



Nearly 1 in 2 Europeans and 1 in 3 North-Americans believe **certified organic** labels are important.



Nearly 1 in 2 Europeans believe that producing food organically helps to **protect the environment** and 2 in 5 Americans indicate sustainability and **environmental impact** heavily influence their food and beverage choices.



2 in 5 consumers globally believe that processed foods and beverages can be made **healthier by using organic ingredients**.

Better together with organic ingredients. Nutrition with a good conscience.

The healthy, natural and sustainable appeal of organic products is fuelling the green revolution in food and beverage manufacturing. If you want to get on the shopping list of consumers pursuing a healthier lifestyle by means of organic products, the secret to make you stand out on shelf is to promise extra benefits, such as great taste, texture and added nutritional value. Let BENEØ support you to fulfill that promise!

Organic rice ingredients for green, clean, texturizing solutions.

With a wide variety of organic rice flours and starches, you open the world of organic (dairy-free) food formulations by adding a smooth, creamy or yet crunchy texture to your soups and sauces, breakfast cereals, yoghurt, beverages, cookies, infant meals, fruit preparations and many more.

Rice starch is characterised by very small granules that range from 2-8 µm, much smaller than those of other cereals, tubers and roots, such as corn and potato. Its granule size is comparable to that of fat globules. So, it can therefore be used as a natural fat replacer, as it mimics a full, fatty or creamy mouthfeel. Rice starch can be used to not just create a creamy, smooth and full-bodied mouthfeel in fat-reduced products, such as bakery fillings and dairy products, but it can also be used in confectionery applications and in gluten-free bakery products to optimise the crunchiness in cookies and to improve the shelf life of soft baked goods.

Chicory root fibres to go beyond digestive health, today and tomorrow!

The fibre range, Orafti® Organic, offers the same benefits and features as conventional Orafti® Inulin and Oligofructose. They are prebiotic dietary fibres. Prebiotics are the food for good bacteria that already live in your gut. In fact, prebiotic oligofructose and inulin from the chicory root benefit our health in so many ways – from increasing the good microbes in our gut, reducing harmful gut microbes, supporting and strengthening immunity, improving digestive health, helping in blood glucose management, weight management and more.

Whilst increasing fibre levels, they provide technical benefits such as sugar and fat reduction without compromising taste and texture. Thanks to this very versatile set of benefits, organic chicory root fibres are the ideal ingredient to innovate applications like dairy (alternatives), cereals, bars, bakery, chocolate and many more.

Sustainability, it's part of our DNA

Needless to say that in today's market, every food & drinks business looks for ways to become more sustainable. As product developer, you'll be searching for those ingredients that help you innovate your new launches in the most sustainable way possible. Let us be your partner.

At BENE0, sustainability reaches from field to fork and beyond; providing ingredients that promote a healthy lifestyle in a holistic way. Rather than trying to add sustainability on to our company's everyday activities, it has been built into the very genetics of our organisation since its early days.



Our collaboration is founded on a share and care principle. By working closely with our carefully selected organic farmers we ensure long-term health of their soil and crops.



Growing organic promotes the health and productivity of ecosystems and the animals living in them. Farming without crop protection products preserves water and soil resources, supporting biodiversity.



We valorize 100% of our raw material. This means the chicory root and rice are fully used – either for functional products/ ingredients or co-products.

Orafti® Organic is a carefully cultivated and selected organic variant of its popular chicory root fibre. It is grown and harvested in close proximity of the production site in Oreye, Belgium. A team of dedicated agronomists and organic certified contract farmers collaborate closely to obtain the best from the chicory root with respect for the environment. Crop rotation, valorisation of water resources and a zero-waste principle, form an essential element for ethical and sustainable sourcing, cultivation and nutrition.

The partnership with the carefully selected **organic rice** farmers is founded on a share and care principle. By securing the proper technical support, we help prevent soil depletion and increase total yield per acre.



ENJOY THE POWER OF PLANTS

deliciously smooth and creamy

Delight in smooth, creamy plant goodness with our delicious dairy-free drink.

Made with high quality organic ingredients like rice starch, rice flour and feel-good chicory root fibre.

Rice 'N' Easy - Powered by Plant



plant-powered & organic



rice-based



source of feel-good fibre



Get a taste of our genuine organic rice drink with fibre.



Dairy alternative



Organic



Source of fibre

Ingredients (%w/w)	Test
Water	87
Organic rice syrup	10
Organic vegetable fat	1
Organic rice starch & rice flour	1
Organic inulin	0.7
Minor ingredients (e.g. emulsifier, stabiliser)	q.s.

Discover our organic high fibre gluten-free cookie with rice flour.



Gluten-free



Organic



High fibre

Ingredients (%w/w)	Test
Organic rice flour	33
Organic oat flour & flakes	20
Organic vegetable fat	15
Organic sugar	15
Water	q.s.
Organic oligofructose	3
Organic milk powder	2
Minor ingredients (i.e. raising agents, salt, emulsifier, flavour)	q.s.

Nature's taste. Texture. Tone. A wholesome promise.

Baked with a unique blend of naturally gluten-free, organic rice flour and feel-good fibre sourced from organic chicory root.

What really stands out is just how plain delicious they are.

Great for sharing and sure to sweeten any tea time moment.

