

DuPont opens world-class probiotics fermentation unit

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Facility Expansion is Part of a \$100M Investment to Enhance the Delivery of Essential Health Innovations to Consumers

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"The investment in our Rochester probiotics operation furthers our strategy to provide health and nutrition science solutions to this growing market," said DuPont CEO Marc Doyle. "With the completion of this facility, we have the largest fermenter in the world dedicated to probiotics production, which enhances our ability to provide customers and consumers with high quality, clinically-documented strains that will positively impact people's health now and in the future."

The state-of-the-art facility incorporates several new production innovations, including:

- The world's largest fermenter for probiotics production and its downstream processing.
- A built-in, fully automated system of sensors and monitors that helps maintain optimal growing conditions, removing the need to take traditional manual samples.
- Pressurized air technology to mix fermenting solutions, replacing traditional pumps and mixing blades that can damage bacteria.
- New bacteria freezing technology for safe storage of the probiotics that significantly increases efficiency.

In addition to the company's capital investment, construction of the fermentation unit was supported by an Upstate Revitalization Initiative Grant provided by Empire State Development.

Empire State Development President, CEO & Commissioner Howard Zensky said, "Supporting the growth of innovative companies like DuPont, with its new probiotics fermentation unit at Eastman Business Park, reinforces the strength of the region's agriculture and food ecosystem and reflects our strategic focus on recruiting and retaining food production businesses that drive economic development in the Finger Lakes."

DuPont develops and produces a wide range of clinically-documented probiotic strains for products sold globally. In the United States alone, more than 16 million U.S. households are purchasing probiotics, which deliver a variety of functional health benefits – from digestive and immune health to promising advancements in weight management and even cognitive health. Specifically, HOWARU® Shape – which is part of the DuPont™ Danisco® portfolio – most recently won “Ingredient of the Year for Weight Management” at the NutraIngredients Asia Awards.