

PRESS RELEASE

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TAP INTO THE BIGGEST CONSUMER TRENDS WITH CORBION AT FISA 2015

Corbion, stand 620, Food ingredients South America, Transamérica Expo Center, São Paulo, Brazil, August 25-27 2015

Corbion, a world leader in biobased ingredients for the food industry, will showcase its extensive portfolio of natural, versatile and high performance ingredients at FiSA 2015. With solutions for the meat, poultry, bakery and confectionery sectors, the company will highlight its premium quality products and industry-leading technical services that help customers develop on-trend foods that help manufacturers build their brands and business.

Fueled by soaring exports and strong domestic demand, South America's meat and poultry industry is hungry for ingredients that will support its continued growth. Taking centre stage in São Paulo will be PuraQ® Arome NA4, a natural flavouring which has been developed to provide the functionality of salt in reduced-sodium applications. Suited to use in RTE and fresh products, PuraQ Arome NA4 manages water activity, improves texture and enhances flavor. Other ingredients on show for the meat and poultry sector include Verdad® label-friendly vinegars produced by fermentation of corn or cane sugar, which improve food safety and extend shelf life. Finally, processors seeking cost-effective food safety and shelf life solutions can discover Opti.Form® Ace, a well-established brand proven to control Listeria and prolong shelf life at a low cost.

Responding to the dynamic growth and diversification of the South American bakery sector, Corbion will present healthy and natural ingredients to substitute artificial additives that consumers and bakers wish to eliminate. They include Esterlac®, a dough conditioner which can replace polysorbate 80 and DATEM in premixes and industrial breads and biscuits. Esterlac, which can also be deployed to reduce fat levels in biscuits, ensures tolerance to mechanical handling and provides outstanding and consistent textural properties while maintaining clean and simple product labelling. Further attractions for bakers include PURAC® FCC, versatile baking powder substitutes. These lactic acid ingredients offer valuable benefits, including simple 1:1 replacement of fast-acting acids like MCP, substitution of slow-acting acids in low moisture applications and acceleration of fermentation time in cream crackers.

Finally, Corbion will display functional ingredients for the sugar confectionery industry. The company's versatile lactic acid portfolio, offered under the PURAC® brand, includes solutions for the prevention of sugar inversion in hard candy plus shelf life extenders for soft candy

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applications. In acid-sanded confections, PURAC® powders deliver a clean and long-lasting sour taste and prevents products from sticking together.

Visitors will be able to sample various end products on stand 620, as well as discuss their specific requirements and challenges with Corbion's technical and applications experts. 2015 will mark 60 years of serving Brazilian food manufacturers for Corbion, making it one of the region's most trusted and experienced ingredients suppliers.

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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, coatings and adhesives. Its products have a differentiating functionality in all kinds of consumer products worldwide. In 2014, Corbion generated annual sales of € 770.1 million and had a workforce of 1,893 employees. Corbion is listed on NYSE Euronext Amsterdam. For more information: www.corbion.com