

PRESS RELEASE

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Corbion Investing in Illinois Plant to Offer PGME

Following their previous investment in non-PHO, this move enables Corbion, the market leader in emulsifiers, to extend its offerings in sweet goods

Corbion, long recognized as the North American market leader in emulsifiers for bread, is expanding its Dolton, IL facility, so that the company can also produce propylene glycol monoesters, (PGME) emulsifiers used in sweet goods, bakery mixes and other applications.

"The addition of PGME to the portfolio means Corbion will possess all the necessary building blocks to produce a sweet goods portfolio that matches the breadth of solutions we currently offer to the bread market segment," says Jim Robertson, global product manager, emulsifiers.

The investment in Corbion's Dolton, IL facility follows the company's sizeable investment in its Grandview, MO plant in 2015, a step that enabled Corbion to develop and commercialize the Ensemble® non-PHO emulsifier portfolio following the FDA's decision to rescind GRAS status on partially hydrogenated oil. "By continuing to invest in our capabilities, it will allow us to maintain our market leadership position and provide an enhanced portfolio of offerings to the markets and customers we serve," Robertson explained.

Corbion expects to have PGME solutions on the market in the second quarter of 2017. "As the food industry evolves, Corbion's knowledge and experience can help our customers make transitions smoothly and easily," Robertson says. "By adding PGME solutions for sweet goods and offering drop-in non-PHO replacements, Corbion minimizes challenges for our customers and makes it easier for them to provide the delicious foods their consumers demand."

To learn more about PGME and Corbion's complete portfolio of non-PHO solutions, 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