

## PRESS RELEASE

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## CORBION RECEIVES PATENT FOR REVOLUTIONARY SUGAR CONFECTIONERY COATING TECHNOLOGY

**Corbion Purac has been granted a European patent for its unique coating technology for acid powders, applied in acid-sanded sugar confectionery. Based on this innovative technology, Corbion Purac has already developed a range of market-leading malic acid powders, such as PURAC® Powder MA, which enables manufacturers worldwide to develop differentiating sugar confectionery with instant and intensive sour taste profiles and prolonged shelf life.**

Many coated acids for confectionery applications use fat-coating technology. This not only provides taste issues, such as a delay in the release of the sourness or even a rancid off-taste, hygroscopicity and acid migration can also occur. The result is often a loss of instant sourness and sticky or humid products with impaired visual appeal, especially in long shelf-life applications. Corbion Purac's patented coating technology significantly improves stability in terms of acid migration and moisture uptake from the environment. This means the candy remains dry throughout its shelf life and then dissolves much faster on consumption than fat-based coatings, offering consumers an instantaneous, refreshing burst of acidity.

Hans Schinck, Market Manager Confectionery at Corbion Purac, comments: "This is a really exciting moment for us and we're pleased that we're the only supplier able to offer this groundbreaking solution to the European confectionery market. Our research and development team developed this technology over several years in direct response to customer demands for a solution that would help them overcome the issues associated with the use of many traditional fat-coated acid powders. The feedback we have received so far has been extremely positive and we're very much looking forward to launching further ingredients based on this proprietary technology."

As an expert in sugar confectionery, Corbion Purac not only supplies acid powders (under the PURAC® Powder brand) and lactic acid, but also a range of buffered acid blends, which provide stability as well as the taste differentiation consumers increasingly desire. In addition, the company has combined its application expertise and commitment to innovation with scientific research to create the Corbion Sourness & Inversion Calculator, a unique modelling tool which can help predict both sourness and stability in hard boiled candy.

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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/food](http://www.corbion.com/food)