



INDUSTRY RELEASE

Caravan Ingredients Inc.
7905 Quivira Road • Kansas 66215 Lenexa
USA

T +1 (913) 890 5541
F +1 (913) 888 4970

cheri.tabel@corbion.com
www.corbion.com/bakery

PRESS RELEASE

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Corbion Caravan Introduces non-PHO GMS[®] Hydrated Emulsifiers

New solutions from the ENSEMBLE™ line provide drop-in ease, enhanced softness and volume

It's one thing to replace the industry-leading emulsifier for no-time dough applications with a new solution that eliminates partially hydrogenated oils (PHOs). It's something else to create a replacement with all the benefits of the original product – and more.

“Corbion Caravan set the standard for hydrated monoglycerides over 50 years ago,” says Jim Robertson, global product manager, emulsifiers. “Now, we’ve built on our deep technological understanding and processing knowledge to develop a drop-in replacement that produces even better results.”

Robertson says functionality tests with no-time dough applications demonstrate that the new GMS 520 and GMS 540 non-PHO hydrated emulsifiers improve volume and softness, while maintaining or improving crumb grain and other attributes. In addition, while GMS 520 is a 1:1 solution, GMS 540 allows customers to reduce usage, creating an immediate potential to reduce costs in everything from purchasing to packaging.

“Customers can reduce their usage rate up to 20% with GMS 540, and still obtain improvements in dough handling, volume, softness, crumb grain and more,” says Robertson.

As the industry leader, Corbion Caravan is working toward eliminating all PHO products in its portfolio by early 2017, long before the June 2018 deadline mandated by the U.S. Food and Drug Administration (FDA).

To learn more about the non-PHO GMS line of hydrated monoglycerides, contact us through our [request form](#).

For more information, please contact:

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

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Analysts and investors:

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

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