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IN FOOD TECHNOLOGY



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A quarterly magazine published in
Feb, May, August and November.

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in Food (& Bev) Technology is a leading
magazine working with major companies
globally helping them to showcase
the latest in food and beverage
technology and developments.

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IN FOOD TECHNOLOGY

ISSUE 111

MAY 2026

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Fibre is the new protein
Metabolic health
Wholemeal spelt
Healthy aging
Fermentation
Microalgae

Bioactive Collagen Peptides
Plant-based ingredients
Powerhouse proteins
Botanical extracts
Sodium reduction
Sustainable oils



Clinical study news
10 page global roundup

Now in Barcelona
Vitafoods Europe 2026
12 page exhibitor preview

www.innovationsfood.com

FEBRUARY 2026

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| Savoury ingredients | Emulsifiers |
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| Capsule technology | Antioxidants |
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| Beauty from within | Clean labels |
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Deadline: 6 February 2026

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Deadline: 31 July 2026

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| Carbon-neutral products | Gummies |
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| Enhancing immunity | |
| Improving taste in plant-based products | |
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TRADESHOW PREVIEWS:
Food Ingredients Europe (FiE) 2026, Frankfurt

Deadline: 28 October 2026

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Europe



5-7 May 2026, Fira Barcelona

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ISSN 1465 - 0460

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Published by Print Workshop Publications
Innovations in Food Technology is published quarterly in
February, May, August and November

Subscriptions:

Printed version:

UK: £55.00 + VAT (inc postage)

Europe: £90 (Airmail including p+p)

Rest of the World: £95 (Airmail including p+p)

Online only:

£30.00

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Publications



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AUGUST 2026

Alternative proteins
Ice cream ingredients
Sports nutrition
Weight loss management
Enhancing memory
Plant-based beverage ingredients
Sleep improvement
Stress-relief ingredients
Healthy aging
Sustainability
Joint health
Health benefits of pulses
Clean label
Cardiovascular health
Natural taste balancing solutions
Enhancing flavor in plant-based foods
Gut health
Eye health
Sugar reduction
Algae

TRADESHOW PREVIEW:

SupplySide Global 2026

Deadline: 31 July 2026

NOVEMBER 2026

Dietary fibres
Chocolate ingredients
Capsule technology
Beauty from within
Carbon-neutral products
Healthy snacking
Savoury ingredients
Anti-inflammatory ingredients
Plant-based alternatives
Anti-allergenic ingredients
Functional beverage concepts
Enhancing immunity
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TRADESHOW PREVIEW:

Food Ingredients Europe (FiE) 2026

Deadline: 28 October 2026

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Abyss Ingredients accelerates its growth and acquires PhosphoTech

Abyss Ingredients has announced the strategic acquisition of PhosphoTech's B2B business, consolidating its position in the market for innovative marine ingredients dedicated to the nutraceuticals industry.

With this acquisition, Abyss Ingredients is expanding its portfolio of ingredients. Now offering a combination of peptides and marine lipids, the company becomes the go-to partner for dietary supplement manufacturers seeking natural, clinically validated and differentiating ingredients.

"This acquisition is perfectly in line with our growth strategy. By incorporating PhosphoTech's expertise in marine lipids, we are strengthening our position as a leading European supplier of marine ingredients backed by clinical and scientific studies

for wellbeing and healthy ageing," says Alexis Méhaignerie, CEO of Abyss Ingredients.

Smooth transition and continued commitment to customers

Abyss Ingredients is taking over all of PhosphoTech's B2B marine ingredients clients, ensuring continuity of service. Gwenaël Baudimant, founder of PhosphoTech, is thrilled with this partnership and will enthusiastically support the transition and the continuation of operations.

"This merger makes complete sense to us. And of course, our teams remain fully committed to ensuring a smooth transition and providing every customer with a flawless experience," adds Claire Le Grand, Chief Operating Officer.

Azelis signs distribution agreement with Omnia Europe for modified waxy corn starches in Poland

Azelis, the reference innovation service provider in the speciality chemicals and food ingredients industry, has announced a new exclusive distribution agreement with Omnia Europe S.A. for its modified waxy corn food starches in Poland. Effective immediately, Azelis will distribute Omnia's modified waxy corn starch portfolio to customers across the country.

Through this agreement, Azelis strengthens its position in the Polish food ingredients market by adding Omnia's modified starch solutions to its existing range of texturising ingredients. The partnership enables Azelis to offer customers a more comprehensive thickener portfolio, supporting formulation needs across multiple food applications and enabling customers to source complementary ingredients through a single distribution partner.

- Customers gain access to Omnia's modified waxy corn starches supported by Azelis's strong local commercial presence, technical knowledge, and close day-to-day collaboration with food manufacturers across Poland.
- Omnia strengthens its presence in Poland by leveraging Azelis's strong market understanding and application-specific expertise in modified starches.
- Azelis expands its Food & Nutrition portfolio, complementing its existing thickener range, which includes gums, methyl cellulose, locust bean gum, pectins, agar-agar, as well as native and modified starches.

Burcu Gezegen Özdemir, Managing Director Türkiye and Market Segment Director Food & Nutrition at Azelis, comments: "Expanding our thickener portfolio with Omnia's modified waxy corn starches allows us to offer customers in Poland an even broader range of formulation solutions. With our strong understanding of application needs across food categories, our teams can help customers evaluate new ingredient options and support them as they bring new products to market."

Azelis's innovation capabilities are driven by the deep technical expertise of its teams across EMEA, the Americas, and Asia Pacific. The group combines market trends with ingredient expertise and formulation know-how to develop innovative solutions. With this, it inspires and supports its partners in developing new, sustainable products efficiently. Through close collaboration between technical, sales, marketing, and business development specialists, Azelis translates ideas towards ready-to-launch concepts and is dedicated to staying ahead of customer-specific developments, pushing the boundaries of what is possible in innovation to support its customers in their business development journey.

<https://www.azelis.com>

NutriLeads secures ANVISA approval for Benicaros® in Brazil

NutriLeads BV recently announced that Brazil's Health Regulatory Agency (ANVISA) has evaluated its precision prebiotic ingredient Benicaros® SF Pure P for use in dietary supplements.

Under ANVISA's positive opinion, Benicaros SF Pure P is permitted for inclusion in dietary supplements at dosages of up to 300 mg per day. This regulatory clearance confirms the safety and quality of the ingredient and enables NutriLeads and its distributor Kilyos Nutrition to introduce its clinically validated precision prebiotic into Brazil's rapidly expanding dietary supplement market.

"We're thrilled to receive ANVISA's approval, which marks another important milestone in our global expansion," said Jan Jongsma, NutriLeads Chief Executive Officer. "Brazil represents a key strategic market in Latin America, where demand is growing rapidly for clinically supported, upcycled, and sustainable ingredients that deliver real

health benefits."

Benicaros® is a precision prebiotic fiber derived from upcycled carrot pomace. Its active component, rhamnogalacturonan-I (cRG-I), selectively nourishes beneficial gut bacteria across diverse microbiome profiles, leading to predictable increases in short-chain fatty acid production and proven benefits for gut health. It also trains the innate immune system to respond faster, smarter and stronger, reducing sick days and symptom severity.

The ANVISA approval builds on Benicaros' growing list of regulatory clearances worldwide, including Europe, Asia-Pacific, and North America. Together, these authorizations underscore NutriLeads' commitment to expanding access to scientifically validated, sustainable functional ingredients that deliver predictable, clinically proven benefits for gut and immune health.

<https://www.nutrileads.com>

Corbion advances algae innovation with new US patent for omega-3 fatty acids derived from algae

Corbion, a leader in sustainable speciality food ingredients, announces its latest awarded patent relating to the liquid suspension of algal biomass with a distinct DHA-rich omega-3 profile. This innovation builds on a unique suspension design of lysed algal cells in oil, enabling improved stability and performance in feed applications. The patent reflects the unique structure and functionality developed through Corbion's algal fermentation platform and supports long-term differentiation in the market. This milestone reflects continued innovation and strengthens Corbion's position in sustainable nutrition.

Corbion's products such as AlgaPrime® DHA LS translate this innovation to the market, delivering a consistent DHA-rich profile, ease of handling, and greater flexibility in feed formulations. The product is widely used in aquaculture feed, animal nutrition, and pet food.

Produced at scale through algal-fermentation, Corbion's AlgaPrime products are fully traceable and reduce reliance on ocean resources, which is increasingly important for customers and end-markets.

With the recent grant in the United States, Corbion now holds enforceable patents across key markets, including Europe, several Latin American territories, China, Australia, and more. Additional territories are under review.

"This progress reflects our continued focus on developing meaningful innovations that bring concrete customer value" said Tim Rutten, Head of Nutrition and Pharma Ingredients. "With broad protection in place that is still expanding, AlgaPrime™ DHA LS is well positioned to support our customers across aquaculture, animal nutrition, and pet food."

<https://www.corbion.com>

Tate & Lyle and Van Triest CirQlar extend partnership to advance circular food systems

Tate & Lyle PLC, a leader in ingredient solutions for healthier food and beverages, has extended its partnership with Van Triest CirQlar, part of ForFarmers, a leading animal feed business, to enhance the value creation and environmental impact of its co-products business. The partnership will also help Tate & Lyle to meet its commitment to beneficially use 100% of its waste by 2030.

Under the extended agreement, Van Triest CirQlar, which specialises in the purchasing and sales of co-products, will manage the main aspects of citrus pulp co-product sales and distribution from Tate & Lyle's pectin production facility in Großenbrode, Germany. Tate & Lyle's pectin is a nature-based ingredient derived from citrus fruit peels, a co-product of the juice industry. Nutritious material left over from the production of pectin becomes a citrus pulp co-product, which is widely used as animal feed, and which Tate & Lyle currently supplies to livestock farmers in northern Germany.

Tate & Lyle's Großenbrode facility, acquired in 2024, has supplied farmers in northern Germany with citrus pulp co-products for animal feed for over forty years, ensuring the beneficial use of a significant residual stream while generating additional value. Following the acquisition, strong cross-site cooperation quickly revealed synergies between Großenbrode and Tate & Lyle's Koog aan de Zaan facility in the Netherlands, which has an existing distribution agreement in place with Van Triest CirQlar for several of its corn-based co-products. By aligning co-products operations

and leveraging Van Triest CirQlar's specialised market expertise and customer network, Tate & Lyle is further strengthening the commercial and operational performance of its co-products business.

This agreement ensures long-term market access and structured pricing for Großenbrode's main capacity of citrus pulp co-product, reducing commercial risk and increasing planning reliability. By leveraging Van Triest CirQlar's specialised market expertise, customer network and active market management, Tate & Lyle can optimise value realisation for its co-products while ensuring consistent offtake. This model strengthens circular value chains and allows Tate & Lyle to focus on its core food and drink ingredient customer offering.

Sönke Schweiger, Tate & Lyle Plant Director in Großenbrode, explained: "At our Großenbrode facility, we turn upcycled citrus peels into high value ingredients and give their co-products a second life

– that's circularity in action. With this expanded partnership, we can maximise the commercial and environmental value of our pectin production. By harmonising our co-products models across two sites drawing on external expertise, we can focus on delivering high quality, functional food and drink ingredients that support healthier diets while caring for our planet and making good use of its resources."

Roel van Haeren, Managing Director Van Triest CirQlar Europe, explained: "This partnership aligns with our objective to lead in managed co product value chains and is an important step in further strengthening our relationship with Tate & Lyle. It is a strategic expansion of our activities in Germany and our citrus pulp position in this market. It's exactly how Van Triest CirQlar grows - by professionalising co product streams and turning them into dependable, circular value."

<https://www.tateandlyle.com>



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GELITA

Kerry opens expanded biotechnology manufacturing hub in Ireland to meet growing global demand for lactase enzymes

Kerry, a global leader in taste and nutrition, has announced the opening of its expanded biotechnology manufacturing facility in Carrigaline, Co. Cork, significantly increasing its capacity to produce lactase enzymes at industrial scale.

The expansion strengthens Kerry's ability to support dairy producers worldwide as demand accelerates for lactose free and sugar reduced dairy products, enabling faster scaleup, secure supply and consistent performance at commercial volumes.

"This investment translates decades of biotech research into scalable, real world capability," said Shane McGibney, President & CEO, Biotechnology Solutions and Transformation at Kerry. "By strengthening the link between enzyme engineering and industrial production, we're able to move innovations more efficiently from the lab to the production line – helping customers access reliable supply and bring new products to market with greater speed and confidence."

The Carrigaline investment enhances Kerry's end-to-end enzyme platform by more closely linking advanced enzyme engineering and strain development with largescale manufacturing. Working with Kerry's Global Innovation Centre as the central hub, Kerry connects innovation and application development with its specialised biotechnology capabilities at the Kerry Biotechnology Centre in Leipzig, Germany, and expanded production capacity in Carrigaline, Ireland — accelerating the journey from lab based discovery to commercial application.

"This facility demonstrates how industry, skills and innovation come together to support the future of Ireland's food and biotechnology sectors," said Peter Burke, Ireland's Minister for Enterprise, Tourism and Employment. "As a global leader in food, Kerry Group continues to play an important role in advancing high value capability from its Irish base. Manufacturing sites like Carrigaline help move innovation towards scale and strengthen Ireland's

position in advanced manufacturing."

Enabling faster, more resilient customer scaleup

Demand for lactose free and sugar reduced dairy continues to grow across global markets, as consumers seek products that support digestive comfort and reduced sugar intake without compromising taste or quality. Kerry's expanded lactase capacity is designed to help dairy producers respond to this demand quickly, reliably and at scale.

"For our customers, this expansion is about execution as much as innovation," said Ronan Moloney, Vice President of Enzymes at Kerry. "With increased manufacturing capacity in Carrigaline, combined with deep application expertise, we can support customers through enzyme selection, process optimisation and scaleup – reducing bottlenecks and strengthening supply continuity as they commercialise lactose free and sugar reduced dairy products."

A critical hub in Kerry's global enzyme network

The Carrigaline site plays a central role in Kerry's global manufacturing network, supporting more than 200 customers across over 80 countries. Lactase enzymes produced at the site are used to process more than two million tonnes of milk annually, reaching an estimated 28 million consumers worldwide.

With the expanded facility now operational, Kerry is well positioned to support the next phase of growth in lactose free and reduced sugar dairy. By combining decades of dairy science with advanced enzyme innovation and industrial scale manufacturing, Kerry enables producers to move from concept to commercialisation with greater speed, resilience and confidence — acting as a single, integrated partner across the full innovation lifecycle.

<https://www.kerry.com>

ITI Group signs major MES contract with Fazer

Leading international, progressive systems integrator ITI Group has announced it has been selected by Fazer, the Finnish confectionery and food giant for the design and implementation of its new 'Factory of the Future' MES (Manufacturing Execution System). The new €400m factory in Lahti, Finland is the largest investment in food manufacturing in northern Europe in over 70 years. ITI Group has been providing consulting services to Fazer on the project for the past two years developing the initial concepts, defining business strategy, through to technical specifications. ITI Group has now been retained to develop, build and implement this multi-million Euro project following a four-way pitch process.

ITI Group will develop the MES deploying Parsec Automation's TrakSYS™ software for the entire factory which will fully automate all areas of the factory's operations including:

Providing complete oversight of ingredients across all product lines throughout the entire facility from door-to-dock ensuring quality and consistency as well as managing the wider supplier chain through integration with the SAP invoicing system.

Performance Monitoring

Real-time monitoring of all assets to ensure all newly commissioned production equipment is operating as expected and protecting the investment of the legacy systems being integrated. Ongoing monitoring to ensure factory optimisation and maximum productivity.

Quality Management

Complete track and trace capability and product genealogy for enhanced compliance auditing. System measures every minute, every machine and all materials to prevent costly delays in production due to batch quality deviation.

Oliver Stone, Digital Solutions Director with ITI Group commented, "Working on the consultation element of the initial phase of the project right through to be awarded the contract for the MES design and implementation has been extremely rewarding for ITI Group. This deal highlights the heritage and deep domain expertise ITI Group has in the manufacturing sector and we are delighted to have been selected for this flagship European food manufacturing MES implementation. It is testament to the capability of the team that ITI Group has been entrusted to deliver on one of the largest food manufacturing investments in decades."

Construction on the new 33,300 square metre factory began in 2025 and it is expected to be fully operational by 2027. The new facility will be highly automated and deploy comprehensive energy recycling making it emissions free.

Harri Ahlroth, Head of Business ICT at Fazer Confectionery said "ITI Group was chosen as our partner on MES implementation in the largest investment in the company's history. The team at ITI Group was able to prove their expertise and customer focused approach in the pre-design and prototyping phases. With these experiences it was natural to select ITI Group as the MES supplier."

<https://www.fazer.com>

BioGaia exercises option to acquire remaining shares in Nutraceuticals

BioGaia has exercised the option to acquire the remaining 20% of the shares in Nutraceuticals, the parent company to BioGaia's exclusive distributor of BioGaia's own products in the USA.

BioGaia AB announced on December 30, 2021 that BioGaia, through its American subsidiary BioGaia Biologics Inc, had entered into an agreement to acquire all the shares in Nutraceuticals Corporation. Nutraceuticals owns all the shares in BioGaia USA which is the exclusive distributor of products under BioGaia's own brands in the USA. In accordance with what was communicated in the original press release, the acquisition was completed in two steps, the first – concerning 80% of the shares – was completed on December 31, 2021. The parties have now agreed that BioGaia

will exercise the option regarding the remaining 20% of the shares in Nutraceuticals in advance. As a result of the exercise of the option, Nutraceuticals and BioGaia USA will become wholly owned subsidiaries of BioGaia.

<https://www.biogaia.com>

IMPORTANT NOTICE

August 2026 issue

The final editorial and advertising deadline for the May issue is July 26

SALTWELL targets rising demand for lower sodium salt with new Chile facility

SALTWELL Group, the owner and producer of SALTWELL® naturally lower sodium salt, has opened a new production facility in Chile, close to where its raw materials are sourced. The site will enable the company to meet growing global demand for its solutions from food manufacturers, who face mounting pressure to cut sodium levels in their products.

SALTWELL® is a natural, clean-label salt that contains 35% less sodium than standard salt but offers comparable taste, texture and functionality. It is obtained through solar-evaporation and modern sea salt production processes using hypersaline water resources from the Atacama salt flats.

The new state-of-the-art facility, in Santiago, will give SALTWELL Group significantly increased production capacity. Additionally, it will create an even more robust supply chain thanks to its proximity to both the source of the raw materials and Chile's key trading ports.

There will be sustainability benefits, too, since the location of the facility means raw materials will now travel shorter distances for processing. Most production of SALTWELL® salt will move to Chile from the current location in Cyprus, which will focus on speciality lines and contingency purposes.

Anders Hansson, CEO of Sweden-based SALTWELL Group, says: "This new production plant in Chile represents a major strategic investment and a key milestone in our story. With this expanded capacity, and the proven performance of SALTWELL® salt in food formulations, we are well positioned to help food manufacturers deliver healthier, great-tasting products that align with evolving consumer expectations."

He continues: "Not only is this a decisive step towards scaling up global supply of SALTWELL® salt, but it also demonstrates our vision of delivering a positive impact on public health by making it easier for consumers to reduce their dietary sodium intake."

<https://www.saltwellsalt.com>

Solar Foods receives patent in the United States for the production process of Solein®

Solar Foods has received a patent from the United States Patent and Trademark Office for the production process of the groundbreaking protein ingredient Solein®, utilizing the unique microorganism the company discovered in the Finnish wilderness. The patent gives Solar Foods an exclusive right to produce Solein to be used in food products with the patented gas fermentation organism and process. The production process utilizing the organism has already been patented in the company's home market of Europe, as well as significant markets like Canada, Australia and China.

Solar Foods is a global leader in sustainable protein production, solving the global food production problem by offering a completely new alternative to existing animal and plant proteins. Solein originates in a microorganism the company has discovered in the rich biodiversity of Finland's nature. With a unique nutritional profile combining the best of animal-based and plant-based proteins, the microorganism is especially well suited for food production.

Thanks to its groundbreaking production method, Solein can be produced anywhere in the world independent of land use, weather, and climate conditions, which makes it one of the most sustainable proteins in the world. Solein can be produced throughout the year in a continuous process, offering the food industry a versatile protein ingredient with stable supply and quality without price volatility.

"The United States is our key market and one of the major protein-consuming markets in the world. After receiving the patent in the United States, producing the microbe we discovered in the Finnish wilderness almost a decade ago through gas fermentation is now patented in the most significant markets in the world. Our groundbreaking innovation is extremely well-suited to be used in food products: it is a safe, extremely nutritious, and functional protein ingredient across a variety of product categories. Solein offers a completely new harvest for humankind and a high-quality protein ingredient for the food industry – enabling sustainable food production", says Juha-Pekka Pitkänen, Chief Scientific Officer of Solar Foods.

<https://www.solarfoods.com>



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EXBERRY® color supplier GNT welcomes new Brazilian guide on plant extracts and concentrates

GNT has praised new ANVISA guidelines that provide official clarification on the use of Coloring Foods in Brazil.

Coloring Foods are concentrates used to impart color to food and beverages. They are made from edible fruits, vegetables, and plants using physical processing methods. The pigments in the raw materials are not selectively extracted and the concentrates retain other characteristics including aromatic qualities and nutritional value.

Due to the way they are produced, they are considered to be ingredients rather than food additives in many parts of the world and qualify for cleaner and clearer label declarations.

GNT manufactures plant-based EXBERRY® colors and first introduced the concept of Coloring Foods to the food and beverage industry almost 50 years ago.

Coloring Foods have been used in the Brazilian food industry for decades, but until now the food

authorities have not issued any official guidelines over their classification and labeling requirements.

ANVISA, Brazil's health regulatory agency, has now published a guide on the classification and regulation of plant extracts and concentrates used in food. It confirms that Coloring Foods should be classified as conventional ingredients rather than food additives when produced and used in line with its criteria. ANVISA published the guide on its website at the end of December 2025 and gave stakeholders one year to provide comments.

Javier Brill, GNT Group's Sales Director for Latin America, said: "The ANVISA guidelines provide Brazilian companies with the regulatory clarity they need to use Coloring Foods with confidence. This is an important step forward, helping manufacturers benefit from consumer-friendly concentrates that can deliver a full spectrum of spectacular shades."

The guide was created to provide clear, harmonized guidelines that support compliance with existing Brazilian legislation. It sets out whether different plant extracts and concentrates should be classified as food additives, novel ingredients, or conventional ingredients.

The guide states that Coloring Foods must be made from edible raw materials such as fruits, vegetables, flowers, spices, and algae. In addition, they must be processed in line with the methods set out in NATCOL's Code of Practice for the Classification, Manufacturing, Use and Labelling of Coloring Foods.

Coloring Foods that meet these criteria can be classified as conventional ingredients and qualify for simple label declarations, such as "non-selective carrot concentrate" or just "carrot concentrate."

<https://www.exberry.com>

MartinBauer unites with Finzelberg and MB Med under one new Nutraceutical Unit

Botanical expert MartinBauer has brought together the capabilities of MartinBauer, Finzelberg and MB Med under a single Nutraceutical Unit. The new unit will act as a unified partner for companies seeking credible, science-driven botanical solutions while simplifying how brands access and develop nutraceuticals.

Instead of navigating multiple suppliers, product lines and scientific resources, customers can now work through one coordinated interface that connects raw material expertise, advanced extraction, clinical substantiation and market-ready ingredient development. The goal is straightforward: to make it easier for companies to bring effective, evidence-based botanical products to consumers everywhere.

"The new nutraceutical unit acts as a single gateway to the world of botanicals, and was formed to raise the bar for quality, credibility and collaboration in the nutraceutical industry," said Anina Krey, Global Director of the Nutraceutical Unit.

"By consolidating production, supply and logistics across major regions, we can improve capability and speed to market. In addition, harmonised planning shortens lead times, regional manufacturing hubs offer flexible capacity, and vertical integration gives customers a predictable supply - even when market conditions are unstable. The result is a more connected, more resilient pathway from concept to finished product," she said.

The launch also sets the foundation for long-term growth at MartinBauer. In the coming years, the unit will expand its capabilities in functional foods, supplements, personalised nutrition and precision formulations, while strengthening its presence in North America and Asia-Pacific. Investments in sustainability, advanced research platforms and product-development support will assist customers in co-creating concepts backed by scientific dossiers and regulatory documentation.

At its core, the unit offers a comprehensive portfolio that spans clinically supported branded ingredients, high-performance signature extracts and a broad botanical range informed by more than 250 years of expertise. Each component reflects a commitment to scientific rigour, natural efficacy and responsible sourcing.

By bringing research, formulation expertise and analytical precision together under one roof, the new Nutraceutical Unit at MartinBauer gives brands a clear, dependable route to innovation. Customers gain a single partner capable of supporting every stage of development, from early product ideation to global launch, with the speed, transparency and stability required by a rapidly evolving market.

For more information, visit

<https://www.martin-bauer-nutraceuticals.com>



Danone to acquire Huel, extending its portfolio in Functional Nutrition

Danone has announced a definitive agreement to acquire Huel, a leading player in complete, nutritionally balanced meal solutions.

In line with its Renew Danone strategy, the acquisition will enhance Danone's presence in functional nutrition and extend its portfolio into the fast-growing Complete Nutrition space. Huel's complementary range, spanning various food forms including ready-to-drink and powders, is supported by best-in-class digital execution, strong digital direct-to-consumer sales and a fan-base in the UK, Europe and the US.

Combining Huel with Danone's scale, capabilities and global reach will accelerate growth, innovation and international expansion. Huel's mission to make nutritionally complete, convenient, sustainable food, aligns closely with Danone's purpose of bringing health through food to as many people as possible.

Antoine de Saint-Affrique, Danone SA Chief Executive Officer said: "We are delighted to welcome Huel and the Huel team into the Danone family. What they have achieved in the fast-growing Complete Nutrition space fully resonates with Danone's mission of delivering health through

food. Combining their range and best-in-class digital capabilities with Danone's global reach and deep nutritional expertise offers exciting opportunities into the new and fast-growing nutritionally complete space, in line with our Renew Danone strategy. We look forward to learning from one another and unlocking new opportunities and growth for both businesses."

James McMaster, Huel's Chief Executive Officer said: "We are so excited to be joining Danone, and today marks the next step for Huel. We've spent ten years building a brand with a positive impact on people's health. We've grown into an omnichannel business with a strong direct-to-consumer foundation, an expanding international footprint, and a retail business that's scaling quickly. At the centre of it all is a loyal customer base. Most people don't get enough protein, fibre, or the right nutrients. That's the problem Huel exists to solve. With Danone, we will now have the infrastructure, distribution and R&D capability to go further, into new markets and to more people, as demand for convenient, complete nutrition continues to grow. We're so proud of what the team has built, and excited about what comes next."

<https://www.danone.com>

Symrise AG establishes a new Care & Wellness Division

Symrise AG has announced the establishment of its new Care & Wellness Division, a decisive step to meet accelerating global demand for products that support health, wellbeing and beauty across everyday life. Part of the Scent & Care segment, the Division brings together Symrise's expertise in cosmetic ingredients, health actives and biotics, following the acquisition of Probi in 2025, to provide customers with a fully integrated health and beauty portfolio. This approach helps customers respond to fast-moving consumer expectations with science-based, high-performing solutions for topical, ingestible, and inside and outside beauty concepts.

By uniting these capabilities, Symrise strengthens its position at the intersection of science, demonstrated claims, and consumer demand for longer and healthier lives, translating its purpose-driven strategy into action: "We innovate in health, wellbeing and beauty, for the entire family's everyday life."

<https://www.symrise.com>

IFF expands Latin American Footprint with new enzyme hub, Brazil application lab

This is about turning science into impact where it matters most," said Letícia Gonçalves, president of IFF H&B. "By bringing world class fermentation and application capabilities to Latin America, we are accelerating innovation for our customers and translating that into better food, more effective cleaning solutions and everyday products that improve quality of life for millions of consumers across the region."

Building a regional enzyme production hub

IFF's deep expertise in fermentation technology is at the heart of the Arroyito expansion, enabling the production of high performance enzymes through controlled biological processes that deliver consistent results under real world manufacturing conditions while reducing environmental impact. With the enhancements, IFF will now produce enzymes locally from the initial biological stage rather than relying solely on final processing and packaging steps, improving performance reliability, increasing processing efficiency and enabling faster adjustments as customer needs evolve across applications including brewing, animal nutrition, biofuels and home care.

Advancing applied innovation in home and personal Care

Complementing the Arroyito plant transformation, IFF's new household care application laboratory in Brazil is designed to help customers evaluate and optimize enzyme performance under real regional conditions. The laboratory supports laundry and dishwashing applications, enabling faster testing, improved formulation accuracy and closer collaboration with customers developing next generation cleaning products.

"Latin America is a dynamic growth market for bioscience enabled solutions," said Deia Vilela, vice president of Latin America for IFF H&B. "What's most exciting is how this momentum is being shaped through deeper partnerships with customers and teams across the region, creating a strong foundation for sustained innovation and shared growth in the years ahead."

Building on more than four decades of industrial biotechnology leadership, IFF's investment reinforces its long term commitment to the region and positions its Health & Biosciences business to capture future growth across food, home and personal care, animal nutrition and bio industrial markets.

<https://www.iff.com>



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Beyond longevity: Indena's natural solutions for enhanced healthspan and timeless beauty



The global demographic landscape is undergoing a profound transformation. The world population is rapidly aging, with individuals aged 60 and older projected to double by 2050, reaching an astonishing 2.1 billion. This significant demographic shift has instigated a re-evaluation of aging, moving beyond merely extending lifespan to enhancing "healthspan" – the period of life spent in good health, free from chronic disease and disability. This paradigm defines the burgeoning "age-better" trend, a holistic approach prioritizing physical vitality, mental acuity, and social engagement. Individuals are no longer content with passive aging; they actively seek to maintain independence, pursue passions, and contribute meaningfully to society well into their later years. (World Health Organization. Ageing and health. <https://www.who.int/news-room/fact-sheets/detail/ageing-and-health>)

Today's population is more informed and proactive, viewing aging not as an inevitable decline but as a phase to be optimized. This mindset drives demand for comprehensive solutions supporting critical functions: preserving physical mobility, maintaining cognitive sharpness, boosting energy, strengthening immune resilience, and fostering emotional well-being. Such a proactive approach fuels significant investment in personal health, with many exploring nutrition, exercise, and supplementation to achieve their "age-better" goals.

Healthy appearance: a visible reflection of internal vitality

The pursuit of healthy aging extends beyond internal vitality to encompass external appearance, reflecting a holistic view of well-being. A vibrant appearance, particularly through healthy skin and hair, has become a key indicator of overall vitality and a significant component of the "age-better" trend. Consumers increasingly recognize that a healthy look contributes not only to self-confidence and social engagement but also to an improved quality of life. This growing awareness fuels a substantial global market; the anti-aging segment alone was valued at an estimated USD 67.5 billion in 2023 and is projected for substantial growth, demonstrating a collective commitment to maintaining a healthy and youthful aesthetic. Individuals seek sophisticated solutions that offer lasting results by addressing the underlying

biological mechanisms of aging. (<https://www.grandviewresearch.com/industry-analysis/anti-aging-market>)

Indena's natural ingredients for a long, better-aged life

In this evolving landscape of health expectations, Indena stands as a pioneering force, dedicating its extensive research to understanding cellular aging, optimizing body function, and enhancing healthy appearance. These three pillars are fundamental to achieving healthy long-evity. Indena's commitment is reflected in its portfolio of specific natural ingredients, each meticulously validated through rigorous scientific studies, empowering individuals to embark on their golden aging journey today.

Centextra®: Firm, elastic, restored: Redefined skin health

The dermis, the skin's deeper layer, serves as a critical interface, constantly signalling our internal health status to the external world. Exposed to a barrage of external stressors like pollution and UV radiation, as well as internal factors such as stress and aging, it requires robust support to maintain its integrity and youthful vitality.

Collagen, the body's most abundant protein, is essential for providing structure, strength, firmness, and elasticity to skin and other tissues. However, the body's natural collagen production begins to decrease as early as age 25, leading to thinner and more fragile skin, wrinkles, and loss of muscle tone. To maintain healthy-looking skin for longer, acting on time and accessing natural ingredients that can reactivate endogenous collagen production is crucial, preventing long-term deterioration without adverse effects. This is precisely what today's consumers and healthcare professionals seek.

Centella asiatica L., a highly valued botanical, offers numerous benefits for skin health. Its remarkable properties are attributed to unique triterpenoid acids and derivatives: madecassoside,



asiaticoside, madecassic acid, and asiatic acid. These active compounds are scientifically proven to promote collagen synthesis, support wound healing, exhibit anti-inflammatory effects, provide antioxidant protection, stimulate micro-circulation and help contrast water retention.

However, as is common with many powerful natural ingredients, the full potential of centella is often limited by its inherently reduced bio-absorbability.

To unlock the full potential of its premium *centella* extract while preserving its rich phytochemical profile, Indena exploited its multitalented proprietary delivery system, Indena Phytosome®, successfully integrating it with the *Centella asiatica* extract, ensuring its beneficial triterpenes remained intact and highly absorbable. The result is CENTEXTRA®, much more than Centella.

Rigorous preclinical tests conducted by Indena demonstrate CENTEXTRA®'s superior effectiveness compared to the unformulated centella extract. Its advantages are:

- enhanced antioxidant action: greater protection against reactive oxygen species (ROS), mitigating oxidative stress risks;
- support for healthy inflammatory response: significant reduction in intracellular IL-6 release in response to inflammatory stimuli, promoting balanced inflammation;
- promoted/superior cell migration: enhanced

wound healing and faster skin repair;

- collagen level restoration: helps restore collagen levels after oxidative stress and inhibits collagenase (MMP-1), crucial for maintaining skin integrity.

CENTEXTRA®, the innovative Centella Indena Phytosome®, stimulates collagen production, contributing to thicker, smoother, and more radiant skin – truly promoting healthier and restored skin for longer. It represents a significant advancement in the holistic management of skin aging processes.

Indena has long operated in accordance with sustainability principles, a commitment clearly demonstrated by Centextra®s which is responsibly sourced from Madagascar and Sardinia, Italy, via sustainable supply chains, with careful attention to minimizing impact on local communities.

PUREBKALE®: Purification, a foundation of health

Complementing the strategies for a healthy appearance, Indena offers PUREBKALE®, an innovative food-grade extract designed to support the body's detoxification processes and foster healthy-looking skin. Through meticulous screening of *Brassica oleracea* seed samples, known for their beneficial nutrients, Indena identified the optimal source for a uniquely high glucoraphanin concentration (≥17%). Produced exclusively with water as a solvent and leveraging a trusted Italian supply chain, PUREBKALE® underscores Indena's commitment to purity and quality.

Clinical studies have shown that PUREBKALE® provides significant benefits for skin barrier integrity, dermal structure, and various skin parameters, establishing it as a viable healthy aging strategy for the skin. Improvements were observed in firmness, elasticity, wrinkle depth, and dermis density in women experiencing mild-to-moderate facial aging signs.

PUREBKALE®'s production demonstrates a strong commitment to sustainability, taking place in an ISO 14001 and ISO 45001-certified plant. Here, CO₂ emissions are significantly reduced, energy transition initiatives are underway, and

occupational health and safety are prioritized. Sourced from a 100% Italian supply chain, the raw material benefits from sustainable cultivation practices, ensuring superior biomass quality. PUREBKALE® truly embodies harnessing nature's power for beauty that starts from within.

Harnessing nature for a timeless quality of life

The "age-better" trend represents a fundamental and empowering shift in how society perceives and approaches aging – an active pursuit of longevity, quality of life, and sustained vitality across physical, cognitive, emotional, and aesthetic dimensions. As a recognized leader in the nutraceutical industry, with its unwavering focus on natural and scientifically validated solutions, Indena is uniquely positioned as a vital partner in this journey. Through innovative ingredients like

CENTEXTRA® and PUREBKALE®, Indena empowers individuals to actively pursue their goals of living longer, healthier, and more fulfilling lives, profoundly demonstrating that nature offers effective solutions for a timeless quality of life. The foundation of your golden aging truly begins today, naturally.



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A new standard for premix excellence: dsm-firmenich completes \$10m upgrade on Schenectady (US) site

dsm-firmenich, innovators in nutrition, health, and beauty, has announced the completion of a planned \$10 million modernization program on its Schenectady premix facility in the United States, transforming the site into a flagship premix hub for the Americas. Engineered to set new benchmarks in quality standards, operational performance, and sustainability across human food, dietary supplements, and infant formula premix blends, the upgraded Schenectady facility gives customers greater confidence in an increasingly demanding regulatory and commercial environment.

A generational upgrade that redefines premix excellence

Schenectady now stands among the most advanced human health premix sites in North America, after being enhanced with optimized GMP zoning, improved material flow, and expanded material conditioning capabilities via cutting-edge advanced powder technologies. The reinvention was designed with customers firmly in mind:

strengthening quality assurance, improving operational efficiency, and raising audit readiness, while reducing risk and enabling faster, more reliable commercialization today and well into the future.

"This investment goes well beyond incremental upgrades or technical improvements—it reflects our commitment to delivering real value for our customers," says Maximilian Fattinger, VP Premix at dsm-firmenich. "By taking a generational step forward in premix excellence, we are raising the bar for quality, safety, and reliability, so customers can count on consistent performance and dependable supply. Established in 1995, the Schenectady site now enters its next chapter as a future-ready facility built to support higher service levels and long-term partnership. It underscores our belief that trust in premix solutions is earned by investing ahead of customer needs and setting uncompromising standards."

Purpose-built for excellence, the upgraded Schenectady facility gives customers complete

confidence at every stage of premix production. At the heart of the transformation are three critical pillars:

- Industry defining quality standards: Purpose-built rooms, controlled environments, and globally aligned processes elevate consistency, compliance, and audit readiness—helping customers meet today's requirements while staying prepared for what's next.
- Superior operational excellence: With 35 blenders, a centralized dispensary, optimized material flow, and improved advanced powder technologies and material conditioning, the site delivers improved throughput, accuracy, and supply reliability.
- Pioneering sustainability: A modernized layout and equipment platform support continuous improvement toward cleaner, safer, and more efficient operations.

<https://www.dsm-firmenich.com>



Mediterranean plant power for beauty and healthy ageing



Euromed, a leading manufacturer of standardised botanical extracts, will put its Mediterranean fruit and vegetable extracts centre stage at Vitafoods Europe 2026. This year's presentation will highlight new clinical research on Pomanox® for skin health and healthy longevity, alongside the company's persimmon extract perFix® for weight management and its long-standing expertise in milk thistle extracts.

With Pomanox®, its patented, standardised pomegranate extract, Euromed continues to strengthen its position in evidence-based solutions for healthy ageing. New clinical data support the extract's potential benefits for skin beauty from within, as well as key mechanisms associated with healthspan and healthy longevity. A recent double-blind, randomised, placebo-controlled clinical trial revealed that daily supplementation with Pomanox® resulted in a statistically significant increase in insulin-like growth factor-1 (IGF-1) in older adults.¹ IGF-1 supports normal cell growth and repair, which typically decline with age. By addressing both the aesthetic and functional aspects of ageing, Pomanox® meets growing consumer demand for natural, science-backed solutions that promote long-term holistic vitality and healthy skin.

On Tuesday, 5 May (12:00–12:25, New Ingredients Theatre), nutritionist Dr. Grace Farhat will present the results of a randomised, double-blind, placebo-controlled trial, the most comprehensive human study on Pomanox® to date, conducted under her leadership at Manchester Metropolitan University (UK). The study evaluated twelve weeks of supplementation in adults aged 55–70. The results, published across three papers,^{1,2,3} showed a consistent pattern including reduced inflammatory markers, improved vascular function and favourable changes in biomarkers associated with ageing, alongside improvements in cognitive performance.

Clinically proven persimmon extract for weight management Another key highlight will be perFix®, which harnesses the nutritional power of Mediterranean persimmons to support improvements in body composition. Clinical research has shown that perFix® promotes fat loss while preserving lean mass and improving mood.⁴ By simultaneously targeting health and aesthetics, the botanical ingredient meets modern consumers' desire for holistic wellness solutions.

Proven expertise in milk thistle extracts

In addition to its Mediterranean fruit and vegetable extracts, Euromed will reaffirm its



long-standing expertise in milk thistle remedies. With Ethis-094™ and Silactive®, the company offers high-quality, standardised milk thistle extracts for nutraceutical and pharmaceutical applications. Research suggests silibinin, the key active ingredient in milk thistle, may have potential benefits for liver, cardiovascular and immune health, as well as weight management.

Andrea Zangara, Scientific Communication Advisor at Euromed, comments: "Our mission is to combine Mediterranean botanical tradition with cutting-edge science. With new clinical data on

Pomanox® and the continuous development of our portfolio, we are committed to delivering robust, evidence-based plant solutions that support skin health, vitality and healthy ageing."



<https://www.euromedgroup.com>

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Founded in 1971 by the German pharmaceutical company MADAUS, EUROMED S.A. is a vertically integrated leading producer of standardised botanical extracts and natural active substances for the pharmaceutical, nutraceutical, food and cosmetic industries to support health and well-being with plant-based solutions.

Annually, a biomass of more than 5000 tonnes is extracted at the company's manufacturing facilities in Mollet del Vallès (Barcelona) and Molina de Segura (Murcia), Spain. The production plant in Murcia further expands EUROMED's capabilities with eco-friendly technologies that use a sophisticated water-based extraction method, the Pure-Hydro Process®.

All extracts comply with worldwide GMP (Good Manufacturing Practice) norms, international pharmacopoeias and regulations. EUROMED has a long history of expertise in research and development, laboratory analyses and extraction technologies and is committed to the highest quality standards in terms of analytics, chemistry and evidence-based therapeutics. This experience is now available to the rapidly expanding global nutraceutical market, which is increasingly seeking pharmaceutical-grade, evidence-based and trusted botanical solutions that support health.



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"Strong bones need more than minerals"

Martin Walter, Category Manager Healthy Ageing and Sports Nutrition at GELITA, on why postmenopausal bone health calls for a different conversation – and the importance of Bioactive Collagen Peptides.

Martin, let's start with the basics. Osteoporosis is widely known as a women's health issue. But is it taken seriously enough?

In all honesty, no. Statistics from the International Osteoporosis Foundation show that around 22 per cent of European women over 50 suffer from osteoporosis, compared to just 7 per cent of men. And yet the condition remains widely underestimated – even among women themselves. The consequences can be serious: increased fragility, fractures from minor falls, lengthy recovery times and long-term physical limitations.

What makes postmenopausal women particularly vulnerable?

It comes down to hormones – specifically oestrogen. Oestrogen hinders the activity of osteoclasts, the cells that break down bone tissue. When oestrogen levels decline during menopause, that process is no longer inhibited. On average, women lose around 10% of their bone mineral density during the menopausal transition. For roughly half of them, that loss is even faster – up to 10 to 20% in the five to six years of perimenopause and beyond. That is a considerable structural change in a short period of time.

Most people associate bone health with sufficient calcium and vitamin D. Is that not enough?

It helps, as calcium and vitamin D both support overall bone health, but they do little to slow disease progression or meaningfully reduce fracture risk once osteoporosis has set in. Pharmacological options like bisphosphonates or monoclonal antibodies exist, but they mostly work by slowing down bone metabolism rather than increasing bone mineral density and they often come with side-effects that make long-term use difficult for many patients. As a result, there is a clear gap in the market for solutions that are both effectively working on bone formation and that are well tolerated.

What alternatives are being explored?

There are numerous avenues of research, but one that we find particularly compelling at GELITA is the role of collagen in bone structure. To understand why, you need to think about what bone actually is. Seventy per cent comprises the inorganic minerals calcium and phosphate but the remaining organic portion is dominated by collagen fibers, which account for 95% of the organic matrix. That collagen scaffold is what gives

bone its flexibility and prevents brittleness. Critically, it also provides the binding sites for calcium. If the collagen matrix weakens, those sites are lost and bone density drops. Addressing only the mineral side of the equation means you are ignoring the structural foundation. That insight led us to develop FORTIBONE®, a specific Bioactive Collagen Peptide designed to redress the balance.

How does it work?

FORTIBONE® stimulates osteoblasts – the cells responsible for building bone mass – to produce more collagen. It works through a signaling effect: the peptides stimulate bone-forming activity while simultaneously reducing the catabolic processes driven by osteoclasts. The result is improved collagen metabolism in the bone matrix, which leads to superior bone strength. It is a fundamentally different mode of action compared to most conventional approaches, which focus primarily on slowing resorption rather than actively supporting formation.

What is the clinical evidence?

We have a number of scientific studies that confirm its efficacy – one of which was a 2018 randomized, controlled double-blind study that

examined the effect of FORTIBONE® on bone mineral density in the spine and femoral neck. Women who took 5g per day saw a significant increase in bone density at both sites, whereas levels decreased in the placebo group over the same period. A follow-up observational study confirmed the long-term benefits of supplementation. And initial research into the mode of action supports what we see in outcomes: measurable stimulation of osteoblast activity and increased collagen synthesis.

From a formulation perspective, how easy is it to work with FORTIBONE®?

Ease of formulation is one of its USPs. It has a neutral taste, clear color and low viscosity, which allows it to be easily combined with vitamins and minerals. It is also highly water-soluble, heat-stable and free from fat, and cholesterol. That opens up a wide range of application formats, from sachets and vials to gels and functional foods and drinks. And as a completely natural ingredient, it supports clean label requirements.

Finally, where does FORTIBONE® sit within GELITA's broader collagen portfolio?

Bone health is part of a bigger picture. Over the past years, we have developed a range of specialized Bioactive Collagen Peptides, each designed to stimulate the specific human cells involved in collagen biosynthesis in different parts of the body. Alongside FORTIBONE®, we have peptides that target joint health, ligaments and tendons, body composition, endurance performance, skin, nail and hair health. The next addition to our portfolio will be CURADERM®, a collagen

peptide solution for body barrier health and repair. The underlying science is consistent across the whole portfolio: specific peptide sequences, cellular responses and outcomes. That precision is what distinguishes bioactive peptides from general collagen supplementation.

Martin, thank you for your time.

My pleasure.



Beyond bone: VERISOL® and the science of beauty from within

Just as bones weaken through a loss of collagen, so do skin, hair and nails. From early adulthood, the body loses roughly 1 to 1.5 per cent of skin collagen per year. The first signs, such as reduced elasticity and the appearance of fine lines, are a visual expression of a process that begins long before menopause.

VERISOL®, a Bioactive Collagen Peptide developed by GELITA specifically for nutraceutical applications, works by exploiting the body's own repair signaling. When collagen breaks down, the resulting fragments act as a signal to trigger reconstruction. In a young metabolism, the response is immediate. However, as the body ages, the signal loses its force. Orally consumed VERISOL® peptides mimic these degradation fragments closely enough to restart that process: they enter the bloodstream, reach the connective tissue and prompt the cells responsible for collagen metabolism to increase production. The mechanism follows a lock-and-key principle – the peptide structure fits specific receptors in the target tissue, which respond accordingly.

This effect has been confirmed across multiple clinical studies at a daily dose of 2.5g: measurable improvements in skin elasticity, as well as benefits for hair strength and nail health. For manufacturers, VERISOL® combines a clean formulation profile – neutral taste, high water solubility and heat stability – with a clinical evidence base that stands up to scrutiny.



GELITA
Improving Quality of Life

Why sustainable oils are the industry's next big scoop



Gary Lewis
Head of Business
Development and
Sustainability at KTC Edibles
and President of the National
Edible Oils Association

As the summer season approaches, the ice cream industry is gearing up for its main commercial window. And while ice cream might sound simple in theory, the ice cream market is undergoing a rapid evolution.

Driven by a surging consumer demand for vegan, eco-friendly and ethically sourced and produced products, the food science industry needs to constantly evolve to stay up to date.

Meanwhile, the industry is grappling with intense economic pressures. While global dairy prices have recently seen dips, they remain volatile and unpredictable. These two influences are driving a massive increase in demand for dairy replacers and specialised vegetable oil blends.

Finally, the industry as a whole is embracing sustainability. This commitment to quality and traceability is equally essential for replacement edible oils as it is for traditional dairy products.

The Ait-Dairy Boom

Creating the perfect scoop of dairy-free ice cream is a complex technical challenge. The modern flexitarian or vegan consumer makes no concessions on taste or texture. They demand the same premium, creamy mouthfeel, slow melt-rate and structural integrity that they have come to expect from traditional dairy fats.

To deliver this, manufacturers can't simply swap one commodity oil for another. They are increasingly turning to specific, high-performance edible oils to create bespoke blends that can replicate milk fat. Ingredients like sustainable palm oil and coconut oil are uniquely positioned here. Palm oil, in particular, offers a performance, neutral flavour profile and specific melting curve that alternatives simply cannot match for premium ice cream formats.

Beyond providing a dairy alternative, non-dairy ice cream helps shift the business away from the volatility of the dairy market to these highly functional vegetable oil blends. This helps ice cream manufacturers effectively stabilise their input costs, protect their profit margins, and confidently scale production to meet the growing appetite for plant-based ice cream and desserts.

Traceability as a Standard

In the wider food sector, outlets rightly pride themselves on provenance. Ice cream manu-

facturers proudly highlight where their milk and cream come from; the same should hold for non-dairy alternatives.

Today's highly eco-conscious consumers are driving that push. They scrutinise ingredient lists, look for eco-credentials on packaging and expect the brands they trust to use ethically produced ingredients. But the push for sustainable oils is no longer just driven by customer preference: it's being cemented by incoming legislation.

The EU Deforestation Regulation (EUDR), due to come into effect at the end of 2026, represents a fundamental shift in how the global food supply chain operates. Despite recent delays and discussions in Europe, the direction of travel is clear: transparency is no longer optional. The industry is moving from a voluntary to a mandatory reporting approach. Soon, businesses operating in or trading with the EU must prove that their products are deforestation-free, backed by precise, verifiable geolocation data that traces the oil right back to the plantation. With the UK seeking 'dynamic alignment' with the EU on food industry ingredients, there's a strong chance UK-only operators will need to follow suit, sooner rather than later.

For an industry that relies heavily on tropical oils for its vegan formulations, using untraceable commodity oils poses a commercial and reputational risk that manufacturers can no longer afford to take. Non-compliance risks heavy fines and the sudden loss of access to key markets.

What Does Sustainable Look Like?

Where once sourcing sustainable oils might have been tricky or prohibitively expensive, the truth is very different. The supply is available, and the infrastructure is ready (especially with the EUDR drive forcing hands). That said, sustainability exists on a scale, and understanding these differences is vital for any buyer or R&D professional.

When formulating with palm oil, for instance, relying on basic "Mass Balance" (where sustainable oil is mixed with non-certified oil) is no longer enough for brands serious about their environmental impact, as it's not EUDR compliant.

The gold standard is to choose certified sustainable Segregated or Identity Preserved palm oil. This ensures that sustainable palm oil is kept strictly separate from non-certified sources throughout the supply chain, offering the transparency required by incoming legislative demands.

At KTC, we didn't wait for the law to force our hand. In 2022, we became the first UK company to move to 100% RSPO-certified segregated sustainable palm oil. We did it because it was the right thing to do, but also because we recognised that the food industry's future depends on sustainable accountability.

