, fruit preparations for fresh dairy products, sugar replacement and dietary fibre enrichment in biscuits, bakery products, ice cream and cereal bars.

Orafti® oligofructose		
A range of 4 syrups and 4 powders with different compositions:		
	Type	Oligofructose (% on dry matter)
Orafti®L60	Syrup	60
Orafti®L60G	Syrup	60
Orafti®L85	Syrup	85
Orafti®L95	Syrup	95

Orafti®P85	Powder	85
Orafti®P95	Powder	95
Orafti®HSI	Powder	High Soluble Inulin
Orafti®Synergy 1	Powder	Patented blend of inulin and oligofructose

Both the Orafti® inulin and Orafti® oligofructose ranges of active ingredients can be used to create food and drink products with enhanced nutritional properties because of their ability to replace fat and sugar and their proven prebiotic functionality.

2. Innovative nutritional research

2.1. Findings

Both Orafti® inulin and Orafti® oligofructose are recognised throughout the world as dietary fibres. But their nutritional value goes beyond that of simple fibre. The bifidus-stimulating effect of Orafti® inulin and oligofructose is widely recognised and proven. Studies in humans have shown that the daily intake of small amounts of inulin and oligofructose stimulates the numbers and activity of the beneficial bifidobacteria in the human colon, which have a protective effect against some intestinal disorders. Orafti® inulin and oligofructose help us to have an efficient digestive system and contribute to our overall health, giving us a sense of well-being. And when the gut is working well, we feel good.

Groundbreaking studies have proven that Orafti® Synergy1 increases change in bone mineral density by 45% and increases change in bone mineral content by more than 15% after 1 year of supplementation. Earlier studies have demonstrated that Orafti® Synergy1 increases dietary calcium uptake by up to 20%. Orafti® Synergy1 is particularly important because it is already effective at a dosage of just 8g per day - a very acceptable amount to use in food formulation. Increasing our consumption of Orafti® Synergy1 can have important consequences for the prevention of osteoporosis particularly as now more than ever it is proven that the extra calcium uptake with Orafti® Synergy1 really gets to the bones and stays there.

2.2. Research conferences

In 1995 in Brussels, BENE-Orafti organised the first ORAFTI Research Conference on non-digestible oligosaccharides chaired by Professor Marcel Roberfroid of the University of Louvain (Belgium). The results of the nutritional research which were presented turned out to be extremely valuable and became the basis on which inulin and oligofructose could be marketed as nutritionally beneficial ingredients.

The results of further research studies were presented and reviewed during the second ORAFTI Research Conference, held in the USA in May 1998, chaired by Dr. Professor John Miller of Pennsylvania State University.

At the third ORAFTI Research Conference in London in 2001, the highlights included a report on the human trials demonstrating that Beneo™ Synergy1 can significantly increase calcium uptake from the normal diet. Speakers also showed that the benefits of increasing our intake of inulin and oligofructose could include modulation of lipid metabolism, increased resistance to infection due to enhanced immune response and the reduction in risk of colon cancer.

The fourth conference, which took place in Paris in early 2004, re-inforced the position of BENE-Orafti's prebiotic ingredients as 'FeelGood Factors for Health and Well-being'. The presentations covered all of the latest developments in the scientific understanding of the role of inulin e.g fructans in maintaining health and well-being. The conference also provided the opportunity for the team working on the SYNCAN program to present the initial results from this important study. These demonstrate that a combination of Beneo™ Synergy1 and a probiotic could help to reduce the risk of colon cancer.

The fifth research conference has taken place in Boston in late 2006 and provided a unique forum to review the latest scientific data on inulin and oligofructose. Scientists reviewed their findings on gut and bone health, gut peptides and energy metabolism, immunity and inflammation, colon cancer risk and benefits for specific target groups. With this BENE-Orafti showed once more it is a science driven company.

These 5 very successful conferences, were followed by the 1st European BENEО Scientific Symposium, and took place in Brussels (Belgium), on April 11, 2008. The Symposium brought together a panel of international experts and scientists, working in the area of functional carbohydrates and prebiotics and their interaction with energy metabolism and health. They provided reviews and presented the latest research findings.

It was the first symposium organised by the recently created BENEО-Group, the functional ingredients division of the Südzucker Group.

3. Reaching the consumer

3.1 The concept

BENEО-Orafti recognises the importance of listening carefully to consumers by investing in an ongoing program of market research (undertaken in 14 countries and covering all continents to date). As a result, BENEО-Orafti has a unique understanding of what consumers are looking for when it comes to healthy food.

There is no doubt that people are very interested in food and drinks with health benefits. The people who took part in BENEО-Orafti's market research program said that they would like to be able to buy Orafti[®] inulin and oligofructose in dairy products, bread, breakfast cereals, pasta, spreads and other foodstuffs that their families eat every day. Communication of the benefits needs to be clear and straightforward. Most consumers do not want to be confronted with long scientific names and tales of disease and disorder. Rather, they are looking for good, wholesome food that they believe will give them a sense of well-being and that will make them FeelGood.

