



Naturex receives an Award for Talin[®] at Malta Stevia 2010 Conference

Naturex is pleased to announce that Talin[®], its ultimate ingredient for naturally enhancing and modifying flavor, has been granted the Best Innovative Stevia Product 2010 award.

Taking place during the Malta Stevia 2010 conference organised by ISANH (International Society of Antioxidant in Nutrition and Health) in October, this award celebrates the most innovative ingredient.

Justine Lord, Talin[®] Business Manager declared: "We are delighted to receive this prize, as it is granted by an expert committee. This award underlines the remarkable potential of Talin[®] in masking the taste of Stevia."

Wild harvested from the West African rainforests to the taste buds of millions of people worldwide comes Talin[®] (Thaumatococin) - a low-calorie flavour modifier, a natural protein physically extracted from the Katemfe Fruit, *Thaumatococcus daniellii*.

Talin[®] has a wide range of applications in pharmaceutical, supplements, food and drink – particularly in the field of flavour modification and flavour enhancement.

About Naturex:

NRX LISTED NYSE Euronext **About Naturex:** Naturex manufactures natural speciality ingredients for the Food & Beverage, Nutrition & Health and Personal Care industries. Headquartered in France, Naturex employs 900 staff and has 11 production units located in Europe (France, Italy, Spain, Switzerland and England), the United States (New Jersey and California), Brazil, Australia and Morocco. In addition, the group has several sales offices worldwide. www.naturex.com / www.thaumatococinnaturally.com

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