The Hidden Cost of "Cheap" Oils

In an era of fluctuating costs, the temptation to protect profit margins by sourcing low-cost, unverified oils is ever-present.

The UK market is currently seeing an influx of oils produced outside the UK and the EU, which often lack verified origin data and the certifications essential for high-standard manufacturing.

However, the "cheap" option often carries a hidden, much higher price tag. In the ice cream industry, where fat is integral to the product's safety, shelf-life and sensory experience, a supplier's marketing claims are simply not enough. This is where certification proves its worth.

As you evaluate your supply chain this summer, it's essential to look beyond the invoice price. Look for proof of quality, such as BRCCS (Brand Reputation through Compliance Global Standard) accreditation. Ensure your suppliers are audited not only by their internal teams but by independent, world-recognised bodies.

Future-Proofing the Supply Chain

The switch to sustainable oils is the next logical step in the evolution of the dessert industry.

The most effective way to future-proof your supply chain is to partner with suppliers who have already done the heavy lifting. Whether your formulation relies on sustainable palm, coconut or bespoke vegoil blends, moving to certified, fully traceable ingredients is essential given the incoming sustainability certification. Embracing sustainable, certified edible oils is a key way to ensure product consistency, bypass dairy volatility and future-proof your brand ahead of incoming regulations.



<https://www.ktcfodgroup.co.uk/>

Founded in 1972, KTC Edibles employs more than 410 people across two UK sites in Wednesbury and Liverpool. The company supplies more than 250 million litres of cooking oils to customers of all sizes across the UK food industry each year. All the palm oil supplied by KTC is RSPO-certified and sustainable.

Additional information about Planet Palm and other high-performance frying oils from KTC can be found at <https://www.ktcfodgroup.co.uk/>



Previewing the future of functional nutrition from lab to life: ADM at Vitafoods Europe



Marie Benedicte Charpentier
Marketing Director
Head of EMEA
ADM



As the global health and wellness landscape continues to evolve, consumers are more intentional about how nutrition supports their everyday lives. From better sleep and stress management to digestive balance and weight maintenance, today's consumers seek targeted, science-backed solutions that go beyond basic nutrition. Against this backdrop, Vitafoods Europe 2026 will serve as a key stage for innovation.

ADM's presence at Vitafoods Europe 2026 encapsulates several themes: the significant role of the microbiome, the importance of scientifically validated ingredients, and the need for tailored, convenient solutions for different consumer groups. The next generation of health and wellness solutions will take a combination of research on gut-organ axes with innovative product concepts leveraging postbiotics and an

overall industry commitment to personalised, targeted benefits.

At booth 3C210, ADM will present a comprehensive portfolio of solutions designed to meet rising consumer expectations for efficacy, convenience and sensory appeal, all while reinforcing its leadership in microbiome science. Experts from ADM's pet and animal wellbeing team will also be presenting new microbiome-supporting solutions for companion animals.

Postbiotics on the Rise

An expanding body of research indicates the gut microbiome's supportive role in various aspects of well-being, putting a spotlight on microbiome-supporting solutions like prebiotics, probiotics and postbiotics. Specifically, postbiotics are standout ingredients for innovation.

While probiotics contain live microorganisms, postbiotics are inanimate microorganisms. As such, postbiotics retain their efficacy in tough formulation conditions like high heat, moisture, oxygen, light, pressure or low pH that may otherwise damage conventional probiotics. Postbiotics' versatility and advantageous attributes support the development of turnkey solutions that are scientifically substantiated and formulation-friendly. This positions postbiotics as a cornerstone of next-generation functional products.

ADM supports manufacturers across a variety of categories to effectively integrate postbiotics into a wide range of applications, from powders and gummies to fast melts and beverages. This flexibility is critical as brands look to meet consumers where they are, whether that's at home, at work or on the go.

Unlocking the Gut-Organ Axes

A central theme of ADM's presence at this year's Vitafoods examines research and opportunities with gut-organ axes – the complex communication pathways linking the gut microbiome to other systems in the body. Scientific research continues to reveal how the gut interacts with the brain, skin, muscles and metabolic and immune systems, in addition to providing specific support for women, active nutrition consumers and those taking anti-obesity medications (AOMs) like GLP-1 receptor agonists.

ADM actively advances research in the gut microbiome arena, aligning its biotics suite with areas consumers prioritise, including better sleep, healthy weight maintenance and digestive health.¹ Moreover, consumers are now not only more informed but also more selective, seeking products tailored to their individual needs and life stages.

Taken together, these insights and biotic



solutions underscore a broader shift toward holistic, systems-based approaches to wellness – where the gut serves as a central hub influencing whole-body health.

For example, solutions like *Lactobacillus gasseri* CP2305 postbiotic, demonstrate breakthrough offerings providing support via the gut-brain axis. Supplementing one’s diet with *L. gasseri* CP2305 postbiotic may support emotional well-being and reduced stress, and may also be associated with better sleep efficiency, reduced time to fall asleep/sleep latency, healthy overall sleep quality and improved total sleep duration.^{2,3,4}

L. gasseri CP2305 postbiotic also assists specific demographics’ needs. For healthy young women (with an average age of 21.5) experiencing premenstrual symptoms, *L. gasseri* CP2305 postbiotic may support positive moods, may reduce stress/anxiety, improve vaginal discharge, improve skin appearance and reduce occasional constipation.⁵ For women experiencing menopause, *L. gasseri* CP2305 postbiotic may support positive changes in physiological and emotional parameters.⁶ Additional research also shows *L. gasseri* CP2305 postbiotic may support improved stress in male athletes, along with recovery from exercise.⁷

Similarly, the gut-metabolic axis is gaining attention as consumers seek support for healthy weight management, particularly in the context of those discontinuing GLP-1 medication use. BPL1™^A (*Bifidobacterium animalis subsp. lactis* CECT8145) postbiotic targets aspects relevant to metabolic health.⁸

For those continuing to take AOMs, many cite digestive discomfort concerns. Primary findings indicate *Bifidobacterium longum* CECT7347 (Esflorin1™) postbiotic may help support overall gut and digestive health, along with the potential for supporting reduced bloating.⁹ Moreover, spore-forming probiotics like DE111™^B (*Bacillus subtilis*) may also help support digestive health¹⁰, and ADM/Matsutani LLC’s Fibersol®^C prebiotic dietary fibre⁹ has been shown to provide support for the gut.^{11,12,13} It is also well-tolerated at doses of up to 68 grams per day.¹⁴

Additionally, a key part of whole-body health is the immune system, and newly conducted research indicates exciting possibilities with a postbiotic. ADM’s Dr. Richard Day, vice president of medical affairs, will present on this new clinical data examining a postbiotic and allergic rhinitis. Titled “Taking Microbiome Innovation from Lab to Life:

Clinical Evidence Demonstrates How Postbiotics Can Support Allergy Symptoms,” the session will take place on May 5 at the conference theatre

This presentation underscores ADM’s commitment to translating cutting-edge research into tangible outcomes. Investing in clinical validation is crucial for advancing scientific understanding and building trust with customers and consumers alike.

Innovative Formats for Modern Lifestyles

While scientific efficacy is essential, consumer adoption ultimately depends on convenience and experience. To appeal to the consumers of today and tomorrow, brands must deliver functional benefits through easy-to-use formats.

By combining its deep expertise in microbiome science with a broad ingredient library – including biotics, plant proteins, sweetening solutions and flavours and colours derived from natural sources – ADM will demonstrate several differentiated concepts that resonate with various consumer segments.

Fast Melts & Powders: Fast melts are highly convenient delivery systems, offering rapid dissolution without the need for water. ADM’s “Fast Melt with Esflorin1” concept is designed to support digestive health and reduce bloating⁹, while the “Stress & Sleep Fast Melt” concept includes *L. gasseri* CP2305 postbiotic and a delicious melon flavour.

Esflorin1™ postbiotic is also adaptable for use in innovative concepts like instant coffee powders. This format aligns well with busy lifestyles, enabling consumers to incorporate functional benefits seamlessly into their active routines.

Plus, with nearly 70% of global consumers looking to increase their fibre intake¹, ADM answers the “fibremaxxing” trend with its Fibersol® prebiotic dietary fibre. The “Fibersol® 5g Stick” concept offers a practical way to boost daily fibre consumption.

Tribiotic Synergy: ADM is also showcasing a “Tribiotic Digestive” concept, which combines Fibersol® prebiotic fibre, DE111™ spore-forming probiotic and Esflorin1™ postbiotic into a single formulation. This synergistic approach highlights the potential of tribiotic solutions to deliver comprehensive digestive support, addressing multiple aspects of gut health simultaneously.

Gummies for Sleep and Stress: Gummies continue to show fast growth within the supplement category, combining convenience with a more enjoyable consumption experience.

ADM’s “Zen Gummies” concept features *Lactobacillus gasseri* CP2305 postbiotic alongside a blend of chamomile and lemon balm extracts. Designed to integrate into nightly routines, this concept reflects growing consumer interest in sleep-support solutions. With 74% of consumers acknowledging the impact of sleep on overall quality of life and 68% actively seeking ways to improve it¹⁵, such formats offer a compelling intersection of science and lifestyle.

Sips and Shakes: Beverages are an ideal vehicle for convenience and sensory enjoyment. ADM’s “Sip of Wellness” concept provides a moment of delicious wellness with a functional shot. For those looking to incorporate holistic



wellness at the start of the day, the “Breakfast Shake” concept offers protein and biotics, targeting multiple areas of wellness for active nutrition consumers.

Expanding Beyond Human Nutrition

Opportunity within the microbiome is not limited to human health. ADM is also extending its innovations into pet nutrition, reflecting a broader trend of the humanization of pets and toward premiumisation and health optimisation in the pet care sector.

Recent research investigates the effects of biotics on canine and feline well-being, such as PRIOIME® Oral Care (heat-treated *Lactiplantibacillus plantarum* CECT 9161), which has demonstrated support for healthy teeth and balancing oral microbiota in adult dogs.¹⁶ PRIOIME® Metabolic Health (heat-treated *Bifidobacterium animalis subsp. lactis* CECT 8145) has demonstrated significant reduction in postprandial blood glucose levels in adult dogs, suggesting potential to support metabolic health.¹⁷

This cross-application of microbiome science highlights the versatility of ADM’s approach and its ability to address diverse market needs. As with human nutrition applications, manufacturers and formulators integrating ADM’s clinically validated functional ingredients into product lines can strengthen brand credibility and align with the pet industry’s move toward proactive wellness.

A Glimpse into the Future

For brands and formulators, the message is clear: the future of nutrition lies at the intersection of science-backed postbiotics and consumer experience. Visitors to ADM’s booth 3C210 can expect not only to see the latest ingredient advancements but also to gain valuable insights into how these innovations can be efficiently translated into successful products, bringing the promise of whole-body health from concept to commercialisation.



References:

- A BPL1® is a trademark registered for Biopolis S.L. in the EU and other countries.
- B DE111® is a trademarks of Deerland Probiotics & Enzymes, Inc. in the US and other countries.
- C Fibersol® is a trademark registered for ADM/Matsutani LLC in the US and other countries.
- D Local regulations must be reviewed to confirm dietary fibre status.
- E PRIOIME® is a trademark registered in the name of ADM International Sàrl.

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<https://www.adm.com>

Robertet invests in Aethera Biotech, a European pioneer in active cosmetic ingredients

Robertet, a world leader in natural raw materials for fragrances, flavors, and active ingredients announces the expansion of its partnership with Aethera Biotech through a strategic investment.

This joint venture creates synergies between two family-owned groups sharing common values and a long-term vision. It combines Aethera Biotech’s advanced platform, proprietary intellectual property, production capabilities and existing product line with Robertet’s global reach and commercial expertise. This investment represents a key milestone in Robertet’s innovation strategy, marking its first step in biotech and reaffirming its commitment to solutions that combine nature and cutting-edge technology.

Aethera Biotech, a pioneer in innovative natural ingredients

Founded in 2016, Aethera Biotech specializes in the research, development and production of active ingredients from cell multiplication process. These natural ingredients are designed primarily for the cosmetics and health market. Aethera Biotech

is a subsidiary of the Italian family-owned group Cereal Docks, specializing in primary agro-food transformation.

Aethera Biotech is a pioneer in phyto-complex biotechnologies through its proprietary, multi-patented CROP® (Controlled Release of Optimized Plants) platform. Inspired by natural plant mechanisms, this technology enables the secure production of natural extracts in controlled conditions, independent of climatic, agricultural or geopolitical constraints. By significantly reducing environmental impact, CROP® offers a sustainable and high-performance alternative to traditional production methods, fully illustrating the concept of “Augmented Naturality.”

Based in Camisano Vicentino, Aethera Biotech employs a team of 25 professionals with complementary expertise, covering all biotech functions from R&D to industrialization. Its innovation is protected by a robust intellectual property portfolio comprising 8 patents covering both products and the proprietary CROP® technology.

Through this reinforced partnership, Robertet initiates a new, targeted biotech strategy focused

on the development of advanced cosmetic active ingredients.

This collaboration will enable Robertet to:

- Strengthen its biotechnology expertise by integrating a proven scientific team and an efficient industrial platform, establishing Aethera Biotech as a center of excellence for future biotech developments across the Group.
- Enter the market for topical cosmetic active ingredients, with a unique and innovative portfolio supporting the growth strategy of the Health & Beauty division.
- Secure sustainable and resilient access to innovative natural ingredients regardless of climatic, agricultural or geopolitical uncertainties.
- Support long-term growth by commercializing Aethera Biotech’s portfolio through Robertet’s global distribution network, particularly within the Fragrance division.

Robertet’s progressive investment in the joint venture will be completed in two phases over a three-year period under certain conditions.

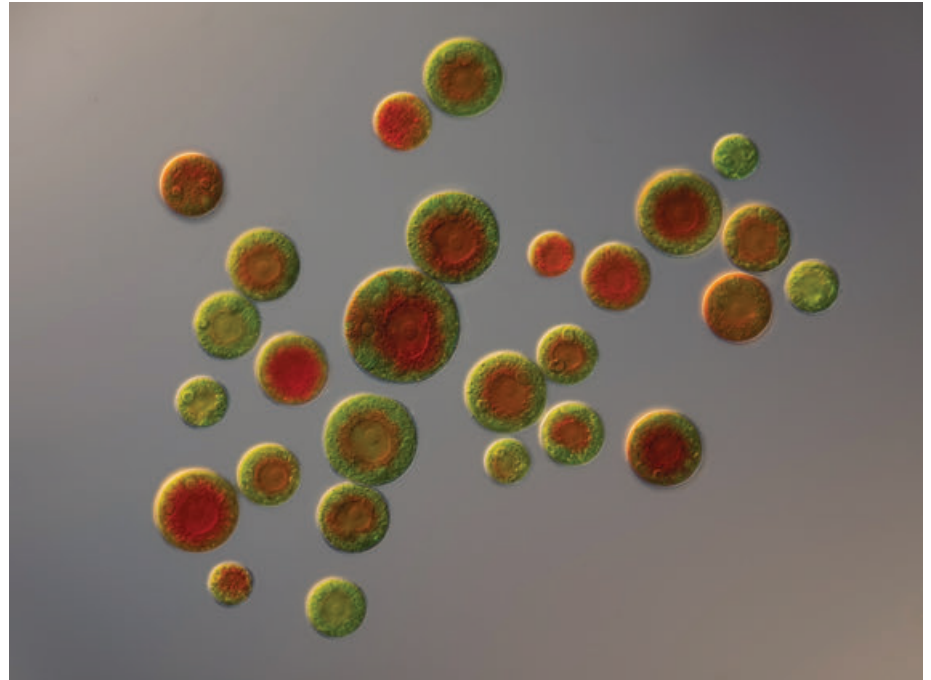
<https://www.robertet.com>

“Huge demand” for Scandinavian microalgae in the global beauty market

We speak to Annelie Gunnarsson, Brand Manager for Astaxin, which now caters astaxanthin to a worldwide audience, largely driven by the rising wellness trend.

If you think of the now-so-hyped microalgae as a new phenomenon in beauty and personal care and supplements, think again. Swedish company AstaReal has distinguished science-oriented roots; founded in 1988 as a spin-off from Uppsala University, one of the world’s most prestigious universities. Inspired by astaxanthin’s important role in nature and the animal kingdom, the research group focused on studying its potential for human health. Their work focused on positioning astaxanthin as a powerful active ingredient—while pioneering scalable manufacturing that would make high-quality, natural astaxanthin available for the supplement industry, which they launched as a world-first in 1995 under the brand name Astaxin.

We’re now a global leader in the cultivation of the microalgae *Haematococcus pluvialis* and the production of natural astaxanthin, Gunnarsson shares. We specialise in producing high-quality algal meal and more processed raw materials, rich in astaxanthin, for use in food supplements and skincare products. Backed by more than 75 human clinical studies, astaxanthin stands as one of the most trusted and well validated phytonutrients for



safety and effectiveness. It’s shown to support several health areas, including skin, promoting beauty from within. It neutralises free radicals in all skin layers and provides anti-inflammatory effects, and supports skin elasticity and collagen production.

Astaxanthin is the most powerful antioxidant known to science, up to 6,000 times stronger than Vitamin C. Another distinct advantage is its ability to span the entire lipid bilayer of the cell membrane, thus providing superior protection from the inside out.

Astaxanthin is a red pigment that belongs to the carotenoid family, providing the red-orange colouration to marine species like salmon, trout, and crustaceans, and even to birds such as flamingos. It is a pure antioxidant, which means the substance does not cause cell damage at high doses, and it neutralises free radicals more effectively than other antioxidants.

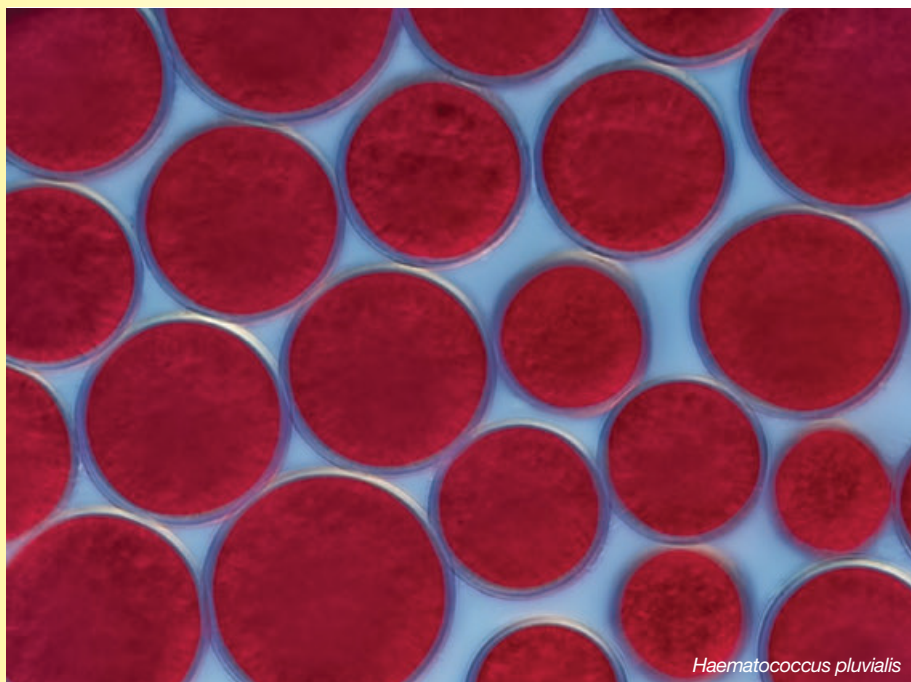
Globally, the number of food supplements containing astaxanthin is steadily rising across Asia, America, and Europe, and its popularity is also growing rapidly in the Nordic region, Gunnarsson shares.

Last year saw the launch of AstaReal’s skincare line, Astaxin Stockholm, containing seven products.

The products are carefully developed with high-quality ingredients and enriched with astaxanthin, to hydrate, soothe, and protect the skin. Today, our skincare products are available in Asia and Sweden, and our next launch will be in premium retail stores in European markets.

How can your natural astaxanthin support skin health?

– It’s acting as a potent antioxidant, anti-inflammatory, and cellular-restoring agent. When used as a combination of oral and topical





Astaxin supplements.

formulations, it can significantly contribute to enhance beauty from the inside out. It can also enhance skin elasticity by strengthening the collagen in dermis, reduces fine lines and wrinkles, age spots and skin pigmentation, and revitalising photoaged skin by quenching free radicals in all dermal layers.

There's a great demand for this kind of Scandinavian 'wellness' products.

Yes! Scandinavian beauty products are recognised for their high quality. In Asia and, particularly Shanghai, they're influenced by Scandinavia and Scandinavians. They go here travelling, for the fresh air and water, and there's high demand for both Scandinavian ingredients and products, Gunnarsson shares. She continues:

The global market for natural astaxanthin

derived from the mentioned microalgae, *Haematococcus pluvialis*, is experiencing robust growth. Valued at USD 2.34 billion in 2023, it is expected to grow at a compound annual growth rate (CAGR) of 17.1% from 2024 to 2030. The increasing demand for astaxanthin is being driven by its expanding use across various industries, including animal feed, nutraceuticals, and cosmetics.

This strong upward trend in the astaxanthin market, I'd say, is further supported by growing consumer interest in natural, more sustainable, science-backed ingredients that offer holistic and preventive health benefits. The rising application of 'cell-protecting' antioxidants in food and dietary supplements is anticipated to further propel market growth, with countries like Germany, the UK, and Italy leading the way.



www.astareal.se



Astaxin Stockholm

Herbalife to expand its personalized nutritional supplement capabilities through planned acquisition of Bioniq

Herbalife Ltd., a premier health and wellness company, community and platform, today announced an agreement to acquire certain assets from Bioniq, a UK-based personalized supplements company focused on making health more accessible and actionable.

"The future of health and wellness is becoming more personalized and informed by data," said Herbalife Chief Executive Officer, Stephan Gratziani. "By combining Bioniq's personalized supplement technology with Pro2col and the power of our global distributor network, we are expanding our ability to deliver personalized wellness at global scale."

Bioniq develops personalized supplement formulas using its patented product personalization engine, an individual's health background, and a proprietary database of biomarkers. Bioniq's personalized supplement formulations are designed for a broad range of individuals, from everyday wellness consumers to elite athletes, including Cristiano Ronaldo.

Bioniq will complement Herbalife's prior

acquisitions of Pro2col and Link BioSciences by enabling Herbalife to offer a broader range of personalized nutritional supplements across multiple delivery formats. Combining Bioniq's offering with Herbalife's global manufacturing expertise will enable the Company to expand personalized nutrition at scale and speed.

"I founded Bioniq in 2019 with a vision to help people optimize their wellbeing through a science-driven approach to nutrition that incorporates biomarker and lifestyle data," said Vadim Fedotov, Founder and President of Bioniq. "I am excited to join Herbalife with its global distributor network and commitment to advancing wellness at scale."

As a long-time global nutrition partner of Herbalife and Bioniq shareholder, Cristiano Ronaldo shares Herbalife's vision to accelerate the availability of personalized nutritional supplements at scale through its global distributor network.

"Throughout my career, biometrics and personalized nutrition have been central to helping me perform and compete at the highest level. As a longtime Herbalife and Bioniq user, I've experienced

firsthand how a tailored approach to nutrition can help optimize performance," said Cristiano Ronaldo. "I'm delighted to see Bioniq's personalized supplements become part of Herbalife's expanding access to nutritional supplements, helping people take a more informed approach to their health, wellness and performance."

The transaction is expected to close in the second quarter of 2026, subject to customary closing conditions and regulatory approvals.

As part of the transaction, Herbalife also obtained a call option to acquire Bioniq LAB, a separate platform focused on small molecules and peptides. The call option provides Herbalife with strategic flexibility to evaluate potential longer-term opportunities in this area in a disciplined and capital-efficient manner.

Bioniq's personalized nutritional supplements are expected to be offered later this year through Herbalife independent distributors for customers in select countries in Europe and the United States, with additional markets to follow.

<https://www.herbalife.com>

High protein drinks, meal replacements, and puddings for rising expectations

According to an Innova Trends Survey, three out of five consumers worldwide say they are boosting the amount of protein in their food. Protein is seen as the power for all-around wellbeing. Accordingly, Innova Market Insights calls “Powerhouse Protein” a Top Trend for this year, and protein-rich products are booming. Planteneers is going a step further to combine high protein and plant-based, with three new all-plant-based concepts focusing on high-demand categories like indulgent protein-rich snacks and meal replacement drinks.

Meal Replacements: Protein-Rich and All-Plant-Based

The plant-based high protein drink from the filldairy NEB series combines a six percent protein content with plant-based fiber from inulin. The functional system of hydrocolloids and emulsifiers, together with selected proteins from the filldProt series, forms the basis for plant-based beverages with a high protein content. The proteins are from fava beans and peas, and the high protein content can be used for effective on-package marketing. The drinks feature full flavor in many different varieties like vanilla, strawberry, and pistachio. They contain no added sugar and are naturally lactose-free. Furthermore, depending on the recipe they can contain as little as under one gram of

saturated fatty acids per 100 ml beverage.

There is also another benefit for manufacturers. In combination with the appropriate micronutrient premix from Planteneers’ sister company SternVitamin, this high protein drink is ideal as a basis for a meal replacement beverage. The Planteneers system already contains all macronutrients in a balanced ratio, so that 500 ml of the final product provides 20% of the daily recommended amounts per EU guidelines. On top of that, the SternVit premix delivers all the vitamins and minerals necessary to cover 25% of the recommended daily intake of micronutrients. Thus, the same base can be used for two different product lines, both of which can be stored indefinitely without refrigeration.

Plant-Based Pudding: Carrageenan-Free, Flexible Protein Content

The functional system for plant-based alternatives to pudding also caters to two different assortments, a classic plant-based pudding using oats, coconut, or soy, and a high-protein version with a ten percent protein content. Planteneers offers carrageenan-free versions if desired. The final products have a creamy texture and delicious authentic taste, for example in the bestselling chocolate and hazelnut varieties or in trendy flavors like cookies and salted caramel. This lets



manufacturers address another current Top Trend from Innova Market Insights – Layers of Delight. Here, the focus is on the many facets of indulgence. Products in this category deliver wellbeing moments, positive mood, rich delight for the senses, and the basis for healthier indulgence. According to market research, products that meet these demands saw 26% growth last year. With systems from Planteneers manufacturers can expand this growth to the plant-based market as well.

<https://www.planteneers.com>

Elmhurst 1925 launches clean protein™ to redefine Ready-to-drink nutrition

Elmhurst® 1925, maker of the world’s finest plant-based dairy products, is proud to introduce Clean Protein, a ready-to-drink plant-based protein beverage delivering 27g of complete protein with just 190 calories and absolutely no gums, seed oils, or artificial sweeteners. The launch reflects Elmhurst’s commitment to simple ingredients, superior performance, and the cleanest ingredient lists in an entirely new category for the brand – RTD protein. Pistachio Crème, one of the line’s standout flavors, was recently recognized with a 2026 NEXTY Award in the Dairy Alternative Category, underscoring the innovation behind Elmhurst’s entry into the space.

A New Standard For Ready-to-Drink Plant-Based Protein

Crafted from cashew milk or pistachio milk for a naturally creamy base, Clean Protein redefines what protein can be: smooth, creamy, satisfying, and refreshingly clean. It delivers a high-performance 27g of quality plant protein from mung beans and peas in a naturally silky single-serve format without additives. Each 11 oz. carton contains 4g or less total sugar, just 190 calories, and provides up to 44% of the daily recommended protein value, along with an excellent source of iron plus other nutrients including fiber, calcium, and potassium – delivering meaningful nutrition without compromise. The line is also Certified Kosher, Gluten-Free, Vegan, and Non-GMO.

Clean-Label Formulation, No Shortcuts

Unlike other protein beverages on the market,

Clean Protein is naturally sweetened, using cane sugar and monk fruit, and completely free from gums, seed oils, carrageenan, cellulose gels, artificial sweeteners and other common additives. The result is a velvety, rich texture without the chalkiness – proof that plant-based protein can be both clean and craveable.

“Today’s protein consumers are looking for better options that help them meet their macros without sacrificing ingredient integrity, great taste, or convenience,” said Heba Mahmoud, Senior Director of Brand Innovation at Elmhurst 1925. “With Clean Protein, we’re excited to bring shoppers a ready-to-drink option that eliminates the usual category tradeoffs – each creamy variety delivers 27g of high-quality protein with fewer calories, less sugar, no artificial anything, and a smooth, creamy taste people will actually crave. Too often, shoppers have had to choose between clean ingredients and a protein shake that genuinely tastes good, and that’s exactly the gap we set out to solve. Elmhurst has always been committed to offering the cleanest, creamiest, and most nutritious plant-based options on the market, and Clean Protein was developed to meet those same high standards. We’re thrilled to meet shoppers in a new aisle and bring better plant-based nutrition to more households than ever before.”

Four Crave-Worthy Flavors Designed for Performance

Clean Protein™ debuts in four indulgent, crave-worthy flavors designed to deliver both performance and taste without any chalkiness:



- Pistachio Crème – 2026 NEXTY Award Winner – An elevated take on a trending flavor, crafted with Elmhurst’s velvety pistachio milk and real vanilla extract for a creamy, indulgent finish.
- Sea Salt Chocolate – Elmhurst’s twist on the ultimate classic is crafted with real, rich cocoa, creamy cashew milk, and a pinch of salt for a rich, comforting and indulgent flavor.
- Vanilla – This fan-favorite flavor is crafted with real vanilla extract and dreamy cashew milk for a smooth, creamy taste with just a touch of natural sweetness.
- Strawberries and Cream – Crafted with real strawberry puree and creamy cashew milk for a bright, juicy flavor that’s perfectly nostalgic and anything but artificial.

Every product is crafted using Elmhurst’s patented HydroRelease™ method, which uses only water to separate and recombine the nutritional components of nuts, grains, or seeds. This process maintains the integrity of the source ingredient without added gums, oils, or emulsifiers, while upcycling waste into energy and operating with 100% renewable hydropower.

All Elmhurst products are made without carrageenan, gums, oils, or other emulsifiers, and are Non-GMO Project Verified, dairy-free, OU Kosher, and vegan.

<https://www.elmhurst1925.com>

Importance of analytics and technology in reducing contaminants



Frank Möllering
Head of Research &
Development
Nutriswiss

Copyright: Nutriswiss



wiss-based Nutriswiss AG specialises in refining high-quality fats and oils using a combination of mild physical refining processes to eliminate or significantly reduce contaminants while optimising taste. After treatment, the oils are virtually free from unwanted components like pesticides or toxins, and have notably reduced MOSH/MOAH levels. In order to supply industrial customers with efficient and sustainable results even more quickly, the company is systematically expanding its in-house analytical capabilities.

Fats and oils have to be refined in order to remove contaminants, volatile compounds and unwanted byproducts that affect oil quality, shelf life and palatability. These include pesticides, herbicides, insecticides, plasticiser impurities and mineral oil saturated and aromatic hydrocarbons (MOSH/MOAH). Nutriswiss is a specialist in the purification of oils and fats, and refines a wide



The Nutriswiss team develops a customised refining strategy for each raw material depending on the composition of individual fats and oils.

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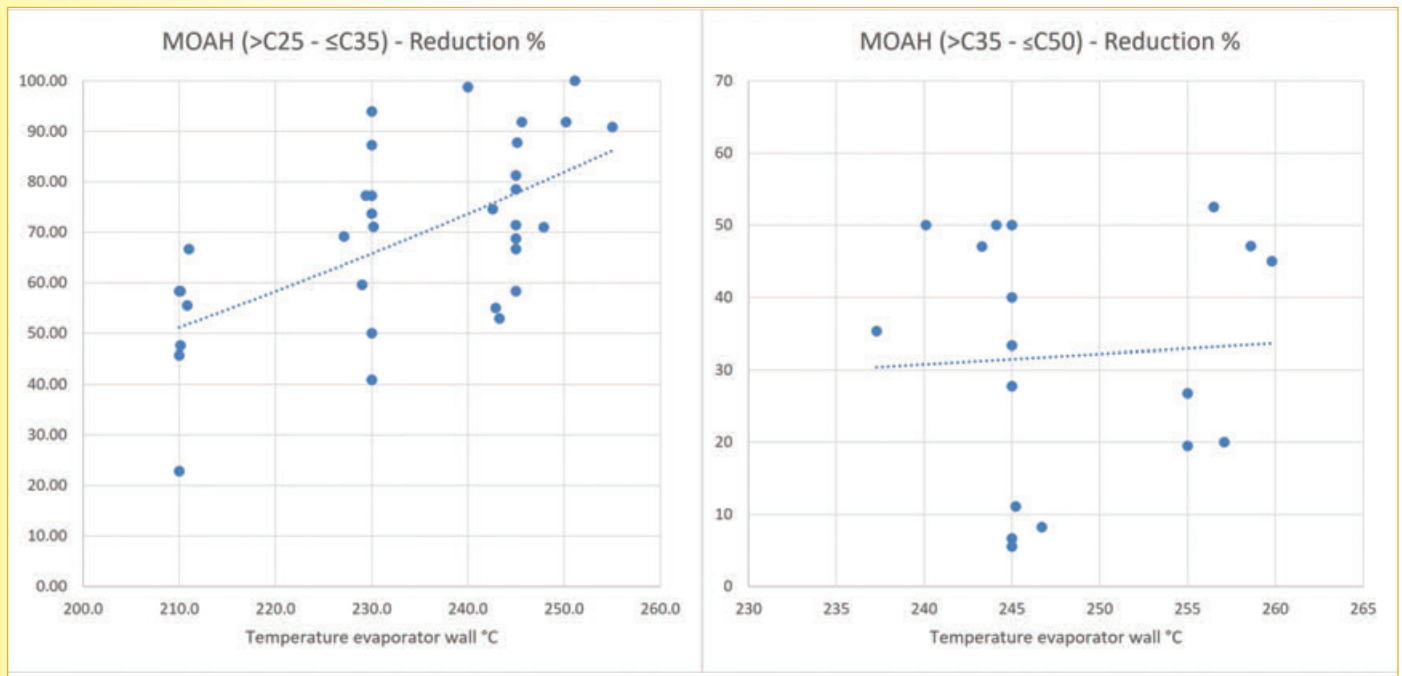
Thanks to mild refining methods, Nutriswiss is already achieving results below expected future MOAH limits.

Copyright: Nutriswiss

range of oils for the food, pharmaceutical and cosmetic industries. Its state-of-the-art processes are also effective in reducing contaminants. As the treatment demands of raw materials vary greatly, all processes must be kept as flexible as possible. This allows Nutriswiss to get the best out of each starting material and meet the exact analytical and sensory properties necessary for the required end product. Innovative and gentle process steps have been integrated to reduce MOSH, MOAH and other unwanted residues. At the same time, valuable ingredients are protected and yield losses are minimised. In this way, oils that would be of limited suitability for further processing or trade due to intense flavour, colour or exposure to environmental and transport contaminants, become safe ingredients.

Quality monitoring from source to end product

When it comes to raw materials, the quality of fats and oils starts at source, as pollutants can be introduced from the environment during cultivation or further along the chain during transport and storage. Contaminants such as pesticides regularly find their way into plants and their seeds, and they can also easily absorb MOAHs from the environment, e.g. from exhaust fumes,



The MOAH fraction >C25 to ≤C35 can be expected to be reduced by about 70% and the fraction >C35 to ≤C50 by approximately 30% Copyright: Nutriswiss

tyre abrasion or machine lubricating oil. Tropical products such as coconut oil, palm oil, shea butter, cocoa butter etc. usually enter Europe by sea. By the time they arrive, the raw materials have already been pumped into other tanks and ships several times. Open loading processes and contact with pipes, ambient air and other transported goods can lead to the accumulation of harmful substances in the raw material. Due to their chemical structure and lipophilic properties, MOAH, for example, easily accumulate. In addition, contact with oxygen causes oil to oxidise and become rancid. To avoid any negative impact on the product, Nutriswiss has established its own very strict standards. Raw materials for Nutriswiss are responsibly sourced and filled into ISOTAINERS in the country of origin in accordance with food-grade standards, sealed and then transported directly to the refining plant in Lyss, Switzerland.

No EU limits for hydrocarbons... yet

As there are no specific maximum levels for MOSH in food at EU level, and the formal EU

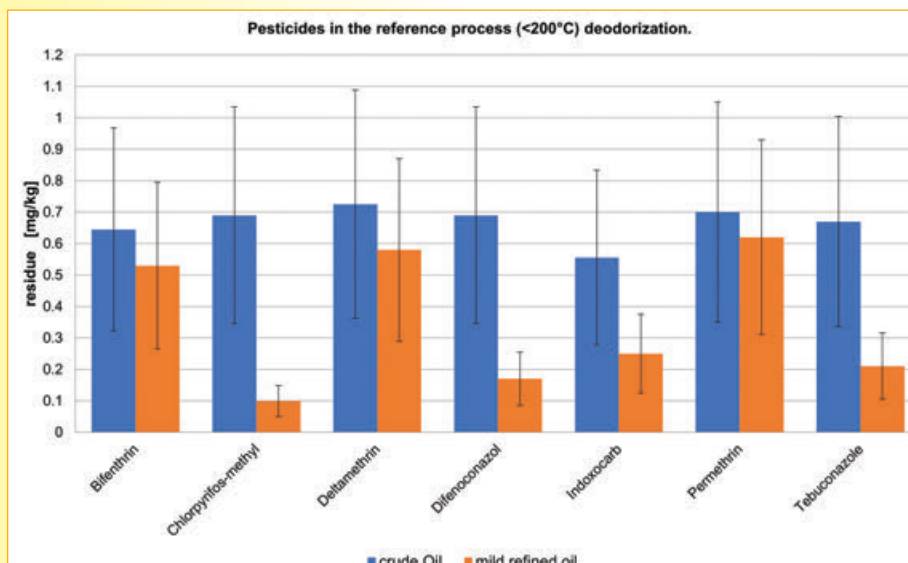
regulatory process is still underway for MOAH, practical enforcement follows the Technical Report "Guidance on sampling, analysis and data reporting for the monitoring of mineral oil hydrocarbons in food and food contact materials" published by the EU Commission's Joint Research Centre (JRC). For oils and fats, it specifies a MOAH guidance value of 2mg/kg. In addition, it sets a MOAH value of 0.5mg/kg for dry foods with a low fat/oil content (up to 4%) and up to 1mg/kg for foods with a higher fat/oil content (more than 4%). Several scientific studies indicate that aromatic mineral oils are potentially carcinogenic and mutagenic. In the Nutriswiss laboratory, a comprehensive profile is created for each oil before, during and after processing. This means that the self-sourced materials are significantly less contaminated on arrival at the plant than standard market goods, which is also reflected in the MOAH values. In supply chain management, Nutriswiss relies on long-term contractual partners, logistics in ISO containers according to food grade standards and its own controls to ensure the highest raw material quality.

Enhanced and innovative analytics

Thanks to its own sourcing and innovative processes, Nutriswiss converts contaminated oils into safe food. Independent laboratory analysis shows MOAH values close to the detection limit after refining. For the removal of MOAH, Nutriswiss does not use time- and temperature-intensive processes. Instead, it relies on physical treatment using modern distillation technology followed by mild deodorisation. This prevents the formation of process contaminants, thus reducing the content of MOSH/MOAH, pesticides, PAH and plasticisers such as DEHP.

The quantitative determination of mineral oil hydrocarbon contamination in food is highly complex and is therefore often outsourced by industrial in-house laboratories to external laboratories, which means it can take up to 10 working days for results. This leads to higher analysis costs, increased logistical effort in sample preparation and dispatch, customs-related hurdles and the need for larger raw material buffers, and associated storage costs. But this approach was not viable for Nutriswiss AG, as Frank Möllering, Head of Research and Development, explains: "One of our major advantages as a specialist provider is our ability to quickly offer concrete solutions to customers in the food industry. To do this, we need rapid analysis results for our raw materials and the further development of our refining processes."

Furthermore, the three-stage safety concept encompasses analysis of supplier samples prior to dispatch, comprehensive incoming goods inspections and stage-by-stage checks throughout the refining process, through to the finished end product. To enable faster and more effective analysis, Nutriswiss has invested in its own online HPLC-GC-FID system, which allows for precise in-house analysis of MOSH/MOAH residues in oils and fats. This expansion significantly enhances Nutriswiss's ability to support customers with highly sensitive applications such as algae-based oils and infant formula. The HPLC-GC-FID system combines high-performance liquid chromatography (HPLC) with gas chromatography (GC). The HPLC-GC system is used for the automated purification and pre-separation of the sample,



Pesticide levels are significantly lower after treatment with mild refining Copyright: Nutriswiss

which must first undergo a complex purification process. The fraction emerging from the HPLC after pre-separation is prepared for GC by the evaporation of a large proportion of the solvent. It is then mixed with carrier gas and transferred to a pre-column, where a significant amount of the solvent evaporates and is vented. Only then can the content of mineral oil hydrocarbons be quantified in the downstream GC column with a flame ionisation detector (FID).

Laboratory Manager Michèle Béatrice Suter points out the key benefit of in-house analytics: "By eliminating the need for external testing, we can deliver faster turnaround times and offer our customers in the health supplement sector greater flexibility, safety and assurance – particularly when it comes to product compliance and batch-specific quality guarantees." Faster access to information provides a precise basis for decision-making regarding further process control, and allows process parameters to be specifically adjusted.

Gentle refining leads the way

Modern distillation technology efficiently removes or significantly reduces contaminants in fats and oils, but it is important that product quality remains stable or is even improved compared to typical refining processes. Nutriswiss has therefore carried out extensive tests to determine the ideal process parameters for balancing purification and quality targets. With this technology, volatile components such as pesticides and

other contaminants evaporate more easily under low thermal stress, while the stability of the oils is protected. However, this requires extensive know-how and many years of experience. Unlike conventional physical refining at high temperatures, which creates process contaminants and destroys valuable micronutrients, the thermal load in "mild refining" processes remains comparatively low. That means the process is also suitable for sensitive raw materials such as omega-3-rich seed oils such as rapeseed and linseed, algae and other speciality oils.

Producers and processors of vegetable oils are being confronted with ever-stricter legal limits, reflecting the political and social endeavour to achieve the highest possible levels of food safety. Nutriswiss believes that a legal framework is important to ensure that all parties in the supply chain play their part in reducing harmful substances. With its gentle physical refining methods, Nutriswiss is already well prepared for expected stricter limits for MOSH and MOAH in oils and fats.



<https://nutriswiss.ch/en/contact/contact-persons>

Bunge completes acquisition of IFF soy protein concentrate lecithin and crush business

Bunge recently closed its acquisition of the soy protein concentrate, lecithin, and soy crush businesses from International Flavors & Fragrances, Inc. This transaction aligns with Bunge's strategy to optimize its ingredients portfolio, aiming to offer a more diverse range of solutions to customers.

The acquired businesses include IFF's Response®, Alpha®, Procon®, and Solec™ brands. These additions complement Bunge's existing protein portfolio, creating a range of textured, functional, and powdered soy protein concentrates to support the development of higher-protein products in bakery, snacks, meats, alternative meats and more. It also enhances the company's lecithin offerings, which now include a more complete line of liquid, powdered, and fractionated lecithins from soy, sunflower, and rapeseed to optimize the production and texture of confectionery, bakery and other products.

<https://www.bunge.com>



Functional ingredients for weight wellness Support the GLP-1 journey, every step of the way

Developing for the weight loss segment isn't a 'one-size-fits-all' solution. Whether consumers are relying on natural approaches to lose weight, or are supported by GLP-1 medication, BENE0's functional ingredients of proteins, fibres and smart carbohydrates can help their personal needs. Weight management often comes with challenges such as low energy, digestive discomfort and even mood. Across multiple applications, going from bakery and beverages, to dairy solutions and beyond, our smart ingredients provide targeted benefits that seamlessly integrate into daily eating habits. This empowers product developers to create tailored and tasty solutions that consumers can enjoy long-term. **Create solutions that make weight management a lasting success, for consumers and for you.**



Want to know more about BENE0?

Scan here!

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beneo
connecting nutrition and health

Fiber is the new protein: The nutritional revolution transforming digestive, metabolic, and mental wellness



Aurora Intelligent Nutrition (AIN) presents a pioneering analysis on the silent revolution transforming functional nutrition. While the global conversation over the last decade was dominated by "LOW SUGAR" and "+PROTEIN"—focused on reducing sugars and optimizing muscle structure—the current scientific frontier has shifted focus toward metabolic, preventive, and microbiota-centric health.

The prestigious trend agency Mintel summarizes this with an iconic industry metaphor: **if protein has been the "Superman" of nutrition, fiber has historically acted as "Clark Kent," the silent and indispensable hero maintaining metabolic order.** Now, for the first time, fiber is abandoning its secondary role to become the protagonist.

A Global Deficit

There is a widespread global fiber deficit, average intake barely reaches 18g daily, far from the 25–35g recommended by international organizations.

This imbalance is particularly concerning in a context marked by globesity—the WHO's term for the global obesity epidemic—and the rise of metabolic and cardiovascular disorders associated with decades of overconsumption and nutritional imbalances.

According to **Antonio Alcaide, Technical Director at Aurora Intelligent Nutrition:** "The most

effective way to close this gap is not just by eating more vegetables, but by combining real foods with new-generation fermentable soluble fibers—such as inulin, PHGG, resistant dextrins, or resistant starch—which can elevate daily intake and activate additional metabolic benefits."

These benefits include increased production of short-chain fatty acids (SCFAs), a better natural GLP-1 response, enhanced glycemic control, and a significant increase in satiety.

The Three Scientific Pillars Redefining Functional Nutrition

Alcaide identifies three vectors of innovation, all supported by growing medical-scientific evidence, that are transforming the category and guiding the future of advanced nutrition:

1. From Intestinal Transit to Metabolic Control: GLP-1, Satiety, and Prevention

Fiber is no longer just an ingredient focused on "keeping things moving." Current science indicates that fermentable soluble fibers—like inulin or resistant starches—activate a cascade of systemic benefits upon fermentation by the microbiota:

- Production of SCFAs like butyrate.
- Improvement of the intestinal barrier.
- Reduction of inflammation.
- Activation of key intestinal hormones like GLP-1.
- Positive effects on the gut-brain communication.

This nutritional pathway offers a natural alternative to the mechanisms targeted by drugs like Ozempic. Furthermore, evidence links higher

fiber consumption to lower cardiovascular risk, reduced incidence of colorectal cancer, and better overall metabolic health.

2. Clean Label: Replacing Sugar Without Sacrificing Experience

The challenge of reducing free sugars led to a massive use of artificial sweeteners, which are now being questioned for their impact on the microbiota. Advanced new fiber provides a real solution: it allows for the reduction of sugar and calories while maintaining texture, creaminess, and natural sweetness without resorting to intense sweeteners.

This technological capability opens the door to clean label reformulations that were previously impossible.

Antonio Alcaide emphasizes this differential advantage: "New-generation fibers allow us to create snacks, bars, drinks, or daily blends with more fiber and better taste than their traditional versions."

3. Psychobiotics: Fiber as an Emotional Modulator

The most recent research places fiber at the center of the gut-brain axis. By selectively nourishing beneficial bacteria, neurotransmitters and SCFAs related to emotional well-being are modulated.

Studies indicate associations between higher fiber intake and better mood, lower risk of depressive symptoms, reduced systemic inflammation, and greater microbial diversity.

Fibers such as GOS, PHGG, selective prebiotics,



or certain psychobiotic plant fibers are beginning to consolidate as key ingredients in mental health through nutrition.

How the Industry is Adopting This Revolution: Formats and Real Solutions

Carlos Morales, Product Director at Aurora Intelligent Nutrition, notes that "consumers are looking for friction-free ways to increase fiber". The best-performing formats—and where AIN is concentrating its innovation work—are:

- Soluble sachets to mix with water, coffee, or yogurt.
- Functional snacks high in fiber but sensually appealing.
- Ritual drinks with precision fibers.
- Ready-to-mix prebiotic boosters.

Morales explains: "These formats allow for easy and sustained daily adherence, which is key to obtaining real benefits."

On a technical level, Antonio Alcaide indicates that it is important to consider that each fiber fulfills specific functions:

- **Inulin and Oligofructose:** Regulates GLP-1, satiety, and glycemic control.
- **Resistant Starch:** Provides metabolic energy and insulin sensitivity.
- **PHGG:** Offers high tolerance and an anti-inflammatory effect.
- **Resistant Dextrins:** Provides digestive stability and is compatible with sports.
- **GOS and Psychobiotic Fibers:** For emotional well-being, mental clarity, and gut-brain axis modulation.

The Future: From Trend to Precision Design

Although viral phenomena like fibermaxxing have popularized the mass consumption of fiber, Alcaide states that "the future is not 'more fiber' but 'the right fiber'."

Aurora Intelligent Nutrition is decisively committed to Hyper-Personalization, with an approach based on the microbiome, genetics, analytics, individual tolerance, lifestyle, and goals of each person.

AIN's R&D&I department, led by Antonio

Alcaide, is already working on:

- Precision fibers with differentiated functions.
- Intelligent combinations (prebiotic + postbiotic + cofactors).
- Adjusted dosages.

The goal: to design nutrition that dialogues with the microbiome, not based on generic products.



<https://www.aurorainutrition.com>

About Aurora Intelligent Nutrition (AIN)

Aurora Intelligent Nutrition (AIN) is a Spanish company based in Estepa (Seville), specializing in the design and manufacture of functional nutritional solutions and customized dietary supplements.

Born from the historic family business Mantecados La Aurora (founded in 1939), the company evolved into an R&D&I-driven model focused on sustainability and applied nutrition science after formulating and developing its first high-protein bar in 2006.

Aurora Intelligent Nutrition is much more than a manufacturer, offering a 360° service that supports clients throughout the entire product creation process — from formulation and regulatory consulting to packaging design and final production.

With more than 450 employees and a presence in 39 countries, Aurora Intelligent Nutrition holds international certifications such as IFS Food, FSSC 22000, and GMP.

AIN develops more than 12,000 formulations in various formats — including functional bars, gummies, vials, gels, capsules, tablets, creams, soluble powders, and custom formulations — tailored to each client and market's needs, combining efficacy, safety, and exceptional flavor (a reflection of its confectionery roots) for Private Label brands.

Through the Aurora Foundation, the company fosters scientific and technological education in Andalusia via its Desafío IA program.

Upcycled Solnul® prebiotic expands distribution into Europe with exclusive partner LEHVOSS Group

M SP Starch Products Inc. (MSP), a Canadian innovator behind Solnul® resistant potato starch, has announced the selection of LEHVOSS Group as its exclusive distribution partner for the European market. This decision strengthens Solnul®'s commercial footprint across the globe while targeting, one of the world's largest and fastest-growing gut health markets.

LEHVOSS Group, a fourth-generation family business based in Hamburg, is known for its efficiency, market expertise, and commitment to sustainability. The Nutrition Division focuses on innovative, science-based ingredients and minerals for food supplements, aligned with market trends. As a distributor with deep technical expertise and advanced digital platforms, LEHVOSS is well equipped to communicate Solnul®'s scientific discoveries into clear, market-ready insights for customers - an approach that closely aligns with Solnul®'s science-driven growth strategy.

