



FOR IMMEDIATE RELEASE

July 27, 2015

Contact:

Cheryl Tessier, APR, 608-467-4408, ctessier@finessepr.net

Roger Lane, 847-645-7379, roger.lane@sensient.com

**SENSIENT FLAVORS ON TRACK TO REMOVE PHOs
FROM ALL PRODUCTS BEFORE FDA TARGET COMPLIANCE DATE**

Entire portfolio soon to be free of partially hydrogenated vegetable oil

HOFFMAN ESTATES, Illinois —Sensient Flavors LLC, a leading global manufacturer and marketer of flavors, has made significant progress in its efforts to remove partially hydrogenated oils (PHOs) from its entire line of products.

All products made at the company's Harbor Beach, Mich., and Juneau, Wis., manufacturing sites are now PHO-free. Sensient Flavors' manufacturing sites at Indianapolis and Celaya, Mexico will complete the conversion to PHO-free before the FDA's target compliance date. When the transition is complete, all products previously containing PHOs will instead contain a non-hydrogenated liquid vegetable oil with high oxidative stability.

This announcement comes on the heels of the Food and Drug Administration's (FDA) June 16, 2015 ban, which gives manufacturers three years to either reformulate products with partially hydrogenated oils or petition the FDA for an exception.

"We started this process more than a year ago in anticipation of the FDA's ruling so that our customers can make the proper formula, recipe and label modifications well in advance of the regulatory deadline," said Jeremy Thompson, General Manager



Savory Flavors at Sensient Flavors. “Our customers can rest assured we are committed to providing quality ingredients that meet, and even exceed, regulatory standards.”

Though the process of hydrogenation transforms liquid oil into shortening, thereby changing their functionality and improving their oxidative stability, it also creates trans fat, which has been shown to stimulate the production of low density lipoprotein (LDL) and decrease the amount of high density lipoprotein (HDL) in the bloodstream. Because high LDL and low HDL levels have been linked to heart disease and arteriosclerosis, the FDA has taken steps to remove PHOs from the list of GRAS (generally regarded as safe) food ingredients.

“With many of our customers operating in the natural products market, we at Sensient Flavors made it a priority to remove all PHOs from our product line ahead of the FDA’s deadline,” added Thompson. “We look forward to offering a completely PHO-free portfolio in the very near future.”

For more information, please contact Roger Lane, 847-645-7379, roger.lane@sensient.com.

About Sensient Flavors LLC:

Sensient Flavors LLC is a unit of Sensient Technologies Corporation and is one of the world’s leading flavor companies, operating in 30 countries. Sensient Flavors’ innovative technologies offer the optimal choice for complete flavor system development.

Sensient Technologies Corporation is a leading global manufacturer and marketer of flavors, colors and fragrances, employing advanced technologies to develop specialty food and beverage systems, cosmetic and pharmaceutical systems, inkjet and specialty inks and colors, and other specialty and fine chemicals.

www.sensientflavors.com