

### Non-GM statement on ISOMALT (all types)

ISOMALT from BENEOPalatinit is produced from food-grade sucrose ("beet sugar") by enzymatic rearrangement with non-viable, immobilized cells of *Protaminobacter rubrum* followed by catalytic hydrogenation. Apart from hydrogen no other raw materials are used.

The sucrose originates from Südzucker facilities that process solely sugar beet. Beets processed are grown exclusively in the European Union. Genetically modified sugar beet are not allowed for cultivation in Europe. In fact, the beet growers have contracts with Südzucker that allow them to seed a certain acreage with sugar beet with the guarantee that beet grown are processed. The sugar beet varieties must be chosen from an approved list - no GM variety is listed/allowed. Other sugar beet than contracted are not processed. Therefore, there is no risk that GM sugar beet and sugar derived thereof is used to produce ISOMALT from BENEOPalatinit.

*P. rubrum* is not a genetically modified organism in accordance with the applicable national regulation ("*Gentechnik-Gesetz*").

Sucrose and ISOMALT consequently do not fall into the scope of Regulation (EC) No 1829/2003 "*on genetically modified food and feed*" nor Regulation (EC) No 1830/2003 "*concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms..*".

Based on the above, BENEOPalatinit confirms that ISOMALT - all types including galenIQ™ - does not require authorisation, labelling or traceability of genetically modified food or feed according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.



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*This statement is valid on the date of issue. The legally binding character automatically expires 3 years after date of issue.*