DUPONT SCIENCE.  
MAKING LIFE FLOURISH.
There is no greater challenge today than feeding an ever-growing population. In fact, agricultural output must double by 2050 to satisfy the needs of a projected 9.3 billion people. Just as fast as the population is growing, so too are the demands for safer, more nutritious, sustainable and tastier food around the world.

At DuPont, we offer a range of industry-leading food solutions from production to safety to texture and taste to health and nutrition to sustainability. In fact, a majority of our investment in R&D is for innovative new food solutions.

Knowing the challenges you face every day.
More than ever, food manufacturers of all kinds face challenges on a growing number of fronts. You need to stay ahead of changing consumer tastes. Deliver healthier, more nutritious food. Take into account raw material pricing and volatility. Ensure a sustainable food supply. Guarantee food safety. And comply with new regulations. In each and every one of these areas, food solutions from DuPont can help.

A full menu of custom solutions.
From crops and ingredients to innovative packaging materials, food solutions from DuPont are hard at work throughout the food chain. Across the material, chemical and biological sciences, we bring innovative thinking from outside the food world and combine that with deep knowledge and experience from within the food industry.

Taken together, DuPont can offer customized leading solutions that give you five main benefits:

- Healthier Food
- Enhanced Texture and Taste
- Production Efficiency
- Improved Safety
- Sustainable Solutions
MAKING NUTRITION FLOURISH.

Healthy food is on the minds of consumers around the world. That is why we are providing the healthy, innovative solutions that satisfy consumers and manufacturers alike in food, beverages and supplements. You will find products to meet your needs in a range of categories, including: immune and digestive health, weight management, child and sports nutrition.

Simply healthier.
Danisco® HOWARU® premium probiotic strains are health-enhancing bacteria widely used in food and beverage products and dietary supplements. Scientific studies have shown that ingestion of these friendly bacteria—probiotics—enhances several physiological functions, particularly the body’s natural defense system and intestinal well-being. A range of HOWARU® products are available for licensing and use on consumer packaging.

Sowing the seeds of heart health.
The DuPont™ Danisco® soy protein range provides high-quality, plant-based protein that is free of meat, lactose and dairy. In the US, soy has been clinically proven to improve heart health. It is ideal for use in food that is cholesterol free, low in saturated fat and refined carbohydrates and vegetarian.

Cooking up new ideas—healthier fried food.
Plenish® is a zero trans fat soybean oil that improves taste in chips, snacks and any fried food. More than healthy and tasty, it also provides greater stability and extended freshness.

A culture of healthy.
Pushing the boundaries of food that is good for you, DuPont Nutrition & Health scientists developed a new method of integrating probiotic cultures into drinkable yogurt for children. It is backed by clinical trials and available in over 1,000 customized blends to meet your individual requirements.
MAKING TEXTURE AND TASTE FLOURISH.

Just because consumers are demanding healthier, more nutritious food doesn’t mean they’re willing to sacrifice food that tastes good. At DuPont, we’re working every day to create the solutions that enhance the taste, texture, appearance and nutritional profile of processed food of all types.

Working with DuPont gives you access to a range of ingredients that help create food with better texture while increasing yield. And DuPont science lets you optimize “mouth feel” while ensuring safer and healthier products.

More taste and texture.

Ice cream that retains its superior, creamy texture and appearance is possible through a range of temperature fluctuations with Danisco® Cremodan®. This greater stability is even achieved while meeting low-fat or low-sugar targets. Danisco® Cremodan® SoftServe facilitates air incorporation, retards ice crystal growth and encourages creaminess in milk shakes and ice creams.

The best texture in the field of food science.

Around the world and at any time of the year, DuPont™ Pioneer® innovations in wheat varieties are translating into lower operating costs and better consistency in formulations. Combine this with state-of-the-art DuPont™ Danisco® enzymes that help improve the quality of flour, and you have access to a full cycle of more consistent texture from flour milling to baking.

Developing a keener sense of taste.

Beyond innovative products, DuPont food scientists and engineers are hard at work at dairy application centers in 11 countries around the world. These advanced development facilities are helping to inspire local and global dairy solutions and providing intensive training in key texture and flavor developments.
**MAKING EFFICIENCY AND PRODUCTIVITY FLOURISH.**

As a food manufacturer, you know that budgets and margins are tighter than ever before. At the same time, your partners or consumers are looking for the highest levels of quality in terms of taste, safety and nutrition.

That is why food solutions from DuPont are designed to help you gain superior cost efficiencies by maximizing productivity, reducing waste and streamlining operations. What is more, we can help you make the most of your raw materials or upgrade their quality to capture improved cost savings.

