

PRESS RELEASE

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GEM 100 from Corbion Caravan Addresses Vital Wheat Gluten Shortage

With supply tight and prices high, bakers choose GEM 100 to reduce gluten up to 50 percent

Bakers who have dealt with the skyrocketing cost of vital wheat gluten are dealing with yet another issue: tight supply. With production issues in Europe and contamination issues in China, imports of the product are down dramatically.

“Not only is the stock low, but the price is up – five to seven percent – as bakers look for the vital wheat gluten they need for seasonal production,” says Chris Bohm, Manager of Bakery Applications, Corbion Caravan. “This ‘double whammy’ is prompting bakers who use vital wheat gluten to explore new options for extending their supply, and that’s leading them to GEM 100.”

A clean label solution, GEM 100 from Corbion Caravan is a dough improver for yeast-leavened dough formulas, and can be used to reduce gluten in everything from basic hamburger buns to artisan breads, loaded with whole grains, fiber, fruits, seeds and nuts.

“By adding GEM 100 to their formulas, bakers can cut the amount of vital wheat gluten up to 50 percent, while still maintaining the taste and texture their consumers expect,” says Bohm. “GEM is a true win-win, protecting the consumers’ eating experience and our customers’ bottom line.”

To learn more about GEM 100, contact us through our [Contact Us](#) request form.

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Background information:



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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