



NEWS RELEASE

CONTACT: Orane Blake, Director Product Management, Flavors
Kalsec®
Phone: 800.323.9320 or 269.349.9711
Fax: 269.382.3060
E-Mail: oblake@kalsec.com

FOR IMMEDIATE RELEASE: January 21, 2011

Look to Kalsec® for Money Saving Alternatives to the Dehydrated Garlic Shortage

Reduced availability of Chinese sourced garlic is causing a significant rise in pricing for dehydrated garlic. These price increases are projected to continue over the next few years at a minimum. Kalsec® has responded to these rising prices with a money saving alternative: Kalsec® garlic extracts.

Kalsec®'s garlic extracts can replace dehydrated garlic powders and granules in many food systems and offer a substantial cost savings opportunity.

While switching from a dehydrated garlic powder to a liquid garlic extract may seem daunting, Kalsec®'s state of the art laboratory, application center and sensory testing facility houses sensory and application experts ready to work with your team to develop, test and analyze formulations ranging from full replacement to partial replacement to meet our customers' desired product. An experienced team of product development and sensory specialists is immediately available to develop customized garlic extract(s) that are a flavor match to their dehydrated counterparts.

The application center is staffed with a dedicated team of culinary, application, and research and development scientists whose experience spans various aspects of the food industry and is equipped to duplicate many processes used throughout the food industry ranging from soups, sauces and dressings to meats and prepared meal applications. This combination, in collaboration with the customer, allows for product matching and creative development.

Kalsec[®]'s team of sensory scientists works closely with a trained allium panel to qualitatively and quantitatively evaluate raw material and finished food products. The trained allium panel has over 100+ hours of intense training on allium flavor attributes, testing techniques and calibration. Ultimately, Kalsec[®]'s team of experts will assure the switch to garlic extracts will not affect the finished flavor profile.

Kalsec[®] Inc, is a privately held producer and marketer of natural extracts for use in food, beverage, and pharmaceutical applications (www.kalsec.com). Selling and marketing in more than 70 countries worldwide, Kalsec[®] is dedicated to delivering the best products on time, and backed with unparalleled technical expertise. Founded in 1958, the company is headquartered in Kalamazoo, Michigan, with facilities in Kalamazoo, Michigan, Denver City, Texas, Mildenhall, United Kingdom, and Shanghai, China. For more information, visit www.kalsec.com.

###