Interest in resistant starch and the unique type of fibre it offers continues to rise across Europe as brands and consumers are increasingly prioritising gut health while looking for natural solutions like prebiotics, probiotics, and digestive enzymes. Following key commercial milestones, Solnul® is now positioned to meet this demand at scale, which brings this long-awaited, well-tolerated and scientifically backed microbiome solution to the European market.

"Our gut health portfolio is intentionally selective and built around credible, science-backed ingredients," said Paul Montgomery, Head of Product Management at LEHVOSS Nutrition. "Solnul® strengthens our fibre and whole food ingredients offering." "We are confident that our LEHVOSS Nutrition Health Platform, combined with the recent integration of our AI product assistant, will empower and educate our customers to seamlessly and efficiently incorporate this outstanding and on-trend ingredient into their products," added Teresita Rudà, Head of Marketing and Brand Positioning at LEHVOSS Nutrition.

"As demand for fibre continues to grow across Europe, this expansion advances our mission to reunite the microbiome with its favourite food, Solnul®, and to bring the benefits of resistant starch to a broader audience," said Jason Leibert, Chief Growth Officer at Solnul®. "Today, the average European consumes only around 4g of the recommended 20 g of resistant starch per day - highlighting how far modern diets have moved away from this foundational fibre."

<https://www.lehvooss-nutrition.com>

Aker BioMarine sets the stage for active wellness, innovation, and sustainability at Vitafoods Europe



Aker BioMarine's presence at Vitafoods Europe 2026 highlights the company's dedication to advancing a more connected vision of wellness through science, innovation, and real-world insights from athletes to experts, and thought leaders across the industry. Ahead of the event, we are chatting with Mercè Piñol, SVP Sales Human Health Ingredients EMEA & LATAM at Aker BioMarine:

What is the significance of your 'Active Body & Active Mind' campaign at Vitafoods Europe for both your company and the wider industry?

Vitafoods Europe is a key event for us, and this year we are excited to introduce our Active Body & Active Mind campaign. This initiative highlights science-backed solutions designed to support physical performance, recovery, cognitive health, and overall resilience, reflecting a connected approach to health and wellbeing.

Europe is rapidly emerging as a dynamic wellness market, driven by consumers who see health as the result of everyday lifestyle choices. Staying active today goes beyond exercise. It's about sustaining energy, supporting long-term health, and maintaining mental clarity. The strong connection between body and mind is increasingly recognized, with movement, nutrition, and cognition viewed as part of an integrated system.

For brands and formulators, this shift presents a valuable opportunity to deliver solutions that support whole-body wellness, helping consumers feel strong, focused, and resilient while addressing both current needs and emerging trends. Our ingredient portfolio delivers unique benefits centered around active bodies and minds:

- **Superba Krill® Oil:** for active nutrition, recovery, and overall wellbeing
- **Lysoveta®:** for brain health and cognitive support
- **Revervia®:** an algae-based omega-3 solution aligned with evolving consumer preferences
- **PL+™:** an innovative delivery system designed to enhance nutrient absorption

How is Aker BioMarine driving innovation within the industry, and which trends or developments do you see becoming most important over the next few years?

Innovation in the European supplements market is increasingly important as consumers demand products that are not only effective and formulated for specific health needs, but also sustainable.

We view krill oil as both a highly effective standalone supplement and a valuable ingredient in advanced, multi-nutrient blends, especially for



brands developing innovative, differentiated products.

At the New Product Zone at Vitafoods Europe, we will spotlight our innovation strategy with Krill Sod, developed in collaboration with our European partner Kumbrex. At the core of this concept is a synergistic formulation that brings together Superba Krill with TetraSOD, derived from microalgae.

This launch exemplifies how Aker BioMarine is advancing next-generation nutraceuticals through strategic partnerships and novel blended formats that combine complementary bioactives into differentiated, high-performance solutions.

As part of our latest wave of innovation, we will also introduce Lysoveta, a new science-driven ingredient currently undergoing regulatory approval in Europe ahead of upcoming market introduction. Developed over more than a decade of research and supported by strong pre-clinical evidence and extensive academic collaborations,

Lysoveta delivers EPA, DHA and choline in LPC form, specifically designed for efficient transport to the brain. As the first and only ingredient of its kind, it represents a breakthrough in precision brain nutrition, offering significant potential in the fast-growing brain health space and enabling our partners to develop truly differentiated, science-backed solutions.

Aker BioMarine is well known for its krill oil ingredients, but you've recently introduced Revervia, an algae-based omega-3. What makes this launch particularly meaningful for brands and consumers in the European market?

At Aker BioMarine, we know that meeting global omega-3 needs requires diversified and sustainable nutrient sources, which is why we expanded into algae-based omega-3s with Revervia. This move is rooted in the same ambition that has guided the company for the past 20 years, bringing unique, innovative, and sustainable

ingredients to market. Although krill-derived omega-3s remain central to our strategy, Revervia serves as a natural complement to our core marine portfolio.

Revervia is a 100% vegan, high-purity DHA omega-3 with one of the highest naturally occurring DHA concentrations available, delivered in its natural triglyceride form for effective supplementation without the need for molecular processing. As a key omega-3 fatty acid, DHA plays a critical role in supporting brain and eye health, making it especially important in early life nutrition as well as for lifelong cognitive function. This clean-label solution addresses the growing demand for vegan and plant-forward dietary lifestyles among health-conscious consumers in Europe and beyond.

Sustainability continues to be a major focus in the krill oil sector. How is it embedded in Aker BioMarine's long-term growth strategy, and what impact could this have on the wider industry?

As a global leader in marine ingredients, sustainability has been embedded in our company DNA since day one. We are committed to advancing sustainability on multiple levels, while also supporting our B2B customers in achieving their own environmental goals. Our krill is certified by the Marine Stewardship Council, and the Sustainable Fisheries Partnership, and our ingredient traceability ensures transparency, strengthening consumer trust and brand credibility.

Through collaboration with scientific communities and NGOs, as well as active participation in ecosystem conservation initiatives, we demonstrate proactive environmental stewardship. We have independent observers on board our vessels to conduct sustainability research, and our commitment to protecting ecosystems and biodiversity further reinforces meaningful environmental impact.

Sustainability drives our innovation, empowering our partners to develop products that meet rising consumer demand for responsible solutions. We treat sustainability as a strategic growth lever rather than a compliance requirement.

You're launching your second Vitality Month across Europe and Latin America this June. Can you share more about the initiative and what audiences can expect?

We are excited to launch Vitality Month 2026, a dynamic global initiative centered on the theme "Active Body and Active Mind." Kicking off in June for a full month of activities and returning in September, the campaign will feature new cities and speakers across Europe and Latin America, bringing fresh energy and local engagement to the program. In partnership with leading ingredient brands in the health and wellness industry, as well as our distributor partners, Vitality Month 2026 will explore the science behind ingredients that support healthier, more vibrant lives, while fostering stronger connections with key thought leaders across key regions.

Visit Aker BioMarine at Stand 3K148 at Vitafoods Europe 2026 or visit <https://www.akerbiomarine.com/join-us-at-vitafoods-europe-2026> to book a meeting.



Could partial meat substitution help redefine sustainable food systems?

By Dr Briony Sayers, ACI Group

The food industry has spent considerable time and energy debating the future of protein. Whether it's cultivated meat, precision fermentation, or fully plant-based alternatives, the conversation has largely been framed around replacement. It asks what, if anything, comes after meat, and when.

It is a legitimate question, but in the meantime, there is a more immediately actionable approach that tends to get less attention. What happens when you change meat itself, at scale, just a little? That's the principle of hybrid meat, and the answer when you run the numbers, is significant.

Importantly, when we talk about sustainable food systems, we mean something broader than just carbon accounting. We mean food systems capable of feeding populations by 2050, reliably, affordably, and without exhausting the resources needed to keep doing so. Those two definitions of sustainability are inseparable, and any serious strategy must address both.

Small percentages, large consequences

Incremental reformulation, replacing a defined portion of conventional meat with plant-forward proteins, doesn't make exciting headlines the same way a cultivated burger does. But the impact potential is of a different magnitude, precisely because it operates within existing consumption patterns rather than trying to change them.

Let's consider the maths. The World Resources Institute has estimated that replacing 30% of beef with mushrooms across ten billion burgers could deliver emissions savings equivalent to removing around two million cars from the road.

The same logic could be applied, albeit at different carbon equivalents, to other meat products. This could include sausages, mince, nuggets and ready meals, the everyday formats that make up the bulk of meat consumption in mainstream markets. You do not need a dietary revolution to move those numbers; you need reformulation at volume.

This is the foundational case for partial substitution, and it is a systems-level argument as much as a food science one. Policymakers targeting Net-Zero food systems, retailers working toward protein transition commitments, and manufacturers navigating reformulation pressure under public health frameworks are all, in effect, looking for the same thing: meaningful impact that does not require consumers to change their behaviour. Hybrid protein delivers that in a way that fully alternative products, however well-formulated, cannot yet match at the scale required.

Where the ingredient science stands

The most exciting aspect for food brands and their formulation teams is that none of this is

theoretical. The protein systems needed to execute partial substitution at commercial scale exist and are performing well.

Through our distribution partnership with IFF, ACI Group supplies a range of soy and pea protein solutions developed specifically for the functional demands of meat-containing formats. IFF's SUPRO® isolated soy proteins bring gelling, emulsification and water-binding properties that maintain the structural integrity and juiciness of hybrid products through processing and cooking. For reformed and ground applications, such as burgers, meatballs, mince, RESPONSE® textured soy protein concentrates deliver a meat-like bite when hydrated, integrating cleanly into existing manufacturing lines without requiring significant capital investment.

Pea protein adds another dimension. TRUPRO® pea protein, naturally non-GMO and straightforward to label, offers a neutral flavour profile and blends well with both soy and other plant proteins, making it a versatile building block for manufacturers working across multiple product formats. Its carbon footprint, around 6.4 kg CO₂e per kg of protein against over 178 kg for beef, makes it one of the more compelling ingredients available when the brief includes an environmental performance target alongside a nutritional one.

The scalability of these systems matters every bit as much as their functionality. For reformulation to deliver at a population level, ingredients need to be consistently available, processable on standard equipment, and cost-effective enough for mainstream price points. The options on the market, including those we offer at ACI Group, are not exotic materials requiring specialist infrastructure, but robust, well-characterised proteins with established supply chains. And that is exactly what large-scale hybrid adoption requires.

A lever worth pulling

Sustainable food systems are built through accumulation. Individual product reformulations, multiplied across categories and geographies and billions of servings, add up to something very substantial. The transition does not depend on convincing a committed minority to eat differently, it depends on quietly improving what the majority already eats.

An important point to drive home is that partial substitution is not a compromise position on the road to something better. For the foreseeable future, in the markets that matter most by volume, it is the strategy most likely to deliver.

The ingredients are ready, the commercial logic is sound, and for brands and manufacturers willing to move, the opportunity to lead that shift, rather than follow it, remains very much open.

<https://www.acigroup.biz>

How can brands navigate the GLP-1 landscape and meet evolving consumer needs?

By Santiago Vega, VP of Marketing and Regional Innovation, North America at Givaudan

How can F&B brands best support their consumers on the GLP-1 journey? Santiago Vega, VP of Marketing and Regional Innovation, North America at Givaudan, reveals how companies can charter the ever-changing GLP-1 landscape.

According to McKinsey & Company, GLP-1 therapies are set to soar, with sales expected to reach \$100 billion by 2030, creating huge economic and health opportunities globally. The McKinsey Podcast, A new way of thinking about metabolic health, is focused on the general rise of GLP-1 medications: "The rise of GLP-1 drugs is shifting the discussion of obesity from an intractable issue to a treatable medical condition – inspiring innovation across a range of industries and representing trillions in potential economic uplift." One thing is certain: brands must adapt food and beverage products dynamically to succeed, aligning with consumer demands and trends linked to GLP-1s.

The GLP-1 movement is reshaping how people relate to food and what they need from it. Givaudan's latest research uncovers how consumers' interactions with food and beverage evolve across this journey, helping brands create products that support wellbeing without compromise. In partnership with Bellomy, Givaudan analysed thousands of real social media conversations to understand what people using GLP-1 medications are saying and what they want next. The research spotlighted four crucial pillars of interest: every journey is unique, taste remains central, comfort still matters and finding the right flavour is as important as ever.

Keeping one step ahead with how GLP-1s are reframing food choices is imperative for the food and beverage sector. GLP-1 users are often portrayed as a single demographic, yet Givaudan's research suggests the opposite and that it is a much more complex matter than first meets the eye. People using GLP-1 medicines are changing their routines and re-evaluating their emotional connection to food, but their core flavour preferences remain largely unaltered.

For F&B industry players, the new challenge lies in cleverly adapting and recreating existing favourites for consumers. Success in this new era requires a move toward nutrient-dense satisfaction – with smaller portions and protein-fortified versions of the flavours consumers already covet and seek out for comfort.



Analysing the research findings: The social listening study

When Givaudan partnered with Bellomy on a powerful social media listening project, it allowed us to learn from consumers sharing their real experiences. The goal was to explore the topic further and gather valuable information about GLP-1 users. With so much existing research pointing to similar findings, including smaller appetites and common side effects such as nausea, constipation and fatigue, we aimed to go beyond what's already known. To do this, Givaudan monitored over 15,000 real-world conversations across key social media platforms in the United States.

At Givaudan, we see the evolving GLP-1 landscape as a catalyst for innovation. Today, only 12-15% of the adult population is currently using GLP-1 medications, yet the influence on the food and beverage industry is already significant. While it's still early to see post-GLP-1 data, our current

research reveals how consumers are redefining success through sustained routines and nutritional balance. We're using these insights to help brands create the next generation of great-tasting products that seamlessly support wellbeing long after the medication phase.

The GLP-1 journey isn't one-size-fits-all

We gained some fascinating insights. We discovered that most discussions revolved around food and beverages. This included ready-to-drink beverages, meal replacements and popular protein shakes. The information gleaned guided us, but many of the insights could also be applied to the supplement market, helping brands better address changing consumer needs. The study results uncover that, while consumers go through distinct stages, the GLP-1 journey isn't one-size-fits-all.

Many people assume GLP-1 users represent a single new consumer type, yet the research

suggests otherwise. There is no such thing as a “GLP-1 consumer”; there are consumers who take GLP-1s. That distinction matters. Givaudan’s research shows that these individuals still express the same emotional relationships with food they always have; they simply adjust their routines. These findings present an opportunity for brands to stay true to consumers’ existing flavour preferences while focusing on innovating what matters most, such as portion sizes, formats and nutritional profiles.

The study revealed that grouping everyone under the label “GLP-1 Consumer” oversimplifies reality. People take GLP-1s for different reasons and have different needs along the way. People take GLP-1s for different reasons and have different needs along the way. Remembering who they were before, and still are, is key to creating products that truly resonate with them.

Taste remains central: how brands can use FlavorFinders™

Learning about the unique stages of the GLP-1 journey is key. Givaudan’s research spotlights a fundamental transformation within the food industry: personalisation now goes beyond wellness to span shifting consumer mindsets, emotional drivers and preferences. Brands that create foods and beverages that are relevant and intuitive will forge ahead: be it through reformulating the classics or truly innovating in the space with fresh new formats that the evolving GLP-1 consumer will love.

Examples of slight adaptations to products include adding extra protein to existing products and smaller portion sizes – to keep delivering nutrient-dense satisfaction. Of course, consumers who take GLP-1s still want foods and beverages that taste delicious, but brands need to go the extra mile on nutritional value, offering smaller portions of goodness.

Givaudan’s FlavorFinders™ segmentation helps brands identify the right flavour for the right consumer. Even during a weight management journey, consumers remain true to who they are: for instance those who are more adventurous will want to try new flavors, while others will prefer to stick with their tried and tested flavors. At the end, consumers still seek comfort after a hard day, share meals with loved ones and enjoy small indulgences. With FlavorFinders™ insights, brands can create products that support wellbeing while identifying a flavour strategy that will resonate with their consumers.

GLP-1 consumers still crave comfort foods

Spoonable and drinkable yoghurts have seen a surge, as well as dairy desserts. While consumers have their health goals in mind, they still want to indulge in their favourite desserts or puddings. In these instances, low-sugar, high-protein options can offer a little treat but won’t steer consumers off track. Nutrient-dense dairy items like cottage cheese or yoghurts are increasingly popular for a meal alternative or snack and the size and portability of these food items are a win too.

Givaudan’s aim is to continue innovating across sweets and desserts, with yoghurt-based snacks and dairy products. Examples of this are boosting protein content, developing new flavour options, reducing calories, adding more natural ingredients and focusing on convenience and portion size.

The companies’ technical teams have developed optimised formulations for protein-fortified



puddings, hybrid milks, yoghurts and other dairy products. Beyond dairy, we also offer a comprehensive portfolio of flavours and solutions for protein-fortified foods, including protein bars, salty snacks, noodles and ready-to-drink or ready-to-mix protein and fibre shakes and meal-replacement beverages.

Products fortified with protein and fibre can present taste challenges, as higher levels of fortification often bring more pronounced protein off-notes. Givaudan’s TasteSolutions® Sweet, Masking, Mouthfeel and Salt technologies provide our customers with the tools to overcome these challenges, optimising the overall flavour and sensory experience while supporting protein fortification and sugar reduction. Givaudan’s outlook for this space is to continue supporting our customers in addressing taste challenges while enabling higher levels of protein fortification across dairy applications.

At the same time, fibre, often under-represented in this category, presents a compelling opportunity. Encouraging a more diverse fibre intake could represent the next wave of product development, complementing the protein-forward trend.

Givaudan’s F&B innovations: The opportunities and challenges

Givaudan sees a continued focus on low-carb formulations and appealing flavour experiences. As consumers become more selective and mindful about “making every bite count,” there is little room for empty calories. They want foods and beverages that not only deliver on nutrition but also provide enjoyment and align with their personal health goals. Great-tasting functionals can help deliver both pleasure and purpose, balancing convenience, portion control, and nutritional value. Packaging formats will play an increasingly important role. Products will need to balance convenience and portion control while still delivering on key macronutrient needs (carbohydrates, protein and fats) to meet consumers’ changing expectations for nutrient-rich, satisfying dairy options.

While demand for higher-protein, lower-carb and more functional options continues to grow, it’s equally important to recognise that rapid shifts in dietary behaviour, often influenced by trends

like GLP-1 use, can create new challenges for both consumers and manufacturers.

One major concern is resorting to this ‘one-size-fits-all’ approach to understanding consumers who use GLP-1s. Taking a GLP-1 medication does not fundamentally change who a person is or completely alter their preferences. Rather, most continue to enjoy the same foods and flavours they always have, though they may modify how or how much they consume them over time. We need to help these consumers continue to enjoy fulfilling food experiences while meeting their dietary and nutritional needs.

Familiarity, indulgence and emotional reassurance are key

Ultimately, people on GLP-1 therapies still crave comfort foods – just adapted versions for their new lifestyle and differing routines. Brands have a great opportunity to recreate formulations and products to meet this demand. Reimagined classics are relevant right now – food and beverages that meet consumers’ shifting nutritional needs and familiar desires while they navigate the GLP-1 journey.

At Givaudan, we have seen that the key is reformulating existing products to fit new lifestyles while maintaining familiar benefits. Smaller portions and different formats are needed to support GLP-1 users, but as for flavour, their favourites are still the same.

Givaudan knows that consumers who take GLP-1 medications still desire the flavours they know and love, they just enjoy them differently now. Some people are ‘Flavour Adventurers,’ eager to discover something new; others are ‘Traditionalists,’ sticking to trusted favourites. Again, this is where Givaudan’s FlavorFinders™ helps customers pinpoint exactly who’s who, so brands can deliver the right flavour to the right consumer, in the right way. Every consumer still wants to enjoy nutritious and delicious food, but for people taking GLP-1 therapies, nutrient-dense food and beverages are vital.

GLP-1: Accelerating the Global Nutrition Mindset Shift

GLP-1 is accelerating a worldwide shift toward nutrition awareness, inspiring individuals to rethink their daily food choices beyond calorie counting.



equipped to champion this transformation, offering advanced Taste Solutions, masking technologies, and mouthfeel innovations that overcome the sensory challenges of nutrient-rich and functional food and beverages.

The GLP-1 trend continues to be an ever-changing space and one that is being closely monitored. Givaudan is committed to keeping its finger on the pulse of this evolving space, tracking shifts in behaviour and translating them into actionable insights. The company aims to translate learnings into actionable insights to help brands, producers and the industry design the next generation of flavourful, functional products that consumers will love. Food and beverage items that support wellness and nutrition far beyond the medication phase. Meal replacements, snacks and drinks that not only satiate people on GLP-1 therapies but also surprise and delight consumers – a new wave of comfort foods tailored to each unique journey.

Givaudan

To find out more about GLP-1s, visit Givaudan's website at <https://www.givaudan.com>

This awakening is fueling a surge in demand for nutrient-dense foods, especially those rich in protein and fiber, as consumers seek balanced, performance-driven nourishment. The next layer

of this evolution is the rise of functional benefits—where pharma and food industries converge to address key wellness needs such as energy, immunity, and relaxation. Givaudan is well-

EFSA's favorable opinion on Fermentalg's Galdieria Blue colorant paves the way for its commercialization in Europe

Fermentalg, a key player in microorganism-based BioSolutions, has announced that the European Food Safety Authority (EFSA) has published its report on its natural blue colorant, concluding that "there are no safety concerns related to the use of Galdieria Blue extract as a food additive in the proposed uses and at the usual levels of use"¹. These favorable results represent a major step towards the commercialization of Galdieria Blue in Europe.

A rigorous evaluation process securing the commercialization authorization

After a strict and rigorous review lasting more than five years, EFSA has published its final conclusions on Fermentalg's phycocyanin-rich extract from the microalgae *Galdieria sulphuraria*.

Hywel Griffiths, Scientific Director at Fermentalg, said: "The EFSA's positive feedback on the risk assessment perfectly illustrates Fermentalg's strengths and the quality of our R&D and regulatory teams who have contributed fully to the completion of this project. From strain selection to process development and production, and thanks in particular to the cutting-edge expertise of our analytical team, each step has provided the data needed to prove the efficacy and safety of this product."

The publication of the EFSA scientific opinion, which raises no safety concerns, is a major step towards the commercialization of this product in Europe.

The European Commission will now take up

these positive conclusions and add the product to the list of food additives authorized in the European Union in the coming months.

For the record, the regulatory authorization in Europe, which will be formalised by the Commission, will extend the authorization obtained in May 2025 from the FDA (Food and Drug Administration) to market its bio-based blue dye on the US market, offering the agri-food industry an alternative to the synthetic blue dye Blue Brilliant #1.

Furthermore, the decision by the US administration and the forthcoming decision by the European Commission are positive signs and increase the likelihood of obtaining new marketing authorizations in other geographical areas, in order to meet the expectations of major international agri-food groups aiming for global deployment, primarily in Canada, Mexico, and Australia.

Regulatory approvals come at a favorable market time

Galdieria Blue, the first natural blue pigment produced by precision fermentation, is an alternative to the synthetic blue No. 1 currently on the market. As concerns about synthetic dyes intensify and several countries, including the United States, prepare to remove them from the food production chain, the product developed by Fermentalg has everything it needs to become an essential alternative.

Beyond food coloring applications that have already undergone pre-marketing testing, and for

which a marketing agreement is currently being negotiated with its partner Givaudan, Fermentalg is working on developing applications with other partners in the dietary supplement, cosmetics, and dermo-cosmetics markets.

Thanks to investments made in recent months by Huvepharma, Fermentalg's industrial partner and main shareholder, industrial production of Galdieria Blue is now starting up at one of the group's sites.

A new milestone in the execution of Fermentalg's strategic plan

The upcoming opening of the European market of 450 million consumers to the natural blue colorant Galdieria Blue extends the geographical coverage of Fermentalg's second technology platform and will accelerate the commercial deployment of products derived from the *Galdieria sulphuraria* strain.

"This upcoming authorization of Galdieria Blue in Europe, combined with the start of its industrial production and commercialization in the U.S., confirms Fermentalg's ability to manage innovative projects from the laboratory to industrial scale and commercialization, meeting the demand for bio-based products for food and health. I would like to take this opportunity to thank all the teams at Fermentalg for their commitment and perseverance in bringing this project to fruition," said Pierre Josselin, CEO of Fermentalg.

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¹ Wiley Online Library (WOL)

<https://www.fermentalg.com>

Empowering every woman: Indena's botanical solutions for female well-being



The landscape of women's health is undergoing a deep transformation. Increasingly, women are taking a proactive stance in managing their well-being, moving beyond reactive care to embrace a holistic and preventive approach. This growing awareness is not just anecdotal; it is substantiated by robust data indicating a significant shift towards self-care and the pursuit of health solutions that align with individual needs and lifestyles.

Studies and reports from institutions like the World Health Organization (WHO) consistently highlight the diverse health challenges women face across their lifespan, from reproductive health to chronic conditions (https://www.who.int/health-topics/women-s-health#tab=tab_1). The global market for women's health products and services is projected to grow substantially, reflecting this intensified focus and the recognition of specific health requirements unique to women.

In this evolving paradigm, nature offers a powerful ally. For centuries, botanical extracts have been revered for their health benefits, and modern science is continually validating their efficacy in supporting human health. Indena, a global leader in botanical derivatives, stands at the forefront of this integration, leveraging rigorous scientific research to unlock nature's potential for specific women's health concerns. Through advanced extraction and formulation techniques, Indena transforms traditional wisdom into evidence-based solutions, offering natural relief and support grounded in scientific precision.

Guarding urinary tract health: the power of cranberry with Anthocran®

INDENA PHYTOSOME®

Urinary tract infections (UTIs) are a prevalent and often recurrent issue, affecting a significant number of women at some point in their lives. The discomfort and disruption caused by UTIs underscore the critical need for effective preventive and management strategies. While antibiotics are often prescribed for acute infections, there's a strong and growing interest in natural alternatives for prophylaxis and support.

Cranberry (*Vaccinium macrocarpon* Ait.), and specifically its active compounds, has long been celebrated for its role in urinary tract health. Anthocran® Indena Phytosome® represents a pinnacle in cranberry extract technology. This unique standardized ingredient is meticulously formulated to target human urine with A-type proanthocyanidins (PACs) derivatives, the specific compounds truly responsible for cranberry's urinary tract benefits. Clinical evidence, including



randomized, placebo-controlled trials, has repeatedly demonstrated its proven efficacy in management of UTIs even in high-risk populations, conditions where one or more pathogenic microorganisms (mainly *Escherichia coli*) can easily exceed a threshold quantity in the urinary tract. By ensuring optimal bioabsorption and target delivery, Anthocran® Indena Phytosome® offers a natural, scientifically-backed approach to maintaining a healthy urinary tract environment, providing women with a reliable option for proactive care.

Strengthening foundations: turmeric for bone health with Meriva®

Maintaining strong bones is fundamental to women's health, particularly as they age. Conditions like osteopenia, a precursor to osteoporosis, become increasingly common, emphasizing the need for nutritional support that goes beyond calcium and vitamin D. Inflammation and oxidative

stress are recognized contributors to bone loss and compromised bone integrity. Here, the ancient wisdom of turmeric, and specifically its potent active compound curcumin, offers a compelling natural solution.

Curcumin is renowned for its powerful anti-inflammatory and antioxidant properties. However, its natural low absorption has historically limited its potential. Indena's Meriva®, formulated with Indena Phytosome® technology, revolutionizes curcumin delivery, making it more efficient than standard curcumin extracts. While widely recognized for its impact on joint health, Meriva®'s benefits are also crucial for supporting overall bone health. By rebalancing the inflammatory response and combating oxidative stress, Meriva® is effective in supporting bone maintenance and density, as proven in clinical studies. Through its clinically documented efficacy across more than 40 human studies for various health conditions, Meriva® underscores how precise scientific formulation can unlock nature's ability to support critical physiological functions, including the intricate mechanisms that underpin bone density and strength, thereby offering a valuable aid in addressing conditions like osteopenia.

Indena: scientific excellence for women's well-being

In conclusion, the journey towards optimal women's health is multifaceted, requiring attention to both proactive care and targeted solutions for specific challenges. Indena's commitment to scientific rigor and botanical innovation offers a powerful synergy in this journey. With products like Anthocran® Indena Phytosome® for urinary tract health and Meriva® for supporting bone health, Indena provides scientifically validated, natural ingredients that empower women to take control of their well-being.

These meticulously researched and clinically tested solutions demonstrate that effective health support can be found in nature, when harnessed with unparalleled scientific expertise. Indena products represent a tangible commitment to advancing women's health, offering dependable, evidence-based assistance for a healthier, more vibrant life.



SCIENCE IS OUR NATURE. SINCE 1921

www.indena.com

More ways to connect: Vitafoods Europe announces enhanced networking offering and new content features for 2026



Vitafoods Europe, the leading global event for the nutraceutical, functional food and beverage, and dietary supplement industries, returns to Barcelona, between 5-7 May 2026 with enhanced opportunities to connect and inspire – including double the dedicated networking floor space.

As the show continues to grow in line with the needs of the nutraceutical industry, the 2026 edition – the show's largest to date – will expand into a new exhibition hall, increasing total floor space by 22%. This expansion aims to provide a vibrant community platform built around deeper collaboration and even more opportunities to connect and learn.

Even more ways to connect with the community

With community and collaboration at the heart of Vitafoods Europe, the 2026 event will see double the available networking space, with several new dedicated areas opening across the show floor. New for 2026 is a **purpose-built networking area** and an additional **VIP lounge**,



creating an improved environment to facilitate planned and spontaneous meetings across the industry. As part of the enhanced networking focus for 2026, the **Community Lounge** will introduce a dedicated space for small associations and industry groups to partake in intimate networking sessions, and spark conversations in a relaxed, inclusive atmosphere. This will include organisations such as the Spanish Food Supplements Association (AFEPADI) and European specialist sports nutrition alliance (ESSNA), helping bring together key voices from across the European supplements landscape.

In addition to these new networking features, returning favourites such as **Lunch & Learn** sessions and the **Women's Networking Breakfast** will offer focused, insight-led discussions in an informal setting, while the popular **Coffee & Churros** and **Sunrise Yoga** are back to encourage relaxed, authentic connections on and off the show floor.

Smarter, more accessible experiences

To complement the expanded networking opportunities at Vitafoods Europe 2026, attendees will also benefit from enhanced digital tools



designed to make connecting easier than ever. The **upgraded event platform** allows visitors to browse exhibitor profiles, shortlist suppliers, and use **online matchmaking** to set up meetings – either in person or virtually. Paired with an improved **event app**, these tools will help attendees navigate the show floor efficiently and plan their meetings and personal agendas to make the most of every opportunity.

Innovation on display

Reflecting the strong consumer interest in pet health, Vitafoods Europe 2026 will expand the **Pet Nutrition Hub**, a space that will showcase the latest innovations in pet health and nutrition through curated display pods on the show floor. This will join returning favourites - like the **Tasting Centre**, **New Products Zone**, and **New Ingredients Zone** - creating focused areas where visitors can explore the newest innovations, sample products, and connect directly with suppliers.

New for 2026: spotlight sessions

Day 3 of the show will incorporate new **spotlight sessions on weight management and nutricosmetics**, highlighting some of the most dynamic areas shaping the market. These sessions will examine how the sector is adapting to the seismic shift in **healthy weight strategies** driven by the 1.6 million adults in Great Britain¹ and 13% of the U.S. population² now using GLP-1 medications and explore how the industry must evolve to meet rapidly changing consumer behaviours. **Nutricosmetics** will also take centre stage, reflecting the growing beauty-from-within market. Attendees will be able to explore the key drivers, emerging ingredients, and functional foods shaping this fast-growing global market, and discover how nutrition is increasingly understood to impact skin health and more. These sessions will complement the broader programme and extensive learning opportunities offered by the **Vitafoods Insights Theatre** and **Vitafoods Europe Conference** across the entire course of the show.

Rewarding innovation

Finally, returning for its second year, the **Vitafoods Europe Innovation Awards** will once again celebrate industry excellence by recognising groundbreaking products, ingredients and technologies shaping the future of nutrition. The awards aim to provide a platform for companies to showcase the forward-thinking solutions, creativity, and science driving the nutraceutical sector forward.

A global meeting place that shapes what's next

"There's a renewed energy across the nutraceutical industry right now, fuelled by the pace of innovation and rapid shifts in consumer health priorities – and Vitafoods Europe 2026 is designed to channel that momentum into real connection," says **Gareth Baguley**, Brand Director, Vitafoods Europe, Informa Markets. "As our largest event to date, with new features and significantly expanded networking spaces, we're creating the environment for more meaningful conversations and stronger partnerships that will define the industry's next chapter. As new areas of innovation continue to emerge, Vitafoods Europe remains where the global community comes to discover what's next and find more to connect with across the industry."

Registration for Vitafoods Europe 2026 is now open.. To find out more, visit: <https://www.vitafoods.eu.com/en/home.html>

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Vitafoods Europe is organised by Informa Markets, a division of Informa plc. Informa Markets creates platforms for industries and specialist markets to trade, innovate and grow. Its portfolio comprises more than 550 international B2B events and brands in markets including Healthcare & Pharmaceuticals, Infrastructure, Construction & Real Estate, Fashion & Apparel, Hospitality, Food & Beverage, and Health & Nutrition, among others. Informa Markets provides customers and partners around the globe with opportunities to engage, experience and do business through face-to-face exhibitions, specialist digital content and actionable data solutions. As the world's leading exhibitions organiser, the company brings a diverse range of specialist markets to life, unlocking opportunities and helping them to thrive, 365 days of the year. For more information, please visit www.informamarkets.com.

Biotexia™ announces new brand identity as part of strategic growth ambitions

Biotexia has introduced its new brand identity as it prepares to showcase its clinically supported ingredient portfolio at Vitafoods Europe (5th-7th May in Barcelona).

Biotexia is the new name for three health and nutrition businesses within ABF Ingredients that have merged. The companies previously operated as ABbiotek Health, Fytxia and Anzchem, each contributing unique expertise.

ABbiotek Health brings extensive experience in probiotics that support the microbiome, including ABBC1, and in degrading histamine through its adiDAO enzyme. Fytxia offers leading capabilities in clinically supported polyphenols and peptides, with products like Promunel, Sinetrol® and DNF 10 in high demand. Anzchem contributes as a trusted legacy in fish oil lipids, deep knowledge of the APAC region, and a strong footprint in Australia and New Zealand.

As a unified brand, Biotexia delivers natural, science-backed ingredients across four key areas: metabolic, immune and digestive health, while also innovating to support healthy ageing and vitality. The merger and new name launch are part of a strategy for growth in supplements markets.

Laurent Hubert, CEO of Biotexia, said: "The primary reason for the creation of Biotexia was to bring together our expertise to serve our customers at a time when the supplements industry is undergoing exciting shifts. Each of our three former businesses offered something valuable, and by bringing them together we will be able to innovate and share our scientific expertise more effectively. Moving forward as Biotexia, our goal is to expand and play an active part in the continuing evolution of the global wellness market."

After many years of attending Vitafoods Europe as separate businesses, Biotexia will make its debut as a unified brand at Stand 3B6. As part of the Vitafoods education programme, Biotexia will sponsor the Weight Management Spotlight on 7 May, featuring insights on flagship ingredients DNF 10, a peptide studied for its role in appetite regulation, and Sinetrol, a natural citrus polyphenol complex researched for its ability to increase resting energy expenditure and promote lipolysis. The company will also present a dedicated session on 6 May in the Nutraceutical Theatre, exploring the science behind the functional enzyme DAO and showcasing adiDAO, a diamine oxidase enzyme developed to support the metabolism of dietary histamine in the gastrointestinal tract.

<https://www.biotexia.com>

AB-BIOTICS
Stand: 3K24

AB-BIOTICS launches new functional food applications and advances in targeted biotics for healthy ageing at Vitafoods Europe 2026

Join AB-BIOTICS at Vitafoods Europe 2026—stand 3K24—for an exclusive look at the science shaping the future of healthy ageing. Visitors can discover next-generation probiotic and postbiotic solutions designed to support key health concerns associated with ageing, alongside new clinically backed innovations and formats in women's health, beauty-from-within and oral care. Don't miss:

- **Healthy ageing spotlight:** A portfolio including targeted next-generation probiotic solutions for joint (Lactobacillus sakei LB-P12[®]), immune (INNERIM[®]), cardiovascular (AB-LIFE[®]), skin (AB-SAKEI 65[®]) and menopausal (Gyntima[®] Menopause) health, specifically studied in ageing populations (45-85). Grounded in pathway-specific science and clinical validation, the range reflects AB-BIOTICS' precision approach to supporting individual ageing journeys.
- **Premium functional gummies:** Find out more about gummy concepts featuring AB-SAKEI 65[®], including a beauty-from-within format linked to skin hydration and appearance, and a second concept focused on skin barrier support for sensitive or atopic skin.
- **New functional food applications:** Explore a portfolio of stable, market-ready pro- and postbiotic ingredients for inclusion in food matrices including dairy, drinks, candy, chocolate, energy bars, confectionery and spreads.
- **Women's health solutions across life stages:** Updates to the Gyntima[®] portfolio, including products for menopause, fertility and iron absorption, reflecting ongoing interest in microbiome-based solutions across life stages.
- **Oral care applications:** Toothpaste samples containing S. dentisani KABP[®] 054, a postbiotic ingredient studied for its potential role in supporting dental health and caries prevention.

The latest clinical research from AB-BIOTICS: New and emerging science behind precision biotics innovations, offering visitors fresh insight into the mechanisms and clinical validation supporting the company's growing portfolio.

Discover how AB-BIOTICS is advancing science-backed solutions for healthy longevity and more at Vitafoods Europe 2026. Get in touch to book a meeting: hello@ab-biotics.com



ARLA FOODS INGREDIENTS
Stand: 3J91

Arla Foods Ingredients targets GLP-1 companion nutrition at Vitafoods Europe

Arla Foods Ingredients has developed new solutions to meet the needs of users of GLP-1 anti-obesity medications. The high-protein, nutrient-dense application concepts will be showcased at Vitafoods Europe (5th-7th May 2026 in Barcelona).

Originally developed to treat diabetes, GLP-1 receptor agonists (commonly known as GLP-1s) have re-shaped the weight management market. Among consumers actively trying to lose weight in 2025, 11% globally¹ and 18% in the US² reported using them. These numbers are expected to rise significantly as GLP-1 availability increases, tablet formats emerge and prices fall.³

However, GLP-1 medications are associated with side effects. Following traditional weight management interventions, such as diet or bariatric surgery, lean muscle typically comprises 25% of the total mass lost, but this can increase up to 40% with GLP-1 use.^{4,5,6} Additionally, up to 76% of GLP-1 consumers experience gastric discomfort such as stomach pain, nausea, constipation, diarrhoea and loss of appetite.⁷

To demonstrate how manufacturers can meet the growing demand for GLP-1 companion nutrition that helps manage these side effects, Arla Foods Ingredients has developed new high-protein, functional concepts.

Featuring the high-quality Nutrilac[®] and Lacprodan[®] BLG-100 protein solutions, they deliver all the essential amino acids for muscle health in nutrient-dense formats. The concepts also incorporate probiotics / cultures from Novonesis, a global leader in bio-solutions, to support digestive well-being.

The concept includes the following great-tasting formats suitable for reduced appetites:

- A fermented, high-protein shot featuring Nutrilac[®] ProteinBoost, offering 10g of protein per 70ml serving. Low in fat and lactose-reduced, it has no added sugar
- A fermented, high-protein drinking yoghurt featuring Nutrilac[®] ProteinBoost and Nutrilac[®] MFGM. The lactose-reduced recipe provides 20g of protein per 200ml serving
- A fermented, high-protein spoonable yoghurt featuring Nutrilac[®] ProteinBoost, Nutrilac[®] YO-7700, and Capolac[®] milk minerals. Delivering 20g of protein per 120g serving, it is high in calcium, low in fat and lactose-reduced
- A high-protein water-based shot for ambient storage targeting health and medical nutrition. Featuring Lacprodan[®] BLG-100, it provides 21g of protein per 100ml serving, and is free from fat and sugar and low in lactose.

Anne Widart, Chief Commercial Officer of Arla Foods Ingredients, said: "GLP-1 companion nutrition is a rapidly growing category, with considerable untapped opportunities for dairy manufacturers. Anti-obesity medications are creating a market for more nutrient-dense foods that are high in protein to protect lean muscle mass and are easy to digest. Featuring our specialty proteins, these new concepts can help manufacturers realise that potential. Delivering all the essential amino acids vital for muscle health, they also support gut comfort, and the small serving sizes and great taste appeal to smaller appetites."

Arla Foods Ingredients will showcase the GLP-1 companion nutrition solutions at Vitafoods Europe in Barcelona (5-7 May, Stand #3G156) alongside two additional concepts:

An aerated protein bar solution delivering a light, indulgent eating experience and high-quality milk proteins. Made with Nutrilac[®] PB-8420, AirBar showcases exceptional whipping capacity for stable air incorporation, creating a soft, fluffy texture that stays stable during processing and shelf life

Ready-to-stir medical nutrition powder solutions with a refreshing taste, no bitterness and low astringency. Made with Lacprodan[®] BLG-100 Acidic, they offer low viscosity without gelling, even at high protein concentrations, and excellent solubility in cold or warm water or regular foods and drinks.

<https://www.arlafoodsingredients.com/>

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BALCHEM
Stand: 3F122

From performance to healthspan: Balchem to highlight the evolution of sports and active nutrition at Vitafoods Europe 2026

Balchem, a leading global manufacturer of specialty ingredients for human nutrition and health, returns to Vitafoods Europe as the official sponsor of "Premium Ingredients for Premium Athletes." At stand #3F122, the company is set to showcase how its portfolio inspires solutions for everyday athletes who see nutrition as fuel for daily performance and long-term vitality. Visitors are invited to experience the power of Balchem's on-trend ingredients first-hand, with multi-functional supplement samples available at the booth. Balchem is also set to share a sneak peek of two new ingredients coming soon to the European market: StabiliPro™, an excipient portfolio for probiotic-based products, and Optifolin+™, a unique choline-enriched, patented, bioactive folate (L-5-MTHF) that supports prenatal and women's health, as well as key areas of healthy aging, such as heart, cognitive and epigenetic health.

An Active Take on Sports Nutrition

As more people continue to incorporate exercise into their daily routines for a healthier lifestyle, sports nutrition is expanding beyond premium athletes to support broader health ambitions. To help brands engage this growing demographic, Balchem will spotlight the latest scientific research behind its flagship portfolio of branded ingredients including: a new post-exercise recovery study for K2VITAL™ revealing its neuromuscular signaling support in older adults,¹ research for VitaCholine™, showing its impact on brain network efficiency post menopause,² and a trial demonstrating how OptiMSM™ can deliver post-exercise recovery benefits at only 1g/day.³ Balchem's experts will be on hand to discuss the opportunities for on-demand formulations offering enhanced mineral absorption using its Albion[®] Minerals, with a special focus on MetaMag[®], Balchem's flagship magnesium bisglycinate chelate. Plus, with the popularity of creatine showing no signs of slowing down, the team will highlight Creatine MagnaPower[®], which combines magnesium and creatine to deliver superior muscular performance benefits.

This approach reflects a broader industry transition - from fueling workouts to sustaining vitality across life stages - where active nutrition becomes a cornerstone of healthy aging. In this context, Balchem will also demonstrate how its vitamins and minerals can be incorporated into formulations such as GLP-1 companion products to assist users on their weight management journey by filling nutrient gaps and supporting exercise performance and recovery, as well as cellular health solutions that address aging at its biological root.





From Ingredients to Influence: Unlocking a Competitive Edge

Visitors to the booth can learn more about K2VITAL™'s partnership with FC Bayern Women's soccer team and VitaCholine®'s sponsorship of the New York Jets, illustrating how trusted ingredient brands can connect science, performance and consumer credibility. These partnerships offer customers powerful cobranding opportunities to differentiate finished products while tapping into authentic sports and active lifestyle ecosystems. Attendees can also sample finished concepts developed with well-known partners, including Ghost, Vantage, Liebscher & Bracht and Body Kitchen, bringing Balchem's ingredients to life through real-world applications spanning energy, hydration and recovery.

"We're excited to be back at Vitafoods Europe, showcasing how we're constantly evolving our portfolio to help our partners respond to evolving wellness trends such as active nutrition, healthy aging and GLP-1," comments Dominik Mattern, VP Science, Business Development and Marketing, Balchem Human Nutrition and Health. "In Europe's highly regulated market, quality, safety and scientific substantiation are fundamental. At Vitafoods 2026, we're showing how Balchem helps our partners innovate responsibly – all while unlocking new opportunities thanks to the latest addition to our portfolio."

For more information about Balchem and its brands, or to request a meeting with the team at Vitafoods Europe, visit: <https://balchem.com/hnh/mn/>

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BGG Stand: 3C246

BGG to unveil 'Dream Team' solutions for body and mind at Vitafoods 2026

BGG will present new concepts at Vitafoods 2026 (Barcelona, May 5-7) to show how its natural ingredients can provide science-backed benefits including weight loss, cognitive performance, and sleep support.

Based at Stand 246 in Hall 3C, the company will highlight its 'Dream Team' of ApplePhenon®, TheraPrimE®, and AstaZine®.

ApplePhenon® is an apple extract rich in procyanidins that delivers proven results for weight loss and metabolic health.^{1,2} Visitors will be able to sample ApplePhenon® in beverages and stick packs, while it is also suitable for use in supplements, dairy products, snacks, and more.

In addition, BGG is offering gummy concepts containing TheraPrimE® for memory, sleep, and overall wellness.

TheraPrimE® is a tocotrienol, a powerful member of the vitamin E family, and is available in oil and water-dispersible powder formats. A recent study showed it can deliver improvements to memory and significantly reduce sleep disorders and associated issues such as fatigue, decreased attention span, and mood swings.³

AstaZine® astaxanthin, meanwhile, is a potent natural antioxidant from *Haematococcus pluvialis* microalgae with a wide range of proven health benefits. It is suitable for use in products including supplements, gummies, and beverages.

A double-blind, placebo-controlled study also showed that a combination of TheraPrimE® and AstaZine® led to significant improvements in composite memory and verbal memory.⁴

BGG will be available throughout the show to discuss the ingredients and the wide-ranging formulation possibilities. Lixin Ding, BGG Americas' Chief Scientific Officer, will also provide detailed insights into the scientific research in a presentation at the Nutraceuticals Showcase Theatre at 1.30pm on Tuesday, May 5.

Tamara Higgins, BGG's Managing Director for Americas and Head of Western Regional Sales, said: "Consumers are looking for



convenient and clinically supported solutions that help them look and feel great – and our Dream Team can provide the perfect match. ApplePhenon®, TheraPrimE®, and AstaZine® are natural, science-backed, versatile ingredients that support total body and mind wellness."

Vitafoods 2026 takes place from 5 to 7 May at Fira Barcelona Gran Via. For more information, visit: www.vitafoods.eu.com

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BIOIBERICA Stand: 5B28

Vitafoods Europe 2026: Bioiberica charts new paths to health evolution through latest Collavant® n2 science and functional food and beverage showcase

Global life science company Bioiberica is set to return to Vitafoods Europe to showcase its ongoing commitment to empowering the health evolution through its flagship portfolio of low dose science-backed branded ingredients. At booth #5B28, Bioiberica will spotlight a freshly published clinical trial for its native (undenatured) type II collagen ingredient, Collavant® n2, demonstrating cartilage support benefits measured by CTX-II biomarkers in healthy individuals for the first time.¹ Visitors are also invited to experience an industry-first collagen-fortified milk drink at Bioiberica's low dose coffee corner, where the team will unveil cutting-edge prototype concepts to inspire the next wave of wellness solutions for mobility, skin and digestive health.

Spotlighting new science

Collavant® n2 will take center stage at the Nutraceuticals Showcase Theatre on Wednesday 6 May at 2:30pm for a presentation entitled: "New opportunities in collagen: Breakthrough science, mobility insights and inspiring functional food formats." Attendees can learn more about Bioiberica's recently published clinical trial, which suggests that Collavant® n2 (40 mg/day) helps to reduce exercise-related joint discomfort, supporting mobility, quality of life and cartilage health at a structural level, measured by CTX-II biomarkers.² These results mark the first time such benefits have been demonstrated in healthy subjects, signaling a major opportunity for collagen brands looking to develop products for active, health-conscious consumers seeking proactive joint support. Additionally, the company will spotlight a recent randomized clinical trial for Dermal®, its industry-first hyaluronic acid (HA) matrix ingredient, demonstrating the ingredient's skin health benefits and its unique 'glow' effect at only 60 mg/day.

Inspiring low-dose ingredient innovation

Visitors are invited to head to Bioiberica's 'Low dose coffee

corner', where they can enjoy a coffee fortified with Puleva Vita Calcio Colágeno – a first-of-its-kind milk beverage from Lactalis Spain made with Collavant® n2 alongside other nutrients for joint health. Beyond collagen, Bioiberica's formulation experts will also be on hand to spotlight prototype concepts including water, soft drinks, gummies and yoghurt fortified with its wider portfolio of branded ingredients and low-dose innovative supplement product concepts including hyaluronic acid (HA) matrix ingredients Dermal® (60 mg/day) for skin health and Mobilee® (80 mg/day) for muscle and joint support, as well as DAOgest® (4.2mg/serving), a premium diamine oxidase (DAO) enzyme for histamine intolerance. Together, Bioiberica's complete branded ingredients portfolio reinforces the company's leadership in science-led innovation, aligning with the industry's strongest growth drivers such as longevity, women's health and nutraceuticals.

Premiering pet nutrition solutions

Vitafoods Europe 2026 marks a first for Bioiberica as the company brings its breakthrough ingredients to the Pet Nutrition Hub. With the pet food market beginning to adopt many of the same health-and-wellness trends seen in human nutrition, Bioiberica's science-backed pet health ingredients are here to help brands tap into the 2.76 billion-dollar pet supplement market – which is predicted to grow to \$4.65 billion by 2033.³

Meet Bioiberica at Vitafoods Europe 2026

"We're excited to welcome Vitafoods Europe back to our home city in Barcelona to showcase the expertise that defines us as a global leader in the health and nutrition space - leveraging science and circular economy production to empower the next stage of the health evolution", says Antonio Vendrell, Marketing & Communications Director at Bioiberica. "With more than 50 years of expertise in the world-class manufacturing of biologically-derived ingredients, this year our focus is on showcasing how we can support our partners in overcoming formulation challenges, enabling brands to elevate their dietary supplements offering and inspire the next generation of functional foods and beverages."

