Wheat Fiber for Rural Wealth and Health Roundtable

Transforming Global Food Supply: Wheat Fiber as a Fuel for Rural Wealth and Health

> Dr. Rod Wallace Foundation for Innovation in Healthy Food

> > November 7, 2024

Our New Paradigm Rural Wealth and Health for All

- Agriculture and Public Health Working Together
- Better Commodities
- Saving Government Money WITHOUT Costing Households
- Triple win:

healthcare savings, farmer profit, and healthier communities.

Agenda



•Saving Lives at Global Scale

- Low-cost, World-Class Science
- •Business Opportunity for Farmers
- •How You Can Help

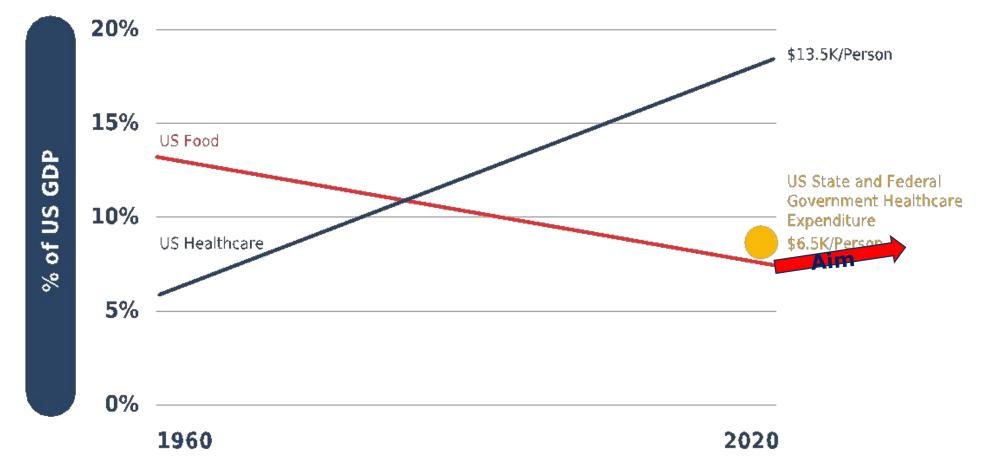
Who we are...



Nonprofit 501(c)3 saving lives and reducing healthcare costs at global scale by enhancing nutrition in commodity food supply.



on Food and Healthcare, 1960-2020



https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4679631/

FOUNDATION FOR INNOVATION IN HEALTHY FOOD

The Power of Our Favorite Foods

- 20% of global calories and protein
- White flour fortification cuts birth defects 25-50%
- Largest source of fiber in American diets (33%)



Immense Cost of Chronic Disease Becomes an Opportunity

US Cost of Cardiovascular Disease (CVD) + Diabetes

National \$700 Billion

Each year

50 times larger than annual US Wheat Crop (\$10-20B) Family of 5 Over \$10,000 Each year

+ Others

CUT by Dietary Fiber

Copying Food Industry's Proven Success Model



Little by Little, Better and Better

Cost

Fortification*

- Fluoridated water: cut cavities
- Fortified white flour: reduced birth defects
- Vitamin D dairy: nearly eradicated rickets

Food safety*

* 20th Century Greatest Public Health Strategies

Our Focus

Top 3 Foods' Diet Share

Global 51%US 33%7 Foods 70%13 Foods 84%

Financial incentives building on existing policy and strategies

A Paradigm Shift Learned from History

Modest Improvement in Foods Eaten By Everyone Several Times a Day

Most Impactful Health Strategies

Fortification*

- Fortified white flour birth defects
- Vitamin D dairy rickets
- Others

Food safety*

Our Attractive Choices

 Top 3 Foods' Diet Share

 Global 51%
 US 33%

 7 Foods 70%
 13 Foods 84%

Financial incentives building on existing policy and strategies

Without relying on consumers to change behavior

The Star of Our Show Increased Arabinoxylan Fiber Wheat (Lincoln, NE)





A 20-Year Path from an EU Study* The Health Grains Movement for Better Wheat



Commercial viability *baked in*, plus:



* Based on conversation with Peter Shewry, October 30, 2024

Nutrition

- Increased Fiber
- Tocopherols
- Tocotrienols
- Vitamin B
- Others

Health Options

- Variation
- Scientific health support
- Population health
- Control

Making a Difference

Coalition for Grain Fiber: Natural, Innovative, Healthy, Prof



Natural, public-health focused science, at scale.

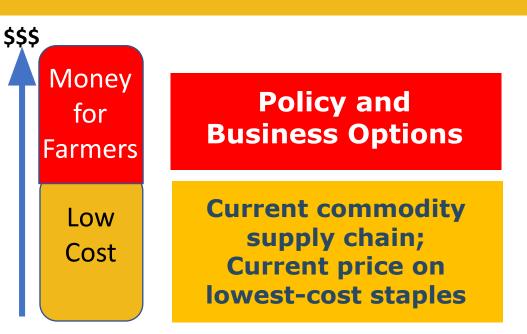


High-quality, natural (non-GMO), increased-fiber commercial wheat: 85%+ success

Nutrition Models* Cardiovascular disease 1-3% Diabetes Type II: 3-4.5%

*Reduction will depend on populations' actual diets

Align incentives for public health



* Hard wheat commodity supply; soft wheat opportunities may also be promising

Seasoned Commercial and Science Exper **Coalition for Grain Fiber**

Members





Rod Wallace, PhD



Wheat Farmers 3 Supply Chain 3 Sales / Marketing / PR 7 Extension, Engagement 4 Other Advisors 6

Fernando Arias, MBA

Industry experience from across the food supply chain and beyond.

World-Class Science Advisors



Stephen Baenziger, PhD Emeritus Professor and Wheat Growers Presidential Chair, University of Nebraska



Barbara Schneeman, PhD Emeritus Professor, University of California, Davis Former Director of the Office of Nutrition, Labeling, and Dietary Supplements, US FDA



William Wilson, PhD University Distinguished Professor, North Dakota State University



Research Consultant, Former Global Director of Wheat Breeding, Bayer, and Director of a



Andrew Benson, PhD Food for Health Presidential Chair and Director, Nebraska Food for Health Center WW Marshall Distinguished Professor of



Peter Shewry, PhD

Rothamsted Research

Jennifer Yates, PhD

Science

Wheat Breeding Lead, Bayer Crop

Former Assistant Director,



Jan Delcour, PhD Professor Emeritus, KU Leuven, and Chairman of the Leuven Food Science and Nutrition Research Centre (LFoRCe)



Bin Zhao, PhD Senior Principal Scientist, Grupo Bimbo

COALITION FOR

GRAIN FIBER

Margaret R. Bath, PhD

Chair, CIMMYT Board of Trustees

Kellogg Company

and Former Chief Technology Officer,

World Class Science Team Coalition for Grain Fiber











Agenda





•Saving Lives at Global Scale

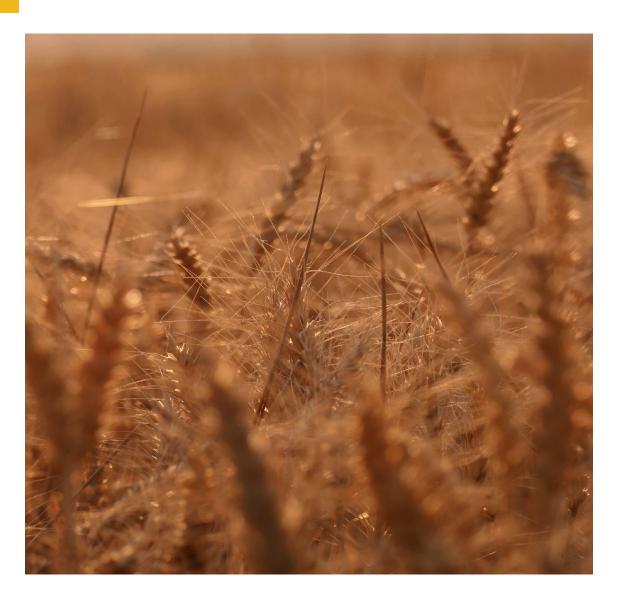
• Good science, financial incentives, and a world-class team

