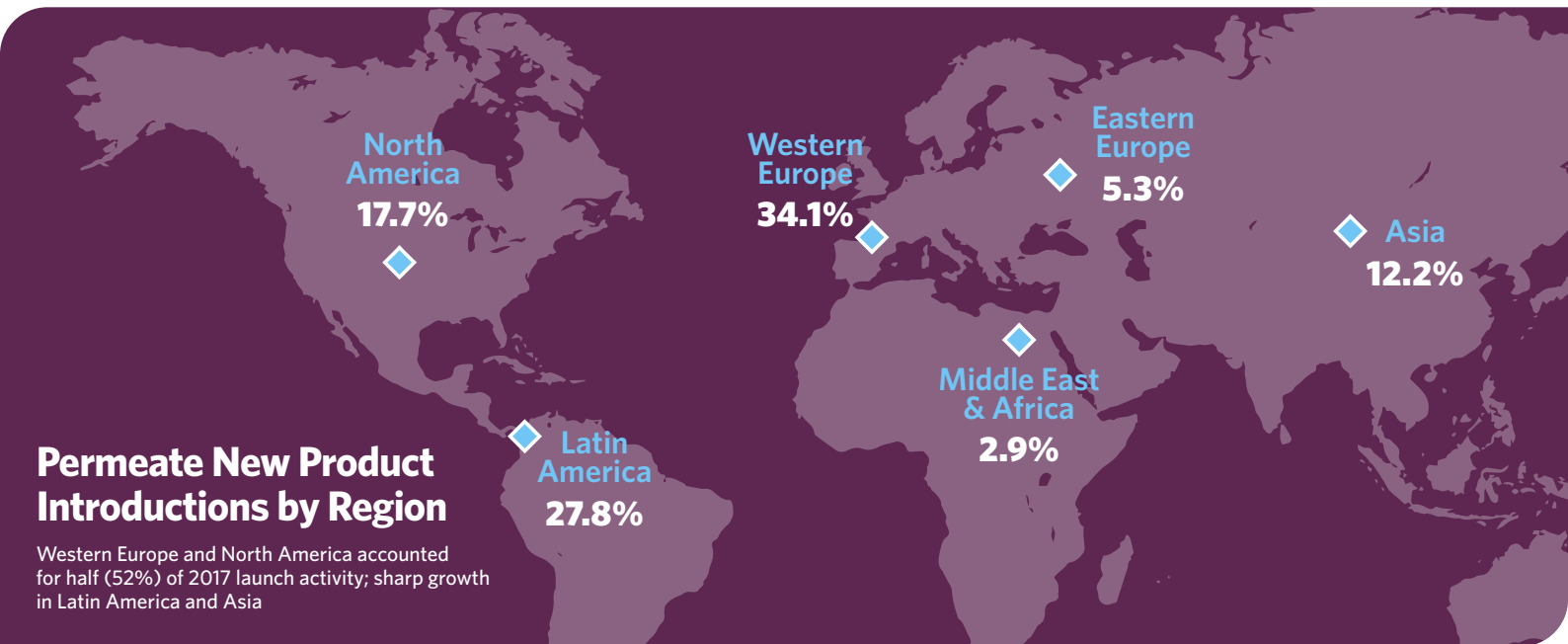
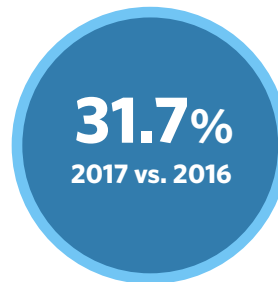




**New food and beverages with permeate have been growing in the last decade**



**Top Categories for New Product Introductions in 2017**

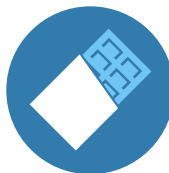
**#1: Bakery**



**#2: Dairy**



**#3: Confectionery**



**Snacks are a rising category, up 55%**



(2017 vs. 2016)

**WHY U.S. PERMEATE**



**THE U.S. PRODUCES ALMOST 2/3 of the WORLD'S PERMEATE** (Source: ADPI)

**531,000 MT**

**U.S. DAIRY PRODUCTION OF PERMEATE IN 2017, 75% OF WHICH WAS EXPORTED** (According to Industry Sources)

**WHAT IS PERMEATE?**

Permeate, also known as dairy product solids, is an advantageous ingredient solution offering the benefits of flavor extension as well as sodium and cost reduction. Produced through the removal of protein and other solids from milk or whey, permeate can be used in a range of formulations including bakery, confectionery, snacks, soup, prepared meals and more.