



INDUSTRY RELEASE

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PRESS RELEASE

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Corbion Caravan Introduces Preservative-Free Pre-Soaked Grains

Extensive R&D leads to healthier label claims for ancient and whole grains

A few years ago, consumers couldn't spell "quinoa" – much less cook it. Today, quinoa and other ancient grains are becoming kitchen staples. Corbion Caravan research reveals that more than one-third of consumers now indicate strong purchase intent for ancient grains.

With that in mind, and the health and wellness movement driving sales, Corbion Caravan launched an extensive program to remove the preservative spray commonly used in pre-soaked ancient and whole grains, while maintaining quality, taste and shelf life standards. The research and development effort has led to the reformulation of five super soaked grain products that carry the cleaner, "no preservatives" label.

"The preservative-free versions of our pre-soaked grains allow our customers to incorporate the ingredients consumers crave, while also delivering on the expectation of a cleaner label," says Ricardo Moreira, product portfolio manager. "With these new products, Corbion customers can add ancient and whole grains into their recipes – and add more appeal to their baked goods."

Moreira says the five new offerings include such ingredients as oat, oat flakes, sunflower, millet, flaxseed, amaranth, chia, cracked wheat, whole grain barley, whole rye kernels and – of course – quinoa.

To learn more about the pre-soaked grains, contact us through our [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