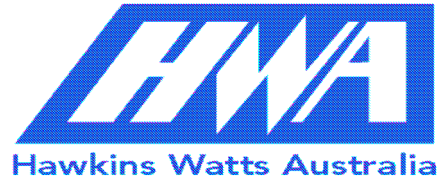


Hawkins Watts Australia Pty Ltd

Melbourne Office:
Suite 6, 2 Compark Circuit, Mulgrave Vic 3170
Phone 03 9561 3710

Sydney Office:
Suite 12, Level 1, 29 Kiora Road, Miranda NSW 2228
Phone 03 8543 3804

www.hawkinswatts.com.au



31 March 2009

Herbagel in Bakery Applications

Hawkins Watts Australia is proud to represent Herbafood GmbH in the Australian market place. With some great technical minds on the job, they have developed a range of bake stable gels that retain water, shape and form during the manufacturing process.

The range of bake stable gels, Herbagel BW 500 and BW 650, are comprised of a mix of Herbafood's unique Herbacel Citrus Fibre and their top quality Pectin. The composition of the rich, highly water binding cell wall of the fibrous material and the all-purpose gelling and thickening agent of pectin complement each other ideally in a technological sense. The pectin ensures a homogenous gel form throughout the production process, whilst the fibre continues to bind, retain and prevent the release of water during baking and storage.

Herbagel works at high solids levels, as well as at reduced sugar concentrations, unlike starch, so it is a prime candidate for producing healthy treats. Texture can be manipulated by increasing or decreasing the shear, and it can be used in applications like acidic fruit fillings as well as higher pH applications like chocolate or caramel crèmes.

For further information please contact:

Barry Edwards
Hawkins Watts Australia Pty Ltd
Suite 6, 2 Compark Circuit,
Mulgrave 3170
Victoria, Australia.
Phone +61 3 9561 3710
Fax +61 3 9561 4603
Barry.Edwards@hawkinswatts.com.au

Jim McMullen
Hawkins Watts Australia Pty Ltd
Suite 12, Level 1
29 Kiora Road, Miranda NSW2228
New South Wales, Australia
Phone +61 2 8543 3804
Fax +61 2 8543 3854
Jim.McMullen@hawkinswatts.com.au