



News Release

FOR IMMEDIATE RELEASE

Energy Efficiency Improvements Reduce Energy Costs and Increase Production for Solae™

– Solae to Receive Trane Energy Efficiency Leader in Food Manufacturing Award –

Remington, Ind., July 20, 2009 — The food manufacturing environment is greener than ever at a Solae™ plant in Remington, Ind. The plant, which produces food grade ingredients for food manufacturing companies worldwide, is nearing completion of infrastructure upgrades which will increase system reliability while reducing energy costs and product spoilage.

The improvements will also create a more comfortable working environment for employees and make the plant a more responsible environmental steward.

Infrastructure improvements were needed to address rising energy costs and unstable temperature and humidity conditions in the plant.

The \$830,000 project is anticipated to generate over \$230,000 in annual energy and operational savings. At that rate, the total investment should be recouped in less than four years. Initiated in February 2009, the project will be completed in July 2009.

“These upgrades have created a plant environment that we can rely on regardless of outdoor temperature,” said Chris Steinbrenner, operations manager, Solae. “We’re pleased that we can now produce more quality product while offering our employees a more comfortable working environment.”

Owned by Solae, LLC, the world’s leader in developing soy-based technology and ingredients, the plant produces fluid and deoiled soy lectithin sold under the trade name Solec™. The product is used as a food grade emulsifier, release agent and a nutritional fortifier.

The plant is one of two Solae plants in Remington, Ind., that produce food grade ingredients. Located across the street from one another, the plants share staffing and management.

Solae Receiving an Award for Food Manufacturing

In recognition of the importance of infrastructure upgrades at the plant that reflect the company’s commitment to energy efficiency and to reducing its environmental footprint, the Solae plant will be receiving the “**Trane Energy Efficiency Leader in Food Manufacturing Award**” for its sustainable energy and operational efficiency improvements.

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The Energy Efficiency Leader in Food Manufacturing Award honors a food manufacturer that has completed building improvements that optimize its production environment while reducing its impact on the environment.

Details of the award presentation:

- Richard Campbell, vice president, central territory, North America Trane, will present the award to Bill Miller, plant manager, Solae
- Awards presentation will be at **11 a.m. EST/10 a.m. CST on July 23** at the office of **Solae**, 413 N. Cressy Ave., in Remington, Ind., 47977-8830.

Before the infrastructure improvements, the Solae plant was facing rising energy costs. In addition, in order to maintain their high quality levels, during spring and summer months when temperature and humidity exceeded ideal production conditions, they were forced to discard an estimated 10 to 15 percent of material produced.

Creating an Optimal Production Environment

To identify potential solutions, the plant manager first completed a site survey to determine the energy conservation measures that would best meet their needs. Topping the list was an advanced air handler to provide more precise control of the environment by maintaining humidity at 30 percent and temperature within a margin of 2 to 4 degrees Celsius.

Creating a stable manufacturing environment with more consistent temperature and humidity will enable plant managers to increase production and comfort for employees during the warmer production months. The upgraded air handling system also provides cooling to the five-story-high packaging tower, which previously received insufficient cooling.

Plant managers also added a second, more efficient chilled water system to provide additional energy savings and to expand their automation systems to integrate the new air handling systems. The expanded building automation systems also offer remote access so that employees can use it from any computer monitor.

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About Solae

Solae is the world leader in developing innovative soy-based technology and ingredients for the food, meat and nutritional products industries. Solae provides solutions that deliver a unique combination of functional, nutritional and economic benefits to our customers. At Solae, the journey to innovation begins with nature. We take one of nature's best resources, the soybean, and create nutritious and great-tasting ingredients. Our goal is to provide solutions for today while innovating for tomorrow. With more than 1,000 products used by more than 3,500 customers, Solae's soy ingredients are enjoyed by consumers around the world in products such as baked goods, beverages, nutrition bars, meats, vegetarian meals and much more. Headquartered in St. Louis, Missouri, USA, with annual revenue exceeding \$1 billion, the company was formed through an alliance between Bunge (NYSE: BG) and DuPont (NYSE: DD). For more information, visit www.solae.com.

About Trane

Trane, a business of Ingersoll Rand, improves the performance of homes and buildings around the world. Trane solutions optimize indoor environments with a broad portfolio of energy-efficient heating, ventilating and air conditioning systems, building and contracting services, parts support and advanced controls for homes and commercial buildings. For more information, visit www.trane.com.

Reporters may contact: Joan Schimml, (651) 407-3897, joan.schimml@trane.com.