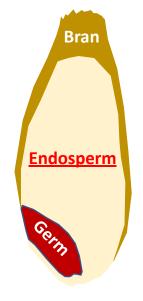
Low-cost, World-Class Science

- •Business Opportunity for Farmers
- •How You Can Help

A Doable Fiber Increase in White Flour and Whole Grain







Target fiber in endosperm cell walls

Doable For Farms, Bakeries, and Health



PLANT BREEDING



- Building on 19 years research of commercial varietals
- Natural selection (non-GMO) with no yield loss
- Any region and wheat class
- Rapid introduction (5 years), with follow-on improvement
- Royalty free

END USE QUALITY

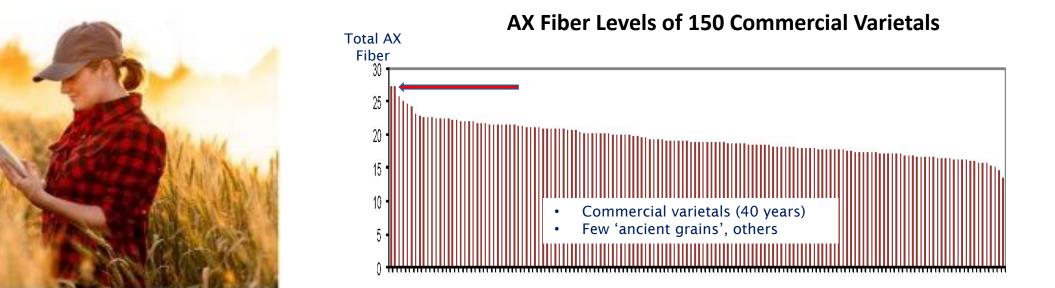


- Building on commercial varietals and decades of AX research
- HARD WHEAT: Commercial baking within commercial variation
- SOFT WHEAT: Best for doughy applications only

PUBLIC HEALTH

- Fiber is well-recognized as under-consumed nutrient of concern (US Dietary Guidelines, NASEM guidance)
- Modest increase, several times a day for billions of people
- No major side effects

Doable For the Commercial Farm Without Yield Loss



- Building on 19 years of US and UK research on commercial varietals
- Natural selection (non-GMO) with no yield loss; 85% likely success
- Any region and wheat class
- Royalty free

Plant Breeding Characteristics

- High heritability: 60-70%
- Amenable to selection
- No long-term yield loss or agronomic impact identified

Doable For Rapid Development





- Rapid introduction (5 years), with follow-on improvement
- Royalty free

FIRST (Minimum Viable) PRODUCT: CURRENT VARIETALS

- UK
- US elite nurseries*
- Others

* 1st Commercialization by 2030



FOLLOW-ON OPTIMIZATION: BREEDING

- Increasing AX
- Executing back-crosses

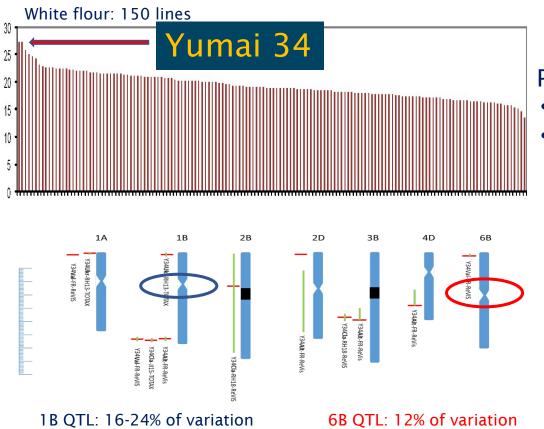
Further Funding:

- Outlining un-accelerated and accelerated breeding (Winter, Spring, Soft)
- Estimated Budget: \$0.9-4.0 million / year
- USDA NIFA grant submitted October 10

Doable Without Yield Loss

19-Years of UK and 3 Years of US Research, on Commercial Varietals

Total AX: 1.4-2.8%



Primarily:

- 40 years of commercial varietals
- Currently common 'ancient grains'

- High heritability: 60-70%
- Amenable to selection
- No long-term yield loss or agronomic impact identified
- Available royalty free

Doable For the Commercial Bakery



- Building on commercial varietals and decades of AX research
- HARD WHEAT: Commercial baking within commercial variation
- SOFT WHEAT: Best for doughy applications only

END USE QUALITY CHARACTERISTICS

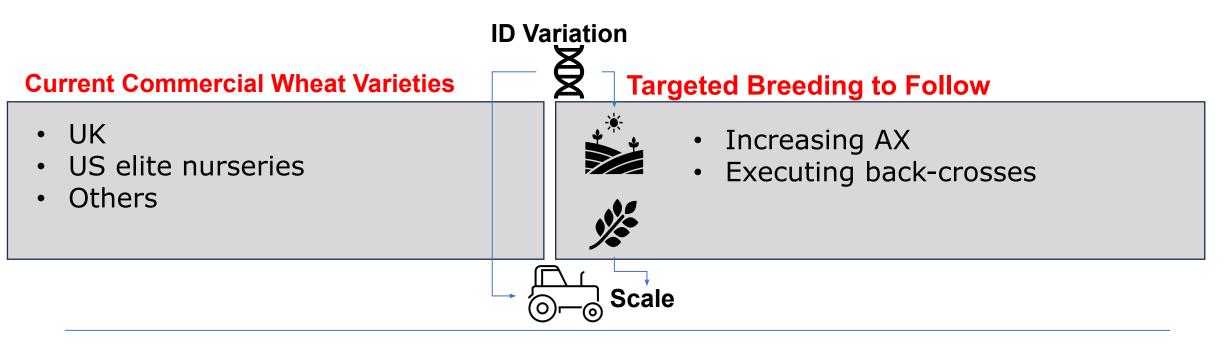
	Water Extractable AX	Water Unextractable AX
Hard wheat products (Bread)	 Positive Increase in bread volume Increase in gas retention Stronger dough Uniform crumb Decreases staling 	Negative Decrease in bread volume Interferes with gluten formation
Soft wheat products (cookies, crackers)	Positive for doughy applications, as above	Negative as above
	NegativeHigh water competition	 Negative High water competition
Kiszonas, A. et al 2013 Coalition scientist in Western Wheat Quality Lab; conducing wheat tests		legative impact eliminated by mmon endo-xylanase enzymes

Further Funding:

\$140-230K / year budget
Two USDA Grants Submitted

Doable For Rapid Initial Development

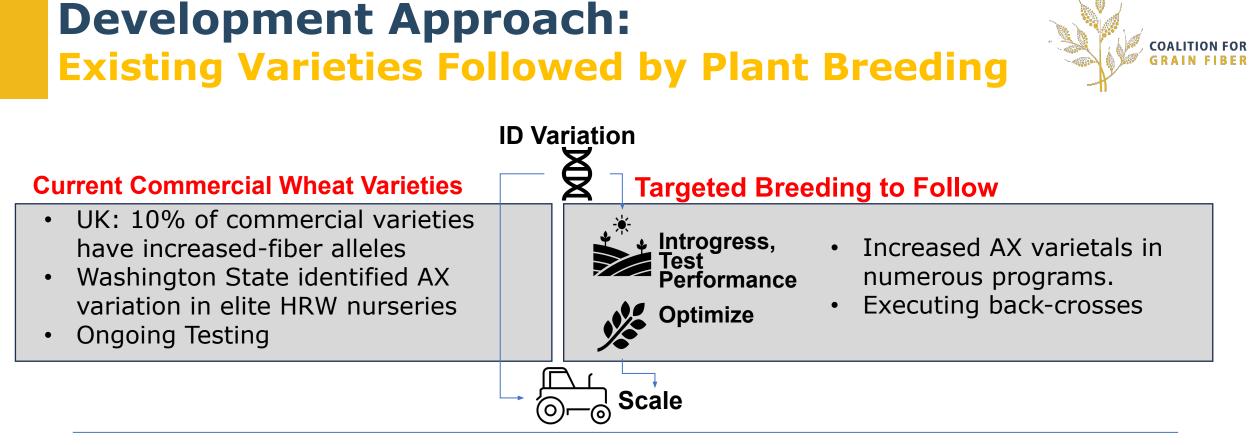




Funding:

• 1st Commercialization by 2030

- Outlining un-accelerated and accelerated breeding (Winter, Spring, Soft)
- Estimated Budget: \$0.9-4.0 million / year
- USDA NIFA grant submitted October 10



Funding:

• Target 1st Commercialization by 2030

- Outlining un-accelerated and accelerated breeding (Winter, Spring, Soft)
- Estimated Budget: \$0.9-4.0 million / year
- USDA NIFA grant submitted October 10

Does The Wheat Bake Good Bread?

