



INDUSTRY RELEASE

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PRESS RELEASE

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Corbion Caravan Offers Egg Replacement Solutions

Bro-Eg and Cara-Eg provide characteristics and functionality of eggs in bakery products.

As the national shortage of eggs lingers throughout the U.S., availability of this important ingredient continues to dwindle while cost of whole eggs keeps climbing.

Corbion Caravan is providing customers with two egg replacement solutions for bakery goods that are affordable and deliver a clean flavor and egg characteristics.

- Bro-Eg: replaces whole eggs and acts as an extender; replaces up to 50 percent of whole eggs in cakes and batters; 100% in yeast products.
- Cara-Eg: designed to replace whole eggs; functions as an egg stabilizer and extender. Replaces 25 to 50 percent of whole eggs in sweet goods; total egg replacement in yeast products.

“We expect a 1-2 year recovery before pricing and whole egg availability recover,” said Kathy Sargent, manager, sweet goods. “Corbion Caravan is providing customers with low-cost and readily available egg substitutes that meet the functional properties of whole eggs – without the price hikes or delays.”

To learn more about Corbion Caravan egg replacement solutions, 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