Delst

Pioneering development

Presented by Tom Thomas

Where it all started

- Company was incorporated in 1964 by Mr. Richard Dean Thomas.
- He was a research microbiologist, a foremost authority on Aflatoxin.
- Mr. Thomas was the president of ASAC (American Society of Agricultural Consultant).
- He collaborated with US FDA (US Food and Drug Administration).
- Early days, the company focused on research and development, in particular, animal health and the development of safe additives.
- Mr. Thomas received several patents for agricultural applications.
- Many of his products are sold today world-wide.

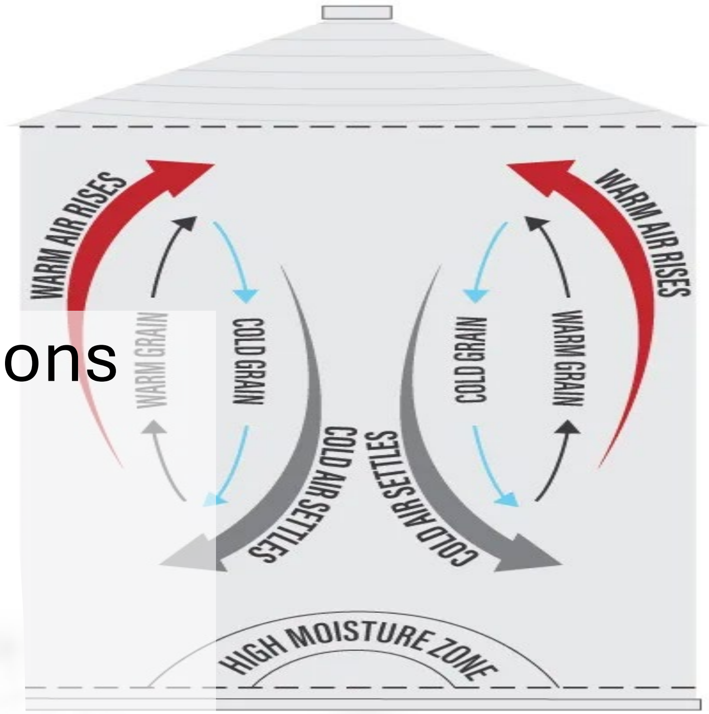
One of the key products he developed and patented is DMX7 which remains a leading quality management product.

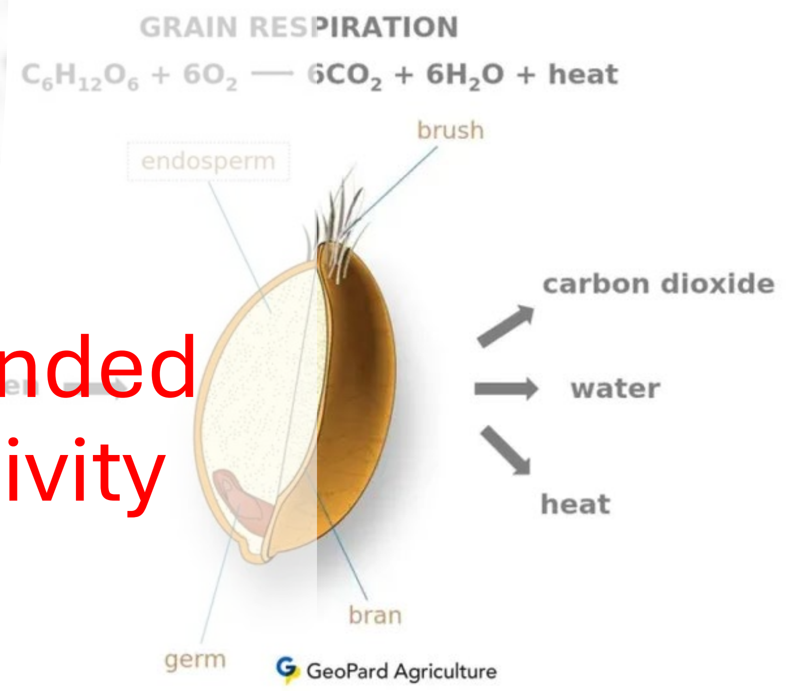
What is DMX7

DMX7 was developed to address grain storage conditions such as :

- controls moisture migration
- controls grain respiration (heat generation)
- extends effectiveness of mold control
- corrosion free application

