

Tuesday, 8 October



Discover BENEEO's industry-leading portfolio of heart-healthy, prebiotic fibres

Join the experts at Beneo as they showcase their industry-leading portfolio of heart-healthy beta-glucans and chicory root fibres to nourish beneficial gut bacteria. You'll be treated to five tasting dishes featuring their functional ingredient solutions whilst hearing nutritional and technical details from their expert teams tableside in an interactive presentation.





Menu

Tender fat-reduced
Frankfurter sausage

Crunchy prebiotic **cereal bar**
(sugar-reduced)

Lush sugar-reduced fruit **yogurt**
with high fibre content

Scrumptious high fibre
sourdough bread served with
vegetable butter

Delicious fibre-enriched
Meatless® vegan burger served
on soft Japanese burger buns



Key themes

Prebiotics

Sugar-reduction

Heart health

Meet our team



Gui Santos
Area Sales Manager
Northern Europe



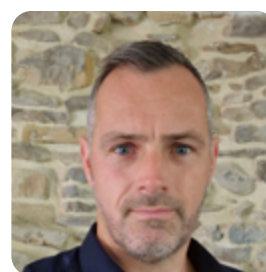
Jelbrich Hendrickx
Technical Cooking



Adriana Arias
Country Manager UK



Silke Ullmann
Manager Nutrition
Communication



Vincent Mayon
Technical Expert

Join BENEO at Positive Nutrition

Alongside their ingredient showcases, BENEO's Nutrition Communication Manager, Silke Ullmann, will present on **"Get to the Heart of Healthy Ageing: The Power of Positive Nutrition"** at the Positive Nutrition Main Stage on 9th October from 09:30 to 9:45. Silke will also lead a roundtable at 10:45 later that day on the s and how prebiotic chicory root fibres can affect mood.







Why healthy ageing never tasted so good

Healthy ageing, and in particular heart health, are big concerns for consumers. So how is the food industry responding?

In this episode of the Food Matters Live podcast, made in partnership with BENEEO, we dive into a critical topic that resonates with many of us.

As we know, ageing populations are on the rise globally. In the UK alone, the number of people aged 65 and over has surged from 9 million to 11 million in the last decade.

This demographic shift brings the importance of healthy ageing and heart health into sharp focus.

We have previously discussed on the podcast the difference between an increased lifespan and an increased health span, spending our later years in good health.

In this episode, we explore the market for products that promote healthy ageing, the trends we are seeing among consumers, and look at how the food and drink industry is stepping up to meet consumer demand.

Is functional nutrition the answer to increasing our intake of key nutrients? And how do we make products that are as good for our tastebuds as they are for our hearts?

Listen here

