

Tuesday, 8 October



# Discover BENEO'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.

bene<sup>o</sup>

connecting nutrition and health

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new





## 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

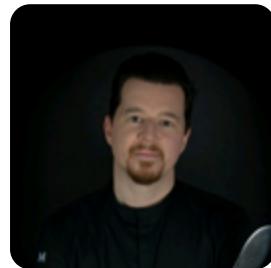
Sugar-reduction

Heart health

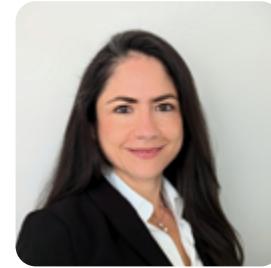
## Meet our team



**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 BENE at Positive Nutrition

Alongside their ingredient showcases, BENE'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.







Podcast episode



# 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 BNEO, 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](#)