DMX7 converts free moisture into bonded form thus maintaining low water activity

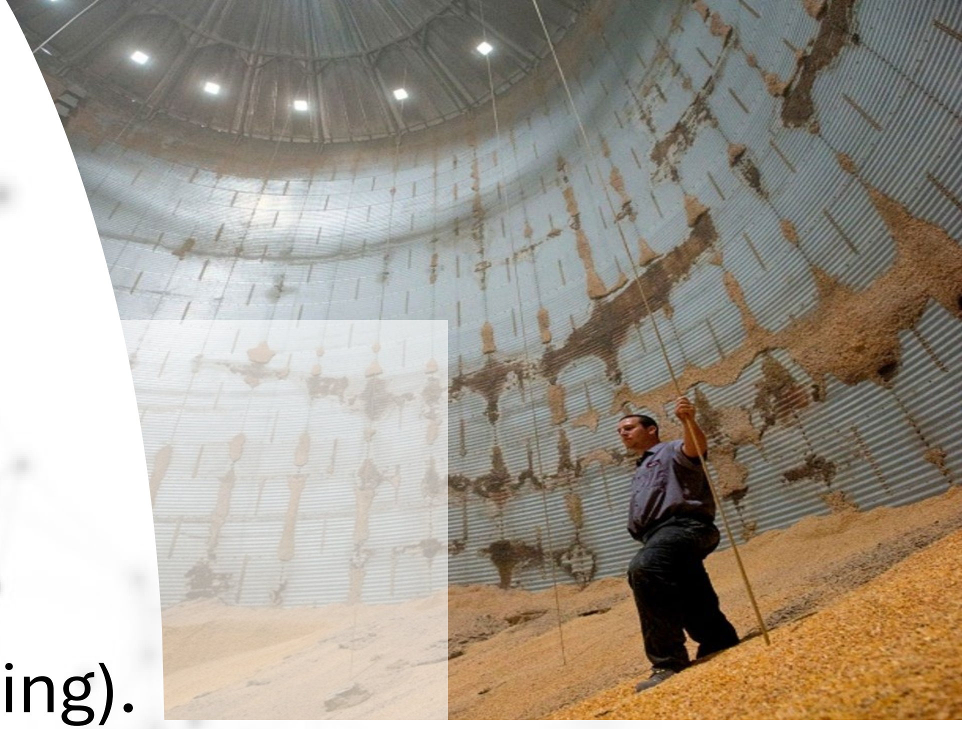




Benefits of DMX7

- long term storage
- mass losses due respiration and heating
- grain spoilage and quality breakdown
- eliminated caking and product binding (bridging).
- reduce silo maintenance (housekeeping).

The KEY property of DMX7, controls moisture migration



This principle, led our team of researchers to look into other applications

Evolution of DMX7

- DMX7 will effect any process dealing with moisture, such as gain tempering, steeping (soaking of grains and any product).
- We have worked with companies like General Mills, ADM, Cargill, etc.
- This naturally led our research into flour milling applications.
- Not only wheat, but other grain (and products) processing applications.
- Safe bran storage and transportation.
- Our latest research is dealing with wheat tempering.
- Over the past months we have done deeper research and application tests.

So where are we at today…

Where will DMX7 benefit you

- We have conducted numerous laboratory and full capacity milling test (flour mill in Southeast Asia).
- Tests have demonstrated that DMX7 will :
  - Enhancing tempering quality.
  - Impacts the ash content.
  - Impacts the flour characteristics.
  - Improvement on loaf whiteness & wall strength.
  - Significant reduction in Salmonella and Bacteria count
  - Reduce processing friction and energy.

Whats next…

We shall continue to conduct plant trials to fine tune our DMX7applications.

Establish new co-development partners – prove the economic impact on your plant performance and profit.

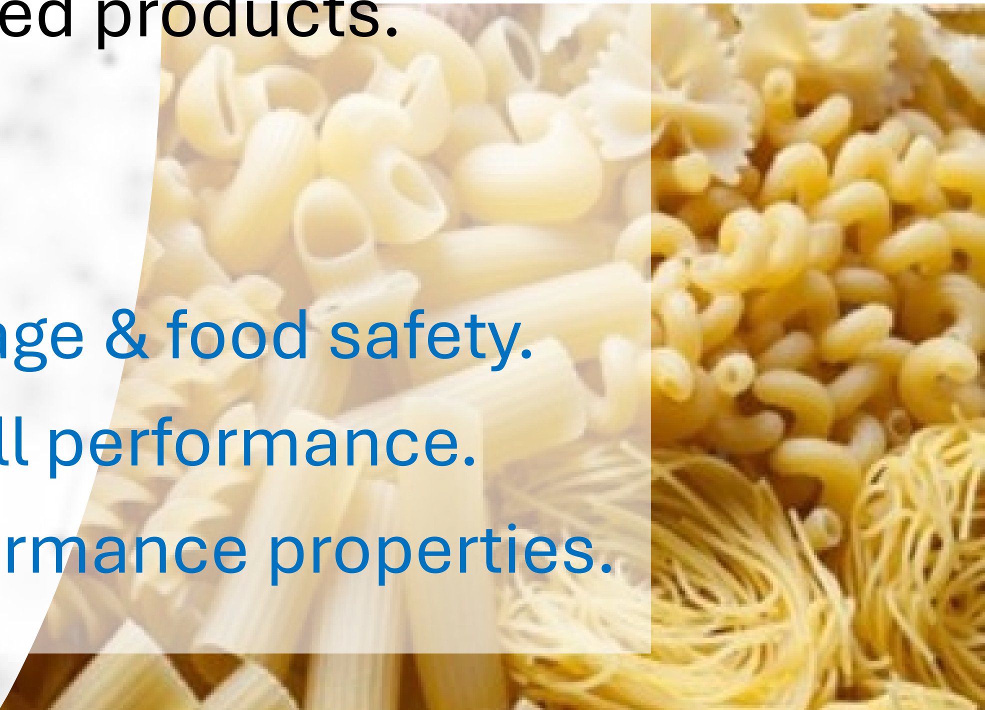
Not only mill performance but also value-added products.

– Our Mission –

To improve the quality of raw material storage & food safety.

To optimise tempering properties and mill performance.

Increase yield, quality and downstream performance properties.



Our GOALS

Searching for CUSTOMERS with vision, technology adopters, pioneers of the industry.

Thank you for your kind attention