

## **PRESS RELEASE**

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# Corbion Caravan Expands Line of Egg White Replacers with Function Plus 250W

## **Function Plus 250W provides cost-effective solution for replacing egg whites in angel food cakes**

It's been said that "the devil is in the details," and that's certainly the case when it comes to replacing egg whites in angel food cake. Building on proprietary research and development, Corbion Caravan is expanding its Function Plus product line to include Function Plus 250W, specifically designed to replace up to 30 percent of egg whites in angel food cakes.

"Function Plus 250W allows Corbion Caravan customers to sharply reduce the amount of egg whites used in chemically leavened angel food cake formulas, while maintaining the taste and consistency that defines a slice of delicious angel food cake," says Kathy Sargent, manager, sweet baked goods.

Sargent says angel food cakes prepared with Function Plus 250W maintain their volume, structure, resilience and texture.

"Function Plus 250W is easy to handle and scale and doesn't require reconstitution," says Sargent. "Customers can use it to replace either powdered or liquid egg whites, and no special equipment is required. It's a drop-in replacement that helps our customers cope with today's high prices."

As Corbion Caravan's first egg white replacement for angel food cakes, Function Plus 250W continues the company's recent extension of its existing egg replacement portfolio, including whole egg replacers and egg extenders.

*To learn more about the Function Plus 250W solution, [contact us through our Contact Us form.](#)*

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**For more information, please contact:**

*Press:*

Cheri Tabel, Senior Manager, Global Marketing Communications  
(913) 890 5541, [cheri.tabel@corbion.com](mailto:cheri.tabel@corbion.com)

*Analysts and investors:*

Jeroen van Harten, Director Investor Relations  
+31 (0)20 5906293, +31(0)6 21 577 086



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