



Good Food, Good Life

Nestlé Research Center Joins Kluuyver Centre's Research Platform

Lausanne, SWITZERLAND 22 November 2007 - The Nestlé Research Center, Lausanne, Switzerland, the world's leading private food and nutrition research institution, joins the industrial platform of the Kluuyver Centre for Genomics of Industrial Fermentation, Netherlands. This platform consists of a variety of companies involved in the area of functional genomics and systems biology.

Members of the Industrial Platform benefit from direct access to results in bacterial genomics. Membership will also enable the Nestlé Research Center access to an extended network of world class scientists active in the area of functional genomics and systems biology.

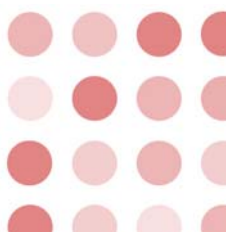
Joining the Industrial Platform is a logical step for the Nestlé Research Center in its strategy to involve state-of-the art technologies to better understand fermentation techniques using beneficial bacteria. This knowledge can be used for development of novel and better fermented food products by classical techniques.

"We have searched all over the world for suitable collaborations in the area of biological systems for fermentation and we found an ideal partner in the Kluuyver Centre," Dr. Carl-Erik Hansen, group leader of Biotransformations at the Nestlé Research Center explains, "The Kluuyver Centre will provide opportunities for collaboration in bacterial genomics, bioinformatics and fermentation."

Other companies represented in the Kluuyver Centre's Industrial Platform include: Akzo Nobel Diosynth, Applikon, Bird Engineering, DSM, Friesland Foods, Heineken, PURAC, Royal Nedalco and Tate & Lyle. The Kluuyver Centre seeks to further expand its partnerships with companies active in the field of industrial fermentation.

About the Nestlé Research Center

Established in 1987, the Nestlé Research Center (NRC), Lausanne, Switzerland, is one of the world's leading research institutions in food, nutrition and life sciences. With a diverse staff of leading researchers from a broad range of scientific competencies, NRC possesses a unique blend of talent and expertise. Knowledge on nutrition and health, food science, food/consumer interaction and food quality and safety are combined at the Nestlé Research Center to help develop Good Food as a source of Good Health throughout life. Learn more about the Nestlé Research Center at www.research.nestle.com.





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About The Kluyver Centre for Genomics of Industrial Fermentation

The Netherlands-based Kluyver Centre for Genomics of Industrial Fermentation develops and applies microbial genomics to design and optimize industrial microorganisms and fermentation processes. The Kluyver Centre research covers six programmes: yeast, fungal and lactic acid fermentation, biocatalysis, genomic tools (including bioinformatics) and society and genomics. It is a consortium of the Universities of Delft, Wageningen, Leiden, Nijmegen, Utrecht and Amsterdam and the institutes TNO, Top Institute Food & Nutrition, Agrotechnology & Food Sciences Group and NIZO food research. It operates under the auspices of the Netherlands Genomics Initiative.

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