For more information about Bioiberica's human health portfolio, or to schedule a meeting with the team at Vitafoods Europe, please visit: <https://www.bioiberica.com>

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- Möller, I. et al. Effect of Native (undenatured) Type-II Collagen in CTX-II Biomarker: Results from a Randomized Double-blind Placebo-controlled Study in Healthy Subjects with Joint Discomfort. *Journal of the Academy of Nutrition and Dietetics* 125, A73 (2025).
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- Pet Supplements Market Size, Share | Industry Report, 2033



Döhler
Stand: 6G20

Döhler brings science-driven functional nutrition concepts to Vitafoods Europe 2026

Döhler will present its portfolio of natural ingredients, ingredient systems and integrated solutions for functional nutrition and nutraceuticals at Vitafoods Europe 2026 (5–7 May, Fira Barcelona Gran Via).

As demand for healthier products continues to grow, consumers increasingly expect solutions that support mental and physical wellbeing while delivering great taste and convenience. Consequently, the food and nutraceutical industries are increasingly focusing on providing better nutrition by combining proven health benefits with appealing sensory experiences.

Powered by science, technology and consumer insights, Döhler translates these requirements into innovation-led, market-ready concepts. By combining Nutritional Excellence with Multi-Sensory Experience, Döhler supports customers in developing winning products.

Döhler's Focus at Vitafoods Europe 2026

At Vitafoods, Döhler will showcase ingredient solutions across key growth areas in functional nutrition, supported by the Döhler Natural SuperHEROES®, our protein portfolio and our customised taste modulation system MultiSense®:

- **Health & Wellness Concepts:** Solutions targeting key consumer needs such as mental wellbeing, gut health, weight management, immunity, performance, recovery and hydration – delivered through application concepts including supplement powder blends, holistic health syrups, GLP-1 meal drinks, functional drops and plant-based sports nutrition formats such as drinks, bars and powders
- **Functional Ingredients & Blends:** A comprehensive portfolio including proteins, prebiotic fibres, postbiotics, botanicals and cereals, nuts & pulses, complemented by functional blends for performance nutrition and advanced taste modulation technologies

All showcased concepts demonstrate how ingredient expertise, application know-how and sensory optimisation come together to create integrated solutions tailored to nutraceutical and functional nutrition applications. At the stand, customers can experience these solutions coming to life through tastings and insightful conversations with the Döhler team.

From Ingredients to Market-Ready Concepts

From single ingredients, such as the Döhler Natural SuperHEROES®, to integrated solutions, Döhler supports customers along the entire value chain, from sourcing and formulation through to application development, enabling them to bring new concepts to market more efficiently.

With strong backward integration and a global sourcing network, Döhler ensures high quality, traceability and supply reliability, while its application expertise allows customers to focus on the consumer experience.

<https://www.doeher.com>



DOLCAS
Stand: 3G221

Beauty-From-Within collagen tripeptide gets new delivery format

DolCas Biotech, LLC, a leader in clinically researched nutraceutical ingredients, announces the introduction of a new format for its Morikol® marine collagen tripeptide ingredient. This new delivery system will be on display at Vitafoods Europe 2026 in Barcelona, booth #3G221.

The new format consists of 1g and 2g single-serving sachets of Morikol's neutral in odor and flavor collagen tripeptide that can be opened and ingested directly. Because the ingredient is 100% water-soluble, the "melt-in-your-mouth" powder can be consumed directly without mixing into liquids and without any aftertaste.

Morikol®, already recognized for its superior bioavailability, clinically demonstrated efficacy, and exceptional formulation flexibility, is a bioactive glycine-proline-hydroxyproline

(GPH) tripeptide that, unlike most collagen ingredients, provides for efficient absorption, even within a food or beverage matrix. Its unique mechanism ensures Morikol® gets rapidly absorbed into circulation and can exert specific biological activity.

"This new format offers consumers a fast, convenient way to take collagen anywhere, anytime, which can also help support rapid absorption due to the highly bioavailable tripeptide structure," explains K G Rao, founder and CEO of DolCas Biotech. "Conventional collagen peptides often recommend consumption on an empty stomach for optimal absorption, but when DolCas performed a comprehensive critical review of the ingredient, superior standardization properties were revealed that made it unique compared to other collagen products."

The Power of GPH

Morikol's primary advantage is its high concentration of the specific GPH tripeptide sequence, a bioactive structure naturally recognized by the body. While conventional collagen peptides end up as amino acid sources after digestion, Morikol® precision hydrolyzed bioactive peptides delivers targeted physiological signaling. Once absorbed, the GPH tripeptides act not only as building blocks for collagen but also as biological messengers that activate fibroblasts, the cells responsible for producing collagen, elastin, and extracellular matrix proteins. In addition to stimulating collagen biosynthesis, emerging research suggests that GPH helps support skin hydration, and elasticity, softening the skin's roughness, deeper layers and reducing wrinkles.

Demonstrated Skin Benefits

Morikol®, at a 1 g -daily recommended dose, is a potential game-changer in the beauty-from-within space. In placebo-controlled human studies it demonstrated significant improvements across key skin health parameters. Those results highlight the biological activity of Morikol®'s peptides, and were observed within 6–12 weeks of supplementation. Measurable improvements in skin roughness appeared in as few as six weeks. Specifically, the published data indicate that supplementation with Morikol® resulted in 10 fold improvement in wrinkle reduction (crow's feet, via visual assessment) as well as notable improvement in skin hydration and smoothness.

Beyond Beauty: Bone, Joint, and Connective Tissue Health

Morikol® also revealed potential for supporting connective tissue health, including tendons, ligaments, joints, and bone. The highly bioavailable tripeptide profile contributes to collagen turnover and regeneration within musculoskeletal tissues, opening opportunities for applications in joint health, sports nutrition, and healthy aging formulations.

Morikol® is produced from the upscaled skin of ASC-certified freshwater tilapia via a specialized enzymatic hydrolysis process custom designed to generate bioactive collagen tripeptides. This proprietary manufacturing process ensures standardised levels of total tripeptides, Gly-X-Y (GX Y) peptides, and Gly-Pro-Hyp (GPH) peptides.

Clinically Effective at Just 1-2g/Day

Morikol® is neutral in odor, flavor, and 100% water-soluble,

integrating easily into either hot or cold applications without requiring flavor masking. Another defining advantage of Morikol® is its clinically effective dose of just 1-2g/day, far lower than the 2.5–10g typically required for conventional collagen products. This low dose is ideal for single-serving sachets, yet also enables significant formulation flexibility.

It's possible to incorporate clinically relevant collagen benefits into a variety of delivery formats. Last year Dolcas released a Morikol infused chocolate bar delivering 1g of the ingredient in each 8g cube. The ingredient is also available in functional beverages including one crafted by Cup of Joe, LLC's Zend Wellness brand of fine roasted functional coffees. It can also be delivered in powdered beverage premixes, capsules and gummy formats.

As part of Dolcas' focus on quality, sustainability, and global inclusivity, Morikol® is certified halal and OU Kosher, making it suitable for a comprehensive range of global consumers. Marine sourcing further eliminates concerns sometimes associated with bovine collagen, such as potential exposure to BSE or FMD risks, while providing a clean and inclusive alternative for consumers who avoid bovine-derived ingredients.

A New Generation of Collagen

Morikol® represents a fundamental evolution in collagen ingredients. With clinically demonstrated efficacy, advanced peptide standardization, and unmatched formulation versatility, Morikol® establishes a new benchmark for next-generation collagen ingredients in nutraceuticals and beyond. "Most collagen products function simply as amino acid sources," says Rao. "Morikol® is fundamentally different. By delivering bioactive GPH tripeptides that activate fibroblasts and stimulate collagen and hyaluronic acid synthesis at the cellular level, Morikol® acts not just as collagen protein but as a targeted bioactive signaling system designed to support skin and connective tissue health from within."

Visit us at Vitafoods Europe 2026 in Barcelona, booth #3G221.

<https://www.dolcas-biotech.com>



dsm-firmenich
Stand: 3C88

dsm-firmenich brings its highly acclaimed longevity experience and pioneering science to Vitafoods Europe 2026

dsm-firmenich, innovators in nutrition, health, and beauty, will present landmark science supporting healthy longevity and showcase its suite of pioneering health expectancy solutions—available in pre-mix and market-ready formats—at Vitafoods Europe 2026 (5–7 May, Fira Barcelona). Designed to help brands respond quickly and confidently to growing market needs for healthy longevity products, the solutions target key hallmarks of aging, including cellular senescence, chronic inflammation, gut dysbiosis, and mitochondrial dysfunction.

Visitors to booth #3C88 will find the 'The Longevity Shift'—the company's highly acclaimed interactive installation making its European debut at the show. Designed to spark a fundamental reframing of how the industry thinks about longevity, the experience highlights the nutrition industry's need to shift from life expectancy to health expectancy and focuses on science-backed approaches to support health in later life and ensure that later years are some of the best.

The company will spotlight two new innovations from its health expectancy portfolio. Featured at booth #3C88 and in the

New Products Zone, Age Slower targets chronic inflammation—one of the key hallmarks of aging—and is supported by landmark DO-HEALTH trial research demonstrating that *life's*® OMEGA 60 and Quali®-D combined can slow biological aging by approximately three months over three years.¹ Its second innovation—Cellular Repair—targets cellular senescence. It features natural flavonoids with senolytic properties that selectively eliminate senescent “zombie” cells without harming healthy ones.² Cellular Repair will be available for visitors to sample in an innovative on-the-go format using the ‘Easy Snap’ one-hand opening technology at the Tasting Centre.

“The science we’re presenting at Vitafoods Europe 2026—from slowing biological aging to targeting the hallmarks of aging—represents a genuine leap forward for the category, and we want attendees to experience what that means in practice in our immersive experience. Our ambition is to lead the longevity category globally, and Barcelona is where we’re going to continue building on our global position within Europe,” commented Giovanni Calderoni, VP of Dietary Supplements EMEA at dsm-firmenich.

To learn more and book a meeting with the dsm-firmenich team at Vitafoods Europe 2026, visit: [Vitafoods Europe 2026](https://www.vitafoods.eu)

References:

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<https://www.dsm-firmenich.com>



for targeted, beauty-from-within solutions. Additionally, as bones become increasingly fragile, particularly after menopause, there is an increased risk of osteoporosis. Specific Bioactive Collagen Peptides support skin health (VERISOL®), bone density (FORTIBONE®) and joint mobility (FORTIGEL®), offering manufacturers targeted ingredients for the expanding women’s health market.

Oliver Wolf, Marketing at GELITA, explains: “We provide scientifically validated collagen peptide solutions that enable manufacturers to develop targeted nutrition concepts for active lifestyles. Through our ‘Be Active!’ initiative, we want to illustrate how collagen-based nutrition can help consumers maintain strength, mobility and vitality throughout all stages of life.”

CURADERM® debut

Making its first-ever appearance at a trade show is CURADERM® – a Bioactive Collagen Peptide developed for applications that support skin healing, atopic-prone skin and gum health. It is the first collagen peptide with scientifically substantiated results that promises evidence-based positioning for innovative skin and gum care concepts.

Versatile soft capsule gelatin portfolio

Visitors to the GELITA booth will also learn about its Softgel Specialty Portfolio solutions for revolutionary rapid fill release, truly enteric soft capsules, leaking prevention or avoiding cross-linking. This portfolio provides developers of supplements with a comprehensive toolbox for ultimate flexibility to realize their desired fill release profiles.

Scientific insights at Vitafoods

Visitors interested in the science behind GELITA’s collagen solutions can attend several expert sessions:

Vitafoods Conference

- Pushing Limits: The Science and Real-World Impact of Bioactive Collagen Peptides in Performance Sports (Wednesday, May 6, 10:55) Presenter: Stephan Hausmanns, Vice President Global Market Management Collagen Peptides, and marathon runner Erik Hille

New Ingredients Theatre

April 2026 GELITA AG – Uferstraße 7 – 69412 Eberbach, Germany 3

- Collagen Myth Busting: Separating Facts from Fiction (Tuesday, May 5, 15:30)

Presenter: Martin Walter, Category Manager, Healthy Ageing & Sports Nutrition

- Outer Body Barrier Repair Begins Beneath the Surface: Unlocking New Opportunities in Skin & Oral Care with Targeted Bioactive Collagen Peptides (Wednesday, May 6, 13:30)

Presenter: Stephan Hausmanns, Vice President Global Market Management Collagen Peptides

Turn-key concepts for faster market entry

In addition to ingredients, GELITA will also present ready-to-market supplement concepts developed by its subsidiary GELITA Health. Their turn-key solutions allow nutraceutical brands to accelerate product development and bring collagen-based innovations to market more quickly.

<https://www.GELITA.com>

**GIVAUDAN
Stand: 3257**

Givaudan Taste & Wellbeing to spotlight cutting-edge cognitive health solutions at Vitafoods Europe 2026

Givaudan Taste & Wellbeing invites visitors to discover its latest science-backed innovations for cognitive and holistic wellbeing

Cognitive health interest on the rise

Cognitive-related search terms have grown by an average of 156% from 2021 to 2022. New supplement launches with brain and mood benefit statements are growing. Meanwhile, Givaudan proprietary research highlights that 71% of people believe staying mentally focused during physical activity improves their performance, reinforcing the link between cognitive support and active lifestyles.

“Consumers are searching for natural solutions that help them think clearly, perform better, and feel balanced,” said Timothée Olagne, head of marketing, Health & Functional BU at Givaudan. “We’re excited to show how our science, formulation expertise and flavour creativity come together to deliver truly enjoyable wellbeing experiences.”

Onsite driving experience with Cereboost™

Givaudan will bring its new Cereboost™ research on race car drivers to life with a unique interactive driving simulator. Visitors can try out the simulator used in the study to better understand how this clinically substantiated ingredient supports cognitive performance, attention, and mood.

Expanded wellbeing portfolio

Complementing Cereboost™, Givaudan will present:

1. Zensera™ – Lemon balm extract that supports cognitive performance under stress.
2. Lifenol™ – Hops extract supporting comfort and bone health through menopause, recognised by Vitafoods’ Innovation Award for healthy ageing.
3. Pacran™ – Whole cranberry blend clinically demonstrated to support urinary tract health.
4. Svetol™ – Green coffee extract for weight management and metabolic health.

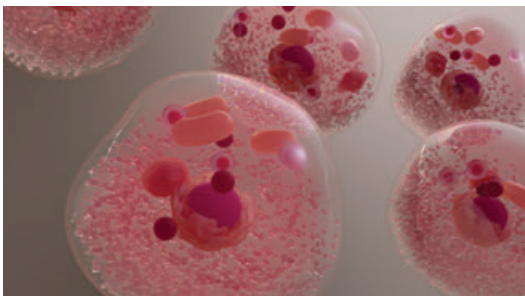
These ingredients are supported by Givaudan’s integrated expertise in flavours, colours, and delivery formats, enabling brands to create enjoyable and effective gummies, beverages, powders, and bars. Visitors can sample these ingredients in concepts such as Focus Bites (gummies with Cereboost™ to help support cognitive performance), LiveWell (instant drink with Lifenol™ for menopausal & bone health), Zenshot (with Zensera™ for cognitive support under stress) and ProSlim (high protein powder drink with Svetol™ for weight management & metabolic support).

Exclusive presentation exploring Cereboost™’s effects on sports performance

Givaudan experts Romain Le Cozannet and Elena Sava will present “Performance starts in the mind: Racing drivers test Cereboost™” at the New Ingredients Theatre (3D258) on Tuesday, 5 May, 13:30–13:55. Visitors can discover how Givaudan’s clinically proven Cereboost™ may impact real-world performance, with results from professional racing drivers highlighting measurable gains in focus and reaction time.

Join Givaudan Taste & Wellbeing at booth #3257 to explore how science, flavour, and consumer insight converge to shape the future of cognitive health and holistic wellbeing.

<https://www.givaudan.com>



**GELITA
Stand: 3B88**

GELITA to showcase collagen solutions for active ageing – and unveil a BCP® innovation at Vitafoods Europe 2026

At Vitafoods Europe 2026, GELITA will highlight the growing role of collagen-based nutrition for ageing athletes and women’s health. Under its ‘Be Active!’ umbrella, the event’s official collagen sponsor will demonstrate how its Bioactive Collagen Peptides (BCP®) support targeted nutraceutical concepts for today’s performance-driven consumers. Another highlight at booth 3B88 will be the launch of a new ingredient within GELITA’s BCP® portfolio – CURADERM®, a newly developed collagen peptide solution for body barrier health and repair. The company will also be showcasing its versatile pharmaceutical-grade gelatin portfolio for advanced soft capsule performance.

Collagen support for the ageing athlete

Interest in sports nutrition for ageing consumers continues to grow as more people remain physically active well beyond the age of 40. At the same time, declining collagen synthesis can affect the resilience of tendons, joints, bones and muscles. GELITA’s Bioactive Collagen Peptides – including TENDOFORTE®, FORTIGEL®, FORTIBONE®, PeptENDURE® and BODYBALANCE® – support targeted nutritional concepts designed to support structural tissues of the musculoskeletal system and help maintain mobility, recovery and performance.

Women’s health – a growing nutraceutical segment

Women’s health is another focus area for GELITA at Vitafoods Europe. Age-related changes in skin structure are driving demand

HTBA
Stand: 5A14

Vitafoods Europe 2026: HTBA set to launch Leanara® for muscle and energy support to meet demands of growing GLP-1 companion market

HealthTech Bio Actives (HTBA), a leading innovator in citrus flavonoids and active forms of vitamin B12 for health and nutrition, is set to launch an innovative new GLP-1 companion ingredient at Vitafoods Europe 2026. At stand #5A14, the company will unveil Leanara®, a new dual effect companion ingredient designed to help consumers on their GLP-1 journey by supporting muscle mass and energy levels. As part of its exciting event program, HTBA will also showcase its wider portfolio of health ingredients, created to transform the power of nature into high-quality solutions brands can trust.

Introducing Leanara®: the dual effect companion ingredient

"Interest in GLP1 weight loss therapies is already booming in the USA, and the ripple effect is reaching Europe now too, with an estimated 4.9 million British adults having recently used or expressed interest in GLP-1 medications," comments Tom D'Hoore, Chief Commercial Officer at HTBA. While these therapies can deliver significant reductions in body weight, research suggests that 40-60% of this loss may come from lean muscle mass if not actively managed.² This is where functional foods and supplements can play a key role, helping GLP-1 users maintain strength and vitality throughout their weight loss journey."

To address this growing need, HTBA has developed Leanara®, a dual effect companion ingredient that combines proprietary bioflavonoids with highly bioavailable vitamin B12 to support lean muscle development and reduce fatigue, all while optimizing metabolism.^{3,4,5} For brands, this represents an exciting opportunity to explore new GLP-1 companion supplement formulations that go beyond weight loss to deliver sustainable health outcomes.

HTBA will further spotlight the market opportunity at Vitafoods Europe in its presentation, "Beyond weight loss: protect lean muscle and energy for GLP-1 users," taking place on Tuesday, 5 May, from 4:00 PM to 4:25 PM at the New Ingredients Theatre (3D258). Dr Teresa Pellicer, Biotechnology Manager at HTBA, will explore the physiological challenges associated with GLP-1 use and explain the science behind Leanara®, showing how targeted nutritional support can help preserve muscle integrity, reduce fatigue and maintain metabolic health during weight loss journeys.

A taste of innovation: powders, chews and gummies

Alongside Leanara®, HTBA will spotlight MecobalActive®, a bioidentical, active form of vitamin B12 for cognitive and physical performance, and DiosVein Forte®, a micronized flavonoid fraction developed to support vascular health, circulation and leg comfort. Visitors are invited to experience the benefits of HTBA's functional health ingredients first-hand with tasting samples on the stand (#5A14) including: Leanara® mango-flavored powder sticks, MecobalActive® cherry-flavored chewable tablets and DiosVein Forte® mandarin-flavored gummies.

"Vitafoods Europe is an ideal platform to introduce Leanara® to the industry and demonstrate how it sits within our wider portfolio of nature-led, science-backed functional health solutions," adds D'Hoore. "Together with MecobalActive® and DiosVein Forte®, we're excited to introduce Leanara® to our new and existing partners at this year's exhibition and we look forward to exploring co-creation opportunities to inspire the future of health and nutrition."

To learn more about HTBA's portfolio of citrus flavonoids and active forms of vitamin B12, visit our stand at Vitafoods Europe 2026.

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<https://www.htba.com>

INGREDION
Stand: 3d352

Ingredion to showcase protein fortification and sugar reduction solutions at Vitafoods 2026

Ingredion will showcase its latest advances in protein fortification, texture enhancement and sugar reduction at Vitafoods Europe 2026 in Barcelona, helping brands meet EMEA consumers' rising expectations for great taste, appealing texture, and ingredient lists that support clean label appeal.

With demand increasing for simpler, more recognisable components, Ingredion will show how its integrated ingredient portfolio helps brands deliver these preferences while building positive nutrition characteristics, such as protein enrichment and reduced sugar, that consumers increasingly prioritise.

On the stand, visitors can explore VITESSENCE® Pea 100 HD, an innovative pea protein designed to deliver soft, consumer preferred bars. Ideal for cold pressed applications, the solution helps maintain softness throughout shelf life while enhancing texture and delivering effective protein fortification. Beyond bars, VITESSENCE® Pea 100 HD also performs well in bakery applications, enabling protein enrichment without compromising quality or eating experience.

Ingredion proprietary consumer insights show that 79% of consumers say texture determines their overall satisfaction, and nearly 8 in 10 consumers are likely to recommend products based on texture alone. This shows that brands must elevate texture if they want to secure preference and build loyalty in an increasingly discerning marketplace.

Alongside this, sugar reduction continues to shape new product development across EMEA. Ingredion's proprietary 2025 research shows that more than 36% of consumers in the region prioritise sugar reduction claims when choosing packaged foods and beverages. To help brands respond, Ingredion will showcase stevia based sugar reduction solutions in beverage and dairy applications, supporting the cleaner label, plant-based appeal many shoppers prefer.

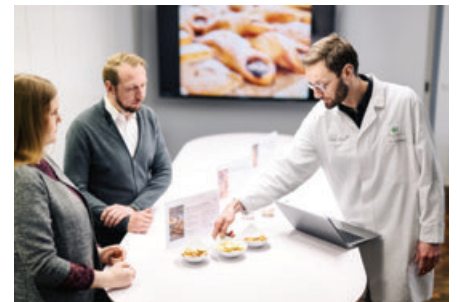
Séverine Bensa, Senior Manager, Commercial Strategy, Protein Fortification EMEA, said: "We're seeing a trend where wellness factors are shifting from sport performance spaces into more mainstream demands. To meet consumer trends, we help our customers develop winning products with high protein, cleaner label, better taste and overall consumption experience."

"It's our collaborative approach and technical know-how that really sets us apart. We're committed to helping brands deliver

products with improved taste, texture, and nutritional characteristics."

Beyond the solutions on display at Vitafoods, Ingredion continues to progress its strategic partnership with Lantmännen, first announced in 2024, as part of its long-term commitment to European-sourced, plant-based protein solutions. The collaboration underpins Ingredion's broader protein fortification strategy, strengthening regional sourcing capabilities and supporting the development of a future pipeline of sustainable protein ingredients for customers across Europe.

To find out more about Ingredion's ingredient solutions, visit stand number #3D252 at Vitafoods Europe in Barcelona, Spain. <https://www.ingredion.com>



LABORATOIRE PYC
Stand: 3d352

Laboratoire PYC bets on science and sensory differentiation to drive brand growth

At Vitafoods Europe 2026, French contract manufacturer Laboratoire PYC will present a portfolio of science-backed, clean-label innovations designed to help brands accelerate in Europe's most dynamic wellness categories.

With over 40 years of expertise and ISO 22000-certified production in France, the company combines clinical ingredient selection, advanced powder technologies and strong sensory differentiation to deliver market-ready, customizable solutions.

Four Strategic Platforms for High-Growth Segments
GLP-1 SLIM+ – Metabolic & Appetite Support

An innovative powder stick format developed around a patented complex combining hibiscus and lemon verbena, supported by 8 clinical studies.

Designed to align with the growing momentum of the GLP-1 and appetite regulation market, it demonstrates measurable impact on hunger perception, food intake, and waist circumference – delivering tangible benefits for consumers seeking scientifically validated efficacy.

Mindful Adaptogen Beverages – Stress & Cognitive Performance

Vegan mushroom-based blends featuring standardized extracts (ashwagandha, lion's mane, rhodiola, chaga). Developed for the fast-growing adaptogenic beverage segment, combining functional efficacy with premium sensory profiles.

COLLAGEN SKINFUSE® – Beauty Ritual Reinvented



A refined powdered tea and infusion drink collection integrating collagen peptides into new formats. Positioned to differentiate in the competitive beauty-from-within market through ritual and emotional engagement.

Next-Generation Electrolytes

Sugar-free electrolyte powders formulated with monk fruit and enriched with collagen or 13 vitamins, designed to support active lifestyle, beauty-from-within, and energy positioning.

Fully customizable, these solutions enable brands to align formulation, functional benefits, and market strategy while delivering clean-label performance tailored to evolving consumer expectations

A Strategic Partner for European Brands

- Laboratoire PYC supports brands with:
- Tailored formulation & regulatory expertise
- Private label and custom development
- Flexible French manufacturing
- Strong aromatic and sensory know-how

“Consumers demand more than promises – they expect proven efficacy, transparency, and a true sensorial experience in a single product. Our mission is to empower brands to transform cutting-edge science into distinctive solutions that are ready to win in the market,” says Aurélie De Schuyteneer, Marketing & Communications Manager.

At Vitafoods Europe 2026, Laboratoire PYC invites partners to discover how science, sensory identity and manufacturing excellence can converge to create next-generation nutrition products.

<https://www.laboratoire-pyc.com>

LEHVOSS Stand:3C72

Innovation in Prebiotics by LEHVOSS

In Europe, prebiotics are increasingly positioned for digestive comfort, immune support and longevity, driven by strong consumer awareness of the gut microbiome. Finished product brands favour plant based, fibre derived prebiotics that meet modern clean label and sustainability expectations.

New to our portfolio, Solnul® is an upcycled resistant potato starch (RS2) with ≥60% resistant starch and >63% dietary fibre, supported by extensive research demonstrating benefits for microbiome balance, gut barrier integrity, metabolism and nutrient absorption. As data shows resistant starch intake in Europe is low, Solnul® offers a new solution to address this gap.

Benicaros® is a patented, upcycled “Precision” Prebiotic fibre from carrot pomace. Backed by studies, Benicaros® trains the innate immune system for smarter, faster responses while stimulating beneficial gut bacteria across any gut ecosystem. Not only this: Benicaros® may support GLP 1 analogue therapy for weight management by enhancing gut health, boosting beneficial metabolites, and improving tolerability.

Potential skin microbiome benefits driven by Sustainable Pomella® Pomegranate extract has shown prebiotic activity in the gut by stimulating beneficial bacteria linked to skin microbiome and gut health. Research shows that Punicalagins in Pomella® are metabolised in the gut into urolithins, helping to influence skin homeostasis, support skin health from within and more.

Contact us to learn more or schedule a meeting at Vitafoods at the LEHVOSS stand 3C72

<https://www.lehvoss-nutrition.com>



LUBRIZOL Stand: 5B12

Lubrizon showcases Curcushine™ gummy concept at Vitafoods Europe

Lubrizon Nutraceuticals has created a new gummy application concept to highlight the formulation possibilities of its Curcushine™ microcapsules.

The advanced, scale-ready application concept will be showcased at Vitafoods Europe (5th-7th May), where it will demonstrate how microencapsulated curcumin can perform in industrially relevant gummy formulations.

Each of the sugar-free pectin gummies delivers 100 mg of Curcushine™, Lubrizon's proprietary microencapsulated curcumin extract. They are flavored with natural orange and ginger, which perfectly complements the subtle turmeric flavor present in the gummies, and gently sweetened with maltitol and stevia – natural plant-based sugar substitutes.

“Beauty and wellbeing are integrating more and more,” said Isabel Gómez, Global Marketing Manager for Lubrizon Nutraceuticals. “And while consumers are taking a proactive approach to maintaining their outer glow and inner comfort, they also want products that are natural and serve as an enjoyable part of their daily routines. The current rise in the rejuvenation trend clearly illustrates this growing demand. With Curcushine™ gummies, we've created a nutra-ready concept that is indulgent and connects directly with what consumers are seeking: simple, flavor-forward experiences that can help support radiant and lush-looking skin.”

A sweeter route to inner beauty

Curcumin is turmeric's key bioactive polyphenol compound. Traditionally venerated for multiple anti-aging and wellness benefits, it has demonstrated potent antioxidant and anti-inflammatory properties that help counter the negative impacts of Reactive Oxygen Species (ROS) and advanced glycation end-products (AGEs) associated with collagen deterioration and skin aging.

Curcushine™ is a nutraceutical ingredient solution based on a patented microencapsulation process that transforms curcumin into a water-dispersible, highly bioavailable ingredient. This makes it suitable for inclusion in gummies and other convenient, on-the-go formats.

The new gummies are built on a sugar-free pectin base that reflects the shift toward plant-based and reduced-sugar choices. However, Curcushine™ has also been successfully evaluated in gelatin-based gummy formulations, and is versatile across gelling systems as well as applications beyond gummies.

Lubrizon's technology enables formulators to integrate curcumin more easily into everyday sugar-free snacks, beverages, and other products. Microencapsulation enhances the stability and integrity of the active ingredients while mitigating turmeric's characteristic flavor profile, letting brands offer sensory appealing products without compromising function. The new concept has been designed with scalability in mind and can be transferred directly to industrial production.

“Curcumin is widely recognized for its potential wellbeing and skin-support benefits,” Gómez added. “But its poor water solubility and naturally bold flavor have traditionally limited its use in consumer-friendly formats, especially gummies. We overcame those challenges by protecting our curcumin formulation inside powerful microcapsules.”

Science-backed nutricosmetic

A recent clinical study involving 63 healthy women volunteers demonstrated the stellar capabilities of Curcushine™ as a nutricosmetic, improving facial skin appearance and slowing down visible signs of ageing. Skin analysis via sophisticated imaging equipment revealed that a daily intake of the Curcushine™ for six weeks significantly reduced wrinkles, skin redness, and brown spots compared to a placebo. The Curcushine™ group also experienced improved skin luminosity, homogeneity, with less oxidative stress.

“One of the most exciting outcomes of our formulation trials was how mellow and appealing the flavor became once Curcushine™ was incorporated through microencapsulation,” said Alan Connolly, R&D Manager at Lubrizon. “Curcumin naturally brings a sensory imprint, but encapsulation softens that significantly. It



allows us to offer a harmonious flavor experience, and supports a wider range of fresh flavor concepts – in gummies and beyond – while also enhancing bioavailability.”

At Vitafoods Europe (5th-7th May in Barcelona) Lubrizon will demonstrate how science, emotion and personalization can connect to meet diverse consumer needs. Its stand (#5B12) will include:

- A Science Zone, where visitors can discover how microencapsulation technology ensures better bioavailability and stability
- A Corporate Zone, which will showcase Lubrizon's innovation and credibility
- A Sensory Zone, where visitors can sample formats that connect science to pleasure, including glow lattes, gummies and dispersible powders
- A Women's Health Growth Platform, demonstrating how Lubrizon's solutions address real health needs across life stages, including energy, skin glow and menopause support
- A Carousel of Personae, where the experiences of five archetypal women will bring insights to life, demonstrating how personalization shapes science.

As well as Curcushine™, Lubrizon products on show will include:

- Lipofer™ (microencapsulated iron for superior absorption and wellness)
- Lipophytol™ (microencapsulated plant sterols for cholesterol reduction)
- Magshape™ (a bioavailable and highly concentrated magnesium solution that enables higher elemental magnesium delivery while maintaining good tolerability for consumers).

Prototype samples, flavor recommendations and technical assistance will be available on request.

<https://www.lubrizon.com/Health/Nutraceuticals>

MARTINBAUER NUTRACEUTICALS Stand: UWA18

MartinBauer Nutraceuticals marks its entrance into the nutraceutical market at Vitafoods Europe 2026 with AnnurTriComplex®

At Vitafoods Europe 2026 (5–7 May), MartinBauer Nutraceuticals will make its first official market appearance as a newly formed, dedicated nutraceuticals unit, signalling a major strategic milestone for the company. The debut of the Nutraceuticals Unit at Vitafoods marks the beginning of a new chapter, focused on redefining how botanical products are developed, validated, and brought to market.

At the event, MartinBauer Nutraceuticals directly addresses one of the industry's most persistent barriers to innovation: fragmented product development. By introducing a more unified and partner-centric approach, the company sets out to simplify complexity and accelerate progress across the nutraceutical value chain.

Bringing botanical products to market has traditionally required navigating complex supply chains, coordinating multiple stakeholders, and managing repeated validation cycles, factors that increase costs, extend timelines, and introduce risk. Each additional interface can slow momentum and dilute efficiency.

MartinBauer Nutraceuticals is challenging this model with a



more streamlined, integrated approach designed to deliver tangible benefits for partners. By combining the expertise of MartinBauer, Finzelberg, and MB Med within a single, coordinated platform, the company enables a smoother path from concept to finished product. The result: faster development timelines, greater transparency, and increased confidence in both scientific validation and regulatory compliance.

"We are removing complexity from the development process," says Anina Krey, Global Director of MartinBauer Nutraceuticals. "Our goal is to help partners bring clinically substantiated botanical products to market faster, with the transparency and reliability they need."

AnnurTriComplex® - clinically supported botanical innovation ingredient for hair growth

This approach is exemplified by the launch of AnnurTriComplex®, a branded ingredient derived from the Annurca apples cultivated exclusively in the Campania region of southern Italy and protected by the Melanurca Campana PGI.

What differentiates AnnurTriComplex® is not only its origin, but how it is translated into a clinically validated, formulation ready ingredient through tightly controlled sourcing, standardisation, and clinical evaluation. This approach ensures consistency and traceability from raw material to clinical evidence.

Supporting hair structure through molecular and cellular mechanisms

AnnurTriComplex® is positioned within the growing hair focused nutraceutical category, taking a non hormonal, mechanism driven approach.

"By focusing on mechanisms associated with keratin biology, hair structure, and fibre strength, AnnurTriComplex® reflects a shift toward approaches rooted in oxidative stress modulation, cellular function, and protein synthesis," says Dr Cynthia Suarez Rizzo, Product Manager at MartinBauer Nutraceuticals.

Its standardised polyphenol profile supports this science led positioning, aligning with market demand for clinically substantiated solutions in the nutraceutical industry.

Experience the future of botanical innovation

Visitors to Vitafoods Europe 2026 can explore the science and development approach behind MartinBauer Nutraceuticals and AnnurTriComplex® at Booth #UWA18.

<https://www.martin-bauer-nutraceuticals.com>

**NEKTUM
Stand: UWA10**

Next-gen energy: Nektium to present Rhodiolife® coffees and Zynamite® RTDs at Vitafoods 2026

Nektium will demonstrate how its botanicals can be used to provide a powerful natural boost with cutting-edge energy concepts at Vitafoods 2026 (Barcelona, 5-7 May).

The Spain-based company offers a wide range of premium, science-backed ingredients that provide health benefits such as cognition, stress relief, and sports and active nutrition.

At Vitafoods, Nektium (Stand UWA10) will offer visitors the chance to sample concepts including Rhodiolife® coffees and Zynamite® RTDs.

Rhodiolife® is its 100% identity-guaranteed Rhodiola rosea

extract and has been shown to support mental energy and stress relief as well as improving endurance and output in athletic performance. A recent study on boxing showed combined supplementation with Rhodiola rosea and caffeine significantly enhances both explosive power and sustained output.¹

Nektium will also demonstrate the formulation versatility of its water-soluble Zynamite® nootropic with formats including energy drinks, gummies, and powders. The multi-award-winning mango leaf extract is a fast-acting, side effect-free alternative to caffeine that offers next-gen smart energy. A total of seven scientific publications support the Zynamite® family, with a recent review article highlighting its ability to provide mental clarity and focus by enhancing cognitive performance in areas including reaction time, attention and memory.²

The stress-relieving, sleep-promoting Aframomum melegueta (Grains of Paradise) extract Vanizem® will be available in capsule format at both the Nektium stand and the New Ingredient Zone. Vanizem® is an innovative, low-dose solution that is gaining traction for its instant calming effect and ability to break the negative stress-mood-lack of sleep cycle. It works by acting on the "bliss molecule" to ease anxious feelings and stress, improve mood, and enhance sleep within two to three days.³ It has seen rapid sales growth since its launch in 2024 and has also been named as a finalist for two prestigious awards this year.

Bruno Berheide, Nektium's Commercial and Partnership Director, said: "Modern consumers are looking for proven natural solutions that deliver benefits they can truly feel. Our botanical portfolio unlocks new possibilities for the industry by pairing exceptional natural ingredients with cutting-edge formulation possibilities."

"Nektium will also highlight the principles behind its new "botanicals you can believe in" brand line at the event.

The company has a fully transparent, vertically integrated and sustainable supply chain as well as rigorous quality verification processes.

Nektium will give presentations at the booth every day throughout the show, providing insights into the work it is doing to ensure the highest standards are maintained throughout the value chain. The Nektium Talks will also focus on how its proprietary smart delivery technologies are being used to enhance efficacy, stability and formulation versatility.

In addition, visitors will be able to arrange meetings with members of the Nektium team, including directors from commercial, marketing, R&D, quality, sustainability and supply.

Miguel Jiménez, President & CEO, said: "Nektium always goes the extra mile to deliver botanicals that customers and consumers alike can truly believe in. From gold-standard studies to quality testing to innovative delivery technologies, we take pride in providing ingredients that set manufacturers up for success."

<https://www.nektium.com>

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**PRINOVA
Stand: 3C104**

Prinova showcases everyday wellness solutions at Vitafoods Europe

Prinova will focus on consumers' everyday health and wellness needs at Vitafoods Europe (5th-7th May 2026 in Barcelona), as it showcases a range of new whole body wellness concepts.

The leading supplier of functional ingredients and manufacturing solutions will highlight its capabilities in categories including sports nutrition, gut health and women's health. New concepts on show at the Prinova stand (3C104) will include:

- An Everyday Radiance beverage targeting longevity and women's health. Flavoured with maracuja and pineapple, it includes marine collagen and bioactive minerals from the Aquamin range. This balanced blend brings a 'beauty from within' concept into an everyday wellness format.
- An Everyday Harmony gut health beverage with a ginger lime mojito flavour featuring prebiotic plant fibres enhanced with vitamins D, B6 and B12. This refreshing functional drink is the perfect addition to daily routines to support digestive health and immunity.
- An Everyday Protein beverage based on clear pea protein and flavoured with dragon fruit and kiwi. The crisp, juice-like drink is ideal for post-workout recovery, and for consumers seeking a plant-based solution to boost their daily protein intake.

Prinova will also highlight its branded products, including clinically supported ingredient CITRAPEAK™, a 100% soluble form of hesperidin to unlock your pre-workout pump.

James Street, Global Marketing Director at Prinova, said: "Consumers no longer compartmentalise health and wellness, but incorporate them into their daily lives. Whether it's maintaining gut health, sharpening cognitive wellbeing, or upping daily protein intake, the key is making it as easy as possible for people to achieve their wellness goals by combining high-quality functional ingredients that taste great in a convenient way. With these new concepts, we're demonstrating what's possible when you identify the trends, then work hand-in-hand with R&D and in partnership with customers to focus on the everyday consumer."

<https://www.prinovaglobal.com>



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**PROBIOTIX HEALTH
Stand: 4K55**

ProBiotix Health to launch revolutionary delivery format for YourBiotix_{MH} at Vitafoods Europe 2026

ProBiotix Health, a life sciences company developing pioneering probiotic solutions for cardiometabolic and women's health, has announced it will launch an instant melt formulation for YourBiotix_{MH} at this year's Vitafoods Europe tradeshow.

Designed specifically for women during or after menopause, the revolutionary delivery format ensures the probiotic melts instantly on the tongue without any water, making it convenient to take anywhere and at any time. Delegates will be available to try the



new peach flavoured format at the company's exhibition stand, 4K55, between 5th and 7th May at the Fira Barcelona Gran Via, Barcelona, Spain.

By 2030, it is estimated that 1.2 billion women globally will be either transitioning to the menopause. For women in this critical life-changing period, there is also rising awareness of cardiovascular risk and a growing consumer demand for clinically substantiated ingredients that offer a protective and preventative function to contribute to long-term wellness.

"Menopause reflects a critical turning point in women's cardiometabolic health. Research has highlighted that post-menopausal women are five times more likely to suffer a heart attack, while 77% of women aged 45 and over have raised cholesterol," comments Cellan Davies, Head of Marketing, at ProBiotix. "With the shift from reactive symptom management to preventative health outcomes, this has created a growing unmet need for solutions that go beyond symptom relief, such as hot flushes and night sweats, and address long-term cardiometabolic health. ProBiotix is uniquely positioned to meet this need by developing precision probiotic solutions, which are backed by clinical substantiation, that focus on long-term health support.

"With YourBiotix_{MH} Instant Melt, the solution harnesses the power of our clinically validated probiotic strain LPLDL® (Lactobacillus Plantarum), in combination with selected nutrients that support positive menopause outcomes, such as Isoflavones, Thiamine, and vitamins D and B6."

Independent human intervention studies carried out by the University of Reading and University of Roehampton have validated LPLDL's positive outcomes for cardiometabolic health. Results have indicated that LPLDL significantly reduces total cholesterol by up to 37%, LDL by 36%, decreases Apolipoprotein B by 28% and blood pressure by 5%.

Cellan continued: "As oestrogen plays such a protective role in maintaining healthy cholesterol levels, vascular function and arterial health, these cardiometabolic health markers are crucially important to menopausal and postmenopausal women who face declining oestrogen levels throughout this challenging transitional period, impacting heart health, bone density, energy and mood. This can have a major impact on the workplace, disrupting women's careers and economic productivity.

"With better science, care and support, women no longer need to suffer with these symptoms in silence. It is why YourBiotix_{MH} was specifically developed to both relieve the symptoms and address long-term cardiovascular and bone health risks that accompany menopause, so that women can add life to years, not just years to life."

With tighter regulations now coming into force for the life sciences industry, including the EU monacolin ban this year regarding its pharmacological activity and potential safety risks, Cellan concludes: "Many organisations are now seeking solutions that align with future regulatory and safety expectations due to evolving scrutiny around certain cholesterol-lowering ingredients, such as Monacolin K. For nutraceutical developers, this is our period of rapid reformulation. It is causing the industry to revisit ingredient selection and reconsider other formulation opportunities that perhaps were not possible before. This is driving forward momentum of scientifically validated alternatives and new approaches to cardiometabolic health."

For further information on YourBiotix_{MH} and to try out the new Instant Melt format, or to understand how brands ProBiotix Health partner with are responding to current regulatory pressure, contact the team to arrange a meeting at Vitafoods Europe, taking place at the Fira Barcelona Gran Via, Barcelona, Spain, between 5-7th May 2026: <https://probiotixhealth.com/contact-us/>

OURA Stand: 6D84L

Challenger brand set to redefine premium creatine monohydrate category

Qura Creatine, a challenger ingredient brand offering a unique combination of ultra-purity, solubility and transparency, is promising a "long overdue" alternative in the market for premium creatine monohydrate.

As well as rapidly growing, the global creatine supplements market is diversifying. In addition to traditional benefits for performance, creatine consumers are now targeting areas like brain health, cognition and women's health, and seeking modern product formats.

But despite its increasingly broad customer base, the B2B market for premium creatine is currently dominated by a single player. For many years brands and formulators seeking high-purity creatine monohydrate backed by comprehensive documentation had to rely on a well known German supplier.

The launch of Qura Creatine, a next generation creatine monohydrate, is set to disrupt this status quo. It promises not just a credible alternative to the current market leader, reducing risks resulting from supply shortages, but also a step change in the category.

Designed for brands seeking to exceed consumer expectations and offer innovative new formats, Qura Creatine is built on three pillars:

- **Ultra-purity:** Qura Creatine offers the highest purity currently available on the market (>99.95% as supported by independent verification).
- **Transparency:** Each batch is fully traceable and independently tested in the EU and USA to support safety, provide anti-doping assurance, and meet global regulatory requirements.
- **Solubility:** Modern creatine delivery systems like stick packs and beverages require high solubility. Unlike traditional creatine monohydrate products, Qura Creatine is specially engineered for excellent solubility and rapid dispersion.

Michael Hekking, Co-Founder of Qura Creatine, said: "With demand for high-quality creatine rocketing and consumers crying out for innovative new products, it's unsustainable for the market to be a near-monopoly. Qura Creatine will introduce long overdue choice in a segment that has been static for too long, reducing the risk of supply being unable to keep up with demand. But more than that, its combination of purity, effortless solubility, transparency and independent verification represents an evolutionary leap forward in the category. We're going to redefine what 'premium creatine' truly means."

Qura Creatine is carefully designed to meet the parameters required for modern manufacturing. In controlled internal testing (available to view at <https://tinyurl.com/yx7urvy4>) it has demonstrated faster dispersion than a leading premium creatine. Grit and bitter aftertaste have been eliminated, and its mesh size makes it ideal for multiple formats, including sachets as well as tablets and capsules.

Michael Hekking, Co-Founder of Qura Creatine, added: "In today's creatine monohydrate market, where consumers want greater choice and brands are moving towards new formats, purity alone is not enough. The future of the category has to be about innovation and demonstrable utility: we're focusing on how creatine actually performs. As well as offering formulators the quality, scientific substantiation and t84Lsparency they now expect, Qura Creatine is specially engineered for the next generation of creatine formats."



Qura Creatine is produced and co-packed in FSSC 22000 and IFS-certified facilities, and is vegan, kosher and halal-compliant. It will be showcased at Vitafoods Europe (5th to 7th May 2026 in Barcelona) in Hall 6, Stand #6D84L, as well as featuring in the New Ingredients Zone.

<https://www.quracreatine.com>

Rousselot Stand: 3C146

Rousselot targets the future of metabolic support and glucose control with science-backed collagen solutions at Vitafoods Europe 2026

Rousselot, Darling Ingredients' premier collagen and gelatin brand, will spotlight its science-backed collagen solutions at Vitafoods Europe 2026 (stand 3C146), with an exclusive introduction to its new science on targeted collagen peptides for next-generation metabolic support and glucose control. The company will also present its wider collagen and gelatin portfolio supporting holistic wellbeing and healthier reformulation.

As GLP-1 therapies shake up the nutrition and supplement landscape, Rousselot will spotlight Nextida® GC, a next-generation collagen peptide composition designed to help manage post-meal glucose levels and enhance the body's natural GLP-1 response.¹ Alongside the opportunity to explore application concepts tailored for trending and emerging consumer needs such as glucose support, joint support, wellbeing and beauty, visitors can learn from Rousselot experts about the new study into Nextida® GC. The study not only corroborated findings on natural GLP-1 secretion enhancement but also demonstrated lowered post-meal glucose spikes and improved insulin response, showing significant delayed gastric emptying, another mechanism which contributes to preventing spikes in blood sugar after eating.²

"Innovation in metabolic support must be grounded in strong science," said Lauretta Katsriku, Global Category Leader (H&N) – Collagen at Rousselot. "Our work doesn't stop at launching an ingredient. We remain committed to ongoing research and investment to continuously strengthen the scientific foundation behind Nextida® GC, helping our partners bring credible, evidence-based metabolic support solutions to market."

At Vitafoods Europe 2026, visitors can gain in-depth scientific and market insights during two expert-led sessions from Rousselot:

Nextida® GC: The newest science behind its metabolic balance benefits.

This session will present the latest findings on Nextida® GC, including its mechanism of action and the key consumer personas positioned to benefit from natural metabolic support.

- Speaker: Dr. Catarina Silva
- Date: Tuesday, 5 May
- Time: 14:30-14:55
- Theatre: New Ingredients Theatre (3D258)

Innovating GLP-1 Companions: collagen-based solutions, from protein boost to side-effect support.

This session will highlight how premium collagen ingredients such as Peptan® can strengthen companion nutrition solutions to increase protein intake and even support in side effect mitigation and how Rousselot's collagen portfolio enables versatile, evidence-based concepts across categories.

- Speakers: Lauretta Katsriku and Tim de Lange
- Date: Wednesday, 6 May
- Time: 14:30-14:55
- Theatre: New Ingredients Theatre (3D258)

A complete portfolio for in demand health areas

Beyond Nextida® GC, Rousselot will showcase: Peptan®, a premium collagen peptide for holistic wellbeing, supporting beauty³, mobility⁴ and active lifestyles⁵; Colartix®, a hydrolyzed cartilage collagen matrix for joint health applications as well as Protake® and Peptinex®, collagen protein solutions designed for enriched nutritional formulations. The company will also present high-quality gelatin solutions for functional gummies, softgels and hard capsules, combining technical performance with formulation flexibility.

To understand how these ingredients can be enjoyed in



every-day routines, visitors will also be able to explore a range of applications, including cold beverages and mocktails on the stand:

- Nextida® GC shots in tropical flavors for convenient metabolic support.
- New Peptan® flavored sachets (e.g., cucumber-mint-lime), offering premium solubility and neutral taste for flavor innovation.
- Colartix® gummies delivering joint support in indulgent confectionery formats.
- Peptan® concepts in refreshing beverage applications, including carbonated soda-style drinks.

To discover the latest innovations in collagen and gelatin solutions, visit stand 3C146 at Vitafoods Europe 2026.

For more information, visit

<https://www.darlingii.com/rousselot>

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**SABINSA
Stand: 3F104**

Sabinsa to launch ImmunoSpore® in the EU Market at Vitafoods Europe 2026

Sabinsa, the multi-national health science company known for providing sustainable, natural, well-researched ingredients, will make its European debut of ImmunoSpore® at Vitafoods Europe 2026, taking place May 5–7 at Fira Barcelona Gran Via in Barcelona, Spain. As the event's Official Longevity Sponsor, Sabinsa will welcome visitors at stand 3F104 and display its longevity-focused ingredient



portfolio.

ImmunoSpore® is Sabinsa's latest innovation in immune health. It is a postbiotic derived from heat-inactivated *Heyndrickia coagulans* (MTCC 5856), standardized to 15 billion spores per gram. The formulation supports a healthy intestinal barrier, promotes balanced immune signaling, and helps maintain mucosal defenses. ImmunoSpore® addresses immune resilience in the context of healthy aging, which is one of the most pressing priorities in today's European nutraceuticals market.

Alongside ImmunoSpore®, Sabinsa will showcase additional clinically researched actives that support longevity:

- Curcumin C3 Reduct® - The first EFSA-approved tetrahydrocurcuminoid formulation derived from curcumin, offering colorless, bioactive metabolites with enhanced bioavailability and efficacy to help support antioxidant activity and overall cellular health.*
- Cirpusins® - A patented, standardized extract from the dried rhizomes of *Cyperus rotundus*, clinically studied to support safe, natural weight management and healthy lipid metabolism.*
- Saberry® - Derived from *Embliba officinalis* (amla) and standardized to 10% beta-glucogallin, this superfruit is clinically studied for its role in supporting healthy lipid and glucose metabolism, along with antioxidant activity.*
- Nigellin® - Sourced from *Nigella sativa* (black cumin) seeds and standardized for 5% and 20% thymoquinone, formulated to support a healthy immune response and overall wellness.*
- Shagandha® - An ashwagandha root extract standardized to 2.5% withanolides using USP methodology, designed to support stress resilience and a balanced mood.*
- Sabeeet® - A standardized beetroot extract backed by two recently published studies demonstrating benefits for heart health and improved key markers of muscle quality and neuromuscular performance in postmenopausal women.*

Sabinsa invites attendees to visit the stand and connect with its European team over a barista coffee or a signature slushie. Representatives will be on hand to discuss how Sabinsa's market-oriented approach in Europe continues to provide high-quality ingredients, exceptional service, and technical sales support.

