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FOR IMMEDIATE RELEASE

Food Manufacturer, QualiTech Finds Options Amid Peanut Shortage

November 21, 2011 — The peanut shortage is one of the worst in over 5 years. This is due to higher cotton prices and a hot and dry summer in the Southeast and Southwest. Only 1.8 million tons of peanuts were produced this year, which is down nearly 13% from last year. These two factors along with an increased demand from the retail peanut butter market are causing prices to rise. The peanut butter demand is up **10%** from 2008. These conditions have significantly impacted both the peanut retail industry and the food service/industrial markets.

QualiTech's Flav-R-Grain PBE is helping value added products that utilize peanut and peanut based ingredients. Flav-R-Grain is all natural, allergen-free and is cost-effective. This 100% natural stabilized corn germ adds a nutty, whole-grain flavor to products. It has natural dietary fiber in the product and can emulate fried/toasted applications. It can be a great product to help mask flavors. "Flav-R-Grain can be used for breads, cookies, bars, cereals, baked goods and more or it can be blended with peanut flour to extend usage and give a cost savings," says Kristy Ruhland, Food Scientist at QualiTech.

Our product Flav-R-Grain PBE is stabilized and has a one year shelf life," says Ruhland. She also says, "In the nut industry protein and fiber are key nutrients typically highlighted in marketing literature. By using our PBE product a food developer may decrease the total fat and increase dietary fiber in their formulations making for a healthy product."

For more information please visit www.qualitechco.com or call 800.328.5870.

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About QualiTech, Inc.

QualiTech is about developing creative solutions—inclusions and particulates—that offer great flavor, texture, function and visual appeal to your proprietary products. They also serve as delivery systems for unique ingredients such as omega-3s, fiber, fruit content, nutraceuticals, and proteins. With QualiTech, you'll enjoy consistent pricing, consistent performance and year-round availability. No matter what food product you envision, we'll work with you to develop the right inclusion or particulate to bring your idea to market in any flavor, color or texture. With a visionary approach, QualiTech fosters imagination and innovation, turning trends into signature food products, custom flavor systems, or unique food solutions. QualiTech provides innovative research, timely development, and cost-efficient manufacturing of its products to clients worldwide.