

PRESS INFORMATION

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DSM AWARDED FOR INNOVATION FOCUS

DSM's commitment to continuous innovation has been recognised with an award from Frost & Sullivan for Leadership in Innovative Contributions to the European bakery industry. This comes as a result of DSM Food Specialties' significant investment in its ingredient portfolio.

With a strategic focus on innovation-driven growth, DSM has matched emerging consumer trends with potential growth opportunities in the bakery industry. DSM Food Specialties market-leading ingredients have been developed to enable food manufacturers to respond to core product formulation challenges in the field of processing, nutritional profile, health, cost reduction and/or food safety.

Breakthrough products in 2007 include a.o. CakeZyme™ for improved nutritional profile, better shelf life and reduced manufacturing costs in cakes and pastries; PreventASe™, prevents acrylamide formation in baked goods by as much as 90%; Maxarite™, a range of taste potentiators for salt and fat reduction, flavour enhancement and masking of off-notes; plus the 'Let's Cake Together' toolkit which combines three ingredients (CakeZyme, ETENIA™ and Maxarite) for the development of low fat cake products with superior taste properties.

Lars Asferg, Business Unit Director Enzymes, DSM Food Specialties: “Investments made in previous years in our baking portfolio have started to pay off in 2007 with the market launches of truly innovative products for the bakery industry. The feedback we receive from customers globally is highly promising. The trials currently being conducted and the first commercial products introduced to consumers are the real innovation award for DSM Food Specialties; for us winning the Award Leadership in Innovative Contributions to the European bakery industry is a confirmation of this.”

ENDS

Editor’s note:

DSM Food Specialties is a leading producer of value-added ingredient solutions for the international food and beverage industries. With 1,400 employees active in 25 locations worldwide, DSM Food Specialties is a truly global player. More information about DSM Food Specialties can be found at www.dsmfoodspecialties.com.

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This press release contains forward-looking statements. These statements are based on current expectations, estimates and projections of DSM Food Specialties management and information currently available to the company. The statements involve certain risks and uncertainties that are difficult to predict and therefore DSM Food Specialties does not guarantee that its expectations will be realized. Furthermore, DSM Food Specialties has no obligation to update the statements contained in this press release.