

PRESS RELEASE

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Corbion Caravan Improves Lamination with Vantage 250

Label-friendly dough conditioner strengthens and relaxes dough, reduces stress on equipment

When Corbion Caravan technical specialists introduced Vantage 250 to customers, the initial reaction had as much to do with equipment as it did with final product.

“Our customers were delighted with the improved lamination process and ease of gaining extra layers of flavor,” says Eric Spelger, scientist. “What they didn’t expect – and were really happy to see – was how the dough treated with Vantage 250 relaxed and flowed better. When we included the Vantage 250, processing equipment was able to laminate twice the amount of fat/dough while at the same time reducing the stress and energy input of the sheeting equipment.”

Spelger says improving the dough machinability leads to improved volume for the finished product. In turn, the increased volume leads to a better bake, improved crust flavor development and better mouth feel for products such as Danish, croissants and crackers.

“As a label-friendly dough conditioner, Vantage 250 creates flakier pastries that are more appealing and satisfying to consumers,” says Spelger. “And the lamination advantages of Vantage 250 create stronger crackers for less breakage during production and packaging.”

To learn more about the Vantage 250 solution, contact us through our product information request form.

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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