Yes: Positive for Doughy Applications, Although Negative for Dry, Soft Wheat Foods

Kiszonas, A. et al 2013

Coalition scientist in Western Wheat Quality Lab; conducing wheat tests

	Water Extractable AX	Water Unextractable AX	
Hard wheat products (Bread)	 Positive impact Increase in bread volume Increase in gas retention Stronger dough Uniform crumb Decreases staling 	Negative impact • Decrease in bread volume • Interferes with gluten formation	Negative impact eliminated by common endo-xylanase enzymes
Soft wheat products (cookies, crackers)	Positive for doughy applications, as above	Negative as above	Chlynnes
	Negative impactHigh water competition	Negative impact High water competition 	
Science from Here: * \$140-230K / year budget Two USDA Grants Submitted 2			

End-Use Quality (EUQ) Team

Deepening Knowledge to Understand and Minimize Impact of AX on Commercial Baking







Activity underway includes:

- Measurement of AX, TDF
- Regional AX Trials
- Xylanase impact planning



Agronomic, End-Use Quality Impact on hard, soft-wheat foods

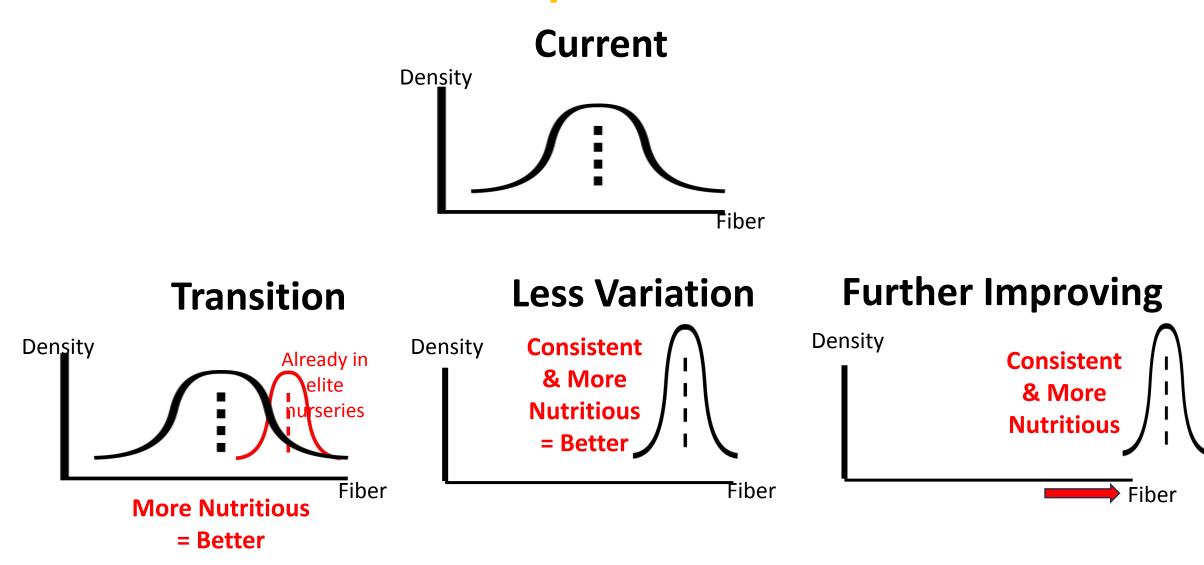


Funding:

- \$140-230K / year budget
- Two USDA Grants Submitted



Creating Higher-Value Grains Increasing Average Fiber Level for a More Consistent Commodity





Doable For Population Health

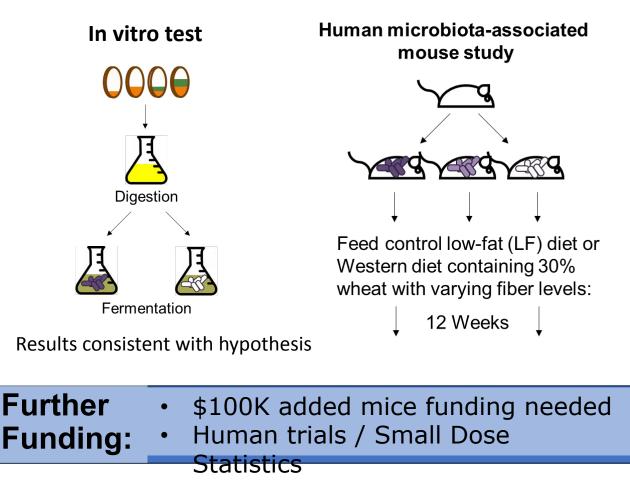


Health Impact

- "Under-consumption of dietary fiber is a substantial public health concern for the general U.S. population," (NASEM / Dietary Guidelines) A global challenge.
- Modest increase, several times a day for billions of people
- No major side effects

Communication

- We aim to communicate the population health effort:
 - "Better wheat, better lives"
- Additional messages for some foods



Ongoing CGF Science

Well-Recognized, Under-Consumed Fiber With Attractive Communication Targets

Health Impact

- "Under-consumption of dietary fiber is a substantial public health concern for the general U.S. population," (NASEM / Dietary Guidelines) A global challenge.
- Ongoing CGF Science:
 - In vitro test complete
 - Mouse study prepping

Consumer Communication

 We aim for industry to be able to communicate the socially responsible effort: "Better wheat, better lives" (with precedent)

COALITION FOR

- If you create an identity-preserved chain:
 - We target support for Structure/ Function:
 'Supports digestion / gut health'
 - Not current priority for disease reduction claim solely with AX increase
 - Not targeting "Added fiber" solely with increased AX

Is This First Step Enough? A Step in the Right Direction for Billions of People

- More fiber in every baked good (Up to 2.5 g/ day, average)
- We expect chronic disease will retreat: Nutrition Model*:
 - > Cardiovascular Disease 1-3% ()
 - > Diabetes type II 3-4.5% (🕇
- \$120 in benefits for each \$1 in cost**
- Lives saved from the first introduction of increased-fiber wheat

A step towards next efforts and more commodities

*Actual reduction will depend on populations' actual diets

** 13-year investment and farmers' incentives vs healthcare cost savings and value of lives saved.



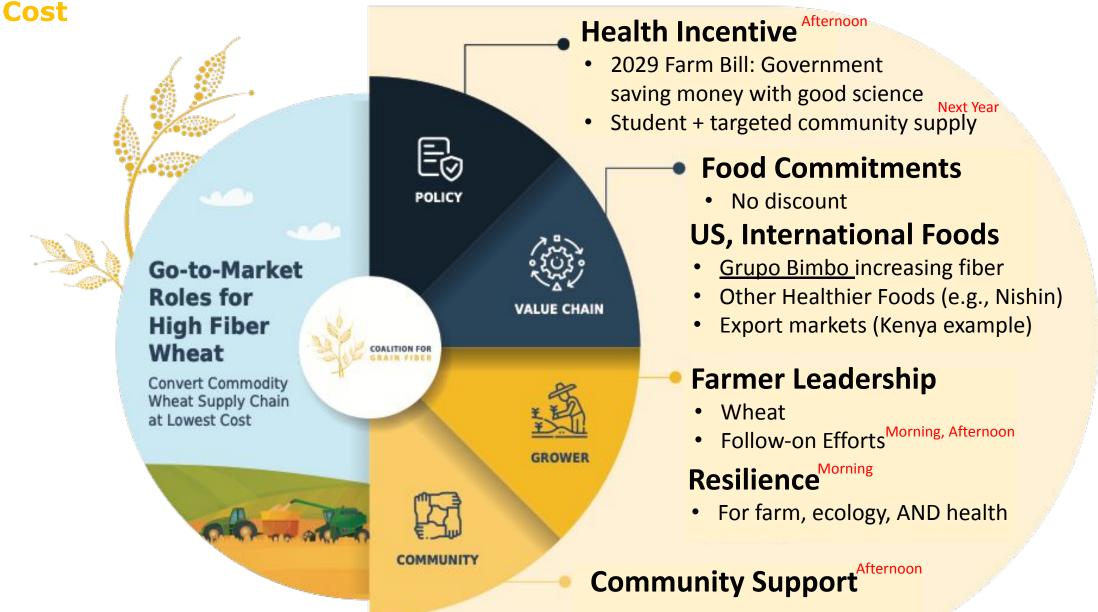




- •Saving Lives at Global Scale
- Low-cost, World-Class Science
 - Doable, low-cost, life-saving study of commercial wheat
- •Business Opportunity for Farmers
- •How You Can Help

