



Bayn Europe submits patent-application for sweetener-production

The application for a patent for a new type of production method has been submitted to the PRV for processing. Bayn has developed a unique production method that enables a new way of combining high-intensity sweeteners with soluble dietary fibres. The result means that you can now mix different raw materials to form a new sweet homogeneous particle solution that is similar to traditional sugar, both in size, texture and sweetness.

Historically, Bayn has used a traditional method of batch production which means that the raw materials are mixed in one batch at a time, with intermediate cleaning and preparation of the equipment resulting in high start-up costs and thus a high unit price of the final product.

Another side effect that usually arises in batch production and other traditional production based on several raw materials and sweeteners, is that the product is merely a blend and thus forms phases resulting in difficulties in replacing ordinary sugar or other raw materials with new alternative raw materials and sweeteners.

With the technology which has been tested in the past year and which has now also been launched for commercial use through, for example, Pändy's jelly candy, Bayn Europe AB has now documented and secured the technical height and mapping of the process required to enable a patent for the production method.

Since the newmethod is not only a mixture, but creates a homogeneous particle, you can be sure to get the same sweetness in every bag, bite, or in the industrial packaging. We have focused on getting a real commercial substitute for sugar, where the degree of sweetness is the same as sugar and where the customer can simply replace the sugar with our newrawmaterial, which is similar in behaviour but has a completely different nutritional profile and without the negative side effects of the sugar. This also means that we can keep a synonymous price picture of the newrawmaterial and establish it more quickly at retailers, distributors, factories etc. without having to recalculate or adjust their recipe for each order. We see this as an important puzzle piece to mass-produce our sweet EUREBA® fibres and to effectively establish the rawmaterials in any industry that uses sugar in its compound foods. – Patrik Edström, CEO of Bayn Europe.

We have a long experience of the challenges that can arise in getting manufacturers to mix the sweeteners and rawmaterials in the right way to get a good final product. With the newsolution that Bayn nowprovides, it is easy for newmanufacturers to replace sugar directly in their production with EUREBA® and create a similar product completely without sugar. Being in a position to showfinished products which are continuously sold on the market, is a good proof of concept. It also enables a rapid expansion of newinnovations and we are already in dialogue with other manufacturers where we believe there are good opportunities to replace traditional foods by making sugar-free and sugar-reduced products instead. – Simon Petrén, CEO of Pändy Foods AB.

Since the national patent authorities have now confirmed that the patenting process has begun, the next step is to await the technical submission after which the international process starts. It is estimated that the entire process takes between seven months and two years. In the meantime, Bayn will now continuously refine the process through regular deliveries made according to the patent pending process.

For more information, contact Patrik Edström, CEO at Bayn Europe AB, e-mail patrik.edstrom@bayneurope.com

Bayn Europe is an independent supplier of cutting edge and healthy sugar reduction solutions for the food and beverage industry. Bayn's plant based ingredient solutions, refined through scientific research and extensive market experience, facilitate new healthier formulations and recipes focused on taste and texture to help food and beverage companies to reduce sugar and calories in their products. For more information www.bayneurope.com

Bayn is listed on Nasdaq Stockholm, First North Growth Market, under the short name BAYN

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