PRESS RELEASE - July 8, 2015

Clextral, DIANA Pet Food, LIS and Triballat-Noyal have joined forces to install an EPT™ pilot in Europe.

Clextral, DIANA Pet Food, LIS (Lesaffre Ingrédients Services) and Triballat-Noyal have worked for several months on setting up an EPT™ pilot in Europe. This partnership will soon lead to the creation of a Research & Development line based in Western France (Cérences - Manche) in the premises of LIS.

EPT™ (which means Extrusion Porosification Technology) is a new drying technology and breakthrough innovation developed and patented by Clextral, a division of Groupe Legris Industries.

This process consists in producing new generation porous powders with improved functional properties (rehydration, flowability, etc.). The applications are extremely varied, and can range from powdered milk to instant coffee, with a wide variety of food ingredients. EPT™ is used to dry very viscous products and generates 20-40% energy savings compared to the conventional spray drying method.

This collaborative project brings major food industry names, such as DIANA Pet Food, LIS and Triballat-Noyal, together with Clextral. A new pilot will be set up offering the latest advances in a unique intensification technology which has the potential to revolutionize conventional drying methods.

Starting in 2016, this pre-industrialization pilot line will also be available to other food manufacturers who will be able to perform new product development tests and improve dehydration processes through EPT™ technology.

Subsidiary of the LESAFFRE Group, LIS is the European specialist in the drying of food ingredients and more generally in powder processing, with two sites in Europe (France - Poland) benefiting from a broad technological spectrum (spray drying, granulation, vacuum drying, encapsulation, mixing, etc.). LIS also has an R&D laboratory in Rennes (35). LIS provides pragmatic and efficient technical and industrial solutions to satisfy the innovative approaches of its many customers.

CLEXTRAL (Division of GROUPE LEGRIS INDUSTRIES) provides turnkey engineering solutions integrating twin screw extrusion and drying technologies for the food-processing, pulp and specialty chemicals industries. The company, located in Firminy (Loire), also supplies special pumps specifically designed for the nuclear industry. EPT™ is a breakthrough patented process developed by Clextral, which consists in manufacturing porous powders using twin-screw extrusion technology. The first R&D line has been installed in Australia under Clextral license at the CSIRO (Commonwealth Scientific and Industrial Research Organization) for the Asia-Pacific region.

TRIBALLAT-NOYAL is a third generation family-owned business, based in Noyal-sur-Vilaine in Brittany. The company combines Tradition and Innovation to develop new niche markets in the areas of organic foods, cheeses, plants and nutrition. Triballat-Noyal is present in France in different distribution channels and on the export market with two subsidiaries in Spain and Italy.

DIANA Pet Food, the world’s leading partner committed to improving pet food performance, develops innovative solutions to increase the well-being of cats and dogs, and pet owner satisfaction. Thanks to a unique innovation policy based on a combined understanding of pet food product attributes, animal specificities and pet owners’ expectations, DIANA Pet food offers an exclusive set of services and a wide product portfolio. Worldwide leader in palatability enhancers, DIANA Pet Food works closely with its customers with the sole objective of supporting their brand positioning and their values.

Member of the Symrise Group, the Pet Food Business unit relies on a strong establishment in 5 continents with 17 industrial sites, 17 sales offices, 1 research center, 4 regional development and technical support centers and 3 cats and dogs expert panels.

Note: * EPT™ is the registered trademark for Extrusion Porosification Technology.