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Press release

New zero-*trans* coating fat Couva 850 NH from IOI-Loders Croklaan selected as nominee for the "Most Innovative Food Ingredient Fi Europe Award 2007"

Zero- trans Couva 850 NH – addressing a major challenge to food manufacturers

The Netherlands, Wormerveer, 18 September 2007 – **Recently, the award committee has selected the nominations for the "Most Innovative Food Ingredient Fi Europe Award 2007". Couva 850 NH is one of the nominees for this prestigious and world-renowned trophy. Entrants for this award needed to demonstrate how they have successfully developed an ingredient and what the significant advantages are to the food manufacturers and the consumer. The winner will be announced during the Fi Europe 2007 in London.**

IOI-Loders Croklaan believes Couva 850 NH is a breakthrough product. It is an alternative for conventional, hydrogenated and *trans* fatty acid-containing coating fats and provides our customers – chocolate confectionery and bakery manufacturers – a cost-effective (no additional investments in processing equipment), technologically easy-to-incorporate coating fat that meets the demands of the health-conscious consumer.

Trans fats are attractive for the food industry due to their shelf life and flavor stability. They have displaced natural solid fats and liquid oils in many areas of food processing. However, scientific publications indicate that *trans* fatty acids raise serum levels of the so-called 'bad' LDL-cholesterol, reduce levels of the 'good' HDL-cholesterol which increases the risk for cardio-vascular diseases (CVD), which have led to well-publicised legislation. Although the move against hydrogenation and *trans* fats began in Western Europe and the USA, it is spreading now throughout the world. Efforts have been made in several countries to comply, through mandatory *trans* fatty acids labelling of pre-packaged food, societal pressure and industrial initiatives to lower the content of *trans* fatty acids in foods.

Advantages of Couva 850 NH

Couva 850 NH is, from a product perspective, a next generation cocoa butter replacer (CBR). Couva 850 NH has been developed mainly for enrobing applications and has proven to give fully acceptable results in terms of speed of crystallization and glossy appearance of final products. In replacing vegetable fats high in *trans* fat in existing



applications, it has no adverse influence on either the output of production lines or the appearance of finished goods. Extensive shelf life tests have been performed and showed a 9-month shelf life to be achievable under various conditions of time and temperature.

The award committee

The entries are selected by a highly qualified and top international judging committee, which includes representatives from food manufacturers, ingredient manufacturers, retailers, global market-research companies and food magazines.

About IOI-Loders Croklaan

Oils and fats are our core business, and have been for more than a century. Today, Lodders Croklaan is not only a reliable and leading global supplier of commodity and specialty oils and fats, but also offers customers an unprecedented combination of lipids knowledge and application expertise to respond to their specific market needs. In addition to its head office in Wormerveer, the company has three smaller production plants in the United States, Malaysia and Egypt, plus another eight sales offices worldwide. Since December 2002 the company is fully owned by palm oil conglomerate IOI Corporation Berhad, which is listed on the Kuala Lumpur Stock Exchange.
