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**GTC Nutrition Announces a New Technical Study on Aquamin<sup>®</sup> Calcified Mineral Source  
*Study Focuses on Calcium Enrichment with Aquamin Soluble and Aquamin S  
in Dairy Products***

GOLDEN, Colo. (September 8, 2008) – GTC Nutrition, a business unit of Corn Products International, Inc., today announced that independent sensory tests have shown that Aquamin<sup>®</sup> calcified mineral source can be used to boost the calcium content in a range of dairy applications without impacting the taste or texture of final products. This comes as welcome news to manufacturers actively responding to the growing consumer demand for “calcium enriched” products.

The study, conducted by NIZO Food Research, B.V., assessed the impact of two Aquamin grades, Aquamin<sup>®</sup> S and Aquamin<sup>®</sup> Soluble, when used in ultra high temperature (UHT) milk, long-life yogurt drinks and stirred yogurt products. The study fortified the UHT milk with 25% calcium and the long-life yogurt drinks and stirred yogurt products with 40% calcium.

According to the sensory analysis, the addition of Aquamin<sup>®</sup> S to UHT milk resulted in a product that was well received by study participants; the viscosity in particular was improved when compared to the original product. The fruit-stirred yogurt was also successfully fortified – the use of Aquamin<sup>®</sup> Soluble had no negative impact on pH or flavor profile according to study participants. The inclusion of Aquamin<sup>®</sup> Soluble in the long-life yogurt drink showed even more positive results. An enhanced strawberry flavor and increased freshness were noted by study participants. All products were also visually stable.

“We’re extremely pleased with the outcome of this research. Demand for calcium-fortified products is ever-increasing, and manufacturers are looking for new ways to boost the calcium content of their products,” said Cristina Munteanu, Senior Applications Specialist for GTC Nutrition. “We are continually developing innovative applications with our ingredient solutions

to help manufacturers meet the demands of today's health-conscious consumers, and these results demonstrate that Aquamin is an effective calcium enrichment solution in dairy applications.”

Aquamin is a mineral ingredient derived from seaweed (*Lithothamnion Calcareum*). It is rich in marine calcium and magnesium as well as 70 other trace elements.

### **About GTC Nutrition**

GTC Nutrition is a recognized leader in providing innovative, customized ingredient solutions along with scientific, technical and marketing expertise to the food processing, dietary supplement and animal feed industries. GTC Nutrition promotes health globally with innovative functional food ingredients and unsurpassed customer support. For more information, visit [gtcnutritionalsolutions.com](http://gtcnutritionalsolutions.com).

### **About Corn Products International**

Corn Products International is one of the world's largest corn refiners and a major supplier of high-quality food ingredients and industrial products derived from the wet milling and processing of corn and other starch-based materials. The Company, headquartered in Westchester, Ill., is a leading worldwide producer of dextrose and a major regional producer of starch, high fructose corn syrup and glucose. In 2007, Corn Products International reported record net sales and diluted earnings per share of \$3.4 billion and \$2.59, respectively. The Company has operations in 15 countries at 35 plants, including wholly owned businesses, affiliates and alliances. For more information, visit [cornproducts.com](http://cornproducts.com).

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