Bringing High-Fiber Wheat to-Market

Converting Commodity Supply Chain with Existing Business and Policy at Low



Bringing Wheat to-Market, US Health/ Farm Policy



Pragmatic Health Policy in 2029 Earm Bill

Health Incentive

Government saves money by investing in increased-fiber wheat Key support:

- Farmer leadership
 - Afternoon Strategy Session on 2029 Farm Bill
- Value chain support
- Urban + rural communities devastated by chronic disease
- Dieticians, other scientists

No Discount for Increased-Fiber Wheat

Follow-on Efforts

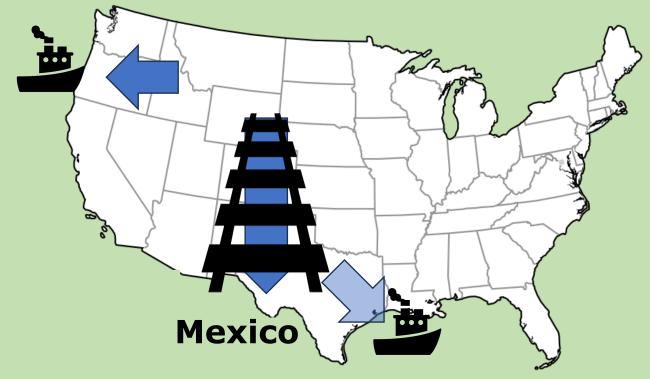
Support and scale from follow on opportunities in other commodities.

- Late Morning Discussion covering 51% of the US diet

Global Value Driving US Conversion, Beginning with Mexico



50% of Wheat Production is Exported



- Active Mexican food policy
- <u>Grupo Bimbo announced</u> fiber targets for 2030.

Others

Appear open to business case

<u>US Exports</u>

Mexico	18%			
Japan, Korea,	25%			
Philippines, Taiwan				
China	6%			
Nigeria	3%			
Colombia	2%			
Others	46%			

* Distinctions between soft / hard wheat classes.

Bringing Wheat to-Market, Strategy 3 More Opportunities



Traditional Healthy Products

- Options to deliver shareholder value with fiber standards and increased-fiber baked goods.
- With or without increased arabinoxylan fiber

Unique Supply Chains for Underserved Communities

 Options to deliver targeted nutritional value to underserved communities decimated by chronic disease

Resilience

- Revise ecosystem services targets to include harvested, increased-fiber wheat
 Morning Session
- Aligned Wheat Breeding
- Multiple Examples

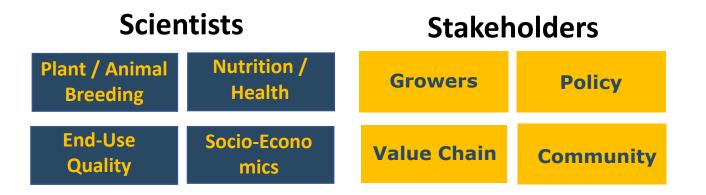
The Coalition for Grain Fiber Coordinated, Professional Activity at Low Cost



Coordinating Nutrient Research and Health Policy Roles and Funds Work



Communicates and Coordinates Teams and Roundtables



Each expert does their own thing and funds their own thing (largely)

Strong reasons to participate:

- A compelling reason for more money
- Introductions to new funders
- Save lives

Ongoing Roundtable Calendar Engaging Stakeholders





Wheat Fiber for Rural Wealth and Health



Nov 7, '24 Nebraska

https://fihf.org/events/



Successes and Failures Introducing Consumer Traits (Prior to Wheat Quality Council)



Feb 21 '25 Kansas City



Grain Fiber to Combat Health Disparities in African American Communities, (with Historically Black Colleges and Universities)



Nov 3-4 '25

Atlanta



Nutritionists, Dieticians and Public Health





How You Can Get Involved





Preparing a Path for Increased Nutrient Commodities

- Newsletter feedback (<u>FIHF.org</u>)
- Discussions at industry events
- Ongoing work



Stakeholder Advisers, Board Members

 More industry Advisors / Board E.g., active, retired



Collaborate on Roundtables



Raising Money

- Letters of Support for Grants
- Financial support
- Introductions to potential funders

Agenda





•Saving Lives at Global Scale

- Good science, financial incentives, and a world-class team
- •Low-cost, World-Class Science
 - Doable, life-saving study of commercial wheat
- •Building Financial Support
 - Policy and business strategy building on what's already there

•How You Can Help

• We welcome time, talent, treasure- and introductions

Better Wheat, Better ™ Lives.



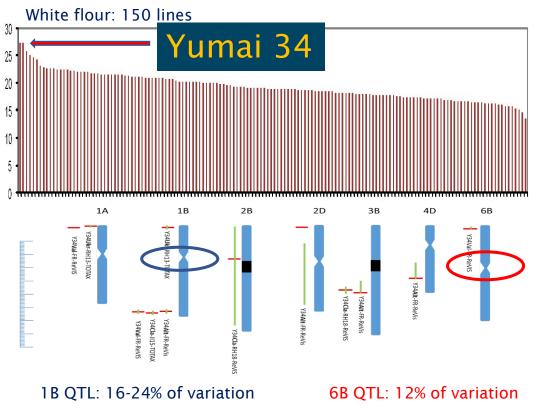
Questions

If your questions aren't answered, please complete the survey:

- What questions do you still have about what we're doing?
- What questions do you think your neighbors would ask about CGF and follow-on projects?

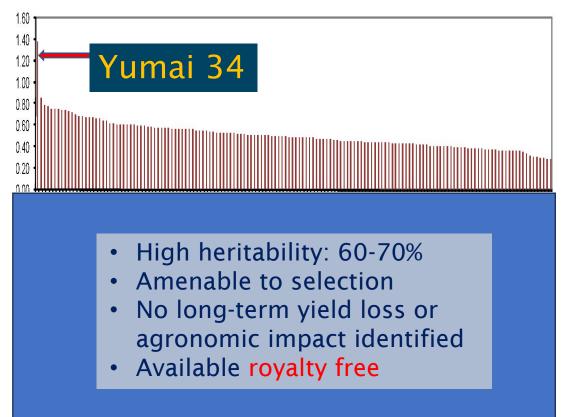


15-Years of UK and 3 Years of US Plant Breeding Research: Doable Without Yield Loss, At Low Cost



Total AX: 1.4-2.8%

Soluble AX: 0.3-1.4%



Is this enough? A Step in the Right Direction for Billions of People



- Everyone who eats wheat gets more fiber (Up to 2.5 g/ day, average)
- We expect chronic disease will retreat: Nutrition Model*:
 - > Cardiovascular Disease 1-3% ()
 - > Diabetes type II 3-4.5%
- \$120 in benefit for each \$1 in cost**
- Even a little high-fiber wheat helps and a lot helps a LOT

MA COAT AND BENEFITA	Virnr H	1		"	M		A.M	1.1	THTAL
Healthcare Cost Savings (\$MM)	255	3,402	5,104	6,805	8,506	10,207	11,909	11,909	58,097
US Lives Saved (#)	307	5,158	7,737	10,316	12,694	11,032	12,871	12,871	73,265
% of US Crop High-Fiber (50% delivered to US)	1.5%	20%	30%	40%	50%	60%	70%	70%	

