

PRESS RELEASE

INDUSTRY RELEASE

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Corbion Caravan Promotes Jesse Stinson

In her new role as Application Manager, Stinson will draw on her Sweet Bakery Goods expertise

Success is sweet, as Jesse Stinson can tell you. Based on her talents as a team leader and senior scientist at Corbion Caravan's Bakery Ingredient Innovation Center, Stinson has been named the new Application Manager of the Sweet Bakery Goods team.

The team is part of a foundational service at Corbion Caravan: The company has provided research and development, technical support, and innovative products to bakers for more than 100 years.

"There's always something new to learn and discover in baking," says Stinson. "This role will give me the opportunity to work with a great team, push the boundaries, and find new ways to help our customers succeed."

Stinson has worked at Corbion Caravan for more than eight years. Her areas of expertise include ingredient functionality, enzyme technology, industrial bread formulation, mold inhibition in bakery systems, texture analysis, and project management.

To learn more about the Corbion Caravan Sweet Bakery Goods portfolio, contact us through our request form.

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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