

## **NEWS RELEASE**

### **Henningsen Foods Introduces EP-2 Egg White Peptides**

**OMAHA, Neb. (February 21, 2006)**—Henningsen Foods is excited to introduce EP-2, which has been developed in response to the high protein trend and demand for proteins that most closely match the human requirement for essential amino acids.

EP-2 Egg White Peptides from Henningsen Foods is designed to deliver nutrients to the bloodstream quicker than standard egg white while maintaining a mild, neutral flavor with no bitter taste. Food Scientist Karen Moss explains, “The enzymatic treatment used to produce Henningsen’s EP-2 reduces the size of the egg white protein, thereby accelerating the body’s ability to absorb the amino acids. Faster digestion of the protein aids in improving muscle recovery following exertion and exercise and is also ideal for individuals requiring a high protein diet.”

Henningsen’s EP-2 contains high levels of essential and sulfur amino acids, is fat free, and provides the added benefit of being label friendly to consumers. Manufacturing with EP-2 is simplified by reduced dusting, improved dispersability and the peptides will not coagulate when heated. This makes EP-2 ideal for use in a wide range of applications including protein drinks, nutritional bars and protein-fortified foods. Henningsen’s EP-2 is a natural product and is kosher. The ingredient is functional at low levels and is designed to provide solutions and give products new properties.