* These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.

<https://www.sabinsa.com>

**SGS
Stand: 5G81**

SGS experts will be available at stand 5G81 at Vitafoods Europe 2026 held in Barcelona

SGS, the world's leading testing, inspection and certification company, will attend Vitafoods Europe 2026, held in Barcelona, Spain, from May 5-7, 2026.

Vitafoods Europe is one of the nutraceutical industry's most influential global events, attracting over 30,000 attendees and more than 1,600 exhibitors. The exhibition provides an essential platform for discovering the latest innovations, emerging health trends and new business opportunities across the nutraceutical, functional food and dietary supplement sector.

SGS will showcase its comprehensive portfolio of services at stand 5G81, where an interdisciplinary team incorporating toxicologists, microbiologists and regulatory specialists will be available to provide expert guidance, technical insights and customized solutions to support product development and international market access.

SGS offers a range of solutions to support the industry, including ingredient testing, sensory and galenic evaluation, microbiological analysis, residue and contamination detection and environmental monitoring. Attendees will also have the opportunity to explore SGS's trusted Nutrasource certification programs.

Anna Theil-Gangl, Global Head of Food Business Development: "Nutraceutical companies are operating in an environment shaped by rapid innovation, stricter regulatory demands and rising consumer expectations. Vitafoods Europe offers an exceptional opportunity for businesses to explore how SGS's integrated testing, certification and regulatory expertise can help them bring safe, high-quality and compliant products to global markets with confidence."

www.sgs.com



**SIRIO EUROPE
Stand: 3G40**

SIRIO Europe launches Aeion™: a science-led, habit-first longevity platform

SIRIO Europe, a leading global contract development and manufacturing organization (CDMO), today announces the launch of Aeion™, its new habit-first longevity platform, to be unveiled at Vitafoods Europe (stand #3G40). Designed around the idea that long-term healthy ageing is formed through simple, repeatable daily rituals, Aeion™ moves beyond single-format solutions to help consumers build habits they can truly sustain. Developed in collaboration with the SIRIO Institute of Aging, renowned longevity researchers and leading ingredient partners, Aeion™ comprises eight ready-to-launch concepts grounded in the latest nutritional science.

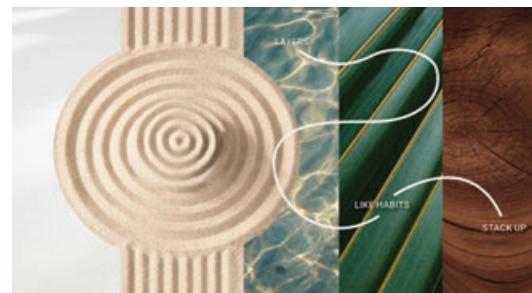
The portfolio spans a wide range of modern delivery formats – including gummies, softgels, direct-to-mouth powders, next-generation Fizzybit™ tablets, and LifeChevs™ jelly tablets – several of which will premiere for the first time at Vitafoods. With this launch, SIRIO aims to enable brands to rapidly bring premium, consumer-centric longevity supplements to market addressing key health concerns like energy, inflammaging, mobility, heart health and more.

Snowmelt™: SIRIO's new instant-dissolve DTM delivery format

The first innovation within the new platform, Aeion NAD+ Energy, features SIRIO's latest delivery format, Snowmelt™. This instant dissolve powder pushes direct-to-mouth (DTM) supplements to a new level thanks to their immediate dissolution on the tongue. With fast, easy consumption – no water required – Snowmelt™ turns daily nutritional support into a light, repeatable ritual. Aeion™ NAD+ Energy pairs nicotinamide adenine dinucleotide (NADH) with L-ergothioneine and vitamin C to support mitochondrial function and oxidative resilience for cellular health in a fast, portable format consumers can take any time. Vitafoods visitors will be able to discover Snowmelt™ in a pioneering immersive room at the SIRIO booth.

Tackling inflammaging

An expanding area of scientific focus in the longevity space is inflammaging, and the antioxidative role in this ageing process of quercetin, a plant flavonol. Quercetin occurs naturally in fruit and vegetables, but many western consumers still eat only limited quantities of these, meaning average intakes are relatively low 52mg/day in Europe.¹ Aeion™ Quercetin delivers a powerful 250mg of quercetin and 125mg of vitamin C (which boosts quercetin absorption) in a sugar-free, pectin-based gummy. Critically, this concept is vegan and features a clean label, with a pleasant texture,



natural yellow color and zesty lemon flavor – giving it all the features discerning consumers now prioritize.

Smoothing the move to healthy longevity

Also among the eight concepts to be unveiled in Barcelona is Aeion™ Active softgel, designed specifically to support long-term mobility. Research shows this a growing – and valid – concern for many consumers. For example, the Survey of Health, Ageing and Retirement in Europe (SHARE) has found that 30-40% of over 65s find it difficult to walk 100 meters.² Aeion™ Active leverages the emerging and powerful science demonstrating the contribution of N-acetylglucosamine (NAG) to joint and bone comfort. It delivers 500 mg of NAG, boosted by 1,400mg of concentrated fish oil (DHA and EPA) and various vitamins and minerals, in two convenient softgels per day.

Further concepts to be discovered support health areas like heart health, metabolism, skin health, mental energy and more.

Built for adherence and speed to market

“The launch of Aeion™ enables brands to tap in quickly to the longevity boom,” said Alex Dens, Sales Director, SIRIO Europe. “A huge amount of really exciting science is emerging into healthy aging, but that can feel quite overwhelming or intimidating. It’s not always clear for brands how they can navigate all the evidence and translate it into products and messages that consumers will understand, believe and adopt. Aeion™ was built specifically for that purpose – making it quicker and easier to commercialize effective supplements that address the needs of health-conscious individuals who want simple, effective solutions that fit effortlessly into their routines. It’s about helping people build long-term habits for long-term benefits, because we know they favor practical, enjoyable rituals over perfection.”³

To learn more about SIRIO’s new longevity platform, click here or visit stand #3G40 at Vitafoods Europe.

References:

- 1 Zamora-Ros R, Knaze V, Luján-Barroso L, Slimani N, Romieu I, Fedirko V, de Magistris M.S., Ericson U, Amiano P, Trichopoulos A, et al. Estimated dietary intakes of flavonols, flavanones and flavones in the European Prospective Investigation into Cancer and Nutrition (EPIC) 24 hour dietary recall cohort. *Br. J. Nutr.* 2011;106:1915–1925. doi: 10.1017/S000711451100239X
- 2 Survey of Health, Ageing and Retirement in Europe (SHARE) wave 9 (2021–2022) data (n = 18,903)
- 3 FMCG Gurus, Longevity: The continued evolution of healthy ageing, 2025

<https://www.siriopharma.eu>

SUANNUTRA Stand: UWA2

SUANNUTRA showcases its visible health platform with clinically backed solutions

SUANNUTRA, S.A.U. will present its science-driven approach to nutraceutical innovation at Vitafoods Europe, structured under its Visible Health Platform, a strategic framework designed to translate clinical science into tangible, consumer-perceivable benefits.

The platform is built upon three key pillars that address today’s most relevant health areas:

• Visible Metabolic Health

Smarter metabolism—steady energy, improved body composition and clinically supported metabolic performance, powered by solutions such as Metabolaid®.

• Visible Balance



Well-being felt daily—deeper sleep, calmer mood and sharper thinking, supported by science.

• Visible Radiance

Beauty that starts within, stronger skin, healthier hair and scalp, and visible signs of inner vitality.

Within this Visible Health Platform concept, Monteloeder by SUANNUTRA will highlight two branded ingredients.

Nutrosun® 365 provides continuous, year-round skin support from within, helping preserve collagen structure and improve skin resilience for visible radiance every day.

Elissara™ takes a root-first approach to hair beauty, supporting scalp biology to unlock stronger, healthier-looking hair.

By targeting key biological pathways involved in scalp balance, hydration and barrier function, it delivers what today’s consumers expect: healthy scalp, stronger roots, visible hair vitality.

Visit SUANNUTRA at booth #UWA2 to discover how science is transformed into visible results.

<https://www.suannutra.com>

SÜDPACK Stand: 5H22

Sustainability meets product protection: Why conventional blister packaging is no longer enough for nutraceuticals

With the EU Packaging and Packaging Waste Regulation (PPWR) set to take effect in August 2026, the nutraceuticals market will also need to prepare for significantly stricter requirements by 2030 at the latest. Against this backdrop, SÜDPACK Medica will showcase its innovative NutriGuard® blister solution at Vitafoods Europe (Booth 5H22) – and the timing could hardly be better. Based on current calculation standards, this PP-based primary packaging for nutraceuticals such as vitamins, minerals, and supplements (VMS) already meets the PPWR requirements for recyclability.

The packaging market is facing profound change, and new packaging regulations are calling the status quo into question. The broader nutraceutical market – including food supplements – will also be directly affected. And the impact will come sooner, and be more far-reaching, than is widely expected.

Nutraceuticals – a special case under packaging law

At the same time, it is becoming increasingly clear that the nutraceuticals market follows neither the logic of traditional food packaging nor purely pharmaceutical standards. Nutraceuticals occupy a field of application that overlaps in substantive terms with the pharmaceutical industry. Despite this close connection, however, nutraceuticals are governed not by pharmaceutical law, but by food law. Accordingly, they are also subject to the relevant food-grade requirements for packaging materials and packaging concepts under the PPWR: From 2030 onward, packaging must be at least 70% recyclable in line with EU standards and contain 10% PCR (post-consumer recycle).

The reality is that distinct regulatory frameworks, sensitive ingredients, and changing market requirements all necessitate an independent packaging concept for nutraceuticals – one developed specifically for this market and deliberately separated from conventional pharma-oriented blister concepts. This is precisely the gap that NutriGuard® from SÜDPACK Medica is designed to close – as a forward-looking solution developed specifically for the food supplements market.

A booming market

At the industry event taking place in Barcelona from May 5-7, SÜDPACK Medica is therefore expecting strong demand for NutriGuard®. One reason is that manufacturers must now address the new packaging-related challenges and begin transitioning to a PPWR-compliant packaging system as quickly as possible. Another is the market’s continued growth, particularly for minerals, vitamins, and antioxidants: While the market for nutraceuticals alone was estimated at around USD 100 billion in 2025, it is forecast to reach USD 220 billion by 2034. With a market volume of just under USD 29 billion and a 29% share, Europe currently dominates this lucrative global market segment alongside Asia-Pacific and the United States.

Tablets are expected to remain the most widely used format



worldwide in 2026, accounting for more than 38% of the market, followed by capsules and gel caps. The reasons are clear: high consumer acceptance, longer shelf life, easier dosing, and greater dosing accuracy compared with liquids and other dosage forms. Compared with canisters or bottles, blister packaging also offers a high level of product protection, as the individual tablets remain protected from moisture and similar external influences in separate cavities until consumption. In addition, blister packaging is highly efficient in terms of packaging materials.

NutriGuard – a future-proof solution for the challenges facing the industry

NutriGuard is a pioneering packaging concept for the industry that not only ensures product protection, but also focuses on PPWR compliance. As such, this blister solution is an important building block on the path toward a circular economy and greater sustainability in the plastics and packaging industry.

With NutriGuard, a packaging system based on PP thermoforming film and lidding film, SÜDPACK Medica is applying the expertise gained from developing its multiple award-winning PharmaGuard® blister concept to the specific requirements of the nutraceuticals market.

As a true mono-material solution, the packaging can be fed into existing European PP recycling streams, and its recyclability can be certified by an independent institute. In addition, SÜDPACK Medica offers NutriGuard with a 10% PIR (post-industrial recycle) content sourced from its in-house mechanical recycling process. Going forward, an enhanced version of this solution will also make it possible to meet the 10% post-consumer recycle content required under the PPWR. By switching to recyclable packaging, manufacturers and packagers also stand to benefit from the EPR (Extended Producer Responsibility) fees that will be tightened progressively across the EU from 2026 onward. These fees are based on environmental impact and recyclability – and will be lower for sustainable solutions.

However, these are by no means the only advantages of NutriGuard. PP also offers a significantly better overall carbon footprint than PVC/PVdC + aluminum or PET (according to analyses by the Pharma Manufacturing Forum), and is already being selected by leading pharmaceutical companies as a future-proof packaging material for low to medium barrier requirements.

NutriGuard also delivers in terms of usability and processing – for example, thanks to the lidding film’s excellent push-through performance. By producing the compounds in-house, SÜDPACK can tailor the film for particularly easy handling and for use with a wide range of tablet and capsule types. At the same time, this packaging concept, with its precisely matched thermoforming and lidding films, supports efficient machinability even at high cycle speeds. The lidding film also offers excellent printability with GIO-compliant inks – in other words, inks that are suitable for food contact. Especially in the premium segment, this opens up clear marketing and branding benefits.

<https://www.suedpack-medica.com>

SYNERGY FLAVORS
Stand: 3K246

Synergy Flavours majors on global protein trend at Vitafoods 2026

Synergy Flavours, leader in food and beverage flavourings and taste modulation solutions, is spearheading the global protein boom with forward-facing concepts that help manufacturers unlock new opportunities in protein-enriched food and beverages.

Exhibiting alongside its parent company, whey protein ingredient specialist Carbery, Synergy will present its flavour development technology and portfolio for a broad range of applications in concepts that appeal to the healthy ageing, energy boost, her health and GLP-companion sectors.

Healthy ageing has seen increased focus in recent years, with many younger consumers taking steps now to support quality of life as they get older. However, the market remains under-represented in the functional space. A new blueberry and banana flavoured smoothie concept, which blends Carbery's Optipep® hydrolysed whey protein and Carbelac® whey protein concentrate for muscle maintenance in conjunction with oats, which are naturally rich in fibre, presents a source of slow-release energy to support healthy ageing in a popular beverage format to help manufacturers tap into this trend.

Energy also remains a key trend, with consumers increasingly recognising the importance of controlled caffeine intake to reduce the impact of 'energy crashes.' A range of protein coffees, available as hot and cold drinks, use blends of Carbery's whey proteins to provide a natural caffeine lift alongside a protein boost to support energy, focus, and overall wellness.

With Her Health high on the agenda, the team will present a strawberry cheesecake flavoured bar designed specifically to support women's health. Fortified with Optipep® hydrolysed whey protein, Carbelac® whey protein concentrate and Isolac® whey protein isolate, combined with a targeted blend of essential vitamins and minerals to maintain strength, muscle support, bone health, energy, and hormone regulation, the bar provides a convenient on-the-go format to appeal to this growing market. Also on show is a raspberry and passionfruit soda that specifically targets gut health.

This beverage concept is high in fibre to support digestive health, and contains no added sweeteners, colourings or acids, instead using fruit juices and taste modulation technology to provide sweetness.

The continued growth of GLP-1 medication and awareness of the associated side effects presents strong opportunity for companion food and beverage products to lend satiety and increase protein intake as well as manage the changed taste perception issues reported by many GLP-1 users. A 'GLP-1 companion drink' concept features whey proteins, vitamins and minerals to support muscle maintenance, strength, and satiety, and is shown in elderflower, lime and mint flavour to add premium flavour appeal. Synergy's high-protein, high-fibre, low-fat chocolate pudding containing a blend of vitamins and minerals will also be presented.

With Innova reporting "Powerhouse Protein" its number one trend for 2026,¹ as nearly 60% of global consumers seek to ramp up their protein intake for holistic health, muscle support, and GLP-1 weight-loss medication balance, manufacturers need to optimise ways to incorporate higher levels of protein into their products without compromising taste or texture.

Chris Whiting, Business Development Manager for Nutrition at Synergy Flavours, comments: "The global appetite for protein-enriched food and drink products is accelerating, and consumers across all sectors expect an enhanced eating and drinking experience that moves far beyond the chalky texture and flavour compromises once associated with protein fortification. As consumers become more sophisticated in their nutritional needs, they are targeting health and wellness in different ways – some consumers are more aware of targeting specific nutrients for healthy ageing, for example, while GLP-1 users are making big dietary changes to maintain a balanced diet whilst using the medication. Being able to predict consumer trends and offer products that meet these specific demographics' needs is key to successful new product development.

"Working closely with Carbery means we combine their heritage in premium whey protein ingredients with our expertise in taste modulation technology to deliver high functionality in a great tasting product. We are excited to bring new flavour concepts to Vitafoods that align directly with consumer needs."

To meet the team, visit stand 3K246 at Vitafoods 2026

Reference:

¹ Innova Market Insights, Global Food Trends: Insights from January 2026, 2 February 2026. <https://www.innovamarketinsights.com/trends/global-food-trends-insights-from-january-2026/>. Accessed via Food Ingredients First: <https://www.foodingredientsfirst.com/news/innova-2026-fb-trends.html>

<https://www.synergystaste.com>

THREOTECH
Stand: 3J6

Threotech to present latest clinical data on Magtein® at Vitafoods Europe

ThreoTech, LLC, exclusive global distributor of Magtein®, will discuss the science and market potential of the unique magnesium form in a comprehensive speaking program at Vitafoods Europe.

Magtein is the patented proprietary form of magnesium L-threonate, a scientifically advanced magnesium compound developed through pioneering neuroscience research to support magnesium levels in the brain. Extensively studied in multiple peer-reviewed human clinical trials, Magtein is the most researched branded magnesium L-threonate available and features in over 400 products worldwide.

Most recently, a new clinical trial has further strengthened the science behind Magtein, examining its effects across multiple markers of psychological function, nervous system performance, and the body's response to mental and physical demands.

At Vitafoods Europe (Stand 3J6, Fira Barcelona, May 5–7, 2026), Magtein's CEO Jennifer Gu, PhD, and Adrian Lopresti, PhD, will present the findings in an exclusive joint session.

The presentation will be the flagship session of a comprehensive speaking program which will also include:

- A session on the new research including live, interactive cognitive assessments, giving attendees a firsthand experience of how brain function is measured and improved
- An overview of the global magnesium category, drawing on the



latest consumer trends, the channels driving growth, and the countries representing the greatest commercial opportunities for Magtein

- An exploration of how an integrated approach to social media, PR and high-profile partnerships is building deep, lasting consumer trust around Magtein
- A practical guide to the product development science behind Magtein, covering next-generation delivery formats and the formulation strategies that have successfully brought Magtein-powered products to market worldwide.

Rory Lipsky, EVP, Magtein (ThreoTech, LLC), said: "The science behind Magtein has never been stronger. The findings of the most recent clinical study, for example, are compelling, and we're looking forward to sharing them at Vitafoods Europe, which is the most important event for our European and global partners. Our 2026 program is our most comprehensive to date: if you want to understand why Magtein is the most clinically studied magnesium L-threonate on the market, we'd definitely encourage you to attend."

Meanwhile, Magtein has been named a finalist in three categories at the 2026 NutraIngredients Europe Awards. It has been shortlisted for Ingredient of the Year: Healthspan, Ingredient of the Year: Mind and Mood, and Nutrition Research Project for the Magtein Brain Magnesium Research Program.

Magtein was authorized as a novel food in the UK this year, having been granted Novel Food status in the EU in 2024. In the US, it has had FDA GRAS approval since 2012, and it is also approved as safe for use in consumer products in Canada, Japan, Turkey, India and Thailand.

All speaking sessions will be held at Stand 3J6 and are open to all registered Vitafoods attendees.

reference:

Lopresti AL, Smith SJ. The effects of magnesium Lthreonate (Magtein®) on cognitive performance and sleep quality in adults: a randomised, doubleblind, placebocontrolled trial. *Front Nutr.* 2025;12:1729164. doi:10.3389/fnut.2025.1729164

<https://www.threotech.com>

TOPGUM INDUSTRIES
Stand: 3G88

Concentrated Shatavari Nutraceutical Gummy Leads TopGum's New Women's Collection

Gummy supplement innovator TopGum Industries, Ltd. unveils its new line of gummy infusions designed specifically for women. The collection of seven formulations caters to the evolving needs of women throughout every phase of life, from teens to menopause and beyond. The wellness treats will be on display at Vitafoods Europe 2026 in Barcelona, booth #3G88.

Latest trends in functional gummies

At the heart of TopGum's collection is its SRI-81™ shatavari (Asparagus racemocos) gummy with vitamin D. Each naturally flavoured cherry chew packs in 150mg clinically endorsed SRI-80 shatavari root extract combined with 5mcg vitamin D. Labelled the "Queen of Herbs" in Ayurveda, shatavari is a purported adaptogen prized traditionally for its ability to support women through hormonal transitions, particularly menopause. Vitamin D also is well-studied for its support of overall immune health and plays a



critical role in supporting bone density (a key concern during menopause).

“Our new women’s health line designed by women for women, enables nutraceutical brands to launch no added sugar gummy supplements without compromising flavor or texture,” affirms Eyal Shohat, CEO of TopGum. “Our pectin-based gummies are plant-based alternatives to gelatin, offering improved stability and clean-label positioning. By delivering high-strength doses of such venerated botanicals in a flavorful fruity gummy, we provide a nutraceutical that is as effective as it is indulgent.”

The heart-shaped gummy boasts a deep red color, where dark cherry flavor meets the earthy notes of shatavari root. Thanks to TopGum’s high-dose infusion capabilities, this formula delivers a significant 300mg of shatavari in just two-gummy serving—an amount clinically shown to help ease menopause symptoms and supporting new mothers through postpartum recovery and in boosting milk volume during lactation.

Women’s needs take center stage

Women’s health is evolving from a traditionally neglected niche into a prominent category within the global supplement industry. This segment is currently valued at around \$60 billion in annual sales, having logged 25% growth since 2020. Leading retailers reported a 22% year-over-year increase in women’s health supplement sales.

“This shift reflects a more proactive mindset among women—particularly Millennials—who are demanding evidence-based support as they navigate their life stages. In response, brands are beginning to address the unmet needs of women with targeted innovations addressing PMS, fertility, menopause, gut health, and more. TopGum is a trusted partner, helping brands fulfill these aspirations in the form of delicious gummies,” explains Shohat.

PMS relief in a gummy

Another highlight in TopGum’s women’s only collection, is a PMS relief gummy. This synergistic formula combines Chaste Tree berry extract (*Vitex agnus-castus*) with magnesium and vitamin B6, crafted to help ease some of the physical tension and emotional fluctuations associated with premenstrual syndrome. Chaste Tree berry extract has been clinically shown to help reduce common PMS symptoms, including cramping, irritability, and headaches. Likewise, magnesium—a touted muscle relaxer—also helps alleviate cramps and works synergistically with vitamin B6, to help support mood and relieve anxiety, enhancing the body’s ability to manage monthly stress.

This raspberry lemonade flavored gummy is designed to satisfy the common PMS driven sweet-sour craving. “After examining the needs of consumers at a holistic level, we carefully choose the flavors and gummy matrix that complement the active ingredients to deliver the best user experience,” notes Jennifer Toomey, Head of New Product Development for TopGum USA.

The collection also features a gummy formulation targeting



nausea, whether brought on by morning sickness, hormonal imbalances, or motion. This soothing gummy infusion of 25mg of a standardized ginger extract helps calm the digestive system while delighting the senses. This formula pairs the ginger with vitamin B6, which plays a key role in balancing the neurological signals that can trigger the sensation of nausea.

The ginger extract comes through in the flavor, where zesty citrus notes are added to create a vibrant citrus and ginger spice synergy. A hallmark of TopGum’s gummy matrix is the use of a proprietary Gummiceutical™ fiber-based sweetening system that can replace or reduce white sugar. This specific creation is sweetened with sugar as a simple carbohydrate that is less gut stimulating.

“Each formulation in this collection has been meticulously curated to support women through every defining stage of their lifecycle, and is guided by thought and a science-driven approach to wellness,” adds Toomey. “The line also includes a formula targeting urinary tract infections, where the active cranberry extract also naturally contributes to its flavor appeal, as well as a prenatal chew, high dose magnesium, and potent iron.”

Come and taste our new Women’s Health collection at Vitafoods Europe 2026 in Barcelona at booth #3G88.

<https://www.tgum.com>

ADDENDUM

NUTRIEARTH Stand: 3J154A

Nutriearth to showcase its new-generation of natural vitamin D₃, offering superior absorption at Vitafoods Europe 2026

Nutriearth will use Vitafoods Europe 2026 to highlight its latest advances in natural, sustainable vitamin D₃ with superior absorption, as the company moves closer to European market entry for its bioactive oil and expands its international commercial reach.

Exhibiting at Stand 3J154A on the French Pavilion from 5 - 7 May in Barcelona, Nutriearth will present a portfolio designed for both nutraceutical and functional food applications.

The main focus at this year’s show will be its bioactive vitamin D₃-rich oil, which has recently received a positive EFSA opinion and is expected to secure European market authorisation soon. Already available in North America, the ingredient is positioned to support next-generation supplement and food fortification strategies with improved performance at lower doses.

Nutriearth will also feature N-utra, its functional powder for food fortification, which is already commercially available across Europe. Visitors to the stand will be able to sample a madeleine enriched with natural vitamin D₃, delivering 25% of the recommended daily intake, while learning more about the company’s oil and powder formats and their potential across a range of food applications.

The company’s ingredients are produced using a patented biomimetic method that mirrors the body’s natural vitamin D synthesis. This approach enables a step-change in performance compared to traditional sources.

According to Nutriearth, its vitamin D₃ demonstrates:

- 3.3x higher absorption than lanolin-based vitamin D₃
- 2x higher absorption than lichen-based alternatives
- Proven bioavailability leading to higher and more stable vitamin D levels, even at lower doses

These performance gains are combined with a clean, chemical- and solvent-free production method and a significantly improved environmental profile, with up to eight times lower environmental impact.

Nutriearth’s team will be available throughout the event to discuss applications, formulation opportunities and market potential with journalists and industry visitors.

Interview Opportunities

Jeremy Burks, CEO, and Hélène Weytens, Marketing Manager, will be available for interviews throughout Vitafoods Europe 2026.



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Top trends 2026: Growth drivers in the food & beverage market



What do consumers want, and what foods and beverages drive growth? Market research gives us some answers. The current 2026 Top Ten Trends from Innova Market Insights once again show that foods and beverages that promote physical and mental wellness are very much in demand from consumers – especially if they offer the perfect taste. Foods adapted to the individual requirements of consumers are popular, as are affordable or sustainable offerings. With new ideas for high-sales food & drink concepts, Hydrosol helps manufacturers of meat, dairy, and deli products address the trends of tomorrow.

High Protein Remains the Top Trend

“Powerhouse Protein” for overall wellbeing is the most important trend for this year, according to Innova Market Insights. Consumers are looking for protein-rich products, ideally enriched with vitamins and minerals, that support mental fitness as well as gut health and the immune system. Healthy aging, weight management, and athletic performance are further important criteria. Hydrosol has developed multiple concepts to meet these expectations, including a stabilizing system for meal replacement drinks. The system ensures stable emulsions with creamy mouthfeel and high satiation effect. The final product features high protein content and can also be declared as a source of fiber.

Wide Range of Delights

The many facets of indulgence are at the focus of the second Innova Top Trend: “Layers of Delight.” It is based on four pillars: comforting moments, mood enhancing, rich sensory enjoyment, healthier enjoyment. Familiar flavors are in demand as are new creations, and Hydrosol offers the right inspirations for both. For example, with one of the stabilizing systems from the Stabisol series dairies can make a trendy matcha latte. The system provides high stability and a pleasant mouthfeel. It can be combined with plant proteins and offered in a range of flavors. Another advantage is that there is no sedimentation during storage.



Another Hydrosol stabilizing system also promises special indulgence through the simple production of mayo sauces and of bread spreads featuring smooth texture and good spreadability.

Individual Moments

Convenience is a common denominator in the expectations of different target groups that Innova addresses together in the Top Trend “Made for Moments”. Whether small portions for single households or family packs, consumers are looking for varied formats in snacks, fresh meals, and individual portions. The choice of new flavor sensations should be at least as varied. DIY ice cream in pouches is one example. The product is easy to make on a UHT line with the help of a new

Stabimuls series compound. After filling into pouches it can be sold in stores in liquid form, or deep-frozen just before consumption, for example at a kiosk. Creative compositions in various flavors can be made to meet customer demand. Thus, these DIY ice creams give dairies access to a new category. Other special snack moments are provided by reduced-fat meat snacks with crispy bite and bold smoked paprika flavor. These protein chips offer a real alternative to fatty potato chips, and combine high protein content with irresistible indulgence. With the help of this flexible stabilizing system the snacks can be made of fresh or cooked meat products, as well as meat cuttings or restructured marinated meat.

Affordable Products

With increasing economic pressure, value for money remains an important criterion for consumers at the point of sale. “Worth Every Bite” is the Top Trend for this. Store brands are growing in popularity among all age groups, and Hydrosol offers the right solutions for many categories. One of these is its





functional system for vegetable fat cream featuring extended shelf life, a firm and stable foam structure, and higher whipping volume. The fat content can be adjusted between 12 and 28%. This vegetable fat cream can be made in freeze-thaw stable or plant-based alternative versions as well. Hydrosol also offers solutions for cost-efficient meat products. In ground meat products like burger patties, nuggets, or meatballs these functional systems improve binding and so enable reduction of the meat proportion without reduction in quality. The same goes for emulsified products like hot dogs and cold cuts. The formulations can be individually tweaked depending on the amount and type of meat, while retaining the accustomed quality. Thus, they deliver appealing texture and bite even with low meat content. A stabilizing system for mayo sauces with fat content from 10 to 20% rounds out the line.

Sustainable Concepts

Sustainability is a key reason to buy in the premium category. Consumers will accept higher prices for sustainable products when brands credibly and transparently communicate that they either support local farmers and communities, contribute to the environment, use sustainable packaging, or offer better product quality or better taste. Innova Market Insights calls this ongoing Top Ten trend "Justified Choices". Hydrosol's answer is hybrid products. These combine the best of animal and plant-based ingredients without sacrificing taste and texture. The nutritional values are compelling, since less fat and more fiber are very attractive to consumers. The products offer improved nutrition, cost structure, and ecological footprints. They are also outstanding as clean label foods. Hydrosol has developed systems that enable protein-rich recipes with less saturated fatty acids, while ensuring dependable binding with varying vegetable contents for a wide range of hybrid meat products, from ground meat, burgers, and meatballs to nuggets and snacks. These hybrid products thus offer a wide range of possibilities for industry, retail, and food service.

hydrosol
We texture taste.

www.hydrosol.de

Hydrosol GmbH & Co., KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing international supplier of food stabilizers, with subsidiaries around the world. Its specialists develop and produce tailor-made stabilizer systems for dairy products, ice cream and desserts, delicatessen foods, and ready meals, as well as meat, sausage, and fish products. With an international network of 20 subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of 13 sister companies, Hydrosol can make use of many synergies. The company has access to the knowledge of some 125 R&D specialists and to the extensive applications technology of the large Stern-Technology Center in Ahrensburg, Germany, as well as shared production facilities and the Group's own logistics resources. This lets it offer customers a high degree of flexibility and innovation. With revenues exceeding 668 million euros and 1974 employees around the globe, the Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

New pilot extrusion press recreates industrial conditions in MC Mühlenchemie pasta lab



MC Mühlenchemie has passed a new milestone in the development of its 360° service for pasta manufacturers. The flour treatment specialist has taken a new pilot pasta extrusion press into operation in the Pasta Lab of the Stern-Technology Center in Ahrensburg. This custom system from Fava S.p.A. works with vertical extrusion, and thus for the first time recreates the actual conditions of industrial pasta production at pilot scale. Unlike previous lab-scale presses, the new system also enables complete digitalization of all process data and integrates AI-assisted analysis functions.

Enzyme activity in the extrusion phase

Pasta manufacturing is a complex process in which enzymes play an essential role in bite firmness, stickiness and cooking stability. These enzymes have their maximum effect in the phase between kneading and extrusion. Enzyme effect is determined by two critical factors, the availability of water and the dwell time of the dough, but this critical phase is controllable only to a limited degree when using conventional horizontal extrusion laboratory-scale presses. The new press closes this gap.



Technical features

MC Mühlenchemie's new pilot extrusion press covers the first steps in pasta manufacture – mixing, kneading, extruding –, and offers many

advanced control functions. The speeds of the two kneaders can be set independently. The head, cylinder and dough temperatures are precisely controlled, and the ventilation speed and temperature during extrusion can be adjusted individually. The vacuum level in the kneader is monitored, as are the temperature and amount of dosing water. The vertical extrusion process and the advanced screw design exactly replicate industrial pasta presses, ensuring realistic dough compression and thereby delivering precise results applicable to full-scale production.

Digital strategy and artificial intelligence

A special feature of the new press is its complete digitalization. Where it was formerly necessary to capture test data manually in Excel sheets, there is now a digital archiving system that permanently documents every test. It records all the parameters from raw materials through enzymes to drying profiles. Even years later, it is still possible to trace which test was carried out for which customers under which conditions.

The system also integrates artificial intelligence functions. A total of 19 calculation formulas continuously analyse real-time data such as dough temperature and motor load, to predict rheological parameters. This AI-assisted cross analysis lets development teams work up data-based recommendations for customers more quickly. This is an important step towards forward-looking applied research.



Benefits for product development

For MC Mühlenchemie customers this new equipment means that testing can take place under conditions that correspond to their own production plants. This makes results from the Pasta Lab more meaningful and directly transferable to industrial-scale production. Pasta manufacturers get deeper insights into ingredient behaviour and enzyme activity, and can optimize their process parameters and shorten their development cycles. The combination of the new extrusion press and the pilot dryer installed in 2023 makes the lab a unique miniature pasta factory in which the entire production process, from raw flour to finished pasta, can be tested under near-industrial conditions. The system thus enables R&D projects that were formerly not technically feasible. The systematically comparable databases across customers and time provides additional data for product development.

"With the new extrusion press we achieve an authenticity that is unique worldwide in this form," says Agostino Coppola, Senior Pasta Technologist at MC Mühlenchemie. "Not only can we now precisely replicate industry conditions, with the digitalization and AI assistance we can also identify interactions that were previously hidden. This is a

real competitive advantage for us and our customers."

Partnership with Fava S.p.A.

The new pilot extrusion press is another outcome of the close collaboration between MC Mühlenchemie and Italian machine maker Fava S.p.A. The machine was developed entirely according to the requirements of the MC Mühlenchemie Pasta Lab, from the mechanical design to the control software. The pilot dryer installed in 2023 is likewise a result of this partnership. The two companies are bundling their capabilities in processing technology, flour treatment and enzyme technology to develop innovative solutions for the pasta industry.



<https://www.muehlenchemie.com>



Key milestone met for Givaudan's new natural, acid stable blue colour in Europe

The European Food Safety Authority (EFSA) releases positive feedback on the risk assessment for Givaudan's Everzure® Galdieria, a vibrant natural alternative to the synthetic Brilliant Blue FCF (E133) colour.

Givaudan Sense Colour is pleased to announce that the European Food Safety Authority (EFSA) has shared its scientific opinion, declaring the safety of blue galdieria extract for use as a food colour additive. Next, Everzure® Galdieria will go to the European Commission to determine final authorisation.

Everzure® Galdieria, is a natural colour additive made from Galdieria sulphuraria. Developed in collaboration with French biotech company Fermentalg, this novel phycocyanin blue is fermented and extracted from microalgae using patented processes. It offers a similar shade to spirulina, with complete traceability. And its acid stability broadens the scope of application and use beyond where spirulina can be used.

"We welcome this long-awaited news that Galdieria has received positive feedback following a thorough and intensive assessment," says Barry Foley, regulatory director for Givaudan Sense Colour. "This milestone reflects Givaudan's ongoing commitment to supporting the regulatory pathways that bring these natural alternatives to market. We conducted rigorous testing of galdieria blue extract in food and beverage applications to support this assessment and take us one step closer to approval of galdieria as a colour additive in the EU."

Leveraging Fermentalg's expertise in blue biotechnology and precision fermentation, Everzure® Galdieria is sustainably produced via the controlled fermentation of the microalgae Galdieria sulphuraria, followed by a gentle water extraction. The proprietary process ensures consistent quality, efficient resource use, and scalable production—hallmarks of its leadership in algae-based innovation.

"Once it is fully approved by the European Commission, manufacturers will finally be able to achieve vibrant blues, greens, and purples in acidic applications like beverages and confections that were previously unattainable with spirulina. And its close color match to Brilliant Blue will allow customers to create novel and exciting food experiences without compromising on naturalness," says Nathalie Pauleau, global product manager for Givaudan Sense Colour.

Everzure® Galdieria is currently approved for use and is available for sampling in the US.

Visit <https://www.ddwcolor.com> for more information.

General Mills to sell its business in Brazil

General Mills, Inc. has announced it has entered into a definitive agreement to sell its business in Brazil to 3corações.

The proposed transaction, which includes a portfolio of leading local brands including Yoki and Kitano, is expected to close by the end of calendar 2026, subject to receipt of requisite regulatory approvals and other customary closing conditions.

The sale reinforces General Mills' priority to reshape its portfolio to generate long-term profitable growth, in line with its Accelerate strategy. The transaction increases the company's operating profit margin and enhances the International segment's focus on its priority global platforms, including super-premium ice cream, Mexican food, snack bars, and pet food. Upon completion of the sale, General Mills will have turned over nearly one-third of its portfolio through acquisitions and divestitures since fiscal 2018.

The divestiture encompasses General Mills' business in Brazil, including supply chain facilities in Pouso Alegre and Campo Novo do Parecis. Collectively, the Brazil business contributed approximately \$350MM USD to General Mills' fiscal 2025 net sales.

Send your news to the newsdesk
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Practical sodium reduction: Why Europe's food industry is moving from ambition to implementation



Willem-Jan Bakker
Business Development
Manager Food
Nedmag



Across Europe, sodium reduction is becoming less of a specialist nutrition topic and more of a mainstream formulation priority. I believe this is being shaped by a combination of public health guidance, product reformulation goals, front-of-pack nutrition labelling and rising expectations around healthier food choices. For manufacturers, this creates a clear opportunity: to reduce sodium in everyday foods in ways that align with market and policy trends while still protecting taste, texture and technical performance.

Across Europe, sodium reduction is being shaped by a mix of policy measures and market-driven change. For example, in the UK, the government's latest published salt reduction targets continue to guide reformulation across a

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wide range of food and drink categories, while newer nutrition policies are adding further pressure for healthier product profiles. In Germany, the Federal Ministry of Food and Agriculture's National Reduction and Innovation Strategy explicitly targets lower levels of sugar, fat and salt in processed foods. In Belgium, Nutri-Score has been officially adopted on a voluntary basis, reinforcing the role of front-of-pack nutrition communication in shaping reformulation priorities and product positioning. Together, these examples show that sodium reduction is becoming part of the practical commercial framework within which food producers operate.

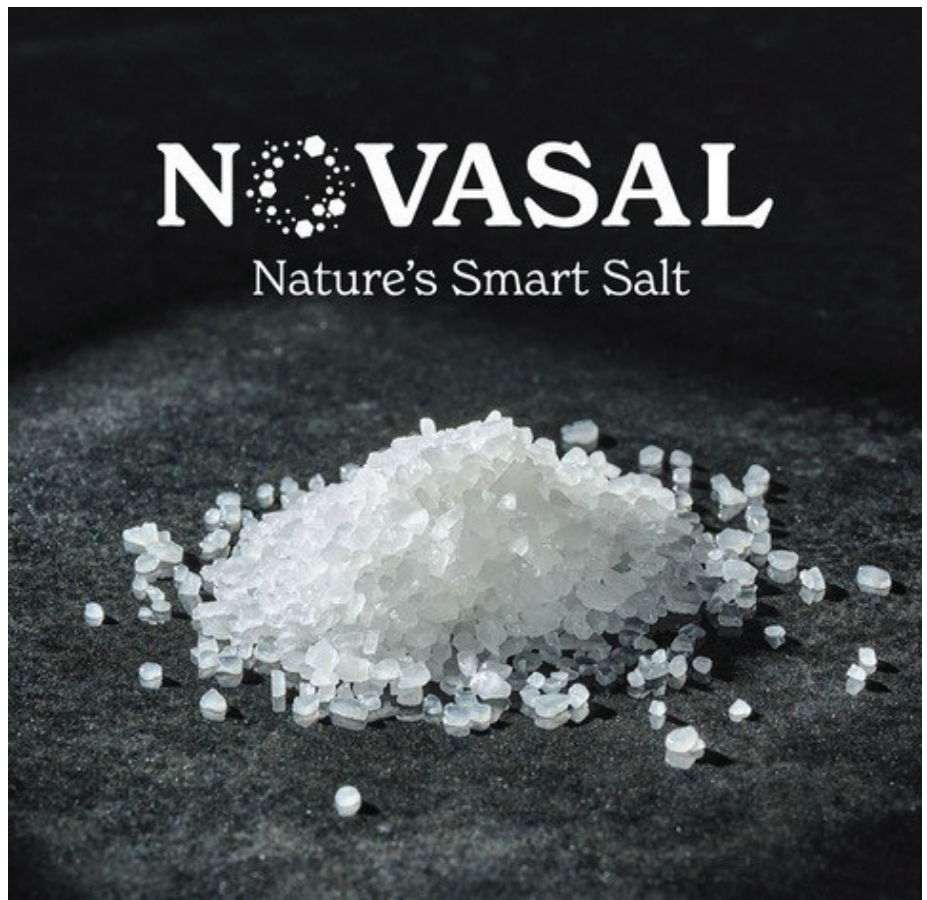
At the same time, sodium reduction is becoming more visible through nutrition communication. Front-of-pack nutrition labelling and broader nutritional profiling are helping shape both consumer perception and reformulation priorities. That matters because sodium reduction is increasingly linked not only to technical compliance, but also to on-pack communication, nutritional positioning and competitiveness on shelf.

The real challenge, however, is not deciding that sodium should be reduced. It is doing so in a way that works in practice. Salt contributes much more than salty taste. Depending on the application, it can influence dough behaviour, flavour balance, texture, preservation and process stability. The most useful solutions are those that help manufacturers reduce sodium without triggering extensive reformulation. Food producers do not simply need a target or a healthier positioning claim. They need ingredients that can be introduced into existing products without creating unnecessary formulation complexity.

That is the context in which our Novasal Blend, launched in April 2026, is especially relevant. It has been developed it as a ready-to-use 1-to-1 replacement for regular salt, combining sodium chloride with magnesium chloride, specifically to help manufacturers move faster and more easily on sodium reduction. Novasal Blend is designed to deliver approximately 30% less sodium without recipe changes or process adjustments. Just as importantly for European food producers, it is based on magnesium chloride sourced in the Netherlands from the ancient Zechstein Sea, offering a local and reliable supply proposition within Europe. This makes it more than another salt reduction concept, it is a practical route to implementation for manufacturers that want to respond to sodium reduction demands without taking on a major reformulation burden.

That solution-led approach is central to its value proposition. Because magnesium chloride is a source of magnesium, the blend replaces part of the sodium with magnesium, helping manufacturers create products with less sodium and added magnesium. Magnesium is an essential mineral, so this gives producers a way to reduce sodium while also adding a positive nutritional element to the final product. At the same time, the blend is designed to support taste, functionality and ease of use in formulation and, in some applications, may help improve nutritional value or Nutri-Score positioning.

There is also an important flavour dimension to this approach. In some applications, magnesium-based sodium reduction can help support flavour intensity, which creates opportunities to optimise recipes while maintaining the desired taste profile. We have seen this as a relevant point in prepared foods and in flavour-led applications such as spices and cacao. That means



the value of magnesium chloride is not limited to sodium reduction alone. It can also play a role in helping manufacturers maintain flavour performance while working towards cleaner, healthier or more balanced formulations.

Just as importantly, this is not a niche solution for one category alone. Novasal Blend is suitable for a broad range of food applications, including bakery, dairy, soups, plant-based products, meat, fish and ready-made meals. Moreover, it is especially well suited to soups, sauces and ready meals, where simple formulation and easy incorporation into existing recipes are particularly

examples are important because they move the conversation beyond theory. They show that lower-sodium formulation can work in real products and, in some cases, can also support nutritional positioning.

The wider message for Europe's food industry is, in my view, a positive one. Sodium reduction is becoming more important, but the solutions are also becoming more practical. As reformulation targets, nutrition labelling and healthier product positioning continue to evolve, manufacturers will increasingly need options that combine technical performance with speed and ease of implementation. That is precisely where Novasal Blend fits: as a newly launched, ready-to-use solution designed to help food producers turn sodium reduction from a difficult aspiration into a realistic and workable formulation step.

- In **speculaas**, traditional Dutch spiced biscuits, 40% of the sodium salt was replaced with Novasal magnesium salt to create a reduced-sodium biscuit that remains balanced, flavourful and true to its traditional Dutch character.
- In **De Veendammer Old 50+ cheese**, Novasal was used to reduce sodium while preserving flavour, texture and ripening quality, while also contributing magnesium.
- In **Mr. Kitchen's Veggie Spread**, replacing traditional salt with Novasal helped move products from Nutri-Score B and C to A.

valuable. In these categories, manufacturers often need sodium reduction solutions that can be adopted quickly and cleanly, without disrupting established production processes.

Examples already on the market also show how this broader magnesium-based approach can translate across very different food categories. The wider Novasal range features in products including traditional biscuits, cheese and prepared vegetable spreads, offering useful proof points for how sodium reduction can be delivered while maintaining taste and functionality. These



<https://www.novasal.com>

Clean energy with zero side effects



Elena García
Scientific Product &
Communication Manager
Nektium

Zynamite® is a natural alternative to caffeine that can deliver fast-acting, non-stimulant energy without side effects, Elena García, Scientific Product & Communication Manager at Nektium, writes

In a high-pressure world, consumers are looking for ways to boost their energy levels and help them thrive.

Caffeine has traditionally been the go-to energy booster, but its side effects make many wary. A Mintel study, for example, showed two in five people in the UK are reducing their caffeine intake amid concerns over its impact on sleep and mood.¹

Today's consumers want safe and natural options. They want experiential energy where they can feel the difference. They want to improve their focus and cognitive performance without jitters, crashes and sleepless nights.

As the clean energy trend gathers pace, Zynamite® by Nektium offers an ideal solution for beverages and beyond.

Smart, sustained and clean energy

Zynamite® is a patented botanical ingredient for fast-acting, non-stimulant mental energy and cognitive performance.

Its core bioactive compound is mangiferin, an extract of sustainably sourced leaves from the common mango tree (*Mangifera indica*). The leaves have a long history of use in traditional

medicine, including as a tea to relieve fatigue and restlessness.²

Extensive randomised, double-blind, placebo-controlled human clinical trials have demonstrated Zynamite®'s benefits. These include sharper focus, faster thinking and reaction times, memory improvements, enhanced cognitive flexibility, reduced mental fatigue, and sustained improvements in mental clarity and emotional balance under stressful conditions.^{3,4,5}

Zynamite® acts rapidly. Initial trials showed that a single dose of 300 mg produced noticeable cognitive improvements in 30 minutes, and effects lasted at least five hours, compared to three for caffeine.⁴

Unlike caffeine, Zynamite® is a non-stimulant nootropic that does not increase heart rate

or blood pressure, or cause jitters or crashes.³ Additionally, while habitual caffeine intake leads to tolerance – where increasingly larger doses are required to achieve the same stimulant effects – Zynamite® use is not associated with desensitisation.

How Zynamite® works

Preclinical research found that Zynamite® activated a similar pattern of electrical activity in the brain to caffeine, and in the same regions: the frontal cortex, prefrontal cortex and hippocampus. These regions play key roles in mental energy, fatigue, attention, decision-making and memory.

Yet because Zynamite® works through entirely different mechanisms than caffeine, it delivers the same energising benefits without caffeine's





unwanted side effects.

Studies show that mangiferin inhibits COMT, an enzyme that degrades the neurotransmitters dopamine, adrenaline and noradrenaline, which are all essential for optimal cognitive function.³ Reducing COMT activity helps prolong higher levels of these neurotransmitters in the brain, enhancing their beneficial cognitive effects.

Mangiferin also increases hippocampal long-term potentiation, which involves strengthening connections between neurons in the hippocampus, where memories are formed, stored and organised.⁶

Optimised applications

Zynamite® is ideal for use across a range of nootropic applications. However, the poor solubility of its main bioactive, mangiferin, was initially a limiting factor for water-based functional beverages, which are increasingly popular with consumers.

To meet this need, Nektium optimised its manufacturing process with its proprietary delivery technologies and processes to make it water-soluble and suitable for use in beverages.

In addition to instant dissolution in water, Zynamite® also has a neutral taste, virtually no impact on colour, and no effects on pH, Brix or microbiological activity, with excellent shelf-life stability.

It can be used in applications including ready-

to-drink formats, shots, shakes, gummies and powder sticks, providing on-the-go convenience for today's busy consumers.

Enhanced functional benefits

In 2025, a human clinical pharmacokinetic study showed that the improvements to solubility led to increased intestinal absorption and, consequently, increased bioavailability.

Zynamite® now has significantly higher bioavailability than the original formulation. This is due greater mangiferin absorption, with a threefold increase in the first two hours after ingestion, and 2.44-times more over a 24-hour period.

Further research has found that its improved pharmacological profile results in enhanced functional effects at a 100mg dose – three times lower than required in the standard formulation.

A 2025 double-blind, placebo-controlled crossover study of 119 healthy university students assessed their cognitive performance and mood states before and after a single dose of 100 mg or 150 mg of Zynamite®.⁵ All the students were undergoing exams during the trial, providing an ideal scenario for assessing efficacy under real-life conditions of mental stress and fatigue.

Across a wide range of standard cognitive assessments, cognitive performance with both dosages was found to be superior to placebo.

Zynamite® intake resulted in significantly improved psychomotor attention and speed, executive function, processing speed, selective attention and cognitive flexibility, and the effects were dose-dependent.

The Profile of Mood States (POMS) test was used to evaluate mood, psychological distress and emotional wellbeing. Compared to placebo, water-soluble Zynamite® improved overall emotional balance by reducing negative mood states, including tension, confusion and depression.

The study's authors suggested that the observed reductions in emotional distress may work synergistically with cognitive benefits to support greater emotional resilience. This dual action could help alleviate stress-induced cognitive interference, further enhancing mental clarity and productivity.

A smart, clean energy solution

Zynamite® provides rapid-acting, non-stimulant and sustained benefits for mental energy and cognitive performance even at low doses – and without the jitters or crashes associated with caffeine.

Supported by four human clinical studies, two patent families and four global industry awards, Zynamite® is a next-generation smart solution that is free from side effects and with a natural, clean-label positioning.

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nektium

www.nektium.com

New patent: NSK-SD® an AGEs Production inhibitor

NSK-SD® was awarded a patent in Japan titled "Advanced Glycation Endproduct Production Inhibitor" for its proven ability to reduce AGEs. NSK-SD® is the first nattokinase introduced to the market and boasts more than 50 safety, efficacy, and characterization studies. Recent in-vivo studies have shown NSK-SD® can be effective in inhibiting the production of AGEs, which are proteins or lipids that become glycated from exposure to sugars. Excess AGEs are involved in the

progression of diabetes and related complications.

