

Press Release

Wauconda, IL



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Synergy Flavors the Sports Nutrition Market with Protein Research

Wauconda, IL (September 24, 2014) – Synergy Flavors Inc. (“Synergy”) has concluded a recent 2014 study on protein that advances the science of masking flavor challenges associated with protein-enriched sports nutrition products. The study, conducted in collaboration with North Carolina State University (NCSU), focused on the sensory analysis and flavor chemistry of various protein sources. For several years, Synergy researchers have been looking closely at how dairy proteins bind and interact with flavor compounds. For the first time the research has been extended to include a wider variety of protein sources enabling Synergy to develop fresh, innovative, optimized flavors for a variety of protein-based formulations.

Synergy continues to make advancements in the Sports Nutrition Market through collaboration with their parent company Carbery, a leading innovator in the manufacture of whey protein. An affiliation unique to the industry, Synergy’s extensive flavor knowledge is combined with Carbery’s expertise and 40 years of specialist research in whey protein, concentrates, isolates and hydrolysates, and their use in endurance, strength training and recovery. The collective knowledge and capabilities of both companies with their knowledge of the Sports Nutrition Industry, provide formulators with an unrivaled ability to develop nutritional bars, beverages, and powders that strike the perfect balance of exceptional taste and performance.

Carbery further contributes to advances in protein science through an alliance with Food for Health Ireland (FHI), a consortium of leading academic and government researchers and major

dairy producers in Ireland. Dairy industry leaders working in partnership with FHI take active roles in researching, developing and manufacturing functional ingredients derived from milk to improve health and wellness in the areas of sports nutrition, weight management, healthy aging and infant nutrition.

“Our continued investment and dedication to developing advanced flavor technologies through protein research programs is driven by our commitment to create flavorful, nutritional products that help our customers meet the evolving needs of the consumer market,” says Rod Sowders, President of Synergy Flavors.

Synergy’s extensive range of flavors, extracts and essences coupled with Carbery’s heritage in protein research expertly positions Synergy as a key partner to flavor protein specific product formulations in the Sports Nutrition industry.

To learn more about Synergy’s sport nutrition flavoring options visit: www.synergytaste.com

About Synergy Flavors Inc.

Synergy Flavors is a leading international supplier of flavors, extracts and essences for the global food and beverage industry. With more than 130 years of flavoring expertise, Synergy combines a long heritage of flavor development with proprietary extraction technology—blending art and science in creating an exceptional array of tastes. Centrally located in the Chicago metro area, Synergy is easily accessible to customers. Outside the U.S., Synergy has production, R&D and technical facilities in the U.K., Ireland, Southeast Asia and South America. Synergy Flavors is the U.S. subsidiary of the Irish-based Carbery Group, an international food ingredients and cheese company.

To find out more about Synergy, please visit www.synergytaste.com

About Carbery

Carbery Group is based in County Cork, Ireland and is a leading manufacturer of food ingredients and cheese. Established in 1965, it is owned by four Irish dairy co-operatives and

employs nearly 600 people. Carbery's whey based ingredients include whey protein concentrates, isolates and hydrolysates.

Carbery is a key member of Food for Health Ireland (FHI) – a partnership of leading academic and government research organizations and major dairy processors in Ireland. FHI aims to identify bioactive ingredients that can be derived from milk, ensure that any components found satisfy real consumer needs and accelerate their commercialisation. For more information please visit; www.fhi.ie

For further information about Carbery's full range of whey proteins, please contact: Noel Corcoran, Carbery, Ballineen, Co. Cork, Ireland. Tel.: +353 23 8822200 Fax: +353 23 8822346 E-mail: ncorcoran@carbery.com Or visit www.carbery.com

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