



INDUSTRY RELEASE

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PRESS RELEASE

DATE 26 August 2015

Corbion Caravan Introduces Egg White Replacer

Function Plus 150W™ provides cost-effective solution for replacing egg whites in sweet baked goods

As pricing for eggs and egg products continues to increase, the bakery industry is looking for ways to keep costs down while still producing the sweet baked goods consumers want. Function Plus 150W, a new solution from Corbion Caravan, meets that need, allowing customers to replace 50-100 percent of egg whites in sweet baked goods.

“With Function Plus 150W, Corbion Caravan customers can easily lower their product costs, while still producing delicious baked goods that have the resilience, strength, volume and structure their consumers expect,” says Kathy Sargent, manager, sweet goods.

Sargent says Function Plus 150W is easy to handle and scale, and can be used to replace both liquid and powdered egg whites. The egg white replacer can be added directly to the mixer with other dry ingredients; no special equipment is required.

“As a drop-in replacement, Function Plus 150W is a quick, useful fix for an immediate market need,” says Sargent. “It’s one more way for Corbion Caravan to help the bakery industry cope with the ongoing egg shortage and rising prices.”

As Corbion Caravan’s first egg white replacement, Function Plus 150W continues the company’s recent extension of its existing egg replacement portfolio, including whole egg replacers and egg extenders.

Function Plus 150W is not designed to be a high whip solution for angel food cakes. In testing, the solution’s formulation of specialized whey proteins, gums, enzymes and emulsifiers proved successful in a variety of sweet baked goods, including cakes and chemically leavened batters.

To learn more about the Function Plus 150W solution, contact us through our [Contact Us](#) 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