The patent was based on results of two studies. One study, "Effect of nattokinase on the pathological conditions in streptozotocin induced diabetic rats" (*Heliyon* 10 2024 328835), showed that nattokinase suppressed production of AGEs in diabetic subjects.

The second study presented at the 2025 meeting of the Japanese Pharmacological Society showed how reducing AGEs can protect against

tissue damage (a diabetic complication) through mediating inflammatory macrophages. In the study, nattokinase administration showed a tendency to suppress, in a dose-dependent manner, the expression of inflammatory cytokines (IL1β and TNF-α) and the nitric oxide-generating enzyme iNOS during the induction of inflammatory responses in inflammatory macrophages. The study concluded that nattokinase (as NSK-SD®) may be used as an ingredient that targets glycation and inflammation.

Mitsubishi Gas Chemical expands MGCPQQ® certification portfolio as demand for proven ingredients rises

FSSC 22000 and Halal certifications reinforce transparency and trust as consumers increasingly seek safe, high quality natural ingredients in nutritional supplements



Mitsubishi Gas Chemical (MGC) has announced new global certifications for its all-natural ingredient MGCPQQ, underscoring the company's continued commitment to delivering thoroughly vetted, safe, and trusted supplement components to a rapidly growing global consumer base.

The new designations, including FSSC 22000 (Food Safety System Certification 22000) and Halal certification, expand MGCPQQ's longstanding portfolio of internationally recognized quality and safety credentials, positioning the ingredient as one of the most comprehensively validated options available for supplement manufacturers.

Produced in Japan using MGC's proprietary natural fermentation process, MGCPQQ is already recognized as the only pyrroloquinoline quinone (PQQ) ingredient to have been successfully evaluated for safety and quality by the European Food Safety Authority (EFSA) and to appear on the European Union's approved Novel Foods list. With the addition of the FSSC 22000 and Halal certifications, MGC is further strengthening its end-to-end safety while widening the accessibility of MGCPQQ to new global markets and diverse communities.

These new certifications reinforce MGC's rigorous approach to quality assurance, which includes advanced, data-driven process monitoring and continuous optimization of its fermentation based production. Together, these developments help further validate MGCPQQ as a trusted ingredient for manufacturers looking to



meet rising consumer expectations around transparency, safety, and proven effectiveness.

"We've always believed that supplement ingredients must meet the highest standards of quality and safety, and these new certifications reflect our unwavering commitment to delivering precisely that," said Atsushi Sugimoto, Assistant Manager of Mitsubishi Gas Chemical.

Over the last 40 years, MGCPQQ has become one of the most thoroughly researched and tested supplement ingredients of its kind, with hundreds of invitro, animal, and human studies evaluating its safety and functional benefits. Its proprietary

fermentation method yields a natural, consistent ingredient that supports mitochondrial health and aligns with the quality standards increasingly valued by both manufacturers and endusers. The expanded certification portfolio highlights the importance of verifiable quality systems, particularly at a time when consumers are seeking supplements with clearly documented sourcing, production, and safety credentials.

Nutraceutical brands and supplement manufacturers interested in incorporating a safe, natural, and extensively validated ingredient can learn more about MGCPQQ by visiting

<https://www.mgcpqq.eu>



About Mitsubishi Gas Chemical Co., Inc. As a subsidiary of Mitsubishi Gas Chemical Company, Inc. in Tokyo has been leading the way in the fields of basic chemicals and advanced materials in the world since 1951. As a pioneer in pyrroloquinoline quinone (PQQ) research, Mitsubishi has developed a safe, all-natural ingredient that supports cognitive function and mitochondrial biogenesis, branded as MGCPQQ in Europe and BioPQQ in North America and Japan. This powerful compound is produced through a proprietary fermentation process and carries multiple certifications and registrations demonstrating its safety, efficacy, and high quality standards. For more information, visit www.mgcpqq.eu, www.biopqq.com or www.mgc.co.jp/eng/.



High protein drinks, meal replacements, and puddings for rising expectations

According to an Innova Trends Survey, three out of five consumers worldwide say they are boosting the amount of protein in their food. Protein is seen as the power for all-around wellbeing. Accordingly, Innova Market Insights calls “Powerhouse Protein” a Top Trend for this year, and protein-rich products are booming. Planteneers is going a step further to combine high protein and plant-based, with three new all-plant-based concepts focusing on high-demand categories like indulgent protein-rich snacks and meal replacement drinks.

Meal Replacements: Protein-Rich and All-Plant-Based

The plant-based high protein drink from the filldairy NEB series combines a six percent protein content with plant-based fiber from inulin. The functional system of hydrocolloids and emulsifiers, together with selected proteins from the filldProt series, forms the basis for plant-based beverages with a high protein content. The proteins are from fava beans and peas, and the high protein content can be used for effective on-package marketing. The drinks feature full flavor in many different varieties like vanilla, strawberry, and pistachio. They contain no added sugar and are naturally lactose-free. Furthermore, depending on the recipe they can contain as little as under one gram of

saturated fatty acids per 100 ml beverage.

There is also another benefit for manufacturers. In combination with the appropriate micronutrient premix from Planteneers’ sister company SternVitamin, this high protein drink is ideal as a basis for a meal replacement beverage. The Planteneers system already contains all macronutrients in a balanced ratio, so that 500 ml of the final product provides 20% of the daily recommended amounts per EU guidelines. On top of that, the SternVit premix delivers all the vitamins and minerals necessary to cover 25% of the recommended daily intake of micronutrients. Thus, the same base can be used for two different product lines, both of which can be stored indefinitely without refrigeration.

Plant-Based Pudding: Carrageenan-Free, Flexible Protein Content

The functional system for plant-based alternatives to pudding also caters to two different assortments, a classic plant-based pudding using oats, coconut, or soy, and a high-protein version with a ten percent protein content. Planteneers offers carrageenan-free versions if desired. The final products have a creamy texture and delicious authentic taste, for example in the bestselling chocolate and hazelnut varieties or in trendy flavors like cookies and salted caramel. This lets



manufacturers address another current Top Trend from Innova Market Insights – Layers of Delight. Here, the focus is on the many facets of indulgence. Products in this category deliver wellbeing moments, positive mood, rich delight for the senses, and the basis for healthier indulgence. According to market research, products that meet these demands saw 26% growth last year. With systems from Planteneers manufacturers can expand this growth to the plant-based market as well.

<https://www.planteneers.com>

Elmhurst 1925 launches clean protein™ to redefine Ready-to-drink nutrition

Elmhurst® 1925, maker of the world’s finest plant-based dairy products, is proud to introduce Clean Protein, a ready-to-drink plant-based protein beverage delivering 27g of complete protein with just 190 calories and absolutely no gums, seed oils, or artificial sweeteners. The launch reflects Elmhurst’s commitment to simple ingredients, superior performance, and the cleanest ingredient lists in an entirely new category for the brand – RTD protein. Pistachio Crème, one of the line’s standout flavors, was recently recognized with a 2026 NEXTY Award in the Dairy Alternative Category, underscoring the innovation behind Elmhurst’s entry into the space.

A New Standard For Ready-to-Drink Plant-Based Protein

Crafted from cashew milk or pistachio milk for a naturally creamy base, Clean Protein redefines what protein can be: smooth, creamy, satisfying, and refreshingly clean. It delivers a high-performance 27g of quality plant protein from mung beans and peas in a naturally silky single-serve format without additives. Each 11 oz. carton contains 4g or less total sugar, just 190 calories, and provides up to 44% of the daily recommended protein value, along with an excellent source of iron plus other nutrients including fiber, calcium, and potassium – delivering meaningful nutrition without compromise. The line is also Certified Kosher, Gluten-Free, Vegan, and Non-GMO.

Clean-Label Formulation, No Shortcuts

Unlike other protein beverages on the market,

Clean Protein is naturally sweetened, using cane sugar and monk fruit, and completely free from gums, seed oils, carrageenan, cellulose gels, artificial sweeteners and other common additives. The result is a velvety, rich texture without the chalkiness – proof that plant-based protein can be both clean and craveable.

“Today’s protein consumers are looking for better options that help them meet their macros without sacrificing ingredient integrity, great taste, or convenience,” said Heba Mahmoud, Senior Director of Brand Innovation at Elmhurst 1925. “With Clean Protein, we’re excited to bring shoppers a ready-to-drink option that eliminates the usual category tradeoffs – each creamy variety delivers 27g of high-quality protein with fewer calories, less sugar, no artificial anything, and a smooth, creamy taste people will actually crave. Too often, shoppers have had to choose between clean ingredients and a protein shake that genuinely tastes good, and that’s exactly the gap we set out to solve. Elmhurst has always been committed to offering the cleanest, creamiest, and most nutritious plant-based options on the market, and Clean Protein was developed to meet those same high standards. We’re thrilled to meet shoppers in a new aisle and bring better plant-based nutrition to more households than ever before.”

Four Crave-Worthy Flavors Designed for Performance

Clean Protein™ debuts in four indulgent, crave-worthy flavors designed to deliver both performance and taste without any chalkiness:



- Pistachio Crème – 2026 NEXTY Award Winner – An elevated take on a trending flavor, crafted with Elmhurst’s velvety pistachio milk and real vanilla extract for a creamy, indulgent finish.
- Sea Salt Chocolate – Elmhurst’s twist on the ultimate classic is crafted with real, rich cocoa, creamy cashew milk, and a pinch of salt for a rich, comforting and indulgent flavor.
- Vanilla – This fan-favorite flavor is crafted with real vanilla extract and dreamy cashew milk for a smooth, creamy taste with just a touch of natural sweetness.
- Strawberries and Cream – Crafted with real strawberry puree and creamy cashew milk for a bright, juicy flavor that’s perfectly nostalgic and anything but artificial.

Every product is crafted using Elmhurst’s patented HydroRelease™ method, which uses only water to separate and recombine the nutritional components of nuts, grains, or seeds. This process maintains the integrity of the source ingredient without added gums, oils, or emulsifiers, while upcycling waste into energy and operating with 100% renewable hydropower.

All Elmhurst products are made without carrageenan, gums, oils, or other emulsifiers, and are Non-GMO Project Verified, dairy-free, OU Kosher, and vegan.

<https://www.elmhurst1925.com>

dsm-firmenich advances plant-based performance with next-generation Vertis™ TVPs with integrated ModulaSENSE® taste modulation technology

dsm-firmenich, innovators in nutrition, health, and beauty, launches Vertis™ Textured Vegetable Proteins (TVPs) with ModulaSENSE®, a next-generation pea protein solution designed to address one of the most persistent challenges in plant-based and hybrid meat development: unwanted flavor off-notes.

The new Vertis™ TVP P55m and P65m variants—containing 55% and 65% protein respectively—deliver a naturally neutral flavor profile through the addition of dsm-firmenich's precision ModulaSENSE® masker. Directly integrated into the extrusion process the masker reduces bitterness and characteristic pea, beany, earthy, and cereal notes. This provides a clean foundation for product development, reducing the reliance and cost of using additional masking systems, while helping to simplify formulations and recipe complexities.

Responding to evolving consumer expectations

The launch comes at a critical moment for the plant-based sector. Once considered a niche dietary preference, the plant-based sector is maturing, with more consumers now looking for products that provide high-quality protein and real performance benefits—without compromising on taste and texture.

For plant-based purchase decisions, taste remains the primary driver, with nearly nine in ten consumers prioritizing it.¹ Yet among those dissatisfied with current meat alternatives, 71% say taste still needs improvement.²

At the same time, pressure is mounting beyond sensory performance. Affordability, cleaner labels, and substantiated sustainability claims are increasingly influencing reformulation strategies across both plant-based and hybrid applications. For manufacturers, the challenge is no longer just improving taste but doing so while simplifying recipes, controlling costs, and demonstrating environmental responsibility.

Two innovation pathways, one integrated solution

Responding to these pressures, Vertis™ TVPs with ModulaSENSE® integrate two core dsm-firmenich strengths: advanced plant protein texturization and receptor-based flavor modulation technology.

The precision masker, developed using receptor-based discovery technology, specifically targets plant-protein off-notes at a molecular level. By embedding this functionality during extrusion, the new TVPs minimize the need for processing



adjustments, downstream flavor correction and additional masking systems, helping to reduce overall recipe complexity and cost.

Vertis™ TVP P55m and Vertis™ TVP P65m are both available in a minced format suitable for burgers, nuggets, sausages, meatballs, and hybrid minced meat concepts. They combine high protein content with excellent hydration and water-binding performance, supporting structure and juiciness in finished applications. Their pale yellow color also integrates naturally into both meat and plant-based matrices.

Uniquely, dsm-firmenich brings together in-house expertise in both pea protein and flavor innovation under one roof at its production site in Tau, Norway, enabling a fully integrated approach to product development.

This European-based production, using pea protein free from major allergens, alongside documented carbon footprint data, enables manufacturers to integrate sustainability metrics into their clean-label product development strategies.

Enabling the next phase of plant-based growth

Marco Iacoviello, Vice President for dsm-firmenich's Plant-Based Platform, said: "The future of plant-based innovation depends on closing the gap between expectation and experience. Consumers are clear: taste comes first, and compromise is no longer acceptable. By uniting advanced protein texturization with

precision flavor modulation, we're helping manufacturers deliver on that expectation, starting with a cleaner, consistent, and more neutral base ingredient that supports both great taste and formulation efficiency. This approach enables plant-based and hybrid products to compete confidently on shelf, and is scalable to higher protein formats as the category continues to evolve."

Vertis™ Textured Vegetable Proteins with ModulaSENSE® reinforces dsm-firmenich's commitment to the protein transition by advancing a more integrated model of plant-based innovation that balances taste, texture, nutritional value, and sustainability in a single solution.

Building on the successful application of ModulaSENSE® technology with Vertis™ CanolaPRO® in high-protein beverage and bar formats, its expansion into textured vegetable proteins marks the next step in scaling this precision flavor modulation platform across the Vertis™ portfolio.

References:

- 1 What's next for the plant-based protein market?, 2025, FMCG gurus.
- 2 Meat & Plant Protein Trends, 2025, FMCG gurus.

dsm-firmenich ●●●

<https://www.dsm-firmenich.com>

Burcon achieves record production, expands to more than 20 buying customers

Burcon NutraScience Corporation, a global technology leader in plant-based proteins, has announced recent operational and commercial milestones demonstrating accelerating momentum in its scale-up and commercialization strategy.

Over the past several weeks, the Company achieved record production, increasing average daily output by approximately 40% as compared to the calendar Q1 average, which proves production capability needed to achieve 2026 goals. In response to growing demand, Burcon and its manufacturing partner, RE ProMan LLC, are evaluating additional capacity expansion opportunities to support future customer requirements.

Burcon has expanded its commercial footprint to more than 20 buying customers across multiple food and beverage categories, including ready-to-mix beverages, nutrition products and plant-based food applications, reflecting growing market adoption of its protein ingredients.

Demand is being generated across Burcon's full product portfolio, including Peazzaz®, FavaPro™ and Puratein®, which are designed to deliver high purity, functionality, taste and solubility across a broad range of applications.

"We are encouraged by the continued progress across both our operations and commercial activities," said Kip Underwood, Chief Executive Officer. "Increased record production levels, a growing base of buying customers and continued capacity expansion efforts reflect a business gaining traction in the market. Our focus remains on scaling efficiently, supporting customer growth and executing against our path to profitability."

Food manufacturers seeking high-performance plant-based protein solutions are encouraged to contact the Company to discuss product evaluation opportunities.

<https://www.burcon.ca>

**AUGUST 2026
ISSUE**

To be included in this issue
or for more information contact

terryprior@innovationsfood.com

Copy deadline: July 31

ofi launches first spices sustainability strategy as demand for plant-based ingredients accelerates

Global leader in naturally good food and beverage ingredients and solutions publishes new Spice Maps framework and updated Nut Trails progress report. ofi has launched Spice Maps - its first comprehensive sustainability strategy for spices - alongside its annual Nut Trails impact report. Together, these frameworks demonstrate how ofi is helping to build resilient, more sustainable supply chains for two of the world's fastest-growing ingredient categories.

Both are part of ofi's overarching Choices for Change sustainability strategy, which focuses on prosperous farmers, thriving communities, climate action, and regenerating the living world and align with its 2030 targets that include a newly validated Science Based Targets initiative (SBTi) pathway.

Burcu Turkey, Global Head of Sustainability for Nuts and Spices at ofi, said: "By targeting the specific challenges facing farmers in each crop and country, we set goals that reflect local realities and track progress that matters to communities, landscapes, and our customers."

We're leveraging over 20 years of sustainability experience and deep farming relationships to create tailored solutions for the world's biggest food and beverage brands - delivering both flavor and functionality, from clean-label spice blends to protein-rich nut ingredients."

'Spice Maps': Tailored sustainability for six priority spices

Operating across the major spice-growing regions of the US, Mexico, India, Egypt, Vietnam, Indonesia, and Cambodia, ofi's new Spice Maps strategy sets distinct 2030 targets for pepper, chile, turmeric, onion, cassia, and coconut - recognizing that each spice has unique production challenges.

Key priorities include:

- Water stewardship: Piloting regenerative technologies in drought-prone onion regions of

Egypt and the US

- Climate resilience: Reducing emissions and strengthening community infrastructure for black pepper farmers in Vietnam and Cambodia
- Regenerative farming: Supporting India-based chile farmers to reduce chemical inputs through modern agronomic practices

Technology driving impact from farm to factory

AI and automation are already delivering results across ofi's operations. In its US almond and onion operations, AI-powered soil sensors optimize irrigation while smart-spraying technology reduces herbicide use by up to 80%. Solar power offset 56% of Scope 1 emissions in 2024, while a new solar plant at the Kerabury Orchards in New South Wales can provide 83% of energy needs, cutting annual emissions by 5,500 tCO2e.

In Côte d'Ivoire, ofi's award-winning geo-location app digitally screened 22,000 children for malnutrition and referred 370 for treatment.

Strengthening traceability and farmer support

Over 4,000 additional cashew and hazelnut farmers joined ofi's direct sourcing network in 2024 (total: 47,988) via its farmer information survey tool, with more than 31,450 farmers receiving targeted support. In Cambodia, 3,000 pepper farmers now use the ofi Direct app to connect with buyers, creating full traceability and fairer pricing.

Burcu Turkey added: "Our ongoing investment in data systems, traceability, and direct engagement at origin, is fundamental to building supply chains that are resilient, sustainable, and capable of meeting the evolving demands of our customers, while making a real difference for people and the planet."

<https://www.ofi.com>



The copy deadline for the August 226 issue is July 31

Send your news to Terry Prior at terryprior@innovationsfood.com

Hybrid products: The best of both worlds at attractive prices



Today's consumers are not just cutting back on their meat consumption, they're also looking for more balanced foods with optimum nutritional value and high quality. Reasons for this include health, environmental factors, animal welfare and especially the price of certain varieties of meat. This applies to poultry and red meat alike. However, the boom in plant-based alternatives shows that the desire for "meaty" enjoyment remains as strong as ever. In this context hybrid products are gaining in importance. Planteneers and Hydrosol have developed all-in concepts that bring both worlds together to enable a wide spectrum of hybrid products, combining Planteneers' knowledge of plant proteins with Hydrosol's expertise in taste and texture.



partial substitution of meat by ingredients like vegetables, legumes, or mycoproteins reduces the proportion of animal fats, especially saturated fatty acids, while adding fiber and plant proteins." The plant components can be included as visible vegetable pieces or invisible ingredients, depending on the target group. Dr. Meinschmidt: "In our experience, adults prefer



Dr. Pia Meinschmidt
Head of Product Management

products with visible vegetable pieces, because they make a natural, clean, healthier impression. The opposite is typically the case for children. With hybrid products they get an extra serving of vegetables without seeing it as they eat."

Thus, hybrid products offer an ideal introduction to the protein shift. They combine nutritional and sensory benefits with cost efficiency, reduced resource use, and ecological benefits.

From Clean Label and High Protein to Food Service and Kids' Products

Functional systems from Hydrosol and Planteneers give manufacturers a broad base of individual solutions tailored to different market

Familiar Flavor, Better Nutrition, Improved Cost Structure

Combinations of conventional meat with vegetables, plant-based proteins, and mycoproteins are steadily gaining ground with consumers, especially in young target groups like Millennials and Gen Z. Market researchers accordingly prognosticate annual growth rates of 9.5 percent through 2035. And no wonder – hybrid products offer the accustomed flavor and consistency of meat, fish, and dairy products, but with better cost structures, lower environmental burden, and added nutritional or functional benefits. A recent survey by ProVeg International shows that price parity and flavor are the strongest drivers, followed by health and the environment.

Poultry and beef are popular meat bases, as is pork. They are processed into burger patties, ground meat, nuggets, cold cuts, and sausage products. "Typically these are convenience products that are either ready to eat or only need to be heated up," explains Dr. Pia Meinschmidt, Head of Product Management at Planteneers. "The





Kirsten Jacke, Senior Product Manager

requirements. "Through targeted combinations of different ingredients, for example, hybrid products can be created that have no declarable E-numbers or other additives," explains Kirsten Jacke, Senior Product Manager at Hydrosol. "Also, they usually contain

less salt and fat than conventional meat products. Clean label foods are especially suited to markets where natural, health-oriented products and ingredient transparency are important."

Another possibility is products aligned towards the needs and preferences of children, like hybrid chicken pops enriched with cauliflower or chickpeas. Enrichment with selected micronutrients further improves the nutrient profile. Sister company SternVitamin helps with this, for example with a premix that contains B-vitamins, zinc, and iron to support growth, the immune system, and cognitive development.

In addition to micronutrients, hybrid products also offer a basis for high protein foods. Individual concepts can be implemented for retail as well as food service. The snack market offers special potential. According to the Innova Snacking 2025 survey, consumers prefer tasty and healthy snacks with low fat but high protein and fiber – perfect for hybrid products. Another advantage is that with snack products consumers are more experimental

and open to new concepts than they are with meat products. That means that in this segment the barrier to entry is lower. In addition, margins and pricing are easier to work out. As these examples show, hybrid products offer a range of attractive approaches for addressing a growing market segment. And this is in no way limited to meat products – Hydrosol and Planteneers are currently working on new hybrid solutions for dairy products.



hydrosol
We texture taste.

<https://www.hydrosol.com>
<https://www.planteneers.com>

Power of pea protein as a functional, texturized ingredient

In the development of plant-based meat and fish alternatives, wheat and pea protein rank among the most widely used ingredients. Crespel & Deiters, specialist in the refinement of renewable plant-based raw materials, delivers proven value through the precise control of functionality and product properties. With Lory® Tex Granules, a pea-based extrudate, the company has created an ingredient engineered to meet the specific demands of modern food formulation – delivering functional performance in production, a well-defined nutritional profile and raw materials sourced solely from European agriculture.

The functionality of an ingredient depends on how it is refined. What a plant-based protein becomes in a final formulation, for example, relies on how it is processed. For Lory® Tex Granules based on peas, Crespel & Deiters applies extrusion – a technology the company has developed and refined over decades. Controlled process management produces a granulated pea extrudate with a slightly fibrous structure and precisely defined properties. This makes it reliable to work with in formulations and supports shorter ingredient lists in the finished product – a tangible advantage for manufacturers focused on a clean label and transparent declaration.

Lory® Tex Granules stand out for their light color and near-neutral flavor profile - characteristics that are far from standard in pea-based plant proteins - and support simple seasoning and product development. The extrudate delivers a protein content of more than 65% alongside a dietary fiber content of 5.6g per 100g. Its high water-binding capacity allows the desired texture in the finished product to be achieved with lower inclusion rates – simplifying recipes and improving efficiency in the manufacturing process.

Pea-based Lory® Tex Granules are suitable as a plant-based protein in products that demand both a desirable nutritional profile and convincing texture. These include plant-based meat and fish alternatives, hybrid products combining animal and plant protein sources, and snack and convenience formats.

New raw material. Same expertise

The growing portfolio of Crespel & Deiters is the logical extension of its refinement and application know-how built over decades of experience of wheat as a raw material – and systematically transferred to additional plant-based ingredients.

Philipp Deiters, CSO Food at Crespel & Deiters, summarizes the thinking behind this approach:

"Refinement is not simply a label we apply to ourselves – it is a statement about what we do technologically. Taking a raw material and changing it so that it performs measurably better in a specific application than it would in its native form is what refinement means to us. Be it extrusion, modification or protein hydrolysis – those who understand process technology know exactly what is behind it. And that standard applies to every raw material we work with, both wheat and peas alike. We are far more than an ingredient supplier, as we also promise process expertise and work with customers to deliver complex development projects. Our technical center in Zwingenberg and our extrusion facility in Helmond, the Netherlands, are designed to deliver exactly that."

<https://www.crespeldeiters.com>



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Reframing soy: Functionality, nutrition and market relevance



Dina Fernandez, Global R&D Director
Alternative Proteins, ADM

Zero-calorie replacement for sugar's Soy remains one of the most extensively studied and utilised plant-based proteins globally, but consumer misconceptions continue to influence its application in certain markets. Reframing soy through a fact-based lens presents opportunities for manufacturers to establish nutritional and functional benefits to consumers. As one of the top five most globally recognised plant protein sources¹, soy is a stand-out legacy ingredient with staying power.

Plant-forward consumers (defined as flexitarians, vegetarians or vegans) most associate soy with being healthy/nutritious, tasty and safe.¹ Soy also resonates with millennial and Gen Z segments, as soy consumers are more likely to be younger (under the age of 45), urban, follow a plant-based diet and both be aware of and consume a wider variety of plant-based protein types.¹ Soy is not an emerging ingredient, but a proven one that continues to evolve for modern consumer solutions.

Soy is a Complete, Functional Protein Source

A key misconception around plant-based protein is whether non-animal proteins can deliver complete nutritional profiles. Soy is one of the few non-animal proteins with a Protein Digestibility Corrected Amino Acid Score (PDCAAS) of 1.0, containing all essential amino acids in the right amounts. The nutritional quality combined with



strong digestibility positions soy as a viable protein source across a wide range of applications. This versatility and functionality make soy protein an important solution for meat and dairy alternatives, along with active nutrition protein shakes and bars, ready-to-drink (RTD) beverages, bakery and snack offerings, and emerging better-for-you sweet goods.

Beyond complete nutrition, soy delivers functional benefits in formulation, including emulsification for stable product systems and

water-binding capacity to support texture development for improved structure, including bite and chew. These factors and properties make soy especially valuable in applications like plant-based meat alternatives, dairy alternatives and high-protein snacks.

ADM's portfolio of highly functional soy proteins, such as newly introduced European-sourced Arcon® R and Arcon® T, supports targeted formulation outcomes by enabling manufacturers to optimise taste and texture to achieve consistent performance across diverse applications. Available in different sizes and formats, Arcon® R and Arcon® T support the development of meat alternatives, meat extensions and hybrids, and other plant-forward applications.

Additionally, Arcon® R and Arcon® T are clean-tasting with a reduction of overall aroma and aromatics, which supports cleaner labelling and simpler flavour masking strategies, thus reducing formulation complexity. With the majority of plant-forward consumers regarding taste and nutrition with equal importance¹, this sensory benefit becomes a decisive differentiator.

Soy is Excellent Alone and Together with Other Protein Sources

While soy stands strong as a complete protein on its own, innovative blended protein formulations open the door for expanded options that meet multiple consumer demands at once, including an improved sensory experience, greater



nutrition and protein diversity.

Many global consumers believe it is healthier to obtain protein from a variety of sources¹, and 68% of consumers are interested in trying blended or hybrid foods and beverages.² Hybrids that combine multiple protein sources (whether plant-plus-animal, plant-plus-plant or plant-plus-fermentation) introduces consumers to new ways of consuming protein products without needing to drastically change their diets.

Blending soy with traditional animal-derived proteins and other plant-based sources allows formulators to tailor solutions for specific amino acid profiles, optimise texture and improve overall sensory performance. ADM's soy protein is highly functional with a neutral profile, making it an ideal base protein in blends to balance off-notes often associated with other plant proteins. This is particularly valuable in applications like ready-to-drink beverages, bars and meat alternatives, where taste and texture remain critical.

For alternative meat products, plant-forward consumers are most interested in trying plant-based meat alternatives with novel ingredients (76%) and followed by those with hybrid sources (64%).¹ Our research also shows consumers prefer a higher meat-to-plant ratio in hybrids.³ These consumers are intrigued by blends that include plant proteins like soy, along with mushrooms, vegetable blends, beans and pulses.³ There is significant opportunity for brands to fill category gaps with high-quality blended protein formats, including in the categories consumers gravitate towards the most – chicken, beef, pork and seafood.³

In formulation, combining soy with animal-derived protein can help address cost-in-use challenges. There is an opportunity for soy concentrates and textured proteins to partially replace meat in formulations to reduce cost while still providing the attributes needed for meat products like sausages, hams, mortadella, hot dogs, burgers and chicken nuggets. For blended beverages, formulators can combine traditional dairy, such as whey isolates and milk concentrates, with plant-based ingredients like soy. Plus, soy proteins can support the partial replacement of eggs by contributing important emulsification and binding properties. In all cases, replacing any animal-based protein with a soy alternative will deliver products with high protein nutrition quality.

Soy Supports Everyday Wellness & Active Nutrition Goals

Soy closely aligns with today's leading health priorities – particularly weight management, muscle health and longevity related to active nutrition. As consumers increasingly seek tailored and holistic solutions that support both perform-



ance and long-term health, soy offers a unique combination of functional benefits and nutritional density.

From a performance and weight management perspective, soy delivers both high-quality protein and additional functional nutrients, including fibre, making it highly relevant as consumers increasingly prioritize satiety, muscle health and sustained energy. Consumer perception is already strongly aligned with these benefits: 83% of global plant-forward consumers agree soy protein is a good source of plant-based protein for building/maintaining muscle, 81% believe it's a great option for reducing fat intake and 79% associate it with a healthy/active lifestyle.¹

This positioning is further reinforced by the rapid rise of anti-obesity medications (AOMs), such as GLP-1 receptor agonists, which are reshaping how consumers approach diet and nutrition. As AOMs promote satiety and reduce overall food intake, the importance of protein becomes even more pronounced, particularly for preserving maintenance of muscle mass. Clinical research suggests that 20–40% of weight lost can come from muscle⁴, underscoring the crucial role of adequate protein intake in this evolving landscape.

In response, there is growing demand for nutrient-dense, protein-forward foods that can deliver more in smaller portions. ADM's portfolio of soy protein, alongside pea and wheat proteins and value-added beans and pulses, enables the development of products that support nutrition and muscle maintenance without compromising on taste or texture. Whether taking AOMs, recently stopping usage or taking a different approach, weight management remains a key driver of plant-based product adoption worldwide. "Managing or losing weight" continues to rank among the top motivations for choosing plant-based snacks, sports nutrition products and ready meals or meal

kits (regardless of AOM usage).¹

Moreover, high-protein products are a cornerstone in sports and active nutrition, where consumers established protein intake in their after workout recovery efforts. Increasingly, these products are being designed to appeal to a broader audience of traditional athletes and everyday consumers seeking convenient, plant-based solutions to support whole-body health. While whey protein remains a staple in the category, plant proteins like soy are enabling new product innovation with high protein content and added functional benefits.

Taken together, these trends reinforce soy's relevance as a versatile, science-backed ingredient that supports modern health goals in areas such as active nutrition and everyday wellness.

Soy for Next-Generation Innovation

As the plant-based category expands, consumer expectations are rising in parallel. Today's consumers demand solutions that deliver on nutrition, proven functionality and an enjoyable sensory experience. Soy is uniquely positioned to meet all three, offering a rare combination of scientific credibility, nutritional completeness and formulation versatility.

For manufacturers, this signals a clear opportunity to move beyond outdated perceptions of soy and reposition it as a strategic, future-forward ingredient. By leaning into soy's evidence-based benefits and broad application potential, brands can unlock new avenues for innovation across categories. Whether in functional foods and active nutrition solutions, alternative meat and dairy applications or hybrid protein formats, soy delivers the performance, flexibility and familiarity needed to find success with consumers. Soy is not just a legacy plant protein; it is a foundational ingredient shaping the next generation of food and beverage innovation.

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<https://www.adm.com>



Roquette launches breakthrough clean-tasting pea protein isolate

Roquette, a global leader in plant-based ingredients, is expanding its NUTRALYS® portfolio with the launch of NUTRALYS® Pea 850F, a new pea protein isolate designed to unlock superior sensory performance in plant-based formulations. Developed to address common formulation challenges, this next-generation ingredient enables food and beverage manufacturers to create plant-based alternatives with cleaner, more neutral taste profiles.

Taking pea protein formulation to the next level

The launch responds to accelerating consumer demand for high-protein products, with three in five consumers worldwide actively increasing their protein intake.¹ At the same time, brands and formulators face growing pressure to deliver plant-based alternatives that match conventional products on taste – a challenge that has historically required extensive use of flavoring systems as masking agents.

Pea protein has emerged as formulators' preferred choice for plant-based innovation,² thanks to its strong nutritional profile, regional sourcing availability and competitive pricing. However, its characteristic taste has remained a persistent formulation barrier, requiring manufacturers to invest in complex masking strategies which can compromise clean label positioning.

NUTRALYS® Pea 850F provides the complete nutritional benefits of pea protein while significantly reducing vegetal or pea notes. Expert sensory panel analysis confirms the ingredient's more neutral and smooth taste profile, enabling formulators to develop higher-protein products without sacrificing flavor quality.

Importantly, this improved sensory performance is achieved by directly addressing pea protein's taste issues, without the need for additional ingredients or processing aids. As a result, products formulated with NUTRALYS® Pea 850F can be labeled simply as 'pea protein' or 'pea protein isolate', simplifying reformulation requirements in a consumer-friendly way.

Formulation flexibility

NUTRALYS® Pea 850F delivers functional performance comparable to Roquette's established NUTRALYS® S85F benchmark, while offering

enhanced sensory characteristics. The new ingredient provides high emulsion capacity for stable formulations, moderate gelling and viscosity and excellent solubility, making it particularly well-suited for ready-to-mix and ready-to-drink applications. Its versatility extends across dairy alternatives, beverages, and specialized nutrition categories.

This combination of technical functionality and sensory performance enables formulators to tap into emerging market opportunities, including high-protein products designed for GLP-1 users. This rapidly-expanding segment has driven 29% growth in food and beverage launches featuring protein and weight management claims in 2024 / 2025, compared to the previous year.¹

Overcoming historical taste barriers

"Pea protein provides excellent nutrition and functionality in plant-based and high protein foods and beverages, but sensory performance has remained a critical barrier to wider adoption. Consumers understandably want the protein hit without the overpowering vegetal taste," comments Benjamin Voiry, Global Protein Product Marketing at Roquette. "With NUTRALYS® Pea 850F, we have tackled the problem at ingredient level, rather than just masking it. This is an important milestone for manufacturers, giving them the freedom to create products that consumers genuinely enjoy, with cleaner formulations and simplified labels."

"From a formulation standpoint, reducing off-notes at source makes an immediate difference," adds Adeline Morcet, Application Scientist at Roquette. "It allows producers to focus on texture, nutrition and overall product experience, rather than compensating for flavor challenges. That efficiency can significantly shorten development timelines – creating plant-based products that stand out for the right reasons."

NUTRALYS® Pea 850F, which is not listed as a major allergen, forms part of the wider NUTRALYS® portfolio, which now includes proteins from pea, wheat, and fava bean – supporting a wide variety of use in plant-based, hybrid, and high-protein foods and beverages. The NUTRALYS® protein range combines functional and nutritional performance, together with high quality standards.

<https://www.roquette.com>

GNT announces first dedicated China office for plant-based EXBERRY® colors

GNT has opened a sales and application office in Shanghai to meet demand for plant-based EXBERRY® colors in China.

GNT offers a full spectrum of EXBERRY® color concentrates in China. They are made from non-GMO fruits, vegetables, and plants using physical processing methods and water. Under China's new official industry standard, these concentrates are classified as Coloring Foods and qualify for clean and clear label declarations such as "carrot coloring ingredient."

GNT has now opened its first dedicated office in China to help the country's food and beverage manufacturers create more natural products.

The application laboratory will enable GNT to offer Chinese customers faster and highly tailored application support. It will provide a space for customer training sessions and workshops as well as services including concept innovation, formulation support, and stability testing.

Andreas Thiede, General Manager APAC at GNT Group, said: "Together, this office and application lab demonstrate our commitment and long-term strategic growth ambition in China."

He added: "China is a dynamic market, with strong momentum behind natural and clean-label food and beverage products. Customers here move fast – and they expect partners to be able to move with them. Now, with a local team in place, we can support this growth with faster decisions, closer collaboration, and tailored solutions."

EXBERRY® colors are available in hundreds of shades from across the rainbow. They can be used to achieve vibrant, stable shades in almost any type of food and drink.

Victor Foo, GNT Group's Head of Sales for China, said: "Our new application lab allows customers to visit us, collaborate face to face, and receive tailored training that supports their teams and applications. This helps us work faster together, strengthen relationships, and unlock new growth opportunities across China."

<https://www.exberry.com>



IMPORTANT NOTICE

August 2026 issue

The final editorial and advertising deadline for the May issue is July 26

Children's nutrition at a crossroads: New global study reveals what parents really prioritise and where brands risk missing the mark

FrieslandCampina Ingredients, a global leader in proteins and prebiotics, has launched a new global report to bring clarity to the complex children's nutrition category. Based on qualitative data, the report uncovers shared priorities and regional nuances shaping purchase decisions in the 3–12 age group – a segment that often sits between early life and adult nutrition in strategic focus.

The findings identify four clear non-negotiables that are guiding parents' choices and that they increasingly expect brands to deliver. These include immune support as a baseline, gut microbiome support that underpins overall wellbeing, clarity around cognitive and emotional health claims, and multi-benefit solutions in child-friendly formats. The paper also explores how brands can better meet expectations in this maturing space by using more robust science, appealing formats and clear, outcome-led language that demonstrates tangible benefits for children.

A complex category

While much innovation continues to focus on infants and adults, the years between toddlers and teenagers represent a critical window for growth, learning and development. By understanding what parents of this age group prioritise, and how those priorities vary by region, brands have an opportunity to build greater relevance and trust.

"Parents are more informed, selective and vocal about their preferences than ever before. Yet the category is still finding its footing in meeting those expectations," says Kim Stadman, Sensory & Consumer Research Specialist at FrieslandCampina - Product & Taste Expertise Team. "The challenge with innovation isn't simply developing new ingredients but aligning science, language and format with real-world expectations. That's what this research set out to explore."

FrieslandCampina Ingredients' research shows that in the 3–12 category, products often fall short not because of lack of interest, but because language, claims and formats fail to reflect how parents actually think and make decisions. The report brings these insights together in four non-negotiables that highlight what matters most to parents in this segment:

Immunity: the new baseline

Everyday immunity support remains a top priority for parents worldwide, particularly in the post-pandemic landscape. As immunity becomes expected rather than differentiated, brands face increasing pressure to deliver credible, reassuring solutions that meet the universal needs of parents.



Brain health: supporting growing minds

Brain health is a top parental concern for 54% of parents globally. Yet terminology around cognitive health varies by region – from "brain development" to "learning ability" and "focus", adding another layer of complexity to the category and leaving parents demanding more clarity.

Gut health: a proxy for overall wellness

Gut health ranks among leading parental concerns, reflecting growing awareness of its broader role in wellbeing. However, technical language around functional ingredients like prebiotics can create confusion, underscoring the need for clearer communication.

Convenience: fitting into real life

Beyond health benefits, parents prioritise simplicity. Although format preferences vary by region, a consistent theme emerges: interest in compact, all-in-one solutions that reduce complexity and streamline daily nutrition.

"With such a clear opportunity in the 3-12 segment, innovation needs to be more intentional," says Nadia Ustinova, Global Innovation Marketing Manager, at FrieslandCampina Ingredients. "Instead of competing on complexity, there is value in delivering clarity – clear benefits, clear language and formats that fit seamlessly into family life. The brands that simplify, rather than overcomplicate, will be the ones that truly differentiate in this space."



FrieslandCampina Ingredients is a leader in proteins and prebiotics, providing innovative, nutritious ingredients to address health and well-being challenges worldwide. Its drive is to get the right ingredients to customers - so they can create highly nutritious and specialised applications that help their consumers get the most out of life, always.

FrieslandCampina Ingredients operates globally across the Early Life Nutrition, Active, Performance, Medical and Cell Nutrition market segments. The company has regional sales offices in the Netherlands, the United States, Singapore, China and Brazil. It reported combined sales of €1.486 billion in 2025. For additional information, please visit: <https://www.frieslandcampinaingredients.com>

FrieslandCampina Ingredients is part of Royal FrieslandCampina N.V. The dairy company daily provides millions of consumers throughout the world with dairy products containing valuable nutrients from milk. The company is fully owned by Zuivelcoöperatie FrieslandCampina U.A., with 13,972 dairy farmers in the Netherlands, Belgium and Germany as members. Its annual turnover amounted to €13.4 billion in 2025. FrieslandCampina has locations in 30 countries and exports to more than one hundred countries worldwide. Its head office is located in the Netherlands.

Puratos to acquire Dawn Foods, bringing together complementary capabilities in professional bakery

L Puratos and Dawn Foods recently announced that the companies have entered into a definitive agreement under which Puratos intends to acquire Dawn Foods, subject to all customary regulatory approvals.

For more than a century, Puratos and Dawn Foods have each built strong and trusted businesses with a passion for providing high-quality products, inspiration and partnership to the professional bakery world. Founded in 1919 and 1920, respectively, these family owned companies have grown with a deep sense of purpose, guided by a long term vision and a people first culture that continues to inspire their teams and customers alike.

Puratos and Dawn Foods have developed distinct and complementary capabilities, both serving professional bakers, pastry chefs, retailers and food manufacturers by translating consumer trends and insights into ingredient solutions.

Dawn Foods, with operations across North America, Europe, AMEAP and Latin America, is widely recognized for its expertise in authentic American sweet baked goods and ingredient solutions for applications such as donuts, muffins, cookies and brownies. Its innovation model is driven by the creation of product concepts, seasonal inspiration and customer-ready solutions that enable bakeries to differentiate and optimize their assortment. Dawn Foods also operates highly efficient production facilities that deliver quality and reliability at scale and has a strong distribution network, particularly in North America.

Puratos complements this with expertise across bakery, patisserie and chocolate, including fermentation, sourdough, grains and seeds, patisserie classics and chocolate craftsmanship. Its innovation approach is strongly rooted in ingredient technology and long-term R&D, translating food science into differentiated ingredient solutions. Puratos operates technology-driven manufacturing sites designed to integrate advanced functionality and more tailored

production and serves customers through a global network of local subsidiaries active in 87 countries.

This combination would bring together complementary innovation engines - Dawn Foods' application-led creativity and Puratos' R&D-led ingredient technology - alongside complementary production models. Dawn Foods' large-scale, standardized manufacturing and Puratos' more flexible and tailored production. It would also connect Dawn Foods' extensive North American distribution footprint with Puratos' broad international subsidiary network.

These combined capabilities would allow Puratos to better serve customers whose needs increasingly span both efficient mainstream production and more technology-driven solutions, across a wider range of bakery and sweet goods applications, than either Puratos or Dawn Foods can do alone. This combination would also reinforce a long-term commitment to innovation, food science and the continued development of people and capabilities across both organizations.

"This agreement reflects a major long-term step for Puratos," said Pierre Tossut, Chief Executive Officer of Puratos. "Dawn Foods is a highly respected company with capabilities that complement our own. The agreement shows our ambition to further expand our footprint and capabilities within a space we know well, understand deeply, and have successfully developed over generations."

Carrie Jones-Barber, Chief Executive Officer of Dawn Foods, said, "Dawn has grown into a global business by staying focused on what matters most - our people, our products, and the customers we serve. As we looked to the future, it was important to find a partner aligned with our values and our long-term view of the business. Like Dawn, Puratos is a family-owned company with a strong heritage and a deep commitment to people, quality, and the baking industry."

<https://www.puratos.com>

Edouard Gestat appointed as Baking Marketing Director

E douard Gestat takes over the management of Baking With Lesaffre, the department that supports the Group's baking activity, in charge of providing innovative solutions in the field of baking. Relying on a team of experts and bakers, as well as a network of more than 50 Baking Center™ around the world, Edouard Gestat is responsible for consolidating Lesaffre's position as a trusted partner for industrial and artisanal bakers, by offering solutions adapted to today's needs and tomorrow's trends.

He spent 24 years in the world of food ingredients in technical development, sales, marketing and general management, including 13 years with Kerry, before joining Lesaffre in 2011 as CEO of Biospringer EMEA for five years. In 2016, he became CEO of Biospringer North America based in Milwaukee, USA. In 2022, he is appointed Global Marketing Director, in charge of baking yeast, baking ingredients and sourdough.

<https://www.lesaffre.com>



Ulrick + Short expands operations with new production and warehouse facility

U lrick + Short, a leading clean label ingredient specialist, has expanded its operational footprint with the opening of a new blending and warehouse facility - marking it the company's third owned site.

The site was secured as Ulrick + Short celebrated its 25th anniversary last year, and the investment represents a natural progression in the company's evolution. It strengthens manufacturing and blending capabilities, enhances production agility, and supports the development and scale-up of increasingly sophisticated ingredient solutions for an ever-evolving European food and beverage market.

The two-storey facility brings together UK warehousing, blending and production, a QC laboratory, sample room, dedicated development space and integrated offices. Designed to streamline collaboration and accelerate innovation, the site enables Ulrick + Short to move efficiently from concept to scale, strengthening service levels, responsiveness and technical support for customers.

"The opening of Leeds Valley Park represents an important step in the next chapter of U+S." said Adrian Short, CEO and Co-Founder. "This investment strengthens our blending capability and enhances the resilience of our supply chain, enabling greater flexibility and capacity to support future innovation."

Short added, "The site reflects the way we work as a business - agile, collaborative and focused on building strong partnerships. Reaching this milestone as we marked 25 years of U+S makes it particularly meaningful, recognising both our progress to date and the opportunities ahead."

Following the strategic investment from Novax AB in 2021 and the subsequent formation of The Ingå Group, the Leeds Valley Park facility has also been designed to act as a central hub for the wider group companies, including Louis François, MSK Ingredients and JM Posner.

In January 2026, Ulrick + Short achieved a BRC AA grade for the new site, confirming its operational readiness and commitment to the highest food safety and quality standards. The facility is now fully operational and ready to welcome customers, marking the start of a new chapter of collaboration, capability and innovation.

<https://www.ulrickandshort.com>

CSM Ingredients launches Tiger Granulat

CSM Ingredients – a Nexture company – has expanded its savory bakery decoration portfolio with Tiger Granulat, the powdered evolution of its renowned Tiger Paste. Designed to provide a decorative, extra crispy crust and a bold savory finish, Tiger Granulat offers bakers and food manufacturers a practical, ready-to-use solution to enhance a wide range of bread and savory baked goods, from baguettes and loaves to focaccia, pretzels and baked snacks.

Building on the success and recognizability of Tiger Paste, Tiger Granulat translates the same distinctive visual and sensory signature into a powder format, specifically developed to ensure greater flexibility in application and optimal performance also on industrial production lines.

A versatile decorative solution for modern bakery needs

Bakery products are increasingly required to stand out not only for taste, but also for texture and visual appeal. At the same time, bakers and manufacturers are looking for solutions that are easy to use, reliable and adaptable to different processes and scales.

Tiger Granulat responds to these needs by

offering a ready-to-use decorative ingredient that can be applied directly to the dough surface before baking, without additional mixing steps. During baking, it develops a characteristic extra crunchy crust with a distinctive decorative effect, helping transform everyday bread formats into recognizable, premium products.

Thanks to its powdered form, Tiger Granulat allows for precise and individual dosing, enabling manufacturers to modulate flavor intensity and visual impact according to specific product concepts and target markets. The product is suitable for manual or mechanical application, including sprinkling, rolling or pressing, making it compatible with both artisanal practices and automated industrial lines. This ease of handling supports operational efficiency while ensuring consistent results batch after batch.

Wide application potential across savory bakery

Tiger Granulat is suitable for all types of bread and small savory baked goods, offering creative freedom across a broad product range. Typical applications include:

- Baguettes and bread loaves, for a distinctive crust and premium shelf appeal
- Rustic and specialty breads, enhancing texture and visual identity
- Focaccia and flatbreads, adding crunch and savory character
- Pretzels and baked snacks, delivering extra crispy enjoyment without greasy handling

The result is a tasty, creative and visually striking bakery offering, designed to support portfolio differentiation and added value at point of sale.

With Tiger Granulat, CSM Ingredients further strengthens its position as a partner for bakery professionals seeking value-added, application-oriented ingredient solutions. The product reflects the company's ability to evolve established concepts into formats that meet changing production requirements, without compromising on sensory quality or visual impact.

<https://www.csmingredients.com>



Thomas Lesaffre has been appointed as General Manager of Fermentis, Lesaffre's business unit dedicated to fermented beverages

Lesaffre, a global key player in fermentation and microorganisms, has appointed Thomas Lesaffre as the new General Manager of Fermentis, its business unit specializing in fermentation and characterization solutions for the beverage industry.

Under Thomas Lesaffre's leadership, Fermentis will continue to grow while strengthening its position as a trusted partner in the market and innovator in fermentation and characterization solutions for beer, wine, spirits, cider, coffee, and other beverages.

Supported by a talented team of oenologists, brewers, scientists and engineers, Fermentis helps

beverage makers at all levels - from home enthusiasts and craft producers to large-scale industrial manufacturers - by delivering innovative products and services that set new industry standards. Through the Fermentis Academy, its experts conduct applied science research and work closely with beverage creators worldwide.

Thomas Lesaffre will continue to serve as a member of the Lesaffre Executive Committee. He succeeds Stéphane Meulemans, who led Fermentis for 12 years during a period of significant growth and expansion for the business unit.

<https://www.lesaffre.com>

Cleaner fryers for enhanced efficiency: TIP-TOP® flour saves time and money

Frying processes are demanding: they require constant temperatures, clean oil and a hygienically sound environment.

Conventional dusting or separating flours with a high fine particle content can permeate the oil bath and settle at the bottom of the fryer. This disrupts heat transfer and accelerates oil degradation – resulting in increased cleaning, more frequent oil changes and costly downtime.

To address these challenges, GoodMills Innovation has developed TIPTOP®, a thermally modified, low-dust process flour with excellent separating performance and virtually no airborne particles.

TIPTOP® is produced using a purely physical hydrothermal process that modifies the starch structure and significantly reduces the fine fraction. The result is a dry, free-flowing flour with extremely low dust formation.

Fewer particles in the oil bath

"During frying, TIPTOP® forms an even, dry layer on the surface of the dough that adheres in a controlled manner, which means hardly any particles enter the fryer," explains Jürgen Senneka, Group Manager Application Services International at GoodMills Innovation. "With conventional flour, a layer of settled flour – so-called sludge – quickly forms at the bottom of the oil bath. This interferes with heat transfer and requires regular cleaning."

