

PRESS RELEASE

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Corbion Caravan Introduces a New Clean Label Dough Strengthener to Enable Label-Friendly Bakery Products

Pristine 2000® enhances the quality and consistency of products throughout production

Building on the success of the Pristine product line, Corbion Caravan is introducing Pristine 2000, a new dough strengthener designed to satisfy consumer demands for cleaner, simplified ingredient declarations. Pristine 2000 also enhances the quality and consistency of final products.

"Health-conscious consumers are looking for baked goods with fewer, simpler ingredients," says Ricardo Moreira, Product Category Manager. "Pristine 2000 supports the friendlier labels these consumers want – along with the quality they expect."

In addition, Moreira says Pristine 2000 supports consistent processing without adding extra chemicals.

"Pristine 2000 is also a flexible solution," Moreira says. "We've found that it is applicable for a wide variety of baked goods, from hamburger buns to artisan breads."

To learn more about the Pristine 2000 solution, contact us through our product information request form.

For more information, please contact:



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Background information:

Corbion: biobased solutions, designed by science, powered by nature, and delivered through dedication.

Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in emulsifiers, functional enzyme blends, minerals and vitamins. The company delivers high performance biobased products made from renewable resources and applied in global markets such as bakery, meat, pharmaceuticals and medical devices, home and personal care, packaging, automotive, and coating resins. Corbion uses knowledge, agility, and dedication to deliver on the ever-changing market demands. Corbion's products have a differentiating functionality in all kinds of consumer products worldwide. Through our deep bakery market expertise we offer a broad portfolio of ingredients that deliver against our customers' food integrity and freshness needs including functional ingredients, emulsifiers, bread mixes, specialty bases, frozen dough, vitamin and mineral premixes, and flour enrichment. www.corbion.com