



News Release

Ashland upgrades nutrition technical center in Shanghai, China

State-of-the-art equipment is in place to support the integrity and allure of food and beverage products in Asia Pacific

SHANGHAI, CHINA, October 26, 2016– Ashland is ready to assist the food and beverage industry in the Asia Pacific region with a range of technical solutions following the completion of an expansion project at its technical center in Shanghai, China. New state-of-the-art equipment is in place that affords food scientists at Ashland the ability to work closely with dairy, bakery, beverage and meat product makers to solve complex formulation and processing challenges.

Speaking to executives of major food manufacturing companies during a dedication ceremony today, David Neuberger, Vice President of Pharmaceutical, Nutrition and Agricultural Specialties, said the nutrition center is now a premier source for very precise technical solutions that form the foundation of advances in the integrity and consumer likeability of food and beverages produced on a commercial scale in Asia, to create and apply specialized chemistry in ways that enable customers to amplify the **efficacy**, refine the **usability**, add to the **allure**, ensure the **integrity**, and improve the **profitability** of their products and applications.

“Making high-quality food and beverage products that consumers want necessitates expertise in ingredients, formulation and manufacturing. Ashland now has all of the ingredient specialists, process engineers and pilot-scale manufacturing facilities in place in Shanghai to support companies with insights that lead to the manufacture of high-quality products everyone can enjoy.” Neuberger said.

Ashland is one of the world’s leading producers of food cellulose gums, a gluten-free ingredient essential to improve the allure of some food and beverage products and vital to advance the integrity of products produced in a commercial setting. A hydrocolloid, cellulose gum finds application in protein stabilization of dairy products, texture enhancement of various beverages and quality enhancement of baked goods. Ashland also supports thermal gelation, film formation, thickening and food binding solutions with modified cellulose products sold under the Benecel™ trade name.

Catering to Asia’s demand for dairy

As the dairy industry continues to expand in Asia, a new Ultra High Temperature (UHT) system and online homogenizer are now in place at the technical center to simulate conditions representative of commercial milk production.

William Zhao, General Manager of Specialty Ingredients, Greater China said UHT-processing fits well with a significant need in Asia to secure low-fat milk products that taste great, exhibit good texture and remain stable for an extended period.

“Adding a UHT pilot system in Shanghai enables Ashland to assist companies with technical and product development trouble-shooting to ensure the production of milk products that fit the lifestyles and consumer preferences of consumers in Asia Pacific.” said Zhao.

In addition to dairy equipment, Ashland has in place analytical and pilot-scale operations to support producers of baked goods, beverages and meat products.

Solving problems in more than 100 countries

Most recently, on October 3, Ashland unveiled its new brand strategy and positioning, “always solving™”. The company is differentiated in that it creates and applies specialized chemistry in ways that enable customers to amplify the **efficacy**, refine the **usability**, add to the **allure**, ensure the **integrity** and improve the **profitability** of their products and applications.

For more information about Ashland’s solutions offering at the nutrition technical center in Shanghai, contact Bella Chen, technical service manager, Nutrition, at bella_chen@ashland.com, or visit Ashland online at Ashland.com

About Ashland

Ashland Global Holdings Inc. (NYSE: ASH) is a premier, global specialty chemicals company serving customers in a wide range of consumer and industrial markets, including adhesives, architectural coatings, automotive, construction, energy, food and beverage, personal care and pharmaceutical. At Ashland, we are more than 5,000 passionate, tenacious solvers – from renowned scientists and research chemists to talented engineers and plant operators – who thrive on developing practical, innovative and elegant solutions to complex problems for customers in more than 100 countries. Ashland also maintains a controlling interest in Valvoline Inc. (NYSE: VVV), a premium consumer-branded lubricant supplier. Visit ashland.com to learn more.

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