

EGG-CITING INNOVATION AWARD

SETTING NEW EGG PROCESSING STANDARDS

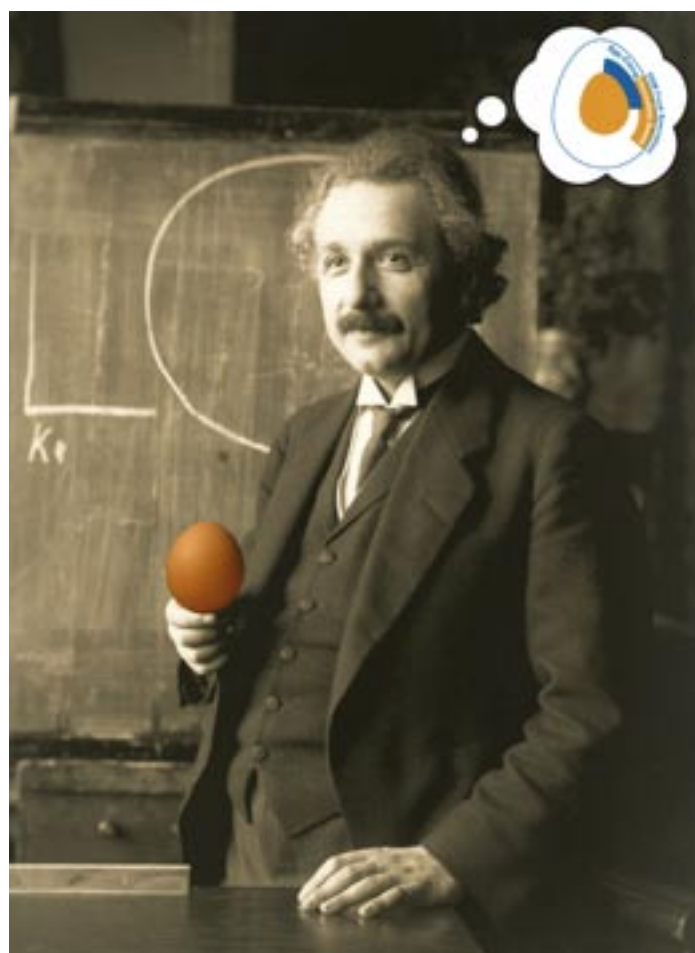
DSM considers innovation in the egg processing industry the key driver to success. We therefore challenge our partners, customers and all others active in the egg processing industry to come forward with creative ideas that contribute to the profitability of egg products in general and to the value of egg constituents in particular.

With this in mind, we proudly introduce to you the



The award is open to scientists, universities, institutes and companies as well as employees of companies working in the field of egg processing.

An international jury will grant the award in recognition of the most innovative idea related to egg constituents. The winner will receive a cash prize of € 10.000 as well as a trophy. A cash prize of € 2.500 is available for the runner-up. The award will be presented at or around the IEC global general assembly meeting in Vancouver, Autumn 2009.



For details on award procedures and application please visit www.dsm-eggprocessing.com



EGG MANAGEMENT IT'S IN YOUR HANDS

OUR COMMITMENT TO THE EGG INDUSTRY

Managing food safety risks in the international egg industry on one hand, and satisfying ever increasing quality demands on the other – that, in our view, is egg management. DSM is committed to provide the egg processing industry with high quality and innovative products and services. We are active on various levels in the egg industry.

Advanced nutrition

DSM provides complete feed solutions, micro-ingredients (vitamins, enzymes, eubiotics and carotenoids) and premixes to the egg production industry. Our Optimum Vitamin Nutrition (OVN)[®] concept ensures the highest standards of animal health and helps produce the best quality eggs.



Reliable diagnostics

The safety of eggs can be distorted by medicines and natural diseases. Early detection of potential problems is essential in the challenge to make our food safer. Under the brandname Premi[®]Test DSM provides world class diagnostic solutions to meet this challenge.

Innovative tests

Correct egg yolk colour is crucial for high consumer appeal. To check and control the colour of egg yolk, DSM has developed the CAROPHYLL[®] check concept.



State-of-the art processing

DSM is a world leader in the formulation of enzymes for the food industry. Our MAXAPAL[®] enzyme range has been developed to improve standards for egg processing companies by implementing fermentation derived enzymes.

www.dsm-eggprocessing.com

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