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News Release

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Horizon Milling Discusses GrainWise™ Wheat Aleurone at Global Whole Grains Health Conference

MINNEAPOLIS— Representatives from Horizon Milling, LLC discussed the health benefits of its new GrainWise™ Wheat Aleurone at the 2005 Whole Grains Health Conference, held May 18-20 at the Radisson Plaza Hotel in Minneapolis. The three-day global conference, sponsored by the University of Minnesota, drew biological and behavioral scientists, health educators, food technologists and regulators to examine the latest scientific data on whole grains and health.

Given increased consumer interest in the development of healthful foods, conference presenters focused on describing emerging technologies in whole grain foods development. Horizon Milling talked about its GrainWise™ Wheat Aleurone, a new ingredient innovation that enables manufacturers to add the healthy benefits of whole grain nutrition to foods, while preserving more of the pleasing sensory qualities of foods made from enriched white flour. Attendees learned more about the technology for processing GrainWise™ Wheat Aleurone, as well as product applications, nutritional benefits and marketing opportunities for this unique ingredient.

“With all the recent media attention on the relationship between whole grains and health, people want to eat more whole grains,” said Guy Shoemaker, president of Horizon Milling. “However, we recognize that whole wheat has a distinctive taste and texture that doesn’t appeal to some people, especially children. GrainWise™ Wheat Aleurone provides an alternative to help people get more of the healthy benefits of whole grains in foods that taste more familiar to them.”

GrainWise™ Wheat Aleurone is an all-natural ingredient derived from the aleurone layer of the wheat kernel. Horizon Milling uses a proprietary method to isolate the highly valued aleurone layer — the “best of the bran” where most of the desirable whole-wheat nutrients are concentrated. GrainWise™ Wheat Aleurone contains 45 percent dietary fiber, and higher levels of almost all bran nutrients. It is a concentrated source of essential vitamins, including B6, niacin and E, as well as important minerals such as potassium, magnesium, calcium, iron and zinc. It also includes most major antioxidants and many phytochemicals.

Because it has less pigment and flavor, GrainWise™ Wheat Aleurone can be incorporated into foods at higher levels than full bran. It replaces a portion of the enriched white flour in product formulas. A typical inclusion ratio of 20 percent gives foods a nutrition profile similar to whole wheat, without impacting the qualities of soft texture, high volume, mild taste and light color found in foods like bread, buns, pasta and cereal. At a 20 percent inclusion, GrainWise™ Wheat Aleurone can raise the fiber content of foods to a level that allows manufacturers to promote fiber content claims on their labels.

“We’re excited about the opportunity to partner with food manufactures in using GrainWise™ Wheat Aleurone to address important public health issues,” Shoemaker said. “This innovative ingredient will make it easier for people to increase their consumption of whole-grain nutrients, while giving them ‘permission’ to eat the foods they like.”

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About Horizon Milling, LLC:

A leading U.S. flour miller, Horizon Milling, LLC is a joint venture between CHS Inc. (www.chsinc.com) and Cargill, Incorporated. Horizon Milling combines the expertise of a global food ingredients manufacturer with the supply assurance capabilities of a national, farmer-owned cooperative to provide customers with innovative, flour-related product and service solutions. To learn more, visit <http://www.horizonmilling.com>.

About Cargill

Cargill is an international provider of food, agricultural and risk management products and services. With 105,000 employees in 59 countries, the company is committed to using its knowledge and experience to collaborate with customers to help them succeed. For more information, visit <http://www.cargill.com>.