



PANATURA®
naturally starter dough

PRESS RELEASE

THE RE-INVENTION OF BREAD MAKING

CHICAGO, (Friday, April 30, 2010) - MGM INGREDIENTS AG, the biotech subsidiary of Swiss PANADORO GROUP succeed with breakthrough PANATURA® due to exponentially increased demand in Asia, Europe and Australia. The great success of PANATURA®, a novel starter dough for yeast-raised bakery products, requires the establishment of further biotech manufacturing facilities. Soon the next factory will be built in Iskandar Malaysia.

On May 4, 2010 the Memorandum of Application (MOA) will be signed during the Bio-Chicago Convention to build a PANATURA® flagship factory on a 1.3 hectare area of the emerging Biotechnology Park Iskandar. The signing ceremony will be witnessed by The Deputy Prime Minister of Malaysia, the Honorable Tan Sri Dato' Haji Muhyiddin Bin Mohd. Yassin; the Minister of Science, Technology and Innovation, The Honorable Datuk Seri Dr. Maximus Johnity Ongkili and the Malaysian Ambassador to the United States of America, The Honorable Dato' Dr. Jamaludin Jarjis.

With this new site, the existing production capacity of PANATURA® is multiplied. "It serves as a walk-in model of latest food biotechnology for licensees and investors from around the world," said Meiert J. Grootes, MGM INGREDIENTS' Chairman, "to have a look at one of the most attractive investment opportunities in the food sector."

PANATURA® is a granulated starter dough for yeast-raised bakery products with amazing qualities: It makes bread not only flavorful, moist and durable - it also lowers the cost of production. PANATURA® uses only the most valuable ingredients of the grain instead of chemicals. "Our PANATURA® concept is based on fermentation of agricultural crop residues or by-products for re-entry into the human food chain instead through feeding to animals," said Grootes. The innovative and versatile fermentation technology is intellectual property (IP) protected.

After 8 years of intensive marketing, PANATURA® develops its economic potential. It is now well accepted by the global markets and is in the phase of strong growth. "Biotechnology can help us boost this growth in an environmentally sustainable way," said Grootes.

Tasty & Affordable, Natural & Sustainable
– bread making has begun a new era –.

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