

PRESIDENT'S CORNER



GTC Nutrition President
Patrick Smith

I am pleased to share that GTC Nutrition recently expanded our ingredient solutions portfolio with the addition of

OatVantage™ oat bran concentrate and NutraFlora® prebiotic fiber blended with Hi-maize® resistant starch. These new value-added ingredients offer us the opportunity to address growing health concerns in the areas of digestive, glycemic, immune and heart health. What's more, they allow us to further support our customers with ingredient solutions based on sound science that delivers functionality for the creation of great tasting foods, beverages and supplements.

GTC will globally market OatVantage, which is a perfect ingredient for delivering the many benefits of soluble beta-glucan (OatVantage contains 54% beta-glucan) including heart, glycemic and digestive health. We have developed a comprehensive technical library to assist in various application needs, including formulations for beverages, baked goods and cultured dairy products.

As a complement to our health platforms, we forged a relationship with National Starch to offer a unique blend of NutraFlora plus Hi-maize resistant starch. This blend will be available in North America and Latin America, as well as Australia and New Zealand. Please visit our press room at gtnutrition.com for additional information.

CONSUMER SURVEY

GTC Nutrition recently announced findings from our Bone Health consumer awareness survey conducted by Opinion Research Corporation – survey respondents included 1,031 U.S. adults. The study found that the majority of Americans are not aware of the serious risks associated with low calcium intake and absorption as well as the risks associated with low bone density and osteoporosis. Although the survey findings are concerning, they underscore the opportunity Americans have to

increase their overall wellbeing by learning more about bone health and the factors that influence it, including calcium absorption. Our goal at GTC Nutrition is to offer ingredient solutions, such as NutraFlora® scFOS® prebiotic fiber and Aquamin™ calcified mineral source, to provide consumers with easy choices they can make in the supermarket aisle to help build stronger bones. Look for products co-branded with the NutraFlora seal or visit nutraflora.com for more information.

GTC IN THE NEWS

At GTC Nutrition, we are committed to connecting with consumers as well as our customers. We officially launched our consumer awareness program – based on our Building Nutrition Solutions for Life™ business model – at the Institute of Food Technologists (IFT) 2006 Food Expo. We have since experienced great success in educating and empowering consumers by translating the science behind the health benefits of our ingredient solutions, namely NutraFlora® prebiotic fiber, and providing details on how to shop for “better for you” food, beverage and supplement alternatives.

Consumer and trade media alike have responded by looking to GTC Nutrition to serve as a reliable source of information. We have recently garnered placements with consumer media on Denver's NBC affiliate 9News, cnn.com, usatoday.com, the *Denver Post*, *Rocky Mountain News* and more.

Our internal expertise is also called upon by the trade media. We have recently contributed to articles focused on health and wellness in *Food Product Design*, *Food Technology*, *Nutraceuticals World*, *Prepared Foods* and more. Please visit our press room at gtnutrition.com for access to company news.

UPCOMING EVENTS



May is National Osteoporosis Month



Petfood Forum April 11-13, Chicago, IL
Booth #608



Quebec Suppliers Night April 26, Laval, QC



BUILDING NUTRITION SOLUTIONS FOR LIFE.™

TECHNICAL BULLETIN

GTC Nutrition conducted a 12-week study to evaluate the effects of NutraFlora on the texture and flavor of high protein bars. NutraFlora was added at 1.53% of control formula by replacing part of the maltodextrin. The level was chosen to allow for health benefits and offer opportunities

for structure/function claims. The results indicated that the bars containing NutraFlora were noticeably softer and more flavorful compared to the control. Texture and flavor improvements

were observed at the beginning of the study. The control bars started hardening after only two weeks, while the bars with NutraFlora remained soft throughout the evaluations.



	Control	Bars with NutraFlora
Long/Chewy Texture	√	
Soft Texture		√
Enhanced Sweetness		√
Enhanced Chocolate Flavor		√
Protein Off-Notes	√	
Increased Shelf-Life		√
Improved Nutritional Profile		√

“NutraFlora is known to mask off-notes and improve moisture retention in baked goods and bars, and this study confirms that these benefits can also be achieved in products with high levels of protein,” said Cristina Munteanu, food applications specialist for GTC Nutrition.

In addition to improving the functionality of high protein bars, NutraFlora delivers health benefits for enhancing calcium absorption and promoting digestive and immune health.

Control

Nutrition Facts	
Serving Size 1 bar (70g)	
Amount Per Serving	
Calories 260	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 220mg	9%
Total Carbohydrate 33g	11%
Dietary Fiber 1g	5%
Soluble Fiber 0g	
Sugars 14g	
Protein 22g	
Vitamin A 0%	Vitamin C 0%
Calcium 15%	Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500

Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Bar with NF

Nutrition Facts	
Serving Size 1 bar (70g)	
Amount Per Serving	
Calories 260	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 220mg	9%
Total Carbohydrate 33g	11%
Dietary Fiber 2g	9%
Soluble Fiber 1g	
Sugars 14g	
Protein 22g	
Vitamin A 0%	Vitamin C 0%
Calcium 15%	Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500

Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

SCIENTIFIC ADVISORY BOARD INTRODUCTION

GTC Nutrition is proud to introduce its newly formed Scientific Advisory Board (SAB), which will be chaired by Coni Francis, Ph.D., R.D., sr. manager – science, marketing and technical services. The board will provide scientific advice for our research and program development initiatives, and help keep us abreast of the current state of the U.S. population’s overall health and wellness. SAB members include Robert Hutkins, Ph.D., professor in the department of Food Science and Technology at the University of

Nebraska, Lincoln, to focus on gut physiology; Joanne Slavin, Ph.D., R.D., professor of Nutrition in the department of Food Science and Nutrition at the University of Minnesota, to focus on fiber and carbohydrate metabolism; George Fahey, Ph.D., professor in the department of Animal Science at the University of Illinois, to focus on swine and companion animal health; and Addison Lawrence, Ph.D., professor of TAES Shrimp Mariculture Research at Texas A&M University, to focus on marine animal health.

AQUAMIN™ LINE ADDITION

The latest addition to the Aquamin product line, Aquamin™ Soluble, is now available for use in clear or carbonated beverages. Rich in marine calcium, magnesium and trace minerals, Aquamin Soluble is specifically designed for use in a wide range of beverages – optimum results can be achieved in applications with a pH between 3.0-6.5.

This novel ingredient allows for the enrichment of products to help consumers meet the daily recommended value for this vital mineral, with no impact on taste or flavor. Ideal applications include sport or performance drinks, functional beverages, flavored waters and juices.

- Ingredient Solutions*
- Scientific Expertise*
- Marketing Ingenuity*
- Applications Innovation*
- QA and Regulatory Support*
- Personal Customer Service*