*Actual reduction will depend on populations' actual diets

** 13-year investment and farmers' incentives vs healthcare cost savings and value of lives saved.

Overview

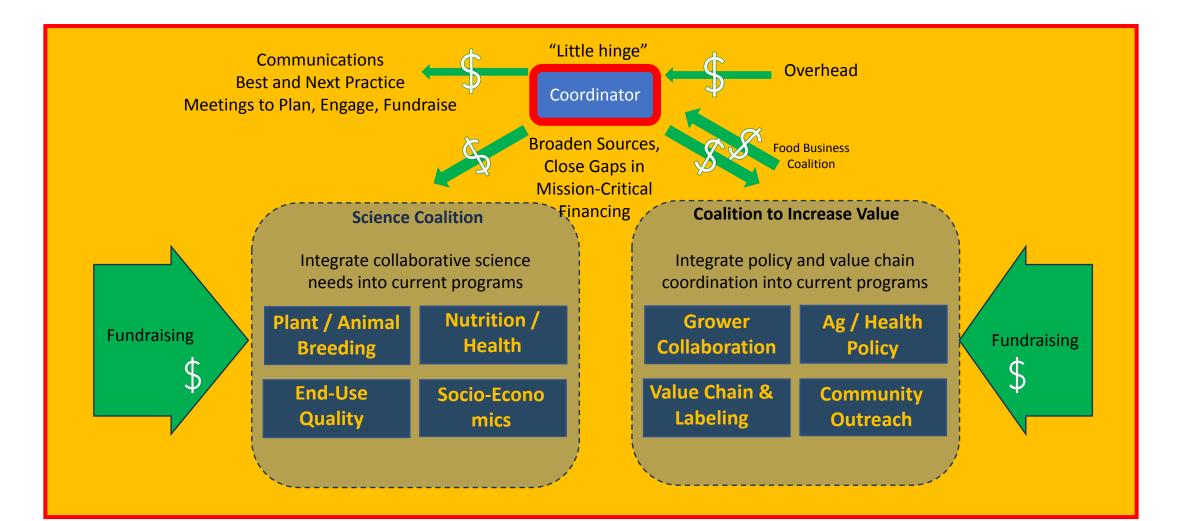
Why a New Paradigm? Wheat Fiber for Rural Wealth and Health in Nebraska?

We aim to build alignment around a clear plan to enhance rural wealth and health by connecting agriculture and public health.

Why Nebraska?

- #1 ag economy
- Political leaders dedicated to agricultural interests and helping people live better lives
- University of Nebraska thought leadership, including:
 - Nebraska Food for Health Center at the University of Nebraska linking agriculture and food production to wellness and disease prevention
 - $_{\odot}$ ~ 10 UNL and UNMC faculty participating in the Coalition for Grain Fiber
 - Highly respected University of Nebraska Extension Human Sciences Program
- Nebraska Wheat's commitment to innovatively developing wheat markets

Coordinating Nutrient Research and Health Policy How Roles and Funds Work



Public Health Strategy A Paradigm Shift Learned from History



Food-for-Healthier Lives

Simple Fortifications Delivered Great 20th Century Advances

- Fluoridated water: cut cavities
- Fortified white flour: reduced birth defects
- Vitamin D dairy: nearly eradicated rickets

While gaps between real world diets and established Guidelines are large, we recognize and respect that culture drives distinct food desires.

Our Attractive Choices

Modest nutrition increases in common foods eaten by virtually everyone several times a day. Easier to implement than might be expected.

Top 3 Foods' Diet ShareGlobal 66%US 33%

- Celebrate culture and individual tastes without relying on consumer behavior change.
- Enhance nutrients in intact foods
- Non-GMO wheat
- Embrace environmental values

Financial incentives to be generated where needed, aligned with current disease prevention and ag policy

A Low-Cost, Doable Approach To Enhance Health

Success Likelihood: 85% (as of Feb)



- 15-years of UK + 3 Years US science ٠
- Plant breeding approach without yield loss at low costbased on natural selection (non-GMO)
- Can be integrated in any region and class of wheat ٠
- Our approach features rapid varietal selection of existing ٠ commercial varieties and elite nursery varieties (5 years), with follow-on improvements
- Trait is available royalty free, to any interested party ٠

END USE QUALITY



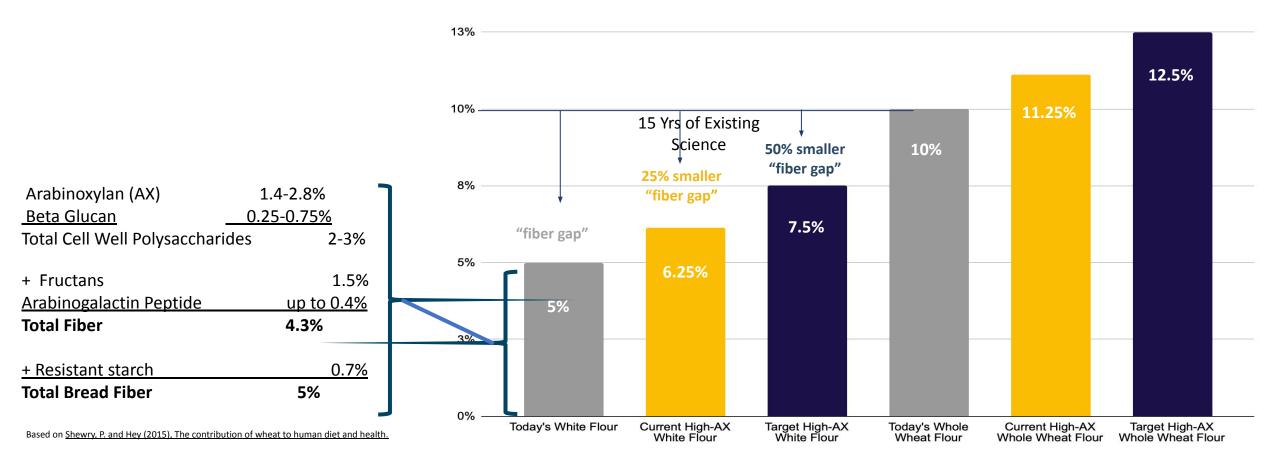
- Building on decades of AX wheat research ٠
- HARD WHEAT: Impacts within normal variation •
 - Acceptable baked goods (organoleptics US, UK)
 - Most quality impacts positive (retains moisture)
 - Negative can be largely eliminated by common endo-xylanase enzymes
- SOFT WHEAT: Possibly doughy applications only •
- Ongoing science adds comfort, ensures ability to • successfully adjust production and supply chain

PUBLIC HEALTH

- Under-consumed nutrient of concern (US Dietary Guidelines, NASEM guidance), Global need
- Modest increase, several times a day, billions of people
- No major side effects

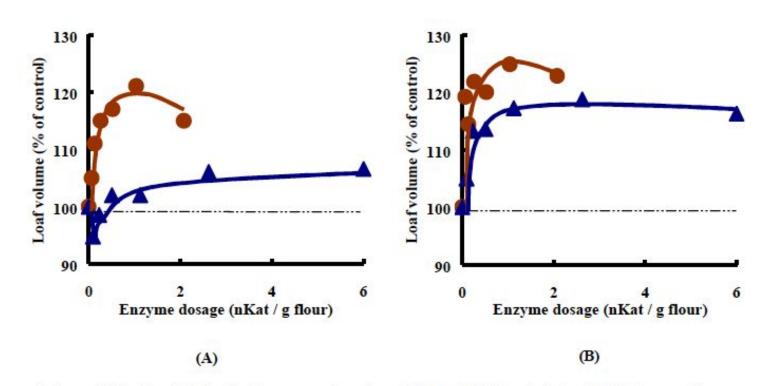
Nature's Opportunity To Increase Wheat Fiber in White Flour and Whole Grain

Wheat Flour Fiber, High Arabinoxylan Project (Indicative)



Endoxylanase Enzymes

Eliminates negative doughy application impacts



COALITION FOR

GRAIN FIBER

Figure VI-1: Specific loaf volume as a function of (-- -) XBS and (-- -) XAA dosage for (A) flour A and (B) flour B. Courtin, C. 2000

Low-Risk Plant Breeding and End Use Qu 85% Probability of Technical Success

9 Plant Breeders and 9 EUQ Specialist Anonymized Survey During Feb '24 Workshop

Plant Breeding

Fiber Increase % in White Flour (Median Response)

25% Increase	50% Increase
85%	60%

"If 25% commercial lines already exist, then making them in the US is almost guaranteed." 10% of commercial UK varieties with increased-fiber genes

Genes also present in commercial varieties in China, France

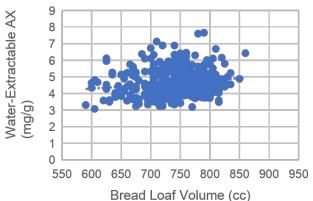
"I'm slightly more confident after our discussions today that we have the tools and germplasm to develop high quality 50% fiber increase, especially if we look beyond AX."