In donut production, for example, the use of TIPTOP® can significantly extend cleaning cycles. Senneka reports a practical case in which cleaning intervals were extended from three to four shifts, to up to 13 shifts – a three-fold improvement delivering substantial time and cost savings. At the same time, the oil remains stable for longer, as fewer flour particles enter the bath and oxidation is slowed. Furthermore, the need for additional oil-stabilising additives, such as potato starch, is eliminated entirely.

Low-dust bakery environment: reduced respirable dust

TIPTOP® reduces dust formation in bakeries by up to 80%. This lowers exposure to respirable dust particles, thus improving workplace safety. Machines, conveyor systems and proofing fabrics remain cleaner, cleaning intervals are optimised and – depending on process optimisation – material consumption can be reduced by up to 70%.

Technical support for seamless integration

GoodMills Innovation provides technical support to ensure smooth integration into existing production lines. "We assist with the transition, fine-tune dusting units and ensure optimal flour application," says Senneka. "Once the process is correctly adjusted, the full potential becomes obvious – from improved hygiene to significantly enhanced efficiency."

<https://www.goodmillsinnovation.com>

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© GoodMills Innovation

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www.goodmillsinnovation.com

Modern Milkman launches UK's first compostable bread bag created by Treetop Biopak

Modern Milkman, the British scale-up reimagining the traditional milk round, has become the first company in the UK to introduce the home-compostable bread bag from Treetop Biopak to its customers, adding to Modern Milkman's offering to provide households with sustainable solutions during the plastic waste crisis.

The new compostable bags are fully home compostable, naturally breaking down in around 12 months and without leaving any micro-plastics or pollutants behind. By contrast, typical plastic bread bags can take up to 450 years to degrade. The new single-layer film is waterproof, keeping the bread fresh until customers are ready to dispose of it in either their food waste bin, garden compost heap or even reusing the bag as an organic waste bin liner to collect food waste.

The compostable bread bags are being rolled out across Modern Milkman's freshly baked bread range, including loaves from bakery partner Bread of Life and a network of local bakeries nationwide. The new packaging will be introduced at no extra cost to customers, with a nationwide rollout underway.

Jenny Thomason, Head of Commercial at Modern Milkman in the UK, said, "The search for a solution that protects the quality of our bakery on the doorstep in an eco-friendly way has taken years – so we're really excited to launch this to our



customers. We're incredibly proud of this move, bringing us one step closer to our mission of ensuring that with the products we deliver absolutely nothing goes to waste."

Amir Goss, CEO of Treetop Biopak comments: "We are delighted that the strengths of our compostable solutions have been recognised and adopted by a proactively environmentally responsible operation such as Modern Milkman. Performance strength was as fundamental as compostability in the decision to create this circular packaging approach."

With around 11-12 million loaves of bread sold in the UK every day*, the move represents a significant step towards reducing the vast number of single-use plastic bread bags that typically end up in landfill or incinerated.

<https://www.themodernmilkman.co.uk>

DKSH signs exclusive distribution agreement with Limagrain Ingredients in Southeast Asia

DKSH's Business Unit Performance Materials, a leading distributor of specialty chemicals and ingredients, will distribute Limagrain Ingredients' portfolio for applications in bakery and pastry, including flours, functional flours, and improvers, as well as breakfast cereals and savory snacks. DKSH will provide marketing and sales, distribution and logistics, regulatory support, and technical application services across Malaysia, the Philippines, Singapore, Thailand, Vietnam, and Indonesia.

With six factories across Europe, Limagrain Ingredients offers a broad portfolio including functional flours, masa flours for tortilla chips, snack pellets for expansion and bread improvers.

Their range of functional flours named In-nose, offers wide solutions, to help manufacturers enhance texture and mouthfeel of sauces, ready meal and snacks, replace starches for clean labelling, and improve process-ability of doughs whether it's sheeting, extruding or baking, and improve nutritional value with naturally occurring fibers and proteins.

Limagrain Ingredients has entrusted DKSH to

grow its food ingredients business in Southeast Asia, marking its first collaboration with DKSH. By leveraging DKSH's extensive regional coverage, capillary distribution network, proven sales and marketing execution, and integrated service offering, the partnership is designed to accelerate market access, reduce time-to-scale and complexity compared to market-by-market expansion, and enhance credibility and reliability across the region.

Andrea Gobbi, Commercial Director, Limagrain Ingredients, commented: "I am truly delighted to join forces with DKSH. Their strong market presence and operational excellence make them the ideal partner to deliver meaningful value to customers and accelerate our growth in Southeast Asia."

Cesar Saez, Vice President, Global Food & Beverage Ingredients, Performance Materials, DKSH, commented: "Limagrain Ingredients brings strong expertise in grain-based ingredient solutions, and we are pleased to support their expansion into Southeast Asia. By combining their product strength with DKSH's market access and technical capabilities, we aim to create long-term value for customers across the region."

IMPORTANT NOTICE

August 2026 issue

The final editorial and advertising deadline for the May issue is July 26

Ulrick+Short launch soluble fibre solution for sugar reduction and functional health benefits in bakery



Ulrick + Short, clean label functional ingredient specialists, has expanded its portfolio with the launch of avanté™ 25, an innovative sugar reduction solution designed specifically for sweet bakery applications.

Developed to address increasing regulatory pressure and growing consumer demand for healthier bakery options, avanté™ 25 is partly based on a soluble maize fibre, enabling manufacturers to reduce sugar whilst simultaneously increasing fibre content, without compromising texture, structure or processing performance.

The launch comes at a time when nutrient assessment frameworks, such as the UK Nutrient Profiling Model, are placing greater emphasis on free sugars, and front-of-pack schemes such as Nutri-Score continue to influence reformulation strategies across Europe. At the same time, consumer expectations are shifting, with 46% actively looking to reduce their sugar intake in baked goods¹ and 43% find high-fibre claims appealing in products such as muffins².

Functionality without compromise

avanté™ 25 is a specialist blend of soluble maize fibre, wheat starch and wheat protein, designed to replicate the multiple functional roles sugar plays in bakery systems. Beyond sweetness, sugar contributes to moisture retention, foam stabilisation and plasticising effects - all critical to volume, crumb structure and eating quality.

The solution replicates these properties, maintaining height, peaking and a consistent, homogeneous crumb structure in applications such as muffins, brownies and madeleines. Trials in



muffin formulations demonstrate comparable aeration, crumb structure and colour to full-sugar controls, enabling seamless integration into existing recipes.

Health benefits beyond sugar reduction

Unlike many sugar replacers, avanté™ 25 delivers benefits that extend beyond purely reducing sugar levels. Being partially composed of soluble fibre, the solution contributes to reducing blood glycaemic response compared to sugar and starch-based sugar replacers. Soluble fibre also supports digestive health through the production of short-chain fatty acids in the gut.

Nutritionally, manufacturers can achieve up to 30% sugar reduction whilst adding up to 4g of fibre per 100g, enabling both reduced sugar and fibre

claims to be made.

By increasing fibre content and reducing free sugars simultaneously, the ingredient supports improved nutritional profiles and helps manufacturers navigate evolving regulatory frameworks without sacrificing product quality.

Abi Sharp - Ulrick + Short's R&D Technologist and Registered Nutritionist said, "Fibres are becoming a well-earned hot topic in the industry at the moment. Fibre is incredibly important to us nutritionally, not just for intestinal performance, but for gut health and heightened hormone secretion too, so being able to decrease sugar and increase fibre with just 1 ingredient is incredibly useful"

Supporting the industry through reformulation

Ulrick + Short work closely with bakery manufacturers to develop scalable reformulation strategies that protect product quality whilst improving nutritional performance.

Bakeries and manufacturers interested in learning more about avanté™ 25 can request samples directly from Ulrick + Short. The company also showcased the ingredient in their Break Down the Bake technical masterclass, where product developers can see first-hand how sugar functionality can be replaced without compromising product quality.

References:

- 1 FMCG Gurus, Sugar & Sweeteners: Navigating Avoidance and Moderation for Better-For-You Consumption Habits – March 2024 - Global
- 2 FMCG Gurus, Global and Regional Fresh Bakery – February 2026 – Europe

<https://www.cleanlabelingredients.com>



Lighter, finer, milder: wholemeal reimaged



GoodMills Innovation has developed a new wholemeal spelt concentrate that supports artisan bakers in the creation of products that are lighter in colour, finer in texture and milder in flavour than conventional wholemeal offerings – yet with the same nutritional advantages. This is particularly appealing for those who wish to include more wholemeal in their diet but prefer lighter varieties. SNOW® SPELT is blended with light spelt flour, thus creating new possibilities for wholemeal-compatible breads, rolls and even delicate spelt baked goods.

The health benefits of wholemeal are widely recognised. In reality, however, these are often associated with an undesirable appearance and sensory profile, as classic wholemeal baked goods are often dark and coarse, and have a strong or slightly bitter taste. This is precisely where SNOW Spelt comes into play, as it proves that wholemeal-compatible baked products can look and taste good.

This opens up new positioning opportunities for the artisan sector. “With SNOW® SPELT, we are giving bakeries the opportunity to think about wholemeal spelt in a more nuanced way - lighter, finer and milder - without sacrificing the wholemeal advantages,” says Max Weber, Category Manager Baking & Snacks at GoodMills Innovation.

In doing so, GoodMills Innovation is responding to a trend that is relevant for many artisan bakeries - that is, the need to meet growing demand for baked goods that combine health-conscious nutrition and enjoyment for everyday consumption.

Finely ground and sensorially superior

SNOW® SPELT is not a classic wholemeal flour, but a concentrated spelt product. It contains components relevant to wholemeal – including the germ and bran fractions – yet with a reduced starch content. A multi-stage specialised process



produces a very finely ground wholemeal concentrate that differs significantly from traditional wholemeal spelt flour. It has a fine texture and milder flavour, and is lighter in colour for added visual appeal.

Tailor-made wholemeal combinations

In practice, SNOW® SPELT is recombined with light spelt flour. For a wholemeal recipe, a ratio of 16% SNOW® SPELT to 84% light spelt flour is used. This creates a spelt-wholemeal flour blend with the familiar nutritional properties of wholemeal, yet with a lighter appearance and milder flavour profile. Furthermore, SNOW® SPELT can be used flexibly to adjust different flour types and product profiles. This means that silo flour can also be used, eliminating the need for additional storage of wholemeal flour.

Technological advantages

The fine particle structure is not only important for colour and taste, but also processing. Thanks to micronisation, SNOW® SPELT can bind more water. The finer particles integrate better into the dough and become less disruptive within the gluten network. This, in turn, has a positive effect on gas retention, volume, crumb structure and shelf life.

“The particles are so fine that they integrate into the dough rather than disrupt it. This is a key reason why SNOW® SPELT enables the creation of finer and more sensorially balanced wholemeal applications,” explains Stefan Francke, product developer at GoodMills Innovation. At the same time, the fine granulation helps to produce a more uniform flour texture.

Perfect for bread, rolls and fine wholemeal baked goods

The market launch focuses on applications that are especially relevant to the artisan sector. These include, in particular, wholemeal spelt bread and rolls. Furthermore, SNOW® SPELT is ideal for finer wholemeal baked goods such as sponge cakes and muffins, and can be easily incorporated without any special processing requirements. GoodMills Innovation can also provide bakeries with on-site technical support and expertise on suitable combinations, and recipe solutions.



<https://www.goodmillsinnovation.com>

new ingredients showcase

AstaReal AB launches vegan Vitamin D3+K2 supplement

Vitamin D3+K2 by Astaxin is developed to help maintain strong bones, normal muscle function, and a well-functioning immune system. We will soon launch additional dietary supplements under the name 'by Astaxin'. They are complementary to our Astaxin products, which contain astaxanthin and are carefully designed to support health and well-being," says Annelie Gunnarsson, Brand Manager at AstaReal AB.

Vitamin D3+K2 by Astaxin contains vitamin D3 produced from lichen – a plant-based and sustainable alternative to the traditional animal-derived lanolin – as well as vitamin K2 in the form of menaquinone-7 (MenaQ7®), the most clinically documented and stable form of K2, supported by more than 20 clinical studies.

"Vitamin D helps increase the absorption of calcium from the intestine and supports its incorporation into bones and teeth, while vitamin K2 facilitates the transports of calcium from the blood to the skeleton. Together, they support the body's calcium balance and bone density. Vitamin D also contributes to a normal immune system and to maintaining normal muscle function."

Vitamin D deficiency is more common during

the winter months when sunlight is limited. Older people, individuals with darker skin tones, and those who spend little time outdoors or wear covering clothing year-round may also be more likely to experience vitamin D deficiency. Vitamin K is also produced by the gut microbiota, but this production is not considered sufficient to meet the daily need. Meat, egg yolk, cabbage, green leafy vegetables, and fermented foods are rich in vitamin K. The need for vitamin K may be higher for people with a restrictive diet.

"An increasing number of consumers are demanding plant-based products, both for ethical reasons and because they are perceived as a more sustainable choice. Therefore, we have developed a supplement that is 100 percent vegan."

Vitamin D3+K2 by Astaxin has been available at pharmacies and health food stores since February 2026.

"This launch is part of our long-term commitment to offering high-quality, research-based dietary supplements. Additional exciting launches are coming up shortly," says Annelie Gunnarsson.

<https://www.astareal.se>



Solar Foods showcases Solein's capabilities in next-generation protein drinks

Solein® Protein Drink demonstrates Solein's capabilities in an increasingly popular, widely used product category. Compared to protein drinks made with other popular protein sources like dairy-based whey and plant-based proteins, the protein drink made with Solein contains significantly less naturally occurring sugars and carbohydrates, answering the growing consumer demand for healthier products.

Solar Foods creates product concepts for the food industry to demonstrate Solein's capabilities and suitability for different use cases for consumer products. Solein® Protein Drink follows the introduction of Solein® Protein Bites and Solein® Shake, the company's product prototypes for protein bars and ready-to-mix protein powders made with Solein.

"With Solein, we are bringing a completely new harvest to humankind – High-quality nutrition without the use of land and animals. Even though Solein is extremely functional and easy to use, we want to help our customers integrate the new protein source into their product pipelines. We develop our own prototypes to give our customers a head start in their own product development work of creating final products for consumers", says

Godert Zijlstra, Chief Commercial and Product Officer at Solar Foods.

Solein® Protein Drink is a rich and creamy, 100% animal-free protein drink with very low natural sugar content. A good source of protein, the protein content ranges from 12 to 21 g per 250 ml package, and it can be easily adjusted according to customer and consumer needs. Thanks to Solein's unique characteristics, the product is gluten-free, non-GMO, and contains no cholesterol or soy, making it suitable for many different diets. In addition to this, Solein has a very low carbohydrate content, enabling the development of protein drinks very low in sugars or carbohydrates. Solein contains 80% protein, from which 43% is essential amino acids and 20% BCAAs for optimal performance and recovery, and it contains also iron and vitamin B12, which plant-based proteins lack.

Solein's mild taste doesn't add any unwanted off-notes to final products, and it can be used in endless flavour combinations. The protein drink can be made in a variety of different flavours from classic chocolate, chocolate-raspberry and vanilla to fresh and fruity flavours like mango.

"The US Health & Performance nutrition market alone is worth approximately USD 10bn, and



ready-to-drink protein drinks (RTDs) are the fastest-growing protein product segment. Protein drinks are not just for boosting performance: they are becoming increasingly popular also as meal replacements or snacks throughout the day. Usually made with dairy-based milk protein or whey protein, there is a growing consumer demand for animal-free alternatives. Also, the demand for high-quality whey protein in this category is outgrowing supply. Thanks to Solein's mild taste and great functionality, it matches the freshness and usability of whey, also bringing the upsides of sustainability as well as price and quality stability, offering an excellent protein source for products in the Health & Performance Nutrition category", Zijlstra says.

<https://www.solarfoods.com>

Nedmag launches Novasal blend, a magnesium-based breakthrough in sodium reduction

Nedmag, a Dutch specialist in magnesium-based solutions, has launched Novasal Blend, a new mineral salt blend designed to make sodium reduction easier for food manufacturers. Developed as a 1-to-1 replacement for regular salt, Novasal Blend delivers a consistent 30% sodium reduction without requiring recipe changes or process adjustments, while preserving taste, functionality and ease of use.

The new product combines sodium chloride with Novasal Pure, Nedmag's magnesium salt ingredient, creating the first ready-to-use sodium reduction salt blend on the market based on magnesium and developed specifically for direct substitution. This launch responds to growing customer demand for practical sodium reduction solutions that can be implemented quickly across multiple food categories.

Novasal Blend is aimed at food manufacturers, product developers, chefs and commercial teams in retail, food production and foodservice seeking to reduce sodium without the burden of complex reformulation. Some of the many applications where Novasal Blend can be used include bakery, dairy, soups, sauces and plant-based products as well as meat, fish and ready-made meals.

"With Novasal Blend, we are taking the next step in making sodium reduction simple and practical," said Willem-Jan Bakker, Business Development Manager Food at Nedmag. "Food producers are under increasing pressure to reduce sodium, but they also need solutions that are easy to apply. Novasal Blend offers a direct 1-to-1 salt replacement that helps manufacturers reduce sodium by 30% without reformulation, while maintaining taste

and technical performance."

Beyond sodium reduction, Novasal Blend also offers nutritional and formulation benefits. Because it contains magnesium chloride, a source of magnesium, the blend replaces part of the sodium with magnesium helping manufacturers create products with less sodium and added magnesium. As a ready-to-use 1-to-1 salt replacement, it offers a straightforward way to lower sodium without complex reformulation, while maintaining taste, functionality and ease of use.

Novasal Blend is suitable for a broad range of food applications, including bakery, dairy, soups, plant-based, meat, fish and ready-made meals. While easily formulated into many applications, Novasal Blend is especially well suited to soups, sauces and ready meals where simple formulation and easy incorporation into existing recipes are particularly valuable.

The wider Novasal range already features in products on the market, including speculaas (traditional Dutch spiced biscuits), De Veendammer Old 50+ cheese and Mr. Kitchen's Veggie Spread, illustrating how magnesium-based sodium reduction can work across categories while maintaining taste and functionality and, in some cases, supporting improved nutritional value or Nutri-Score positioning.

In speculaas, the company says 40% of the sodium salt was replaced with Novasal magnesium salt to create a reduced-sodium biscuit that remains balanced, flavorful and true to its traditional Dutch character.

In De Veendammer Old 50+ cheese, Novasal was used to reduce sodium while preserving flavor,

texture and ripening quality, while also contributing magnesium.

In Mr. Kitchen's Veggie Spread, where traditional salt was replaced with Novasal, it helped move the products from Nutri-Score B and C to A.

"As demand grows for healthier products that still deliver on taste and quality, food manufacturers need solutions that fit into real production environments," Bakker added. "That is exactly what we developed Novasal Blend to do. It offers a straightforward route to sodium reduction, backed by a unique magnesium source and designed for broad applicability across today's food industry."

The first production run of Novasal Blend has been completed and the first orders have already been placed. The product is now available for both product development and production. As with Novasal Pure, all components are sourced from the Zechstein Sea, supporting consistent quality and reliable European supply.

Groundbreaking sodium reduction with magnesium: Novasal Blend brings ease, balance and broad applicability

Novasal Blend has been developed as a balanced combination of table salt and magnesium salt for producers who want to reduce sodium without significantly adjusting recipes. It is a practical response to major food industry trends, including pressure from public health bodies, retailer targets and nutrition profiling systems to lower sodium levels in everyday foods. Additionally, the magnesium, widely perceived as a positive mineral, offers a different route to sodium reduction from more conventional replacement approaches.

<https://www.nedmag.com>

Breakthrough in Cereulide removal: Safe ARA oils for infant formula

Detection of the bacterial toxin cereulide in infant formula products from several European manufacturers recently triggered not only a significant loss of consumer confidence but also a wave of global recalls. The source of the contamination was traced to arachidonic acid-containing oils used in the formulations.

Cereulide is generally considered impossible to remove by conventional means, hence the enforced destruction of contaminated batches. However, Nutriswiss is currently conducting trials on how best to eliminate such contamination – and

with highly promising results.

So-called ARA oils with a very high content of arachidonic acid (ARA) are widely used to enrich infant formula and food supplements with long-chain omega-6 fatty acids from nonanimal sources. These fatty acids play an important role in the development of the immune system, eyes and brain during infancy and early childhood. Contamination of ARA oils by cereulide-producing *Bacillus cereus* strains, and the subsequent concentration of the toxin during the production process, can cause emetic poisoning – i.e. nausea and vomiting – with effects that are significantly more severe and dangerous in infants and young children than adults. Once this extremely resilient toxin is present in a product, it cannot be removed by conventional refining steps such as deodorisation, acid or alkali treatment, washing or filtration.

With the entry into force of Commission Implementing Regulation (EU) 2026/459 of 24 February 2026, ARA oils originating from China in which cereulide is detectable – i.e. present above the limit of quantification (LOQ) of 0.1 µg/kg – are effectively no longer marketable.

Nutriswiss AG, a specialist in the refining of high-quality, customised edible fats and oils, processes a broad range of oils for the food, pharmaceutical and cosmetics industries. Its

state-of-the-art processes not only enable the gentle refinement of oils, but also efficiently reduce process contaminants, pesticides, mineral oil-residues, plasticisers and other undesirable substances. While Nutriswiss itself is not affected by the cereulide issue, it does refine customer-supplied oils from fermentation processes for infant formula on a contract basis.

New approach to purification Through a supplier contact, the Nutriswiss R&D team obtained a sample of contaminated ARA oil. A short-term study was conducted to investigate how cereulide could be removed through technological measures. Frank Möllering, Head of Research & Development at Nutriswiss, is confident of success: "Through a specific combination of process steps, process conditions and various processing aids, we have so far managed to slash the original cereulide content of the sample from 200 ppb to below 0.3 ppb during refining. This corresponds to a reduction of approximately 99.99%." Further trials are now under way to optimise the process sequence. The Nutriswiss team hopes to reach the analytical limit of quantification for cereulide of 0.1 ppb in the near future. By achieving near-complete removal of this chemically stable contaminant, affected ARA oils could be purified and marketability restored.

<https://www.nutriswiss.ch>



Ingredient extends line of new pea protein to improve texture of protein bars in Europe

Ingredion Incorporated, a leading provider of ingredient solutions to the food and beverage manufacturing industry, has expanded its line of protein fortification solutions with the launch of VITESSENCE® Pea 100 HD, a pea protein optimised for cold-pressed bars. The new solution helps maintain the softness of cold-pressed bars throughout shelf life, provides preferred texture and sensory attributes, and adds nutritional value to boost consumer preference.

Whether eaten as a meal replacement, pre- and post-workout, or to supplement an on-the-go lifestyle, consumers increasingly seek indulgent textures, balanced taste, and smooth mouthfeel.

Formulating bars with plant proteins can introduce texture challenges throughout shelf life, including increased firmness and gritty mouthfeel. These changes can affect consumer experience if not carefully managed.

"Our VITESSENCE® Pea 100 HD pea protein reduces the challenges cold-pressed bar manufacturers face and enables them to build product superiority in areas that matter to consumers, especially in the area of texture, which is a significant factor," explained Museref Karadayi, business manager, healthful solutions EMEA at Ingredion.

"We identified key consumer drivers - taste, texture and sensory appeal - in the sports and nutrition bar space, which guided the development of our new plant protein. Our goal was to maintain smooth, creamy textures and to minimise hardness in cold-pressed bars, without compromising nutrition or the eating experience," added Karadayi.

Ingredion developed and validated VITESSENCE® Pea 100 HD protein in cold-pressed bar applications to ensure superior texture that drives purchase loyalty. Sensory testing confirmed that Pea 100 HD protein provides a short texture with a clean break, reducing a chalky, gritty, or powdery mouthfeel and preserving a smooth and creamy texture over time when compared to other protein sources. Beyond cold-pressed bars, Pea 100 HD has also demonstrated strong performance in other bakery and bar-type applications, supporting desirable texture and eating quality across a broader range of baked formats.

Testing also revealed that the product has a low plant/pulse flavour and no gritty perception, making the product overall more enjoyable and indulgent.

As well as preferring smoother textures, consumers favour products with increased health



benefits. Ingredion's proprietary ATLAS 2025 research shows that nutritional information ranks as the third most important element on packaged foods, after brand and ingredient list. VITESSENCE® Pea 100 HD protein supports cleaner labels and helps brands achieve a "source of protein" or "high protein" claim in their products.

More information about VITESSENCE® Pea 100 HD protein is available on <https://www.ingredion.com>

Pharmactive launches Kyoh® for hair growth support

Nutraceutical specialists Pharmactive Biotech Products, S.L.U marks its entry into the beauty-from-within space with the launch of its first nutraceutical, Kyoh®. Kyoh® is single ingredient, pure extract formulated to help support hair follicle function. Pharmactive will exhibit Kyoh® and other branded ingredients, including Affron® and Ag10+® at Vitafoods Europe, May 5-7 in Barcelona, booth #5D28.

Kyoh is a proprietary, extraction of rocket leaves, from the Brassicaceae family of cruciferous vegetables that is commonly used in salads. Characterized by their dark green leaves, they are hailed as nutrient-dense powerhouses, packed with vitamins, minerals, phytonutrients, and antioxidants. Among their wellness virtues, research has increasingly associated this flavorful botanical with supporting hair thickness and growth, noting the traditional use in South Asia of rocket seed oil as a hair tonic.

Pharmactive is pioneering scientific research into the link between this natural botanical and follicular health. Preliminary studies of Kyoh's potential as an oral hair-support agent already have produced positive results. For example, one recent lab trial demonstrated the extract's ability to stimulate dermal papilla cell activity and modulate the activity of genes involved in hair follicle function.

Rocket fuel for hair follicles

Kyoh® is a pure extract of *Eruca sativa* leaf, formulated to help support hair growth. Kyoh® is standardized to more than 1.5% Erucosides®, a defined group of active compounds naturally present in rocket species. These compounds were quantified by HPLC analysis to ensure a total content of 1.5% to 3.0% flavonol glycosides, mainly from quercetin, kaempferol, and isorhamnetin guaranteeing batch-to-batch consistency and

reproducibility. These actives are believed to lie behind the plant's stimulating effect on the growth of hair follicle cells.

"*Eruca sativa* is naturally abundant in bioactive compounds such as flavonoids and glucosinolates, compounds that are widely recognized for their antioxidant and anti-inflammatory properties," explains Marina Diez-Municio, head of R&D and QC at Pharmactive. "They have previously been associated with beneficial effects on hair biology, including protection against oxidative stress and modulation of pathways involved in hair follicle function and we are beginning to unearth this potential."

A March 2025 publication in the journal *Molecules* details results of a lab study that illustrates some of the mechanisms by which Pharmactive's flavanol-rich extract may influence key cellular processes involved in hair follicle function. Kyoh was tested on cultured human dermal papilla cells, which play a central role in the regulation of hair growth. The ingredient has displayed capabilities in modulating gene activity closely associated with hair growth and follicle cycling in particular, vascular endothelial growth factor (VEGF). VEGF is involved in the stimulation of the blood vessels supplying oxygen and vital nutrients to the scalp.

Growth factor "FGF7" was also activated. This protein contributes to keratinocyte proliferation critical for keratin formation, the main material of the hair strand. In addition, an antioxidant regulator, NRF2, which pre-conditions cells to boost their resistance to oxidative stress was activated. FGF7 also sends signals to the follicles to start a new hair growth cycle. A clinical trial demonstrating Kyoh's positive impact on hair integrity is due to be published later this year.

"These results suggest that Kyoh may support hair growth through multiple complementary mechanisms, including protection against oxidative

stress which negatively impacts hair growth by damaging hair follicle cells," adds Diez.

Approximately 50% of women and 70% of men experience thinning hair in midlife, often manifesting at the crown. Younger people also are actively seeking natural solutions that can help prevent hair loss or boost hair thickness and appearance.

Pharmactive sources its raw material from European farmers, allowing the company tighter control over the quality and consistency of its supply chain. Kyoh® is non-GMO and non-irradiated, aligning with current expectations for naturally derived ingredients. It is currently the only Brassicaceae-derived extract backed by dedicated scientific research for its role in hair growth.

"Kyoh® was developed in response to the growing interest in hair health, especially within the beauty-from-within space, where more targeted solutions are gaining attention," conveys Carlos Rodriguez, communications manager of Pharmactive. "Instead of adopting a generalized strategy, the development focused more closely on the hair follicle itself. Kyoh® is designed as a nutraceutical ingredient that takes a more targeted approach to hair care, delivering natural, botanical-origin support through a rigorously defined composition." The company recommends a 300 mg daily intake at the beginning, followed by 100 mg for maintenance.

<https://www.pharmactive.eu>



Unique magnesium form Magtein® authorized for use in the UK

Magtein®, a highly bioavailable source of magnesium, has been authorized as a novel food in the UK.

Magtein is the patented proprietary form of magnesium L-threonate, a unique molecular structure which facilitates the entry of magnesium to the brain. It has been extensively studied for its

ability to effectively cross the blood-brain barrier, with demonstrated benefits for memory, cognition, mood and sleep.

The exclusive distributor of Magtein is ThreoTech LLC. In 2021 its partner company AIDP submitted novel food applications to the Food Standards Agency (FSA) in England and Wales, and Food Standards Scotland.

Ministers in England, Scotland and Wales have determined to authorize magnesium L-threonate as a novel food. A data protection period of five years will apply.

In 2024, Magtein was granted Novel Food status in the EU. In the US, it has had FDA GRAS approval since 2012, and it is also approved as safe for use in consumer products in Canada, Japan, Turkey, India and Thailand.

Interest in magnesium is surging, largely driven by consumer demand for mental wellbeing and sleep support.¹

Rory Lipsky, Sr. VP Marketing, ThreoTech, LLC,

said: "In the UK, as elsewhere, consumers are increasingly seeking out effective solutions for stress, sleep and cognitive wellbeing. Magnesium can be highly effective, but most forms struggle to deliver meaningful benefits because they don't cross the blood-brain barrier to a sufficient degree. Magtein's unique structure has a dramatic impact on brain bioavailability, and we're delighted that its proven benefits can now be made available to consumers in one of the world's most important magnesium markets."

Magtein is suitable for use in a wide range of supplement and functional food and beverage applications, including capsules, tablets, gels, powders and liquid concentrates.

Threotech will showcase Magtein at Vitafoods Europe (May 5-7 in Barcelona) at Stand 3J6.

View the regulations at: <https://www.legislation.gov.uk/wsi/2026/56/contents/made>

Reference:

¹ Mintel, UK Vitamins and Supplements Market Report 2025



Laboratoire PYC showcases its collagen-driven nutricosmetic innovations

Laboratoire PYC, a French expert in contract manufacturing of food supplements and nutritional products, renowned for its excellence in flavour development, highlights its latest beauty-from-within innovations.

Drawing on more than 40 years of expertise, Laboratoire PYC supports international brands with science-backed, clean label and sensorial formulations, fully developed and manufactured in France, in line with current consumer expectations for efficacy, transparency and pleasure.

Collagen innovations

At the heart of its portfolio, Laboratoire PYC introduces three innovative collagen-based solutions, developed to fit seamlessly into everyday wellness routines while delivering targeted beauty benefits

These innovations, available as orodispersible powder, sparkling functional drink and tea drinks, reflect consistent scientific rigour, ease of use and a strong focus on taste quality.

REVOLISTIC COLLAGEN®

This first orodispersible collagen powder dissolves directly in the mouth, without water. Convenient and available in blackcurrant, vanilla, strawberry, apricot or pear flavours, the formula contains 45% bioactive peptides, offering up to four times the concentration of standard collagen products. Enriched with highly bioavailable dipeptides and tripeptides, REVOLISTIC COLLAGEN® delivers a fast, practical and sensorial experience, perfectly aligned with on-the-go lifestyles.

Collagen pink lemonade

A refreshing sparkling drink with a pink lemonade flavour, this formula provides 15g of French collagen, while remaining low in sugar and fat.

The collagen peptides used have been clinically studied for their role in supporting skin elasticity, wrinkle appearance and hair strength, making this

product a compelling option for beauty-focused consumers seeking indulgence without compromise.

COLLAGEN SKINFUSE®

COLLAGEN SKINFUSE® is an innovative range of collagen-infused powdered tea and infusion drinks designed to reinvent supplementation through a truly sensory beauty ritual.

Available in six refined flavours — mint green tea, jasmine green tea, vanilla black tea, spiced black tea, matcha, and chamomile infusion — it offers a gentle and elegant way to incorporate collagen into everyday life.

By combining premium collagen peptides with carefully selected tea and botanical extracts, Laboratoire PYC meets the growing European demand for natural, comforting, and lifestyle-oriented nutricosmetic formats.

In an increasingly competitive collagen market, COLLAGEN SKINFUSE® stands out with an experience-driven approach centered on ritual and emotion, transforming daily collagen intake into an addictive self-care moment. A new way to experience beauty from within, designed to nourish skin health, overall well-being, and emotional balance — Made in France.

EUROPE: A mature and fast-evolving nutricosmetics market

Across Europe, consumers are increasingly embracing preventive beauty, holistic wellness and science-backed nutrition. Clean label formulations, proven efficacy and pleasurable formats are now essential purchase criteria.

With its aromatic expertise, formulation flexibility and made-in-France powder manufacturing, Laboratoire PYC supports brands looking to innovate, differentiate and build long-term consumer loyalty.

"We see a strong and lasting shift towards beauty-from-within solutions in Europe, particularly



collagen peptide based products that combine efficacy with enjoyable daily use.

Laboratoire PYC supports brands looking to grow and differentiate themselves in this sector by offering tailored formulation, production and private label packaging. We develop products with a distinctive sensory signature that enhances the user experience and encourages long-term loyalty.

Our role is to help brands create meaningful, sensorial and scientifically robust products, fully aligned with European market expectations and regulations" says Aurélie DE SCHUYTENEER, Marketing and Communications Manager at Laboratoire PYC.

<https://www.laboratoire-pyc.com>

Send your Product News to
Terry Prior
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SIRIO Europe launches LifeChews™ plant-based jelly tablets, redefining lipid-based supplementation

SIRIO Europe, a leading global contract development and manufacturing organization (CDMO) specializing in advanced nutraceutical gummy and softgel solutions, today announces the launch of LifeChews™ in Europe – a patented, plant-based, chewable jelly tablet format. Clinically proven to significantly improve bioavailability, the format delivers excellent dispersibility across a wide range of oil-soluble actives while enabling high nutrient payloads. The launch is part of the company's global rollout of LifeChews™.

As part of the launch, SIRIO will unveil a range of turnkey concepts that harness this unique format, enabling brands to deliver supplements that are both effective and enjoyable – helping consumers build lasting health habits.

Chewable convenience

Sensory appeal and performance now lead decisions about supplement purchases globally, with 43% of consumers calling for greater efficacy and up to 45% citing pleasant taste as a key format driver. However, traditional formulation challenges, such as poor dispersibility, oxidation, and unpleasant aftertastes, have historically limited the development of lipid-based nutrient formulations in on-the-go, chewable formats.

LifeChews™ meet these demands with a chewable, plant-based format that delivers high-strength, lipid-soluble nutrients in a delicious, easy-to-take form – making them suitable for many active ingredients including omega-3 oils, fat-soluble vitamins, CoQ10 and carotenoids such as lutein and astaxanthin.

SIRIO has developed four market-ready concepts using this unique jelly tablet format, helping brands meet the growing demand for supplements that are both tasty and efficacious. The range addresses key consumer health priorities including brain health, heart health, immunity and longevity, showcasing how the jelly tablets can combine high-strength lipid nutrients with a convenient, enjoyable daily experience.

The patented LifeChews™ technology ensures uniform dispersion of 5 µm oil droplets, comparable to lipid particle sizes found in human milk – optimizing absorption. In studies, LifeChews™ achieved a 161% higher blood plasma DHA concentration versus a control, representing a 198% improvement in bioavailability. Additional digestion studies confirmed even distribution of DHA during simulated gastric and intestinal conditions, highlighting the format's stability and efficiency.

<https://www.siriopharma.eu>

Introducing Yume™: A new standard for sweetness

Tate & Lyle PLC, a leader in ingredient solutions for healthier food and beverages, and Manus, the leading bioalternatives scale-up platform, has announced the launch of Yume™, a new brand under The Sweetener Alliance. Yume™, from the Japanese word for "dream," is set to redefine sweetness by harnessing the power of science and nature. The strategic partnership, announced a year ago, aims to expand access to innovative sugar-reduction solutions. The first ingredient under the new brand is Yume™ M Stevia Sweetener, a premium all-Americas stevia-derived sweetener with great sugar-like taste.

Developed and scaled by Manus, Yume™ M Stevia is produced at Manus' BioFacility in Augusta, Georgia, the only large-scale stevia bioconversion site in the US. Yume™ M leverages Manus' comprehensive all-Americas supply chain, ensuring end-to-end traceability, strengthening supply security for customers, and supporting future stevia innovation.

Said Nick Hampton, CEO, Tate & Lyle: "The Sweetener Alliance, our strategic partnership with Manus launched a year ago, is a clear example of Tate & Lyle's science driven, solutions-focused approach at work. Our partnership accelerates the growth of ingredients that meet society's evolving nutrition needs and industry's growing need for security of supply. Yume™ M Stevia – our all-Americas stevia Reb M – gives our customers expanded access to innovative, cost-competitive sugar-reduction solutions."

"Yume™ brings together nature's promise and Manus' biomanufacturing capability to deliver a new standard in sweetness," said Ajikumar "Aji" Parayil, Founder and CEO of Manus. "With Yume™ sweeteners, we are translating next-generation industrial biotechnology and bioalternatives into commercially scalable sweetener solutions. Partnering with Tate & Lyle helps us accelerate global adoption by combining Manus' bioalternative products, scale-up platform, and supply-chain traceability with Tate & Lyle's formulation expertise and market access. Together, we are bringing cost-competitive, scalable products to consumer brands looking to reduce sugar without compro-

promising taste."

Designed for taste, built for scale

Yume™ introduces a premium brand expression for next-generation sweetness – bold on taste, grounded in science, and created to feel approachable, not technical.

"With Yume™, we set out to create a new kind of sweetener brand for the category – one that feels optimistic, modern, and grounded in science," said Frederik Bjoerndal, Senior Vice President of Corporate Affairs and Marketing at Manus. "Yume™ reflects a deep respect for nature, enabled by advanced biotechnology and uniquely managed supply chains. It's designed for the people who create products for a living – giving them confidence in taste, performance, and reliability, while pointing to a more hopeful, better-for-you future."

"Yume™ will help brands reduce sugar while elevating flavour – today and into the future."



Yume™ M Stevia unlocks the sweetest parts of stevia leaves through science and innovation. The brand is a celebration of taste, optimism, and progress – translating advanced science into products that are effortlessly enjoyable, joyful, and ready for real-world scale," said Abigail Storms, Vice President Global Platform, Sweeteners and Fibers at Tate & Lyle.

For more information about Yume™ and Yume™ M Stevia Sweetener, please visit <https://www.sweetyume.com>

The future of vegan confectionary starts here

A new breakthrough functional starch from Emsland Group that enables manufacturers to produce gelatine-free jellies and gums with the processing advantages of gelatine.

A New Approach to Vegan Confectionary

As demand for vegan and plant-based confectionery continues to grow, manufacturers face a common challenge: achieving the texture, clarity and processing efficiency of gelatine without using animal-derived ingredients.

Traditional starch systems often require higher cooking temperatures and more complex processing to deliver the desired texture in jellies and gummies.

Emjel® LC 15 changes that.

This innovative functional starch bridges the gap between starch and gelatine systems, enabling manufacturers to produce high-quality gelatine-

free confectionery using atmospheric cooking conditions. The result is smooth, elastic jellies and gums with excellent clarity and improved heat stability, while maintaining the benefits of a fully plant-based ingredient.

<https://www.emsland-group.de>



New clinical trial demonstrates postbiotic *Latilactobacillus sakei* KABP® -065 offered by KANEKA PROBIOTICS and AB-BIOTICS promotes facial skin elasticity in healthy middle-aged women

NEW CLINICAL RESEARCH has revealed that Kaneka Probiotics and AB-BIOTICS' postbiotic *Latilactobacillus sakei* KABP® -065 delivers skin health benefits for healthy women in their 30s and 40s. The study found that, after daily supplementation with the heat-inactivated strain for five weeks, women receiving the postbiotic showed significantly greater improvements in facial skin elasticity and firmness compared to baseline than the placebo group. Effects were particularly notable in participants in their 40s¹, who also showed statistically significant improvements in skin moisture retention compared to baseline. Building on previous research in atopic dermatitis for this strain^{2,3,4}, this is the first study to evaluate its effectiveness in healthy individuals, further highlighting its potential for beauty-from-within applications.

The randomized, double-blind, placebo-controlled trial included 50 healthy middle-aged women aged 30-50 who had concerns about dry skin on their face, but did not have any diagnosable dermatological condition, as confirmed by a physician. Participants received either heat-treated *L. sakei* KABP® -065 (1x10¹⁰ cells/day) or placebo for eight weeks. Skin elasticity and moisture were assessed using clinically validated dermatological methods—such as cutometer readings, stratum corneum water content and trans epidermal water loss—at baseline, five and eight weeks.

A sub-analysis of the participants in their 40s revealed more pronounced effects of postbiotic supplementation. In this age group, participants

receiving *L. sakei* KABP® -065 saw significant improvements compared to baseline in all three elasticity parameters measured—skin recovery rate, net elasticity and firmness—compared to placebo after five weeks of supplementation. The improvements in skin recovery rate and firmness also remained significant after eight weeks. Notably, in this subgroup, postbiotic supplementation was also linked with significantly greater increases in skin moisture after five weeks, with a similar trend observed at eight weeks.

"These findings highlight the potential of *L. sakei* KABP® -065, marketed as *L. sakei* proBio65®, to support women navigating age-related skin changes through oral supplementation," comments Jordi Riera, Chief Business Officer, Kaneka Probiotics. "Previous research has demonstrated this strain's efficacy in atopic dermatitis, where it works via the gut-immune-skin axis to modulate specific immune responses affecting skin barrier function.^{2,3,4} In healthy individuals with normal immune function, we would expect more subtle effects. So, it's deeply encouraging that researchers observed significant improvements in skin elasticity and, in participants in their 40s, skin moisture."

Jordi Espadaler-Mazo, Director of Innovation at AB-BIOTICS, notes: "As a heat-treated postbiotic, the strain also offers stability advantages for formulators, making it an attractive ingredient to unlock opportunities in the growing beauty-from-within market. These are very promising results from an exploratory study, and we're excited to continue



driving the science forward with larger trials—diving deeper into this strain's potential in healthy skin aging, and pioneering products that support the gut-brain-skin axis."

To learn more about *L. sakei* proBio65®, please visit *Latilactobacillus sakei* proBio65® at www.kanekaprobiotics.com

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10-year follow-up study shows infant probiotics are positively associated with a reduction of childhood functional abdominal pain

WE ARE PRUD TO ANNOUNCE the publication of a 10-year follow-up study of our probiotic strain, *Limosilactobacillus reuteri* (*L. reuteri*) Protectis® also known as *L. reuteri* DSM 17938, in the peer-reviewed journal *Nutrients*. The study shows that early supplementation with this strain during the first three months of life is associated with a markedly lower prevalence of functional abdominal pain (FAP)* at age ten.

This follow-up builds on BioGaia's original randomized, controlled trial, which demonstrated that *L. reuteri* Protectis® reduced symptoms of functional gastrointestinal disorders (FGIDs) in infants when used preventively (Indrio, 2014). A total of 200 participants from the original cohort were assessed at age ten. FAP diagnoses were made according to Rome IV criteria by pediatric gastro-

enterologists who were blinded to the participants' original allocation.

Key Findings:

- FAP was diagnosed in 13.1% of children in the probiotic group, compared with 80.2% in the placebo group.
- This corresponds to an absolute risk reduction of 67.1% and a relative risk of 0.16 ($p < 0.001$).
- The study suggests that early supplementation with *L. reuteri* Protectis® may have long-lasting effects on gut health, reducing the risk of functional abdominal pain in childhood.

While this follow-up was observational and should be interpreted as an association rather than causation, the findings highlight the potential longterm impact of early-life microbiome support.

"This follow-up study reinforces the role of early

probiotic supplementation in supporting gut health beyond infancy", said Gianfranco Grompone, Chief Scientific Officer at BioGaia. "The results demonstrate how early interventions in a critical window for infant development might have lasting benefits on children's digestive wellbeing."

Study references:

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- * Definition of FAP: According to Rome IV criteria, FAP is defined as abdominal pain occurring at least four times per month over a minimum period of two months, not exclusively related to physiological events such as eating or menstruation, and not fulfilling criteria for other functional gastrointestinal disorders, including irritable bowel syndrome, functional dyspepsia, or abdominal migraine.

www.biogaia.com

Infant formula containing Lacprodan® IF-3070 supports healthy growth, clinical study finds

INFANT FORMULA CONTAINING Arla Foods Ingredients' Lacprodan® IF-3070 supports healthy growth, with trajectories comparable to those of breastfed infants, clinical research has found.¹ The study also found that it was well tolerated.

Lacprodan® IF-3070 is a partially hydrolysed whey protein ingredient specially designed to support gastrointestinal comfort in healthy infants.

In the clinical study, which focused primarily on safety and growth outcomes, 251 newborns under the age of 14 days were recruited from six Chinese hospitals. They were randomised to receive either a standard formula based on intact protein, or one containing both intact protein and Lacprodan® IF-3070 (approximately 40%). Breastfed infants were included as a reference.

At the end of the six-month intervention period, the difference in mean daily weight gain between the Lacprodan® IF-3070 group and the breastfed group was found to be only 0.4g per day. The difference between the standard formula group and the breastfed group was 1.1 g per day. In other words, growth trajectories in the infants receiving Lacprodan® IF-3070 were comparable to those who were breastfed.

In addition to being safe and supporting healthy growth, Lacprodan® IF-3070 was well tolerated. There were no significant differences in the incidence of adverse events (gastrointestinal disorders such as vomiting or refusal, respiratory diseases such as coughs, or general disorders such

as fevers) between the Lacprodan® IF-3070 group and the breastfed group. By contrast, the incidence of gastrointestinal disorders was significantly higher in the standard formula group than in the breastfed group.

Lotte Neergaard Jacobsen, Chief Scientist, Early Life Nutrition, at Arla Foods Ingredients, said: "Healthy growth is one of the main benefits influencing infant formula purchases, and a particular focus in the Chinese market. At Arla Foods Ingredients, we have decades of experience in developing high-quality milk protein hydrolysates for infant formulas. We invest heavily in research to ensure the safety and high standards of our ingredients, and we're delighted that the first clinical study on Lacprodan® IF-3070 has confirmed that it supports healthy growth."

Since their introduction in the 1940s, milk protein hydrolysates have been widely used in infant nutrition due to their documented benefits for allergy management and the reduction of digestive discomfort.

With state-of-the-art manufacturing facilities, pilot plants and analytical labs, Arla Foods Ingredients is a leader in hydrolysate production. Part of the company's portfolio of hydrolysates, Lacprodan® IF-3070 can be used in China and the US, with the FDA approving the use of whey protein hydrolysates in infant formula in 2024.

The study was carried out at Peking University in



collaboration with the Junlebao Dairy Group. Professor Yvan Vandenplas, MD, PhD at the KidZ Health Castle University Hospital Brussel (UZ Brussel), a key opinion leader in paediatric nutrition, was a consultant and co-investigator. The publication is the first of a series of four based on the study.

You can view the full research at: <https://www.mdpi.com/2072-6643/18/5/770>

Reference:

1 Shen Q, Jiang H, Mao S, Luo S, Hao Y, Liang W, He T, Jacobsen LN, Sheng N, Yin J, et al. An Infant Formula with Partially Hydrolyzed Whey and Intact Protein Demonstrates Adequate Growth and Safety: A 6-Month Randomized, Triple-Blind, Controlled Trial. *Nutrients*. 2026; 18(5):770.

www.arlafoodsingredients.com

New milestone for Bimuno GOS: Over 130 published studies

CLASADO BIOSCIENCES, developer of prebiotic ingredients and solutions for the gut microbiome, has revealed that its award-winning prebiotic ingredient, Bimuno® GOS, has now surpassed 130 published scientific studies backing its efficacy.

The announcement further cements its position as the most comprehensively studied galactooligosaccharides (GOS) prebiotic ingredient available to health and nutrition formulators. Building on more than two decades of rigorous scientific research, Bimuno GOS is backed by evidence across multiple health areas, including gastrointestinal health, immune support, and cognitive and mental health and wellness, making it an ideal choice for formulators developing targeted health products.

This latest milestone reflects the depth of science behind Bimuno GOS, reinforcing its position as one of the most researched GOS for adult nutrition. A recent addition includes research published in *Metabolites*, which demonstrated that Bimuno GOS delivers a proven bifidogenic effect at ultra-low doses from just 380mg of active GOS daily, opening new possibilities for capsule and tablet formulations where space is at a premium.

Consumer interest in gut health continues to accelerate across global markets, with McKinsey studies reporting that more than 80% of consumers in China, the UK and the US, recognise its importance. What's more, over 50% anticipate

making it a key health priority in the coming years. As a result, the demand for scientifically substantiated ingredients has never been greater. Bimuno GOS's extensive evidence base gives formulators a trusted foundation for products that can meet both long-term consumer health priorities and evolving market trends.

Dr Lucien Harthoorn, R&D Director at Clasado, commented: "Reaching 130 publications represents another significant milestone in our scientific journey. What makes this achievement particularly special is the diversity of our latest research, with further studies due to be published this year. From demonstrating efficacy at capsule-compatible doses to proving benefits for elite athletes, we're continually expanding what's possible with Bimuno GOS. These studies show how our ingredient can meet the evolving needs of formulators across different product formats and health categories."

Per Rehné, CEO at Clasado, added: "This milestone reflects a strong period of progress for Clasado, including Bimuno GOS surpassing 100 available health claims across multiple global markets. Our commitment to advancing prebiotic science through rigorous research continues to set us apart very clearly in the marketplace. With over 130 publications now supporting Bimuno GOS, including more than 25 clinical trials, we're providing our formulation partners with unparalleled scientific substantiation for their product development and



marketing claims."

Bimuno GOS selectively nourishes beneficial bacteria in the gut microbiome, supporting gut health and overall wellbeing through microbiome modulation. The ingredient's proven efficacy, combined with excellent stability and formulation flexibility, makes it the prebiotic of choice for brands seeking science-backed solutions for today's health-conscious consumers.

To learn more about Bimuno GOS and its comprehensive scientific portfolio, visit <http://www.clasado.com>

Niagen Bioscience surpasses 300 external research agreements from leading global institutions on Niagen[®], contributing to 45 published clinical studies

NIAGEN BIOSCIENCE INC., the global authority on NAD⁺ (nicotinamide adenine dinucleotide) with a focus on the science of healthy aging, recently announced that its external research program has surpassed 300 material transfer agreements (MTAs) with investigators and research institutions around the world, marking a major milestone for what the Company believes is the most extensive dedicated NAD⁺ research support program in the world.

