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News Release

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Making whole grain less grainy

Nestled on a wheat kernel is a layer of nutrients that might make whole grain foods less ... whole grain-like. That's good news for consumers who want more fiber in their diets but don't necessarily like the taste and/or color of whole grain foods.

Horizon Milling, a unit of Cargill Inc. in Wayzata, recently introduced GrainWise Wheat Aleurone, an ingredient that allows food manufacturers to add the nutritional benefits of whole grains into everything from pizza crust to pancakes that are normally made from enriched white flour.

Horizon Milling licensed a patented process that removes the highly valued aleurone layer of a wheat kernel, which contains several vitamins, minerals and antioxidants, and turns it into a white powder for cooking.

Because the company uses a machine to extract the aleurone instead of chemicals, the ingredient can be considered all-natural, operations manager Steve Ellis said.

The aleurone essentially replaces a portion of less-healthy enriched flour in product formulas. The result - foods that taste, feel and look like they were made from enriched flour but contain the nutritional benefits of whole grains.

With the revised U.S. Dietary Guidelines recommending more whole grain consumption, the company sees an opportunity to reach consumers, especially families with young children,

who don't like the bitter taste and dark colors of whole grain foods, said Sheryl Stennett, vice president of marketing.

Aleurone will not exactly produce the same white color and smooth texture of, say, white bread, but it's close enough, she said.

And if at least 20 percent of the food in question contains aleurone, food companies can use labels with government-approved health claims that fiber can lower cholesterol and reduce the risk of heart disease.

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About Horizon Milling, LLC:

A leading US flour miller, Horizon Milling, LLC is a joint venture between CHS Inc. and Cargill. 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 101,000 employees in 60 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>.