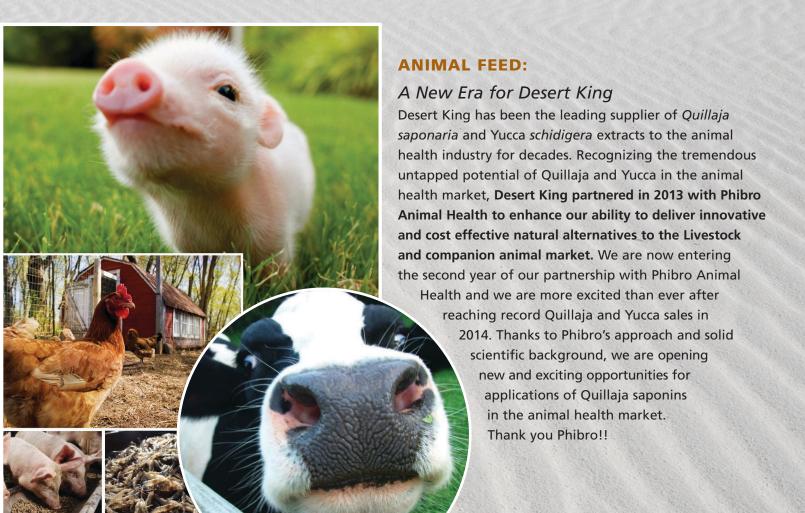


Desert King International's Quarterly Newsletter

Latest News:

Desert King couldn't be more excited about 2015 now in full force with our extended partnerships, Phibro and Ingredion. "We've partnered with the best. These established relationships with major corporations are an important step for better distribution and more advanced development of applications using Quillaja and Yucca" says *Rodrigo Otero, Vice President*.



PHARMA:

Did You Know?

Quillaja saponins are currently critical ingredients in many human vaccine candidates. Quillaja saponins are considered to be excipients, and are utilized as "adjuvants" in both commercial veterinary and human clinical vaccine candidates. Adjuvants are substances that help potentiate the immune system to help illicit an immune response to the vaccine antigen.





Current Human Clinical Trials with Vaccines Containing Quillaja Saponins:

- Shingles, Phase 3
- Herpes, Phase 3
- Malaria, Phase 3
- Pandemic Flu Vaccine, Phase 2
- Ebola, Phase 1
- Non-Small Cell Lung Cancer, Phase 3

Desert King Adjuvants:

Desert King has been producing purified Quillaja Saponins for the pharmaceutical industry for over a decade. Our products have been utilized as precursors for human clinical trials, as vaccine adjuvants for veterinary vaccines, as lytic agents for laboratory diagnostic tests, and now with the launch of Desert King's QS-21, as a much needed adjuvant in human pre-clinical research. For additional information, please contact Damian Hiley, dfhiley@desertking.com.

FOOD & BEVERAGE:

INGREDION will be running a Beverage Innovation Online Event on February 4th:

For more information: http://beverageinnovation-event.com/program Link to register: http://beverageinnovation-event.com/register

Develop Beverages with Rich Foam for Memorable Drinking Experiences

Stand out in the competitive beverage marketplace and satisfy consumers' thirst for fun by adding the creamy, smooth mouthfeel and visual appeal of foam and froth. Using naturally sourced foaming agents, you can add superior, long-lasting foams to a variety of beverages, from cappuccinos and frozen carbonated beverages to alcoholic drinks.

- Stable, long-lasting foam, naturally sourced
- Improved mouthfeel and improved cost efficiency in frozen carbonated beverages
- Easy to formulate across a wide range of pH levels and temperatures
- Wide portfolio including liquid and powder forms
- Reliable supply from sustainable agricultural practices



Dinah DiazSenior Marketing Manager
Ingredion



Donna Brooks
Senior Global Business Development
Manager, Delivery Systems
Ingredion

EMPLOYEE NEWS:

Yaquelin Avelar - responsible for Desert King's Compliance & Quality Department has some wonderful news to share, she's pregnant! Both Yaquelin and her husband have decided to wait until the baby is born to find out if it's a boy or girl.

The baby is due in June and we all hope he or she is healthy and happy!



Lauren Williams - Newsletter Editor Product & Sales Manager / Customer Relations Manager

lwilliams@desertking.com

TRADE SHOWS IN 2015

VIV Asia:

March 11-13 in Bangkok, Thailand

VacChina:

March 25-26 in Shanghai, China

World Vaccine Congress: April 7-9 in Washington DC, USA

In-Cosmetics:

April 14-16 in Barcelona, Spain

NY SCC Supplier's Day: May 12-13 in Edison, NJ, USA

IFT:

July 11-14 in Chicago, IL, USA

CA SCC Supplier's Day: October 14-15 in Long Beach, CA, USA

Food Ingredients:December 1-3 in Paris, France