



Vaughn Studer

President and Chief Executive Officer

Middle East/Africa IAOM, Cape Town, South Africa
November 25, 2010

Our Organization

- Headquartered in Manhattan, Kansas, USA
- Formed in 2008 as a partnership of Vaughn Studer, Kendall McFall and McShares, Inc.
- Merging of expertise in milling and global wheat marketing with applied enzyme/ingredient technologies
- Complete network of global product support through Research Products Company, Salina, Kansas (USA) and Specialty Enzymes & Biochemical Group, Chino, California (USA) and Thane, India



Our Approach

- Focus to find more profit for the flour miller within their current operation by:
 - ✓ Reducing raw material cost
 - ✓ Increasing yield
 - ✓ Maintain or improve flour performance
- Driven to finding the right customer solution through knowledge of the wheat through the milling process
- On-site, hands-on, team approach
- Today, more than 25 mills across Latin America, Africa and Southeast Asia

volMAX™ Technology



Both 100% HRW – Potassium Bromate @ 35 ppm (left) compared to volMAX (right)

**Dark Northern Spring versus Hard Red Winter
U.S. Gulf of Mexico Origin - 2010**

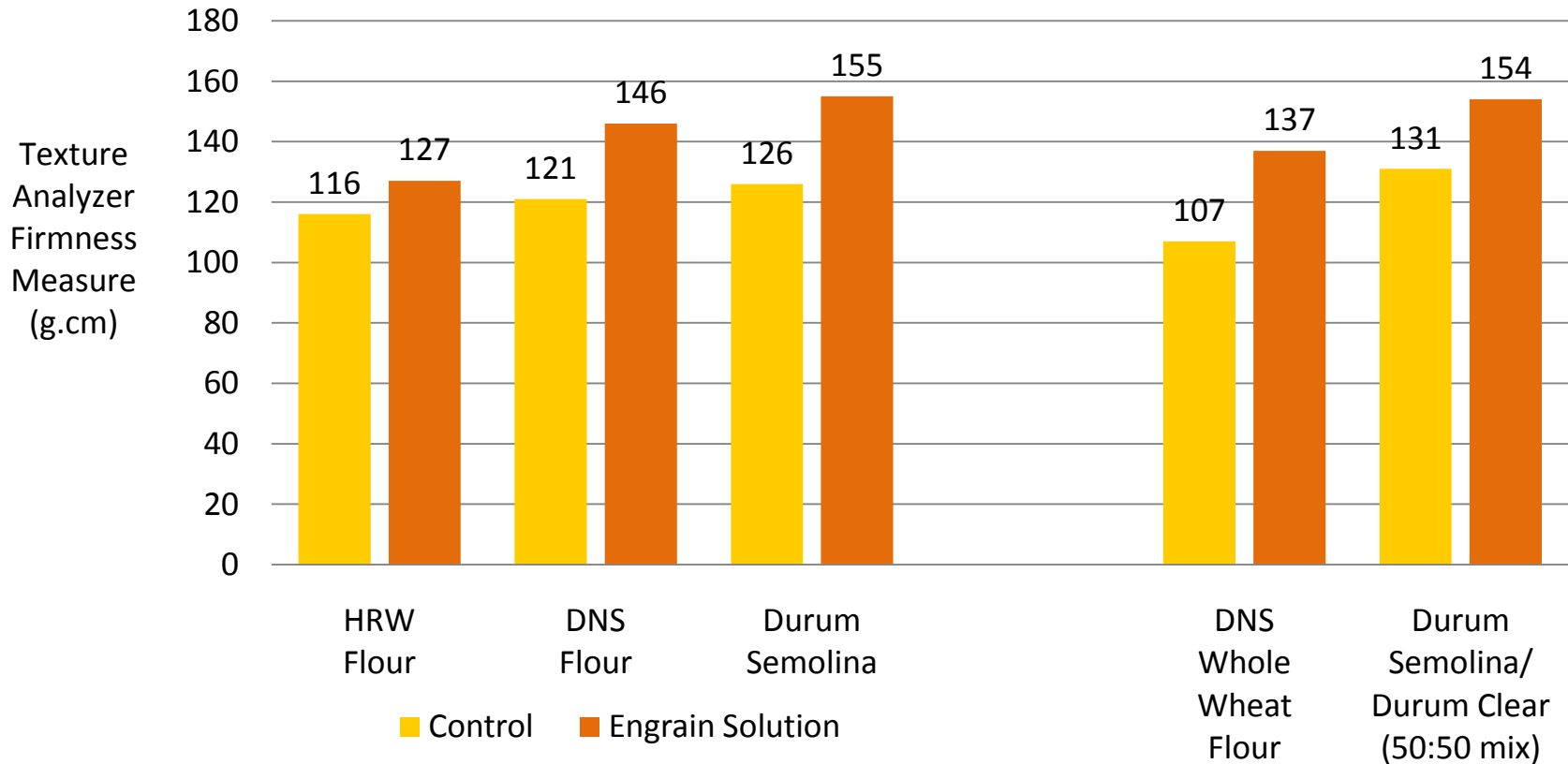
Straight Dough Process



**100% Dark Northern Spring +
Additive Strategy A
60% Water Absorption
Flour Protein = 13.7%**

**100% Hard Red Winter +
Additive Strategy B
60% Water Absorption
Flour Protein = 10.3%**

Improvement of Pasta Firmness In Rotini Short Goods



Summary

- We have changed the way in which our customers view wheat and have expanded their buying opportunities
- Our solutions are simple and cost-effective to implement and manage
- Our hands-on support and consultation will always keep you ahead of market and technology trends
- Working with Engrain may make you more money than any other single thing you can change in your milling operation today!



Inquiries

Vaughn Studer
vstuder@engrain.us

Kendall McFall
kmcfall@engrain.us