End-Use Quality Fiber Increase % in White Flour (Median Response)

COALITION FOR

25% Increase	50% Increase		
95%+	95%+		

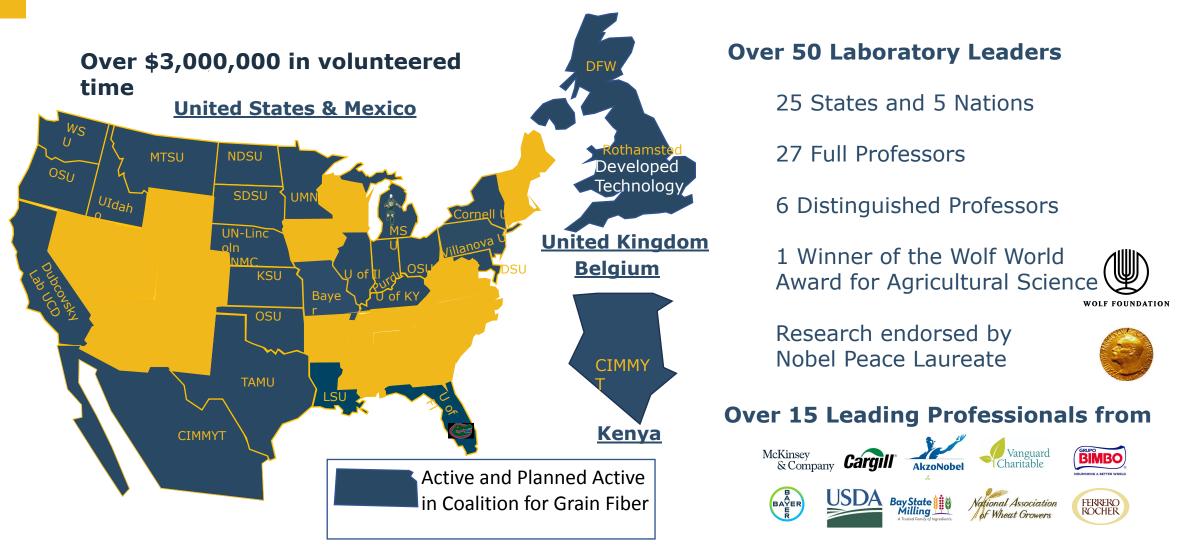
"25% increase is very close to higher AX content observed currently and would not require too much changes." AX is NOT the only thing impacting moisture, e.g.,: TOT-AX vs Loaf Volume



"More work is needed on formulation and process adaptations. Science and industry can achieve this with adequate funding support." "We have the technology toolbox to make a decent bread."

World-Class, Multinational Team Dedicated to Transforming Food

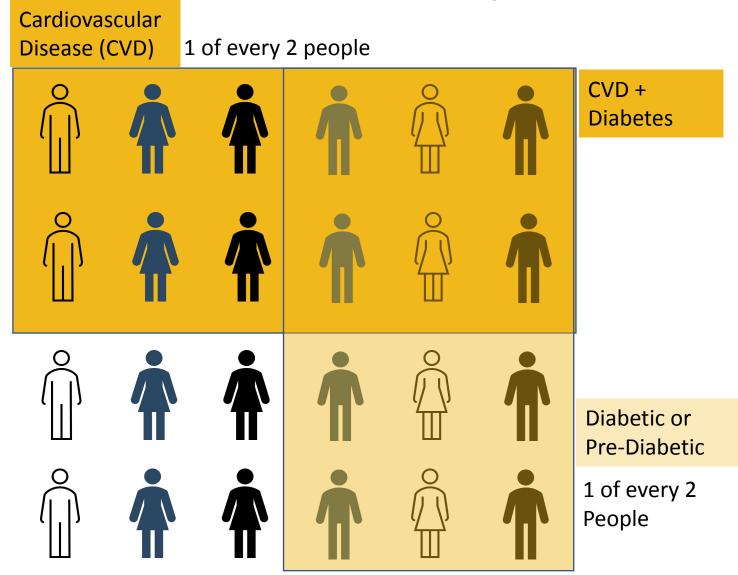




National and Global Overwhelming Challenges



Indicative US Population



Nebraska in Focus Chronic Disease Costs Billions and Kills Millions



Go-to-Market Approach What Drives High-Fiber Wheat Demand?



Policy

Health Incentive Government pays for certified increased-fiber wheat seed Key support:

- Farmers + value chain support
- Urban + rural communities devastated by chronic disease

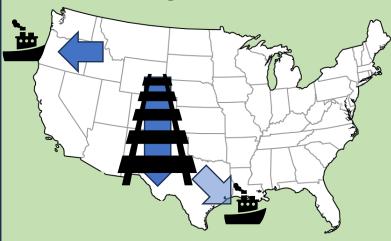
Valle Chain Commitments Nostisettists increased-fiber

Follow-on Efforts Support and scale from follow on opportunities in other commodities.

Global Value

Mexico

- Mexican food requirements
- <u>Grupo Bimbo announced</u> fiber targets for 2030.



Others Appear open to business case.

More Opportunities

Traditional Healthy Products Options to deliver shareholder value with fiber standards and increased-fiber baked goods.

Resilience

Revise ecosystem services targets to include harvested, increased-fiber wheat

Aligned Wheat Breeding Durum wheat heavy metals model

Go-to-Market Approach What Drives High-Fiber Wheat Demand



Health Incentive

Government pays for certified increased-fiber wheat seed (X% of cost) Key support:

- Farmers
- Impacted urban and rural communities devastated by chronic disease
- Nutritionists, dieticians, other scientists
- Others

Food Commitments

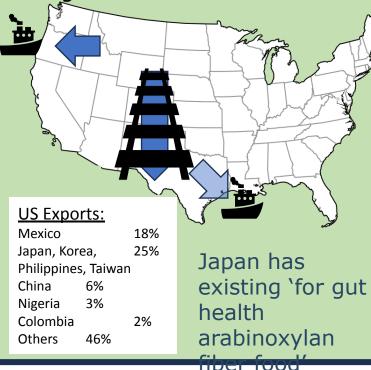
Baking industry welcomes increased-fiber grain at commodity prices; no fiber discount Follow-on Efforts

Further increased-nutrient efforts in wheat, other foods expands support and scale.

International Support

Mexican government actively supports healthier foods.

<u>Grupo Bimbo announced</u> minimum dietary fiber content targets for 2025 and 2030.



Resilience

Revise ecosystem services targets to include harvested increased-fiber wheat in government supported rotational cropping systems to foster soil health, thus coupling efforts to reduce chronic disease with improving soil health, reducing soil erosion, chemical and moisture runoff, and increasing

Diourversity.

Baking Opportunities

Specific businesses find value in committing to increase fiber standards for their baked goods, and/or higher-fiber product opportunities, accelerating the pull.

Aligned Wheat Breeding

Wheat breeders may find grant value in increased fiber varieties and committing to increase average fiber level. (Durum wheat heavy metals model)

Low-Risk Arabinoxylan Science 85% Probability of Technical Success



Plant Breeding

Fiber Increase % in White Flour (Median Response)

25% Increase	50% Increase
85%	60%

- Non-GMO natural variation (no approvals)
- 2 QTLs in UK, France, China bread wheat varieties
- High heritability (60-70%)
- No long-term yield loss or other agronomic impact
- 5 + year development
- Can be integrated in any region's wheat
- Available royalty free, to any interested