Rob Fried, CEO, Niagen Bioscience, commented, "Reaching more than 300 MTAs reflects the growing scientific momentum behind our patented nicotinamide riboside (NR) ingredient, Niagen[®]. This program has contributed to 45 published clinical studies, making Niagen the most extensively researched patented NAD-boosting ingredient in the world. Across clinical and preclinical research, Niagen has consistently been shown to elevate NAD⁺ safely and effectively, reinforcing the strong scientific foundation behind our ingredient."

Since its founding more than eleven years ago, Niagen Bioscience's external research program has advanced the science of Niagen and evolved into a unique, industry-leading platform for independent NAD⁺ research. Surpassing 300 MTAs signals accelerating scientific interest in NAD⁺ and reflects how NAD⁺ biology has moved into the mainstream of healthy aging research, not only among consumers but across leading academic and clinical institutions worldwide. These agreements have helped generate 45 peer-reviewed published clinical studies on Niagen, with over 90% investigator-initiated and third-party funded, underscoring the rigor, independence, and credibility of the science.

Yasmeen Nkrumah-Elie, PhD, Global Director of External Research, stated, "As NAD⁺ becomes increasingly recognized as fundamental to cellular health, scientific interest in effective NAD⁺ augmentation continues to grow. Through our external research program, investigators worldwide are turning to Niagen as the trusted NAD⁺ booster for rigorous, independent research, and we are

proud to support both established and next-generation scientists exploring its potential across aging and disease."

Through the program, third-party investigators from leading institutions worldwide, including the National Institutes of Health (NIH), Mayo Clinic, Harvard University, and Cambridge University, request Niagen for clinical and preclinical research because it is the most efficient, effective, and high-quality NAD⁺ booster available. The program's body of work has deepened understanding of NAD⁺'s role in cellular health, metabolic health, inflammation, cardiovascular health, neurodegeneration, liver health, muscle health, and rare diseases such as Ataxia Telangiectasia (AT), and demonstrates how Niagen supports NAD⁺ augmentation across these areas. Ongoing studies through the program continue to expand into high-impact areas of unmet need, including premature cardiovascular aging associated with adverse childhood experiences, inflammatory bowel disease such as ulcerative colitis, and maternal health, including the potential galactagogue effects of Niagen in mothers with premature births.

Noteworthy scientific milestones to date include:

- Guzmán-Vélez et al., 2025 found that Niagen supplementation in the first-ever randomized, double-blind, placebo-controlled trial in individuals with long COVID significantly increased NAD⁺ levels and showed within-group improvements in fatigue, depression, and sleep quality.
- Presterud et al., 2023 demonstrated the potential of Niagen in ataxia telangiectasia (AT), with improvements in AT scores, immunoglobulins, whole-blood NAD⁺ levels, neuromotor coordination, and eye movements; this body of research through the external research program helped lead Niagen Bioscience to receive exclusive U.S. FDA Orphan Drug and Rare Pediatric Disease designations for NR for the treatment of AT.
- Han et al., 2023 demonstrated that elevating NAD⁺ with Niagen reduced inflammatory

signaling in healthy subjects and immune cells derived from psoriasis patients, contributing to what has now grown to 7 clinical studies demonstrating the anti-inflammatory benefits of Niagen in both healthy and disease populations (Elhassan et al., 2019, Zhou et al., 2020, Remie et al., 2020, Wu et al., 2022, Brakedal et al., 2022, Wang et al., 2022, Han et al., 2023).

The program now includes agreements with more than 200 institutions across 34 countries and has contributed to more than 225 peer-reviewed publications, including 45 published human clinical studies on Niagen. Niagen Bioscience estimates the program has generated more than \$200 million in third-party research value or funding, underscoring the substantial outside investment researchers and institutions have made in studying Niagen and NAD⁺ biology. The program has also resulted in a patent portfolio of over 50 granted patents related to Niagen and other NAD⁺ precursors.

Niagen Bioscience's external research program is believed to be the only program in the U.S. dietary supplement space supporting investigators, physicians, scientists, and academic institutions at this scale to advance the science of NAD⁺ and Niagen. What began as an early commitment to scientific rigor has evolved into a global research ecosystem that benefits not only Niagen Bioscience but the broader NAD⁺ category.

The Company expects the external research program to continue expanding into new institutions, geographies, therapeutic areas, and delivery modalities as interest in NAD⁺ biology grows and researchers seek to better understand the role of Niagen in health, resilience, and aging. The program is also expected to expand into new areas of investigation, including topical applications, intravenous and injectable administration with pharmaceutical-grade Niagen, and the evaluation of additional novel NAD⁺ precursors.

For additional information on Niagen, visit www.niagenbioscience.com

NOTICE TO CONTRIBUTORS

Innovations in Food Technology

The deadline for editorial and advertising contributions for the August issue is July 31

New study fills research gap in food safety to better protect pregnant women from Listeria

LISTERIA IS THE third-leading cause of death among bacterial foodborne pathogens in the U.S., and pregnant individuals bear a disproportionate share of that risk. Yet the scientific models used to set food safety policy have rarely been designed with pregnant people specifically in mind. A new Michigan State University study to be published in Risk Analysis aims to change that.

Each year, approximately 1,250 Americans contract listeriosis, the illness caused by *Listeria monocytogenes*. The disease carries a staggering 86% hospitalization rate and is fatal in approximately 14% of cases. For pregnant individuals, the stakes are even higher: pregnancy-associated cases account for 14% of all listeriosis cases, and when listeria reaches the fetus, it causes stillbirth in 25% of those infections. Many pregnant women experience only mild, flu-like symptoms, or none at all, while the bacterium silently crosses the placenta. Recent outbreaks in 2021–23 linked to ice cream, queso fresco and enoki mushrooms resulted in five stillbirths in just three years.

Jade Mitchell, professor in the Department of Biosystems and Agricultural Engineering in the College of Agriculture and Natural Resources, set

out to determine how we can better protect pregnant women from Listeria. By analyzing animal studies that tracked how pregnant hosts respond to specific doses of *L. monocytogenes*, the team developed new models that more realistically show how the body responds to different amounts of a substance. The models — one for maternal infection and one for stillbirth — are built on data from guinea pigs and gerbils, which share key biological traits with humans relevant to how Listeria bacteria cause disease in the body.

The study found that fetal brain infection is a more precise and reliable indicator of stillbirth risk than direct stillbirth outcomes alone. Researchers found infection in the brains of fetuses in every stillbirth they studied, but in none of the pregnancies that resulted in live births. Because of this consistent pattern, the presence of brain infection served as a reliable indicator that helped improve the accuracy of the model. By pooling this data with other stillbirth datasets, the researchers produced a better-fitting model than any previously available.

"Public health agencies should use population-specific models like these when developing food safety guidance rather than applying generic

population estimates," Mitchell said. "As listeria outbreaks continue to occur, having more precise risk assessment tools will support more informed and protective food safety policies."

The authors caution that pregnancy involves a unique combination of physiological, behavioral and clinical variables that cannot be captured by applying general immunocompromised population models. Their work calls on public health agencies to use population-specific models when developing food safety guidelines for sensitive groups.

Food and Drug Administration guidance recommends that pregnant individuals avoid high-risk foods including unpasteurized cheeses, raw sprouts, deli meats, hot dogs and smoked seafood unless heated thoroughly. Listeria is unusual among foodborne pathogens because it can grow even under refrigeration, making careful food handling particularly important. Symptoms of listeriosis such as fever, muscle aches, nausea, and diarrhea may appear anywhere from one day to several weeks after exposure.

Study co-authors include recent MSU graduates Carly Gomez and Tyler Stump.

www.msutoday.msu.edu

New clinical study uncovers potential K2VITAL™ post-exercise neuromuscular signaling in older adults

FINDINGS FROM A NEW clinical study published in the peer-reviewed journal *Medicine & Science in Sports & Exercise* suggest that vitamin K2 MK-7 may support neuromuscular signaling in older adults.¹ The trial was designed to examine the effects of supplementation with K2 MK-7, using Balchem's K2VITAL™ ingredient, on post-exercise muscle recovery in both healthy young and older adults. Subgroup analysis of the older participants (65+ years) revealed age-specific effects that call for further research in the context of supportive strategies for healthy aging.

Muscular Effects of Vitamin K2 MK-7 in Older Adults

The double-blind, randomized controlled trial included 71 healthy participants, 35 younger adults (18–40 years) and 36 older adults (65+ years). Participants received either 240 µg/day vitamin K2 MK-7 (K2VITAL™) or placebo for 12 weeks. Before and after supplementation, participants took part in a resistance exercise protocol, followed by assessments of muscle strength, soreness and function, as well as blood tests for biomarkers of muscle damage and inflammation.

Examination of the full participant group did not find any significant effects, however subgroup analysis of the older adults suggested some age-specific responses. Participants aged 65+ receiving vitamin K2 MK-7 showed improved neuromuscular signaling, which supports nerve-muscle communication that helps maintain muscle control. These effects were not observed in the placebo group. The findings of the study suggest

that Balchem's K2VITAL can help support both neuromuscular activation and signaling in older adults after exercise.

"We're proud to have supported this investigation by providing our patented, typically 99.7% all-trans K2 MK-7 ingredient, K2VITAL™, for the study," comments Dominik Mattern, VP Science, Business Development and Marketing, Balchem Human Nutrition and Health. "Vitamin K2 is already well recognized for its established benefits in cardiovascular and bone health, making it a strong foundational nutrient for healthy aging formulations. These findings open the door to further exploration that may expand scientific understanding of how vitamin K2 contributes to healthy aging across multiple areas."

For more information about Balchem and its brand K2VITAL™, visit: <https://balchem.com/hnh/mn/k2vital/>



References:

¹ Lithgow, H., et al. (2026). The Effects of Vitamin K2 on Recovery from Muscle-Damaging Resistance Exercise in Young and Older Adults: The TAKEOVER Randomized Controlled Trial. *Medicine & Science in Sports & Exercise*, 58(4):p 683-694, April 2026. DOI: 10.1249/MSS.0000000000003901

NOTICE TO CONTRIBUTORS

Innovations in Food Technology

The deadline for editorial and advertising contributions for the August 2026 issue is July 31

New clinical evidence helps explain how soluble corn fibre may support cognitive function

TATE & LYLE PLC, a global leader in ingredient solutions for healthier food and beverages, welcomes the publication of a new peer-reviewed study from the University of Illinois Urbana-Champaign, which sheds light on how soluble corn fibre may support cognitive function.

Through a randomised placebo-controlled crossover trial involving healthy middle-aged and older adults, researchers found that daily intake of soluble corn fibre significantly improved focus, while also boosting gut bacteria in ways that may support brain function.

Researchers set out to test whether soluble dietary fibre, already known to support gastrointestinal and physical health, could also improve cognitive performance by changing the gut microbiota, an emerging area of research. The study specifically evaluated the effects of soluble corn fibre on cognitive performance, gut microbiota composition, and the substances those bacteria produce, with the aim of identifying changes in the gut environment affecting cognitive function.

Over a four-week period, forty-two participants consumed soluble corn fibre daily and carried out tests to measure their memory and ability to focus attention. Researchers found that soluble corn fibre consumption led to selectively improved response times during tests compared with the control and increased the abundance of Parabacteroides. Parabacteroides are bacteria that have been linked to possible anti-inflammatory effects, gut barrier protection, and gut derived compounds that could be relevant to gut-brain communication and health outcomes [1].

Dr. David A. Alvarado, lead researcher, University of Illinois Urbana-Champaign, said: "Soluble fibre is well known for supporting gut and overall physical health, but we are still learning how

specific fibres might influence the brain. In our study, consuming soluble corn fibre significantly improved how quickly participants responded during tests of attention and inhibitory control, without sacrificing accuracy. We also saw consistent shifts in the gut microbiota, including increases in Parabacteroides distasonis, a microbe that is well suited to break down this fibre. The extent of the cognitive improvement varied with the magnitude of change in Parabacteroides. These findings point to a gut microbiome signal that may partly help explain how soluble corn fibre supports aspects of brain-related performance."

Dr. Clare Leonard, VP Nutrition and Health Sciences, Tate & Lyle, said: "There is so much potential for better health outcomes through targeted feeding of the gut microbiota. Fibre is the greatest underutilised resource in our diets. We are seeing studies linking the gut-heart axis, gut-brain axis, and so much more. What's so wonderful is the solution isn't an exclusive or expensive supplement but an affordable ingredient that consumers and the industry can easily build into everyday diets: soluble corn fibre. Increasing intakes could be a major unlock for public health."

Abigail Storms, VP Sweeteners and Fibres, Tate & Lyle, said: "The science of the gut-brain axis is advancing rapidly, and this study is a powerful example of how nutrition can support cognitive outcomes in ways consumers increasingly care about. Our market insights show strong demand for benefits like focus and stress support, but also a disconnect: people are seeking these outcomes while the industry is still in the early stages of clearly explaining how fibre, prebiotics, and probiotics really work. Evidence that soluble corn fibre can improve focus and positively shift gut bacteria helps bridge that gap, reinforces how everyday



ingredients can play a meaningful role in wellbeing. With fibre intakes globally well below recommended levels, connecting this kind of science to consumer-friendly benefits is an important step toward motivating the higher fibre consumption we know is needed."

The peer-reviewed study has been published in The Journal of Nutrition and was part-funded by Tate & Lyle. The soluble corn fibre used in the study was Tate & Lyle's PROMITOR® Soluble Fibre.

1 References:

- Cuffaro B, et al. Characterization of two Parabacteroides distasoniscandidate strains as new live biotherapeutics against obesity. *Cells*. 2023;12(9):1378.
- Cui Y, Zhang L, Wang X, Yi Y, Shan Y, Liu B, Zhou Y, Lü X. Roles of intestinal Parabacteroides in human health and diseases. *FEMS Microbiol Lett*. 2022 Aug 29;369(1):fnac072. doi: 10.1093/femsle/fnac072.
- Liang Z, Di N, Li L, Yang D. Gut microbiota alterations reveal potential gut-brain axis changes in polycystic ovary syndrome. *J Endocrinol Invest*. 2021 Aug;44(8):1727-1737. doi: 10.1007/s40618-020-01481-5. Epub 2021 Jan 2. Wei W, et al. Parabacteroides distasonis uses dietary inulin to suppress NASH via its metabolite pentadecanoic acid. *Nat Microbiol*. 2023;8(8):1534-1548.
- 2. The peer reviewed study has been published in the Journal of Nutrition. Effects of Soluble Corn Fiber Consumption on Executive Functions and Gut Microbiota in Middle to Older Age Adults: A Randomized Controlled Crossover Trial - *The Journal of Nutrition*
- 3. Participants consumed PROMITOR® Soluble Fibre (22g per day equivalent to 18g fibre) or a maltodextrin placebo control in a beverage for four weeks, separated by a washout
- 4. The control contained Tate & Lyle's maltodextrin (MALTOSWEET® Maltodextrin).

www.tateandlyle.com

Published study validates Givaudan's Zensera™ for same day cognitive support under stress

GIVAUDAN ANNOUNCES THAT clinical findings demonstrating the benefits of Zensera™, its patent pending lemon balm extract, have been published in the peer reviewed journal *Therapeutic Advances in Psychopharmacology*. The study offers robust evidence of the ingredient's ability to support cognitive wellbeing under stress.

Globally, consumer concern about mental health remains high, with stress, anxiety, and sleep dominating the category.¹ Yet relaxation alone no longer meets the needs of today's fast paced lifestyles: people also seek solutions that help them stay focused, composed, and mentally sharp under pressure. The newly published study reinforces how Givaudan's Zensera™ can help support calmness to improve cognitive performance for a stressful day, offering an evidence based approach to mental wellbeing.

In a randomized, double blind, placebo controlled study involving 106 healthy young adults with moderate stress, researchers evaluated the

acute effects of Zensera™ on mood and cognitive performance. Participants were assessed at multiple points during the day following periods of high cognitive demand.

The results revealed²:

1. At five hours post consumption, subjects demonstrated better performance on the most demanding cognitive challenges compared to placebo.
2. Same-day support for cognitive performance lasting at least 5 hours after consumption.
3. Further analysis confirmed that performance gains correlated with increased calmness and contentment, indicating a link between emotional steadiness and cognitive efficiency.

The overall findings suggest that Zensera™ may offer benefits to stressed adults, supporting calmness during stressful days to support cognitive performance.

"The publication of this study in *Therapeutic Advances in Psychopharmacology* validates our

scientific research and underlines the efficacy of the ingredient," said Romain le Cozannet, PhD, Mind & Energy Category Technical Leader at Givaudan. "We're pleased to offer customers a benefit combination that's particularly relevant for today's fast-paced lifestyles, now backed by peer-reviewed science."

Zensera™ continues to reflect Givaudan's long standing commitment to innovation grounded in clinical science and responsible sourcing, helping brands meet growing global demand for effective, nature based ingredients that support cognitive wellbeing.

References:

1. Innova Market Insights. Innovation Around the Globe: Supplements for Stress & Women's Health. 2025
2. Mathews, I, et al. (2026) The acute effects of Zensera™ (Melissa officinalis L.) extract on mood and cognitive performance during cognitive overload: a randomised placebo-controlled, doubleblind study in healthy young adults with moderate subjective stress. *Therapeutic Advances in Psychopharmacology*, 16: 1-16

<https://www.givaudan.com>

Sweet Victory Gum Helps Type 1 Diabetics Halve Sweets Snacking in Pilot Clinical Trial

RESULTS OF A NEW CLINICAL pilot study reveal that chewing Sweet Victory gum could help patients with type 1 diabetes (T1DM) reduce sweet snacking by more than half. The functional chewing gum, formulated with powdered leaves of the *Gymnema sylvestre* plant was designed by Sweet Victory, Ltd. to help consumers strengthen their resistance to sugary temptations. The formulation works by temporarily modulating sweet taste perception.

Led by Roy Eldor, PhD, the randomized, double-blind trial involved volunteers with type 1 diabetes mellitus (T1DM) who were struggling to keep their consumption of sweets in check. The study participants were instructed to chew on Sweet Victory gum or a placebo three times a day over a period of two weeks and at times when the urge for sweet binging was the strongest.

Gymnema, the botanical sugar modulator

Each piece of mint-flavored Sweet Victory chewing gum is infused with *Gymnema* leaf powder. The ancient Indian botanical was prized in Ayurvedic medicine for its positive effect on metabolic balance and ability to naturally counteract the appetite for sweets.

"This pilot trial—actually an investigator-initiated study—was conducted on patients diagnosed with type 1 diabetes, as this is a population for whom controlling sugar intake is especially critical," informs Gitit Lahav, CEO and co-founder of Sweet Victory. "The study's researchers were prompted by the recognition of *Gymnema*'s potential benefits for diabetic patients. Sweet Victory gum represents a sensory-based behavioral nutritional intervention that has potential to help people break the sugar habit and make better food choices in the long-term."

The new study, published March 2026 in the *Journal of Diabetes Epidemiology and Management*, was conducted at the Institute of Endocrinology, Metabolism, Hypertension, and Diabetes at the Tel-Aviv Sourasky Medical Center. Pre-trial questionnaires and food diaries were collected from candidates to assess their sweets intake and determine their eligibility for participation in the trial. The participants who passed the screening had their blood glucose levels measured continuously from baseline throughout the two

weeks of the intervention by means of continuous Glucose Monitors (CGM). Daily total sweet food consumption was assessed by completing food diaries and questionnaires.

Results showed that, while there were no significant short-term differences in the glycemic parameters between the Sweet Victory and placebo groups, those who chewed Sweet Victory gum cut their consumption of sugary treats by more than 50%.

Sweet Victory over sweetness perception

Participants in the SVG reported a noticeable change in the flavor of sweet foods, with some finding them bland and less appealing. Moreover, the SVG group also reported feeling more in control of their food choices.

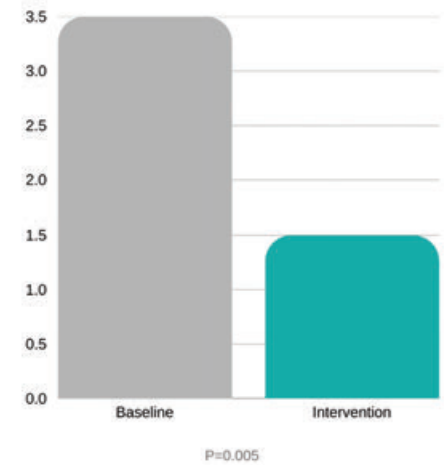
Both modern research and centuries of traditional use recognize *Gymnema*'s ability to help suppress the perception of sweetness and reduce the desire for sugary foods. Scientists determined the structure of the human sweet taste receptor which is a protein complex on the surface of the tongue's taste receptor cells that detect sweetness. Sugars bind to this receptor, activating it and signaling a sweet sensation to the brain.

This mechanism is believed to be behind the modulation in taste perception by Sweet Victory's proprietary formulation. It acts by blocking the sugar receptors on the tongue and dulling the perception of sweetness. The effect has been shown to last for up to two hours.

"This study highlights the potential of using Sweet Victory's innovative gum as a behavioral tool that could help reduce sweet cravings and the consumption of sugary foods," asserts Assaf Buch, PhD, a senior researcher and lecturer at Tel Aviv Sourasky Medical center and the Nutritional Sciences Department at Ariel University. "Such an approach may be particularly relevant for individuals at risk of metabolic disease, including those with prediabetes for whom reducing sugar intake is a key preventive strategy."

"This clinical trial was a short preliminary study," adds Buch. "Further research, conducted on a larger sample size and for longer duration is needed to better confirm our findings and explore the long-term benefits of Sweet Victory gum on glycemic

Participants reduced sweet consumption by 54%



control and dietary habits not only in T1DM patients, but also other at-risk groups and wellness-oriented people."

Launched in 2022, Sweet Victory gum is already commercially available in several international markets, including Sweden, Germany, and Italy through an expanding network of distributors and online channels. The company notes that it is broadening its European footprint with a roll-out across Eastern Europe later this year.

The company is concurrently preparing its entry into the U.S. market, cementing partnerships with international distributors and health-focused retail channels.

"While awareness around the negative health impacts of excessive sugar intake is growing, controlling the urge to indulge is a common struggle and one of the biggest nutritional challenges," explains Shimrit Lev, co-founder and COO of Sweet Victory. "Sweet Victory provides people with a small, enjoyable intervention that fits naturally into everyday life and helps reduce cravings at the moments when they are strongest. This research supports our long-term plans for developing new delivery systems for *gymnema* leaf as science-endorsed dietary aids for a broad consumer base."

www.sweetvictory-gum.com

NOTICE TO CONTRIBUTORS

Innovations in Food Technology

The deadline for editorial and advertising contributions for the August 2026 issue is July 31

New study shows Bimuno® GOS supports gut barrier integrity and immune health in athletes

CLASADO SCIENCES, a global leader in the development of scientifically proven prebiotic ingredients and product solutions for the gut microbiome, has announced the publication of a new peer-reviewed study demonstrating the efficacy of prebiotic ingredient Bimuno® GOS in supporting gut and immune health in athletes.

Titled 'Prebiotic Bimuno GOS reduces illness symptoms and supports gut barrier function and immunity after intermittent exercise in the heat', the study, published in *Experimental Physiology*, adds further strength to the evidence behind Bimuno GOS' performance powered by gut health' approach.

The randomised double-blind placebo-controlled study was conducted over six weeks at Nottingham Trent University. It found healthy male athletes taking daily supplementation of Bimuno GOS (2.75g of active GOS), undergoing a simulated football match in hot conditions, had improvements in gut barrier integrity, reduced severity of gastrointestinal symptoms as well as significantly shorter and less severe upper respiratory symptoms compared to a matched placebo.

Dr Neil Williams, Senior Lecturer at Nottingham Trent University, and Lead Investigator, commented: "The findings build on the emerging picture of how prebiotics can influence athlete health and performance through improving availability for training and competitions. By supporting gut barrier integrity and immune responses under physical stress, prebiotics can help to reduce gastrointestinal symptoms and support immune function, there-

fore potentially reducing the health issues faced by athletes."

Key findings after 6 weeks of daily supplementation of Bimuno GOS in athletes showcased:

- A 38% reduction in pre-post change in I-FABP, a biomarker of gut barrier damage.
- A reduction in gastrointestinal symptom severity at rest and during exercise when supplementing with Bimuno GOS compared with placebo.
- The average duration of upper respiratory symptom episodes throughout the study was 8.9 days for the placebo group, this was only 3.2 days for the Bimuno GOS group, and symptom severity was approximately 2.9 times lower.
- Salivary IgA, a key immune defence biomarker, increased after exercise in the Bimuno GOS group, whereas this decreased for the placebo group.

Dr Lucien Harthoorn, R&D Director at Clasado, added: "The latest published study builds on the strong scientific foundation of Bimuno GOS. For formulators in sports nutrition, it's a highly compelling proposition – clinical efficacy in athlete cohorts combined with increasing awareness of gut health from performance-conscious consumers. Bimuno GOS delivers on all fronts."

According to market intelligence company Meticulous Research, the global sports nutrition market is expected to surpass USD \$82 billion by 2031, and data from FMCG Gurus shows that over 50% of performance consumers now prioritise digestive and immune health besides their main fitness goal. This marks a move towards a more holistic, gut-centric approach to athletic wellbeing -



a field where Bimuno GOS leads the charge.

With over 130 scientific publications and 25+ clinical trials, Bimuno GOS is the most studied galactooligosaccharide ingredient on the market for adult nutrition. Its composition and versatility make it the prebiotic of choice for sports nutrition-specific applications such as powder blends, protein powders, sports RTD, tablets and functional foods.

To learn more about Bimuno GOS and the scientific portfolio behind it, go to www.clasado.com

Scientists use algae to convert food waste into sustainable ingredients

KAUST SCIENTISTS TURN chocolate waste and carbon dioxide into a C-phycoyanin, a valuable blue pigment

Researchers at King Abdullah University of Science and Technology (KAUST) have discovered something new about a very old organism and used it to transform waste from a chocolate factory into C-phycoyanin, a valuable blue pigment that is estimated to have a global market value of over US\$275 million by 2030.

The study, published in *Trends in Biotechnology*, outlines how *Galdieria yellowstonensis*, an ancient strain of red algae, can eat the sugars found in chocolate-processing waste to grow into a protein-rich biomass containing C-phycoyanin, which is used in food, cosmetics, and pharmaceutical products. Adding to the findings was the unexpected discovery that high levels of carbon dioxide promote *Galdieria* growth. Normally, carbon dioxide is a waste produced by microbes eating sugar.

KAUST Associate Professor Kyle Laresen and lead author of the study said: "Our work studying the metabolism of algae is uncovering new ways to turn waste into valuable products sustainably. Chocolate production, for example, generates

waste when process lines start and stop. We realized this waste could be a useful food for *Galdieria*."

Phycocyanin from *Galdieria*, of which C-phycoyanin is one type, was recently deemed food-safe by the U.S. FDA and is suitable for beverages and other food applications. However, compared to conventional methods for phycocyanin, which use cyanobacteria, the KAUST method using *Galdieria* can significantly reduce costs and increase yields because the hot and highly acidic environment in which *Galdieria* thrive can reduce the presence of other microbes.

Additionally, the recycling of factory waste into feed for microorganisms like algae to produce valuable products helps local industry contribute to a circular economy. This is especially relevant for food producers, who are facing increasing pressures in relation to production costs, waste management, and climate change.

Mars Corporate Affairs Director-Middle East and Africa Obai Rahim: "At Mars, we are committed to fostering innovation and sustainability through meaningful partnerships with leading academic institutions like KAUST. We are pleased that our chocolate samples could support this collaborative

research, and we were delighted to welcome the KAUST team to our KAEC facility.

"This project reflects our dedication to advancing science and developing sustainable solutions, especially those that leverage local resources and expertise. The exploration of blue phycocyanin production from *Galdieria* grown on food waste aligns with our vision for a more sustainable future and our ongoing efforts to reduce food waste and promote circular economic practices.

"Mars values the opportunity to engage with local industry and academia, and we look forward to continuing our collaboration with KAUST to drive impactful research and innovation in the region."

For their experiments, Laresen and his research team collected waste from a chocolate factory in Saudi Arabia.

The researchers plan to further develop their process by assessing the scalability and technical capacity of *Galdieria* production processes on locally available wastes, helping more businesses in Saudi Arabia make the critical shift towards a circular carbon economy.

First fMRI study shows VitaCholine®'s impact on brain network efficiency post-menopause

FOR THE FIRST TIME, new clinical research using functional magnetic resonance imaging (fMRI) has demonstrated that choline can influence brain network efficiency in post-menopausal women, a population historically underrepresented in nutrition research. Published in the peer-reviewed journal *Nutrients*, the study used Balchem's VitaCholine® ingredient, showing its effects on working memory-related brain activation and functional connectivity. For nutraceutical manufacturers, these findings represent an important step towards creating more personalized nutritional solutions that support women's health at every stage of life.

Inside The Study: Mapping Choline's Effects on the Brain

In the pilot, randomized, cross-over study, 20 healthy postmenopausal women aged 50–65 years old consumed 1650 mg of choline (as VitaCholine®) or placebo before undertaking a working memory exercise (an N-back test) during a functional magnetic resonance imaging (fMRI) scan. Compared to placebo, researchers observed that choline intake had a rapid effect on the brain, significantly increasing functional connectivity within the working memory network to help optimize brain efficiency just 3 hours after consumption.¹

"Estrogen is a key driver of choline production in the body, so when levels of the hormone drop during menopause, women are at increased risk of choline deficiency². This is important because choline is needed to make acetylcholine, a neurotransmitter involved in cognitive functions such as mood, memory and attention,^{3,4}" explains lead author of the study, Professor Julie A. Dumas, of the University of Vermont. "Previous choline research has commonly relied on self-reported scores or assessments from participants, but what makes this study unique is that it utilized functional MRI scans and working memory exercises to capture an objective view of how brain networks

respond to choline intake after menopause, gaining valuable insights into how targeted supplementation may support a pivotal moment of women's life."

Supporting Women Through Every Stage of Life

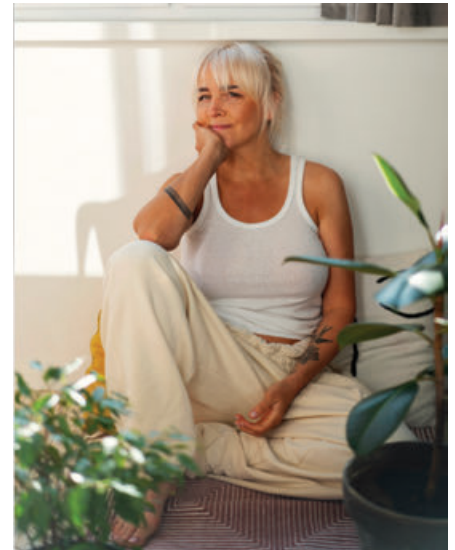
This latest study adds to the existing body of evidence demonstrating the benefits of choline across different life stages. Previous research has established choline's role in supporting fetal brain and cognitive development during pregnancy and lactation,⁵ with long-lasting benefits that extend beyond birth.^{6,7} Additional research has also demonstrated that choline intake may support people's cognitive health later in life.^{8,9,10} This new study expands the industry's understanding of choline's effects in postmenopausal women, representing a new frontier in personalized nutritional solutions for women's health.

"Investing in women's health research is something we feel very strongly about at Balchem," adds Eric Ciappio, PhD, RD, Senior Manager, Nutrition Science, Balchem HNH. "In the past, so much of nutrition science was largely shaped by male-centric studies and the assumption that these findings were also applicable to women's health.¹¹ This study is part of an essential shift towards a greater understanding of women's specific nutritional needs and how we as an industry can better support them at every stage of life. VitaCholine® is our premium, high-quality choline ingredient with a robust clinical track record, and it continues to be at the heart of pioneering research. We're excited about these preliminary results and are already building on them with further research underway."

For more information about Balchem and its branded ingredient VitaCholine®, visit: <https://balchem.com/hnh/mn/vitacholine/>

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Lycomato® delivers measurable, inclusive results for skin health and appearance

DAILY SUPPLEMENTATION with Lycomato®, Lycored's tomato-derived nutrient complex, delivers beauty results that are scientifically measurable as well as noticeable by consumers after just 4 weeks of use, a new clinical study has found.

The anti-inflammatory properties of carotenoids mean they can support the skin from within, balancing the effects of aging. Sourced from tomatoes, Lycomato contains standardized levels of carotenoids, which includes lycopene (15mg), phytoene and phytofluene to support skin health and appearance.

In the clinical trial, 50 healthy women of different ages (35 – 58), ethnicities (Asian, Black, Caucasian and Latino), and skin types (Fitzpatrick II-V) took Lycomato soft gels containing 15mg of lycopene daily for 12 weeks.

Their skin condition was assessed using three

methods: expert visual grading of facial markers, instrumental measurement (including assessment of firmness, elasticity and skin barrier via trans-epidermal water loss) and consumer perception via questionnaires.

The visual grading identified significant improvement to a range of parameters after both four weeks and 12 weeks of supplementation. These included fine lines, wrinkles, pore appearance, brightness/radiance, skin tone evenness, dark spot intensity, smoothness and firmness. The instrumental measurement found significant improvement to skin firmness after the fourth and 12th weeks and significant skin barrier improvement after 12 weeks.

The self-assessment stage of the study also revealed significant results. After 12 weeks of supplementation, 86% of subjects said that using

Lycomato had improved the overall appearance of their skin. 88% said it had improved their skin's elasticity, 86% said their skin felt smoother and 84% said it felt younger or healthier.

Elizabeth Tarshish, Ph.D., Head of Claims and Clinical Affairs at Lycored, said: "In this study we see that Lycomato drove a significant improvement across a variety of ages, ethnicities and skin types, as evaluated by expert grading, instrumental measurement and most importantly – user perception. We strive to empower people to feel comfortable in their own skin, so it's exciting to know that participants reported feeling a difference and feeling good about themselves."

View the full study at: <https://onlinelibrary.wiley.com/doi/10.1111/jocd.15650>

New human clinical findings show precision prebiotic Benicaros® supports recovery of nasal airway cells after viral challenge

NUTRILEADS HAS ANNOUNCED new findings from a human clinical study demonstrating that its precision prebiotic fiber Benicaros® supports the repair of nasal epithelial cells following a viral challenge. These cells form a critical first line of defense in the airways.

Published in the peer-reviewed *Journal of Medical Virology*, the findings are based on transcriptomic analysis of samples collected during a randomized, double-blind, placebo-controlled human trial using a rhinovirus challenge model. The analysis provides new insights into how Benicaros®, a carrot-derived rhamnogalacturonan-I (cRG-I), helps support the body's response to upper respiratory tract infections.

Supporting the body's first line of defense

Nasal epithelial cells line the inside of the nose and act as a protective barrier against airborne pathogens. When viruses infect these cells, they hijack the cell's machinery to replicate and spread.

The new analysis shows that Benicaros® helps regulate the expression of genes involved in both the body's early anti-viral immune responses and the pathways that affect the repair of nasal



epithelial cells in the subsequent recovery phase. The data suggests that dietary supplementation with Benicaros® is associated with a more effective response to infection.

"This study helps us better understand how Benicaros® works at the cellular level," said Sue McKay, Ph.D., Nutrition & Health Manager at Nutrileads. "By supporting both the body's initial response to viral exposure and the recovery of the airway barrier, Benicaros® helps maintain the integrity of one of the body's key lines of defense."

Dr. René Lutter, principal investigator and expert on the rhinovirus challenge model used in this study, commented: "The study also shows that Benicaros® may affect the regrowth of cilia on nasal epithelial cells thereby speeding up their recovery

after an infection."

Study design

Transcriptome profiles were generated from nasal epithelial samples that were collected during the first randomized, double-blind, placebo-controlled clinical trial using Benicaros® in a rhinovirus challenge model. Gene expression was analyzed across multiple timepoints to understand how Benicaros® influences the body's response to viral exposure.

Benicaros® significantly affected the sequence and intensity of various genes that regulate pathways involved in anti-viral responses and epithelial repair.

"Benicaros® is a precision prebiotic with a dual mode of action," said Dr. McKay. "This data adds to the scientific evidence that already supports the immune modulatory capacity of this ingredient and further highlights the value of Benicaros® as a robust immune health solution."

Download the publication here:

Website: <https://onlinelibrary.wiley.com/doi/epdf/10.1002/jmv.70914>

New choice-feeding study shows higher dog preference for kibbles coated with OHLY-GO® Meaty

A PET'S FEEDING behaviour can directly influence the quantity and variety of nutrients they consume, which has a large impact on overall health and well-being. Recent research* has found that over half (57%) of pet owners believe that they could be feeding their pet a more nutritious and balanced diet.

With this in mind, Ohly, who are experts in improving pet food palatability, conducted a feeding study to compare the acceptance and preference of kibbles coated with 0.5% OHLY-GO® Meaty against an uncoated reference.

How feeding behaviour affects nutrient intake and overall animal health

Pets are highly sensitive to taste, aroma, texture, and mouthfeel - these factors can determine what foods they prefer and how much they eat. As a result, inconsistent or selective feeding can lead to nutrient deficiencies, obesity, or digestive issues, among other health conditions.

Choice feeding observation in dogs - what the findings revealed

In the study, which assessed canine feeding behaviour, meat-free kibbles coated with 0.5% OHLY-GO® Meaty were compared with uncoated meat-free kibbles.

Dogs demonstrated a higher total consumption of the coated kibbles (58% vs. 49%) and ate the coated kibbles first 52% of the time, reflecting both greater preference and intake.

The findings suggest that OHLY-GO® Meaty enhances palatability and supports stronger acceptance amongst dogs. The acceptance level was slightly higher for kibble coated with OHLY-GO® Meaty (52% vs. 48%). Similar uplift was observed in overall preference (50% vs. 44%) and first-bite preference (52% vs. 46%).

The challenge for manufacturers: delivering balanced, nutritious food that pets enjoy

Palatability is essential in pet food; even a nutritionally 'perfect' diet can fail if it doesn't appeal to a pet's preferences, which are influenced by taste, aroma, texture, and even visual factors.

For manufacturers, the challenge lies in balancing complex nutritional requirements with these sensory components to help ensure acceptance and consistent intake. They also need to adapt for different species, breeds, and life stages, all while maintaining shelf stability, cost-effectiveness, and regulatory compliance.

Role of yeast in enhancing aroma, umami, and flavour perception naturally

Yeast extracts, such as Ohly-GO® KTD and Ohly-GO® Meaty, help to enhance pet food palatability by delivering meaty and roasted notes that appeal more to carnivorous animals than grain-based flavours.

The presence of glutamic acid and nucleotides in yeast extracts helps to develop savoury, roasted, umami flavours, which mimic the meaty taste that dogs and cats enjoy. The complex taste of yeast

extract is highly effective at masking unwanted flavours, making it a great tool for disguising the bitter taste of medications and a key ingredient for improving the overall palatability of pet supplements.

Dr Dina Krüger, Innovation and Health Expert at Ohly, says: "Throughout the two studies we conducted across cats and dogs, kibbles coated with OHLY-GO® products consistently outperformed reference products in preference, first-bite selection, and voluntary intake."

These findings highlight the benefits of using natural yeast-based ingredients to enhance palatability, support consistent nutrient intake, and improve overall diet adherence in companion animals."

<https://www.ohly.com/en/animal-health/palatability/>



Peer-reviewed clinical trial shows Sabinsa's Sabeet® improves muscle quality and neuromuscular performance in postmenopausal women

SABINSA ANNOUNCES THE publication of a new randomized clinical trial demonstrating that long-term supplementation with Sabeet®, a nitrate-rich beetroot extract, significantly improves key markers of muscle quality and neuromuscular performance in postmenopausal women.

The study, titled "Long-Term Beetroot Extract Supplementation Improves Morphological Muscle Quality and Rate of Force Development in Postmenopausal Women: A Randomized Clinical Trial," was published in the peer-reviewed journal *Nutrients* (March 2026), with Sabinsa's Global CEO and Managing Director, Shaheen Majeed, serving as a co-author.

Conducted using a randomized, double-blind, placebo-controlled design, the 12-week trial evaluated the effects of daily supplementation with a standardized nitrate-rich beetroot extract (548 mg nitrate/day) in postmenopausal women aged 60 to 85. Participants were assessed for muscle quality, strength, rate of force development (RFD), and circulating nitrate and nitrite levels at baseline, 8 weeks, and 12 weeks.

The results demonstrated statistically significant

improvements in morphological muscle quality, as measured by ultrasound echo intensity, in the Sabeet® group compared to placebo. In parallel, participants receiving the nitrate-rich extract also experienced marked increases in early- and late-phase RFD, indicating enhanced neuromuscular performance and the ability to generate force more rapidly, a key factor in balance recovery and fall prevention.

"Sabeet® was specifically developed to deliver standardized, meaningful levels of dietary nitrate, and this 12-week trial shows that commitment translating into real, tangible benefits for women navigating the muscle health challenges of menopause," said Shaheen Majeed, Global CEO and Managing Director of Sabinsa. "The improvements observed in both muscle composition and neuromuscular speed, mediated by enhanced nitric oxide bioavailability, speak to the depth of this ingredient's potential for healthy aging, and are particularly relevant for supporting mobility, balance, and overall functional independence in postmenopausal women. At Sabinsa, we believe that evidence like this is what separates a clinically

meaningful ingredient from a commodity."

The study also confirmed significant increases in circulating nitrate and nitrite levels in the Sabeet® group, reinforcing the role of nitrate supplementation in enhancing nitric oxide bioavailability, a key mediator of vascular function, muscle perfusion, and contractile efficiency. These biochemical improvements were sustained through both the 8-week and 12-week assessments, demonstrating the durability of the effect.

Researchers concluded that sustained supplementation with nitrate-rich beetroot extract offers a practical nutritional strategy to address age-related declines in muscle quality and neuromuscular function. The findings are particularly significant given the increased risk of sarcopenia, reduced mobility, and falls in postmenopausal populations.

Sabinsa's involvement in this research reflects its longstanding commitment to advancing clinically substantiated, science-first ingredients that address the real health challenges of aging.

<https://www.sabinsa.com>

New narrative review published in *Food & Function*: Olecol® supports blood lipid management and offers a natural alternative to Monacolin K

A NEW CLINICAL STUDY As cardiovascular health remains a leading global concern, proactive blood lipid management is becoming an increasingly important focus within the nutraceutical industry. Consumers are seeking natural, safe, and clinically validated solutions to help maintain healthy cholesterol levels before pharmaceutical intervention becomes necessary. This shift is particularly relevant following regulatory changes around Monacolin K from red yeast rice, creating a clear need for effective alternatives.

A newly published, narrative review in *Food & Function* reports that olive leaf polyphenols, like Olecol®, can beneficially modulate lipid parameters, oxidative stress, inflammation, and vascular function.

The study was conducted by Solabia Nutrition's internal R&D team in collaboration with Maastricht University researchers.

Olecol®: olive leaf polyphenols for healthy blood and healthy aging Olecol® is a clinically validated extract derived from freshly pruned Spanish olive leaves (Manzanilla variety), standardized for key polyphenols including oleuropein and hydroxytyrosol.

Clinical data demonstrates that Olecol® significantly reduces total cholesterol, LDL cholesterol, and triglycerides at a **daily dose of 250 mg**. With its strong safety profile and natural origin, Olecol® represents a compelling alternative to Monacolin K, supporting blood lipid management without the

regulatory and safety concerns associated with red yeast rice.

Study Overview & Methods

This narrative review synthesizes clinical and mechanistic evidence on the effects of olive leaf and olive oil polyphenols on blood lipid profiles and cardiovascular risk markers in both healthy and at-risk populations.

Clinical studies using standardized olive leaf extracts or olive oil preparations with defined phenolic content were included. Multi-ingredient formulations containing additional bioactive compounds were excluded to isolate the effects of olive-derived polyphenols. Data were analyzed across different populations, including healthy individuals, those with cardiovascular risk factors, overweight or obese individuals, and hyperlipidaemic subjects. Mechanistic insights from preclinical models were also incorporated.

Results

The findings demonstrate that olive-derived polyphenols exert population-dependent benefits:

- In healthy individuals, improvements were primarily observed in oxidative stress and vascular markers
- In individuals with elevated cardiovascular risk, more consistent reductions were seen in LDL cholesterol, total cholesterol, triglycerides, and oxidised LDL

- Postmenopausal and mildly hyperlipidaemic individuals showed meaningful improvements, particularly with longer supplementation.

Mechanistic studies indicate that olive polyphenols influence lipid metabolism and vascular function through AMPK activation, suppression of SREBP-1c, modulation of PPAR pathways, enhancement of antioxidant defences via Nrf2 signalling, and attenuation of inflammatory pathways including NF-κB and MAPK.

Addressing a growing market need

With increasing scrutiny on Monacolin K and a growing demand for natural, safe, and effective lipid management solutions, Olecol® offers a scientifically substantiated alternative for the nutraceutical market. Its clinically demonstrated efficacy, combined with a strong safety profile, positions it as a next-generation ingredient for cardiovascular health and healthy aging applications.

<https://www.solabianutrition.com>



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Introduction 2026

Celebrating over 27 years Innovations in Food Technology is a professional B2B international quarterly magazine featuring technical articles on functional/health ingredient research, development and applications, safety and analysis and legislation across Europe, North America and the Far East. Innovations leads with informative articles written by leading experts from the world's leading food and beverage companies.

Each issue features an extensive list of editorial topics providing food and beverage professionals with an indepth overview of key product innovations. Our readers comprise R&D and senior management in companies manufacturing finished foods, beverages, plant-based and dietary supplements.

OUR RESPONSIBILITY: REDUCING THE CARBON FOOTPRINT AND ENHANCING SUSTAINABILITY.

In order to minimise our carbon footprint, and to contribute to a more sustainable environment, Innovations in Food Technology is completely digital, offering our global readers constant access in iphone, ipads and android formats.

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| Quality Assurance | 7% |
| Government | 5% |
| Consulting | 3% |

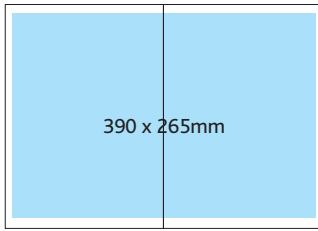
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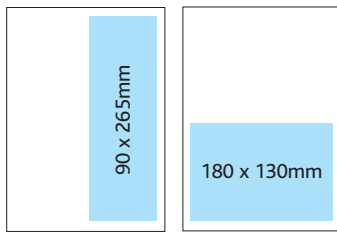
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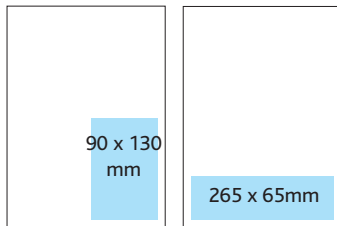
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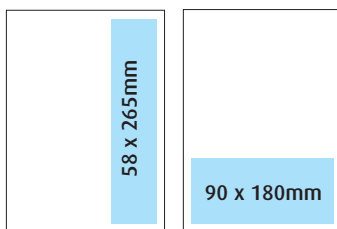
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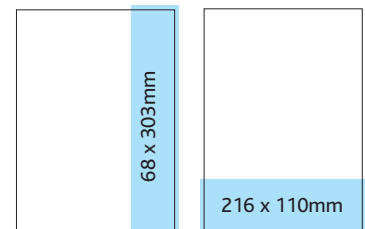
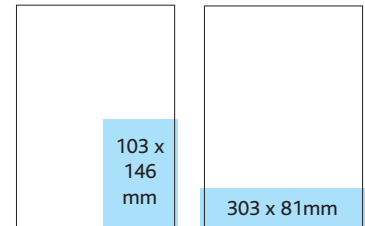
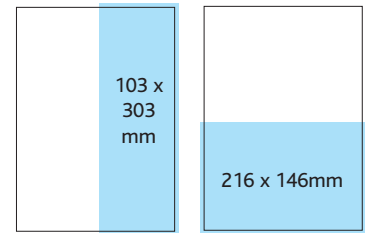
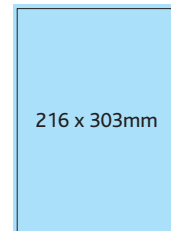
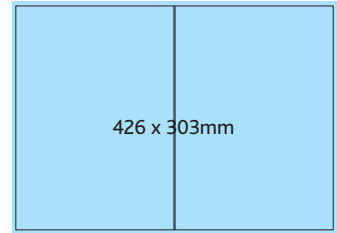
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Published by Print Workshop Publications
Innovations in Food (& Bev) Technology is published quarterly and Innovations in Food (& Bev) Processing & Packaging is published bi-monthly

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| Alternative proteins | Sports nutrition |
| Savoury ingredients | Emulsifiers |
| Stabilizers | Probiotics |
| Capsule technology | Antioxidants |
| Healthy snacking | Heart health |
| Innovative colours | Sustainability |
| Beauty from within | Clean labels |
| Plant-based innovations | Organic superfoods |
| Sauces & dressings | Natural sweeteners |

Supercritical extraction techniques
Fruit flavour profiles for beverages
Supple chain transparency
Non-dairy milk ingredients
Non-alcoholic beverage ingredients

TRADESHOW PREVIEW:
Gulfood 2026, Dubai

Deadline: 5 February 2026

MAY 2026

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|----------------------------|--------------------|
| Weight management | Boosting immunity |
| Joint health | Spices & Herbs |
| Infant formula ingredients | Algae |
| Stress management | Bone health |
| Muscle recovery | Eye health |
| Improving digestion | Muscle recovery |
| Ice cream ingredients | Probiotics |
| Vegetarian capsules | Enhancing texture |
| Plant-based ingredients | Salt replacements |
| Cognitive health | Mediterranean diet |

Collagen advancements
Ancient grains
Ready-made meal ingredients
Mushroom ingredients & applications
Adaptogens (replacing antioxidants)

TRADESHOW PREVIEW:
Vitafoods Europe 2026, Barcelona
IFT 2026, Chicago

Deadline: April 22

AUGUST 2026

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|------------------------|-----------------|
| Alternative proteins | Gut health |
| Ice cream ingredients | Eye health |
| Sports nutrition | Sugar reduction |
| Weight loss management | Algae |

Enhancing memory
Plant-based beverage ingredients
Sleep improvement
Stress-relief ingredients
Enhancing flavour in plant-based foods
Healthy ageing
Sustainability
Joint health
Health benefits of pulses
Clean label
Cardiovascular health
Natural taste balancing solutions

TRADESHOW PREVIEWS:
SuppleSide Global 2026,
ANUGA 2026

Deadline: 31 July 2026

NOVEMBER 2026

| | |
|-------------------------|------------------|
| Dietary fibres | Probiotics |
| Chocolate ingredients | Superfoods |
| Capsule technology | Colours |
| Beauty from within | Sweeteners |
| Carbon-neutral products | Gummies |
| Healthy snacking | Sports nutrition |

Savoury ingredients
Anti-inflammatory ingredients
Plant-based alternatives
Anti-allergenic ingredients
Functional beverage concepts
Enhancing immunity
Improving taste in plant-based products
Healthy ageing
Sodium reduction

TRADESHOW PREVIEWS:
Food Ingredients Europe (FiE) 2026, Frankfurt
Plant Based World Expo 2026, London

Deadline: 28 October 2026