



FOR IMMEDIATE RELEASE

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Henning's Foods Presents EP-1 Egg White Peptides

OMAHA, Neb. (August 26, 2008)—Henning's Foods is excited to introduce EP-1, Egg White Peptides for use as a natural antioxidant in response to consumer demands for clean food product labels without sacrificing shelf-life. Laboratory testing has shown low levels of Henning's EP-1 are effective at decreasing the rate of lipid oxidation and thus maintaining the shelf-life of susceptible products without the use of synthetic antioxidants. EP-1 qualifies for both kosher and natural labeling.

EP-1 is a free-flowing powder with excellent dispersibility and will not coagulate when heated; all simplifying its use during manufacturing. Applications include nutritional bars, drinks and supplements.

****See us at Supply Side West booth number 18092 for more information and samples.**