Increases under-consumed nutrient of concern No major side effects

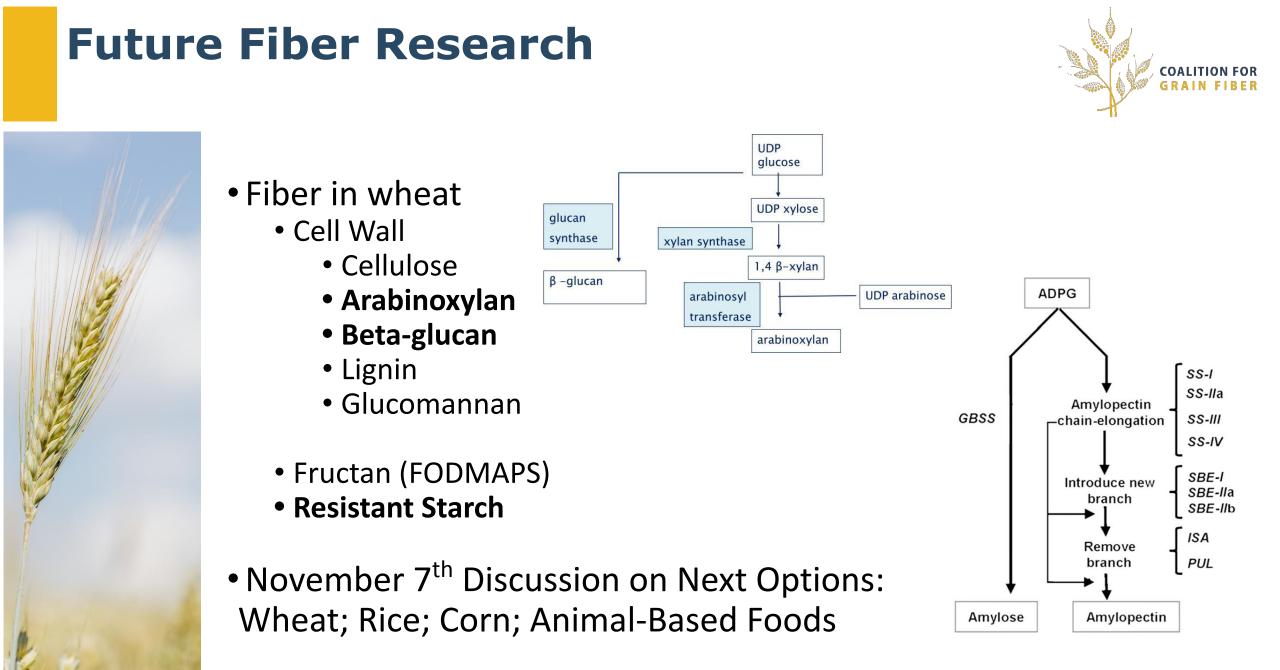
End-Use Quality

Fiber Increase % in White Flour (Median Response)

25% Increase	50% Increase			
95%+	95%+			
Yumai	UK Bread Test			
HARD WHEAT: Acceptable bread for US, UK				

baking:

- Less impact than shift old to new crop
- Aim for NOT identity preserved
- SOFT WHEAT: Potentially for doughy applications only



End-Use Quality (EUQ) Multiple, Ongoing Activities





Arabinoxylan Measurement



Processing Impact on Arabinoxylan (TDF)



Agronomic, End-Use Quality Impact on hard, soft-wheat foods



Processing with different levels of xylanases

Activity underway includes:

- NIR calibration for ground meal and flour
- Measuring TDF in bread
- Regional AX Trials (West, East, South, North): uniformity and performance
- Evaluate processing quality with endogenous and exogenous xylanases

Funding:

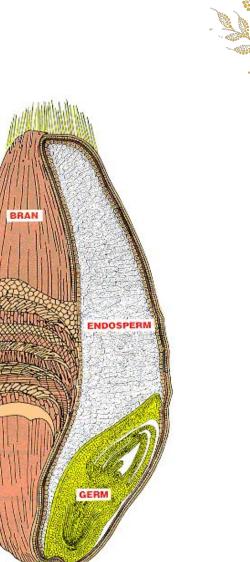
 Three-year budget \$140-230K / year USDA NIFA grant submitted Oct 10 USDA AFRI Novel Foods Grant submitted Oct 1 Private organization interested in funding sensory test

We are ar

We are answering a limited-but important-set of open EUQ questions

Fiber Amounts

Wheat Fiber	White Flour	Whole Wheat Flour
Arabinoxylan	1.2%	5.4%
	0.8%	1.8%
Cellulose	-	1.4%
Glucomannan	0.2%	0.2%
Lignin	-	0.4%
Fructan	0.8%	2.4%
Resistant Starch (high amylose)		
Total Fiber	3.0	11.6



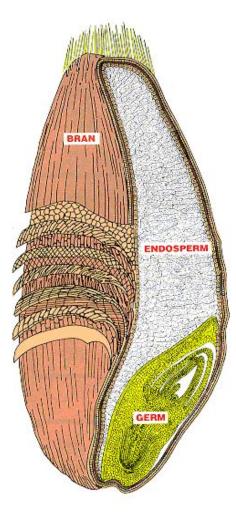
Shewry, P. 2013, Struyf, N. et al. 2017, Finnie, S. et al. 2006, USDA National Nutrition Database SR26



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Resistant Starch (high amylose)	0 to >25%	0 to >25%
Total Fiber	3.0 to >25%	11.6 to >25%