3.2. Beneo™ Program

BENEО-Orafti has created the BENEО™ Program in order to facilitate the communication of the benefits of foods with Orafti[®] inulin and oligofructose. It is a communications initiative which combines the resources of both food manufacturers whose products carry the Beneo™ symbol and BENEО-Orafti.



Firstly, the Beneo™ program aims to inform scientific influencers and prescribers (such as doctors and dieticians) of the benefits of increased intake of inulin and oligofructose. These are the people who will initially get questions from the consumers once products that carry the Beneo™ label are on the market.

Secondly, we then continue to provide information to these influential target groups but shift the focus towards consumers. Communication materials include a website, consumer leaflets, and a magazine and an advertising campaign, which explains that by consuming products with the BENEО™ symbol on the packaging, you will feel

good.

The products which carry the BENEOTM symbol benefit from the approval of an independent scientific committee. Experience shows that using the BENEOTM quality label on the packaging of products clearly creates added value for the products, meaning that they contain Orafti® ingredients.

4. Tailormade services

BENEO-Orafti has its own applications lab and provides technical advice and support to customers regarding the formulation of foods with inulin and oligofructose.

In recent years BENEO-Orafti has developed a thorough knowledge of all aspects of functional foods. BENEO-Orafti has analysed and studied different food markets in order to gain a better understanding of the needs and specific demands of each sector. Furthermore the creation of tailormade marketing and product concepts for foods and beverages with Orafti® inulin and oligofructose is highly valued by customers.

BENEO-Orafti also provides expert advice on the regulatory aspects of Orafti® inulin and oligofructose. Orafti® ingredients have a Total Quality approach to its business and are ISO 9001:2000-certified as well as HACCP, GMP, Kosher and Halal.

3. FACTS & FIGURES

1. Structure of the Südzucker Group



The Südzucker Group has a turnover of €5.3 billion and employs more than 19,900 people. The Group's manufacturing facilities are spread over 67 sites worldwide. For more information on the Südzucker Group: <http://www.suedzucker.de>.

Under the umbrella of the *Specialities*-unit, you find the BENEО-Group, uniting Südzucker's Functional Ingredients companies: BENEО-Orafti, BENEО-Palatinit and BENEО-Remy.

2. Structure of the BENEО-Group



BENEО is a group of global and successful companies specialising in food ingredients with nutritional and technical benefits.

The **BENEО-Group** has a turnover of 350 million €, employs almost 900 people and has production units in Belgium, Germany, Chile and Italy. Throughout the business units there is a unique chain of expertise that can actively support our partners in the development of more balanced and healthy food products.

www.BENEО-Group.com

2.1. BENEО-Remy



BENEО-Remy is world market leader in the production of rice derivatives like starches, flours, proteins and recently also stabilised rice bran. The company's product portfolio also includes Nutriz, a rice concentrate that is used in non-dairy drinks and desserts. Remy-products are sold in diverse applications like baby food, breakfast cereals, biscuits, prepared meals, soups & sauces, dairy ... BENEО-Remy has production sites in Belgium and Italy and services the world market through a sales network of distributors in more than 45 countries.



Address: Remylaan 4, 3018 Wijnmaal, Belgium
www.BENEО-Remy.be

2.2. BENEО-Palatinit



BENEО-Palatinit develops, manufactures and markets ISOMALT, the N°1 sugar replacer in hard candies worldwide and the only one made from real sugar. Recently introduced Palatinit markets the new sugar Palatinose™.

It is the only low glycaemic carbohydrate that provides prolonged energy in the form of glucose to the body. BENEО-Palatinit introduced a new multifunctional pharmaceutical excipient for the formulation of solid dosage

forms under the brand name galenIQ™.

With a global network of sales agencies in more than 45 countries, PALATINIT supplies food and pharmaceutical markets around the world with production facilities that are located in Offstein (Germany).



Address: Gottlieb-Daimler-Str. 12, 68165 Mannheim
Baden-Württemberg, Deutschland - www.BENEО-Palatinit.com

2.3. BENE0-Orafti



BENE0-Orafti is the world leader in the production of chicory ingredients. Its products include active food ingredients such as inulin and oligofructose for food applications. With a head office in Tienen, Belgium, the company operates in more than 75 countries.

BENE0-Orafti Brands	Products
Orafti® inulin Orafti® oligofructose	Inulin Oligofructose Fructo-oligosaccharides Organic sweeteners Inulin derivatives

Operating entities	Production companies
Tienen, Belgium (HQ)	Oreye, Belgium
Singapore, Singapore	Pemuco, Chile
Barcelona, España	
Mannheim, Germany	
Saõ Paulo, Brazil	
Morris Plains, New Jersey, USA	



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For more information, please visit our websites at:

www.BENE0-Orafti.com

www.beneo.com

www.BENE0-Group.com