**Packaging profits.**
DuPont™ Surlyn® resins offer the best seal integrity in the industry and can reduce packaging material costs by 13% while improving puncture resistance. Low-temperature seal initiation, outstanding hot tack strength and the industry’s broadest sealing range make Surlyn® the choice for increasing packaging line speeds, handling tough sealing challenges and boosting efficiency. And its sparkling clarity and high gloss also make it a leader in display packaging.

**Optimizing the supply chain across the food chain.**
DuPont™ Danisco® tailored blends are a range of high-quality, advanced additives, including hydrocolloids, emulsifiers and enzymes used in a variety of applications from bread to whipping cream to meat and poultry. All of these blends help enhance process stability improve performance and product quality, as well as achieve supply chain excellence.

**A formula for improved efficiency.**
All the way to the factory floor, DuPont science is helping food manufacturers find innovative ways to gain new efficiencies. That can even mean replacing costly metal components with thermoplastics that are lighter, lower in cost and corrosion resistant. In addition, these materials, like DuPont™ Delrin® engineering polymer in place of stainless steel, provide superior performance in meat processing and bottling.

**The fine print behind improved productivity.**
From the largest processes to the finest details, DuPont science keeps you ahead of the latest changes. For the highest-quality printing, improved productivity and the lowest environmental footprint, choose DuPont™ Cyrel® FAST: easy-to-use hardware for flexo plates. This clear, highly legible solution offers easy-to-change printing for packaging that needs to be constantly updated.

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From molecular genetic testing to packaging to partnering with experts and agencies locally and around the world, DuPont is at the forefront of ensuring the food we all eat is safe and healthy. New standards are developed in places like the DuPont Food Protection Center in Denmark, and we work with local food manufacturers to create and implement custom-tailored solutions.

**Safety from the molecule to the market.**
The award-winning DuPont™ BAX® System is a fast and accurate method for detecting pathogens or other organisms in food and environmental samples. The system breaks down samples at the genetic level, using the power of the polymerase chain reaction (PCR) to detect bacteria and other microbes with certainty.

**Better preservatives, naturally.**
In the US, Danisco® BioVia™ anti-microbial blends are used to control yeast and mold. They are designed to enhance the safety and quality of a wide variety of culinary products. It combines the synergistic effects of cultured dextrose, green tea extract and mustard essential oil. What’s more, Danisco® BioVia™ is effective over a broad pH range (2–7), controlling challenging spoilage yeasts and mold while offering clean, friendly labeling.

**Lowering the barriers to extended freshness.**
In packaging, DuPont barrier resins keep food safer longer by controlling the passage of gases, solvents and oils into or out of your products. This reduces the transfer of flavors, extending freshness and protecting against contaminants. DuPont resins also provide oxygen barrier properties when wet or chilled, making them the perfect choice for flavor-sensitive food and beverages.

**One sealant easily fits all.**
Convenience meets safety in preformulated DuPont™ Appeel® lidding sealant resins. They allow for different levels of seal strength and peel mode. Plus, they work on virtually every packaging surface while meeting strict food safety requirements. In addition, these sealants outperform sealing lacquers by avoiding solvents and related VOC (volatile organic compound) issues.

MAKING SAFETY FLOURISH.
At DuPont, we are dedicated to helping food producers and manufacturers everywhere make feeding the world as sustainable as possible. That includes ensuring a stable and renewable source of natural ingredients. Helping you streamline processing to minimize waste and spoilage. Creating ingredients that let you use production processes that reduce CO2 consumption. While making sure we all do our part to lower environmental impact by developing innovative lightweight packaging.

There is no expiration date on innovation.
For over 80 years, DuPont has led the industry in providing sustainable food packaging solutions. Our puncture-resistant film structures increase food safety and extend freshness. We have lowered the quantity of packaging materials required to reduce the environmental footprint while maintaining the highest safety standards. New technologies make it possible to use more renewably sourced materials derived from soybeans in packaging solutions, including coated paper, board, inks and adhesives.

The science of cool.
R-22 refrigerants are being phased out, but DuPont™ ISCEON® refrigerants let you move to a compliant, sustainable option while enabling the continued use of your existing equipment. That minimizes downtime for costly refits and avoids the expense of equipment replacement.

Got better milk?
Danisco® FoodPro® Cleanline is a unique enzyme that when added during the production process enables you to save energy and water while improving productivity. It significantly reduces clogging, milk fouling and the level of free cholesterol in dairy products. As important, it cuts your consumption of cleaning chemicals to lower costs, while allowing for up to a 15% gain in capacity.

A 30,000 foot view of perishable shipping.
At DuPont, we go above and beyond to get safer, fresher food to market. DuPont™ Tyvek® Air Cargo Covers are ideal protection for perishable and temperature-sensitive shipments. Developed with Cargolux to minimize food spoilage, they are designed to provide a high level of thermal protection from solar radiation.

MAKING SUSTAINABILITY FLOURISH.
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