

Stolle Wellness Announces New Manufacturing Methods to Preserve Health Benefits of Bioactive Milk Proteins

(June 28, 2008 New Orleans, LA) Stolle Wellness, a leading manufacturer of milk based bioactive ingredients, will announce on Tuesday July 1, that the company has developed improved processing methods that preserve the bioactivity of milk proteins used in foods that are processed using heat.

Dr. Robert Stohrer, Vice President of Research and Development at Stolle Wellness, will present at the Protein Supplier Solution Session at the Institute of Food Technologists annual meeting held from June 28 to July 1.

Industry standards often require that food processes utilize high heat steps to destroy harmful microbes. However, this heating process also denatures many milk proteins, reducing or destroying beneficial bioactivities. Stolle Wellness' new methods preserve milk protein bioactivities and the health benefits they provide.

Stolle Wellness tested the processes successfully with a variety of foods, including yogurts, frosted baked goods and a RTD beverage. They found that the milk proteins, which had been added to the foods, maintained their bioactivity for the expected shelf life for each product type.

"This leads us to believe that we can now safely and efficiently add milk-derived micronutrients to a variety of popular foods, making these products even healthier," said Dr. Stohrer.

He said that adding the milk proteins to foods and beverages provides a variety of health benefits, such as immune support, improved joint health and faster recovery from athletic activities.

"There is no doubt that these milk-derived ingredients will make for healthy additions to the growing functional food and beverage markets."

Dr. Robert Stohrer will speak at 11:45 AM on July 1. Stolle Wellness will exhibit at Booth #5141.

About Stolle Wellness

Stolle Wellness is a manufacturer of science-based, dietary supplement and functional food ingredients derived naturally from cow's milk. Among the scientifically proven benefits associated with Stolle milk technologies are properties that complement the body's anti-inflammatory response, enhance antibody function, assist in improving athletic performance and muscle recovery, help reduce tenderness in joints, promote the lowering of blood pressure, and promote general health and immunity.