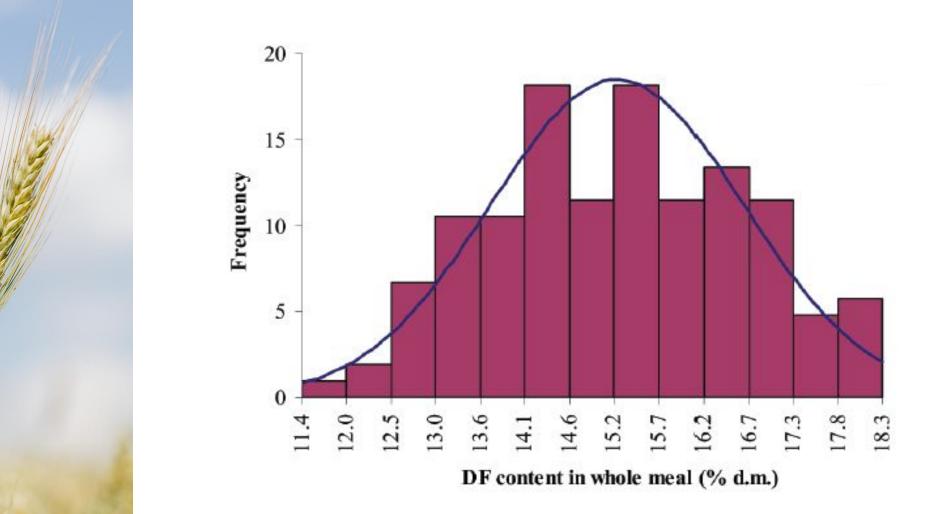


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Healthgrain Study

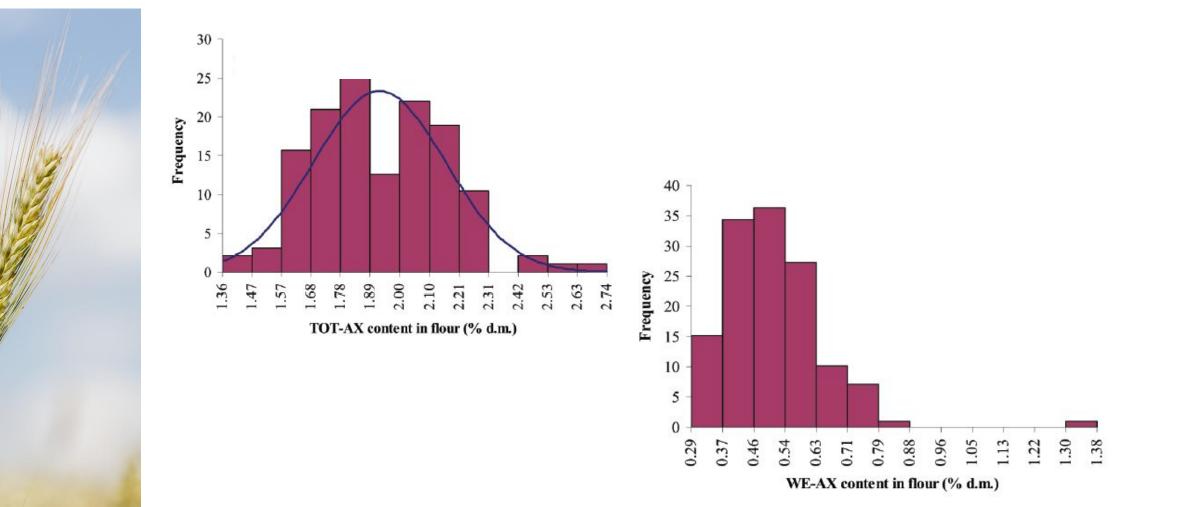
Whole Wheat Fiber





Gebruers, K. et al. 2008

Healthgrain Study Arabinoxylan

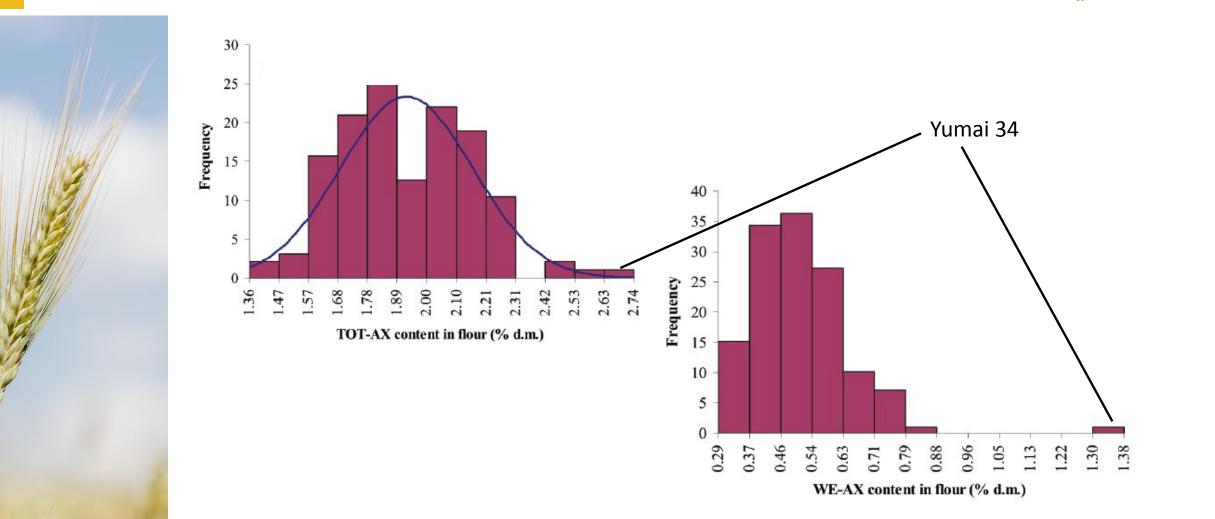


Gebruers, K. et al. 2008

COALITION FOR

GRAIN FIBER

Healthgrain Study Arabinoxylan



Gebruers, K. et al. 2008

COALITION FOR

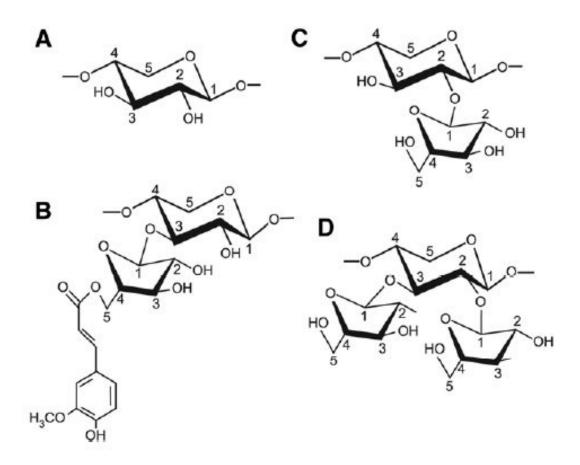
GRAIN FIBER

Structure of Arabinoxylan Arabinoxylan





- β 1-4 linked D-xylose units as the backbone (A)
 - Monomeric α-L-arabinose units linked at the 2 and/or 3 carbon position. (C & D)
 - Ferulic acid can be bound to arabinose at the 5 carbon position (B)



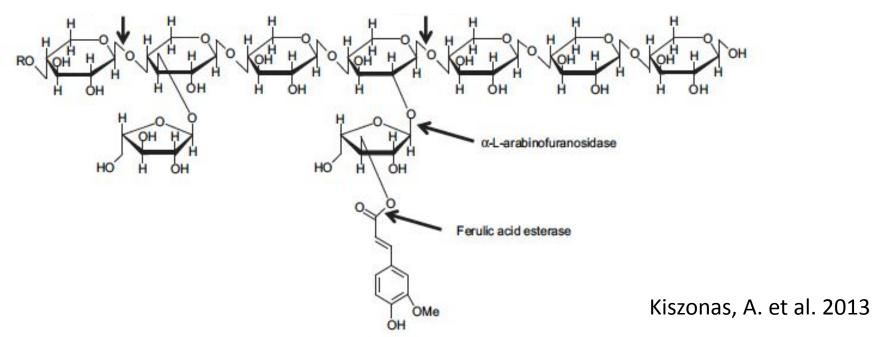
Structure of Arabinoxylan Arabinoxylan





Degree of substitution and pattern of substitution determines water solubility

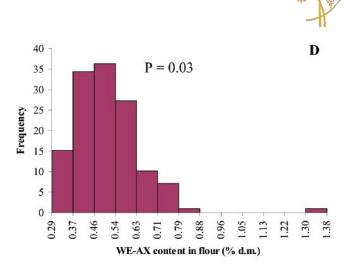
Water Unextractable Arabinoxylans (WUAX) Water Extractable Arabinoxylans (WEAX)



Sources of Variation Arabinoxylan



- High levels of hereditability
 - Total arabinoxylans
 - Water extractable arabinoxylans



COALITION

- Environment also has an influence on arabinoxylan content
- In general, Genetics have a greater impact on WEAX and Environment has a greater impact on WUAX and TAX

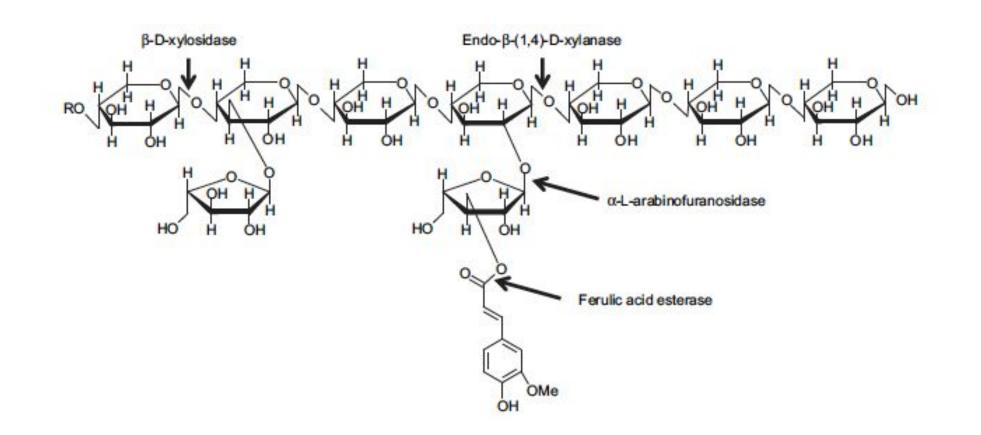
Coordinating Science and Value Structured Effort



Impact of Enzymes on Quality Arabinoxylan







Kiszonas, A. et al. 2013

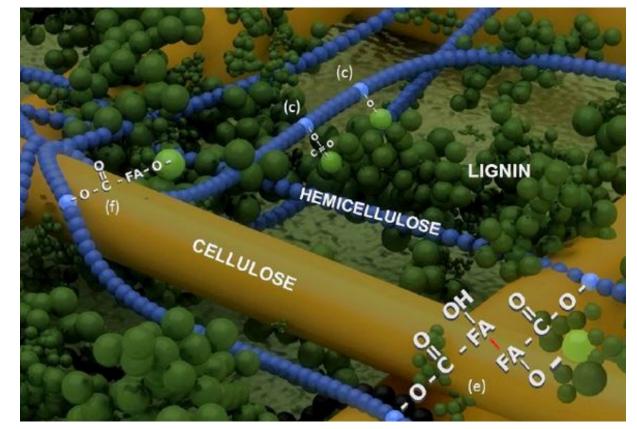
Fiber in Wheat





• Fiber in wheat

- Cell Wall
 - Cellulose
 - Arabinoxylan
 - Beta-glucan
 - Lignin
 - Glucomannan
- Fructan (FODMAPS)
- Resistant Starch



A Key Challenge to US and the World Chronic Disease Kills Millions, Costs Billions



Diabetes kills every 5 seconds.

Cardiovascular disease, every 2 seconds.



Cost of chronic disease in US: **\$700 billion per year**

50x the value of the annual US wheat crop, which is

20% of global and food consumption Largest source of US dietary fiber intake (>33%)