

PRESS RELEASE & INVITATION

Moissac, 22 November 2011

**Nutritis Press Breakfast
30 November, 10:00, FIE 2011, Paris Nord Villepinte**

**PRESS INVITATION FIE 2011: MEET NUTRITIS AND ITS TAILOR-MADE
100% FRUIT SUGARS**

Come and discover innovative and natural 100% fruit sugars from Nutritis during the 25th Food Ingredients Europe & Natural Ingredients 2011 event in Paris from 29 November to 1st December 2011, on the Nutritis stand, 1D75.

Join us for a delicious and healthy press breakfast on 30 November, when you will be able to taste Nutritis fruit-based sugars and find out more about the development strategy of this future European leader in fruit sugars.



At the heart of agri-food trends that associate naturalness and health, in the context of an exponential growth phase that draws strength from innovation, sustainable development and international markets: Nutritis combines all these assets to position itself as the European leader in 100% fruit sugars. Come and discover (and taste!) our tailor-made recipes and learn more about our ambitious strategy!

 **Nutritis, recent news and strategic positioning for the years to come**

Nutritis proposes a range of tailor-made 100% fruit sugars that can be used for numerous applications such as preserves, fruit purées, desserts, dairy products, cereal bars, ice creams, sorbets and beverages, etc. The most recent innovations produced by Nutritis include an organic version of Ex Grape Sugar®, Fructisweet®, the tailor-made range of sweetening solutions, and Fructilight®, the natural fruit sugar that combines the lowest Glycemic Index on the market and clinically proven nutritional and health benefits.

By combining technological and product innovations, and by positioning itself in the strong growth sector of natural and healthy foods, Nutritis has become a partner of choice in the agri-food industry for the formulation and production of high added-value ingredients and differentiated finished products. To mark the first participation of Nutritis in the FIE – the reference event for the world agri-food industry – the company stand, dedicated to presenting its product ranges to purchasers and decision-makers, will be manned by the Nutritis marketing and management teams.

In 2010, Nutritis announced its €10 million investment plan, and in 2011 the company received several awards that acknowledged its dynamism (Entreprise d’Avenir, Grand Prix Tendances & Innovations SIAL Canada 2011, Technology Transfer Trophy, Green Business Prize). On the occasion of FIE 2011, Nutritis is pleased to invite you for an update of news on the opening of its two new production units, the publication of its clinical results in the regulation of glycaemia and the growth of its markets, notably at an international level.

Nutritis: programme for the press breakfast

News on Nutritis and its range of fruit sugars:

An innovative product range at the heart of trends towards Naturalness and Health,
Research projects and validated nutritional benefits,
An approach that combines innovation and sustainable development,
Hugely increased production capacity through the opening of new facilities in 2011,
Exponential growth and an innovative concept acknowledged by international expert panels

Press Breakfast
Wednesday 30 November 2011
10.00 – 11.00
Stand 1D75

Food Ingredients Europe & Natural Ingredients 2011
Paris Nord Villepinte

RSVP by e-mail or telephone to:

alexandra.foissac@vicbiostart.fr or +33(0)660252939 / +33(0)561142454

One-to-one interviews could be organised after the press conference or during the 3 days of the FIE show.

CONTACT PRESSE

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Nutritis Press Conference – FIE Paris – 30 November 2011	
10.00 – 10.20	<ul style="list-style-type: none"> ➤ Breakfast on the theme of naturalness and the pleasure of eating Breakfast and a tasting of products manufactured using Nutritis sugars (preserves, yoghurts, fruit purées, fruit drinks, sorbets, 100% fruit bars, etc.) ➤ Discovery of new product concepts developed in partnership with CP Kelco Reduce the sugar content without sacrificing flavour and texture, and preserve the 100% fruit origin of sugars: two important marketing objectives in the food ingredient market are demonstrated with a new fruit dessert and a preserve that contain Fructilight® from Nutritis and the new pectin from CP Kelco.
10.20 – 10.45	<ul style="list-style-type: none"> ➤ General presentation of Nutritis SA The company, its initial concept, its history, positioning and markets.... And also its vision for sustainable development, its financing model and its ambitious industrial partnerships and development strategy, etc.; ➤ An update on the technology, production and facilities The most recent technological advances and the new production units in Rieux-Minervoix and Cruviers-Lascours, in figures and images; ➤ Presentation of the results of clinical trials on FructiLight® A collaboration with INSERM and results in humans demonstrating that Fructilight has the lowest Glycemic Index (GI=11.93) in the marketplace and confirming the very low impact of native fruit fructose on postprandial glycaemia and serum insulin levels in healthy subjects; ➤ "2 P: Partnership & Product": a look back at a successful partnership for the development of innovative products Testimony from one of Nutritis' partners, CP Kelco, global leader in food texturing agents; ➤ Nutritis' development strategy and markets Exponential growth and the development of sales that target different markets and consumption trends (clean label, naturalness, health, organic products, etc.) with particular focus on efforts at export (both within and outside Europe).
10.45 – 11.00	<ul style="list-style-type: none"> ➤ Question and Answer session Discussion with journalists and opportunities for one-to-one interviews.

ABOUT NUTRITIS

Nutritis creates fruit sugars for the agri-food industry that ally naturalness and unique nutritional properties. Accredited as a Young Innovative Company, Nutritis bases its efforts on three pillars: innovation in its concept, its market and its technology, and benefits in particular from a portfolio of owned technologies (patented process developed in partnership with INSA Toulouse). Supported from the start by the Midi-Pyrénées company incubator, the French Ministry for Research and OSEO, Nutritis has now become an active member of two competitiveness clusters (Agrimip Innovation and Cancer-Bio-Health) and focuses its original positioning in four major areas; those of health, innovation, sustainable development and territorial growth, in line with current societal and environmental concerns.

Nutritis SA - Moulin de MOISSAC - 1 Promenade Sancert - F-82200 MOISSAC - www.nutritis.com

NUTRITIS AND ITS NETWORK

Company details:

NUTRITIS SA with an Executive Board and Supervisory Board (Tarn-et-Garonne)

Creation of a 100%-owned subsidiary in July 2010: NUTRITIS Production SAS (based in the Gard)

Scientific partners:

CRITT Bio-Industries, Purpan Engineering School, INRA (UMR1054), INSA Toulouse, INSERM (I2MR U858), PA3S, Université Paul Sabatier

Industrial partners:

Grap'Sud (Aude, Gard)

Equity investors:

Grap'Sud, Midi Capital, Groupe IRDI (Midi-Pyrénées Croissance MPC, FAM), Intellagri, SFFP, Soridec, TGI

Investors/Banks:

Lead: Banque Courtois

Bank loans: Banque Courtois, Banque Populaire Occitane, Crédit Agricole Toulouse 31, Crédit Agricole Languedoc-Roussillon, Société Générale Toulon Var

Leasing companies: Starlease/Groupe Crédit du Nord, Crédit Agricole-Lixxbail, Sogelease, Natixis Lease (25% respectively)

Institutional partners:

Novalia 82, ADE82, Midi-Pyrénées Region, Languedoc-Roussillon Region, Midi-Pyrénées Incubator, OSEO, French Ministry for Research, Cancer-Bio-Health and Agrimip Innovation Competitiveness Clusters

Consultants/Lawyers/Business:

Fidal Montauban / Rémy Boix, Patricia Cazalis.