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# News Release

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## **Isobionics' Valencene receives approval as food additive in Japan**

Tokyo, Japan / Geleen, the Netherlands – September 14, 2020 – [Isobionics®](#) Valencene is the first biotech-based Valencene to be approved as a food additive for the Japanese market. Food additives are added to food during manufacturing and processing to maintain or improve functions like taste, texture and product quality. The approval was granted in August 2020 by the Ministry of Health, Labour and Welfare in Tokyo.

As an important ingredient of oranges and grapefruits, Isobionics' manufactured Valencene and Nootkatone are used in various flavor formulations, mainly for beverages such as soft drinks, and are preferred ingredients in the Flavor & Fragrance industry in Japan. The approval now makes Isobionics' Nootkatone (ex Valencene) and Valencene available as food additives in Japan. Commercialization starts effective immediately.

The Flavor & Fragrance industry in Japan is experiencing increasing demand for citrus ingredients. "The approval to use Valencene as a food additive in Japan marks a major milestone in Isobionics' plans to commercialize citrus flavors in the Asia-Pacific region," says Marc van Leuven, Sales Manager Isobionics. "Japan is an important and fast-growing market in Asia-Pacific and we are excited to offer our high-quality products to our customers."

### **Manufacturing process of Valencene and Nootkatone**

Isobionics produces citrus oil components such as Valencene and Nootkatone using its proprietary fermentation technology. Fermentation is a traditional technique well known from processes like brewing beer and baking bread. This process is based on renewable raw materials and is independent of seasonal harvest. It lets Isobionics offer stable product availability and consistently high quality.

## **Acquisition of Isobionics**

Isobionics is a biotech-based aroma ingredients company located in Geleen, the Netherlands. The company develops and produces a wide range of ingredients for the Flavor & Fragrance market with a focus on citrus oil components such as Nootkatone and Valencene. In 2019, Isobionics was acquired by BASF and became part of BASF's Aroma Ingredients business.

## **About BASF's Nutrition & Health division**

BASF Nutrition & Health provides a comprehensive product and service range for human and animal nutrition, pharmaceutical, bioenergy and flavor & fragrance industries. With our science-driven portfolio, we address customers in globally growing markets to meet the demands of an expanding world population. Together with our customers, we play an active role in enhancing the nutrition, health and wellbeing of consumers all over the world. Our products fulfill the highest safety, regulatory and sustainability standards. BASF Nutrition & Health operates sites in Europe, North America, South America and in Asia-Pacific. For more information, go to [www.basf.com](http://www.basf.com).

## **About BASF**

At BASF, we create chemistry for a sustainable future. We combine economic success with environmental protection and social responsibility. More than 117,000 employees in the BASF Group work on contributing to the success of our customers in nearly all sectors and almost every country in the world. Our portfolio is organized into six segments: Chemicals, Materials, Industrial Solutions, Surface Technologies, Nutrition & Care and Agricultural Solutions. BASF generated sales of €59 billion in 2019. BASF shares are traded on the stock exchange in Frankfurt (BAS) and as American Depositary Receipts (BASFY) in the U.S. Further information at [www.basf.com](http://www.basf.com).