



## News Release

<http://www.cargill.com/today/press.htm>

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### **Cargill announces GRAS status for REGENASURE® Glucosamine**

MINNEAPOLIS – Cargill announced today that its REGENASURE® Glucosamine was determined to be GRAS (Generally Recognized As Safe) for specific food and beverage applications. This product has been determined to be GRAS through an independent evaluation by an expert panel of respected scientists. It is the only GRAS glucosamine available today. The GRAS status permits REGENASURE® Glucosamine to be used in a variety of specific mainstream foods and beverages.

#### ***Glucosamine's role in joint health***

An active lifestyle, participation in impact sports, and aging can wear down joint cartilage. Glucosamine, a molecule naturally produced in the human body by cellular metabolism, is an important constituent of connective tissues, such as joints. It is a key building block of joint cartilage and joint fluid and is used by millions of people to promote mobility and joint health. Numerous animal and in vitro studies, as well as numerous human clinical trials, have demonstrated the positive benefits of glucosamine.

#### ***REGENASURE® Glucosamine's unique features***

Cargill's REGENASURE® Glucosamine is produced from a vegetarian source and is the only commercially available non-animal, non-shellfish glucosamine. Other glucosamine products on the market are derived from shellfish (shrimp, crab, etc.) shell waste.

“REGENASURE® Glucosamine with GRAS status allows our food and beverage customers to confidently incorporate glucosamine into new or existing products, allowing them

to innovate in mainstream markets and address consumer joint health needs with ease,” said Bill Gruber, vice president, Cargill Acidulants. According to Gruber, REGENASURE® Glucosamine with GRAS status offers food and beverage manufacturers a variety of unique advantages, including:

- First use of glucosamine in specific foods and beverages
- Shellfish allergen-free, vegetarian source and Kosher/Halal certified
- Highly soluble, clean-tasting
- Drop-in formulation
- Access to Cargill’s capabilities, including: consumer insights and trends; research, development and technical expertise; sensory and pilot testing; nutrition and regulatory services; and supply chain and risk management services.

For more information about what foods and beverages are approved for delivering Cargill’s GRAS REGENASURE® Glucosamine, please contact Mike Fleagle, Cargill Acidulants, at 630-505-7326 or [mike\\_fleagle@cargill.com](mailto:mike_fleagle@cargill.com), or visit [www.REGENASURE.com](http://www.REGENASURE.com).

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