

PRESS RELEASE

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Corbion Purac Research Offers New Insights on Opti.Form®

Results demonstrate that Opti.Form® does more than provide top shelf *Listeria* control, it also delivers extended shelf life, improved cook yield, purge control and texture enhancement of finished meat and poultry products

Two decades ago, Corbion Purac developed the *Opti.Form*® portfolio, combining lactate with diacetate to control *Listeria* growth in meat and poultry products. Over the years, *Opti.Form* has become widely recognized as the industry standard for *Listeria* control.

Twenty years of trusted industry use and academic research has provided a plethora of data showing the *Opti.Form* portfolio also extends shelf life, increases cook yield, reduces purge and improves texture of processed meat product.

“Consumers want safe meat and poultry products that look great, taste delicious and stay fresh longer,” says David Charest, VP Meat Industry. “With *Opti.Form*, our customers can deliver on all those expectations. The new data validates the comprehensive value that *Opti.Form* provides.”

Research indicates that the *Opti.Form* formulations are optimized to:

- Extend shelf life while lowering salt levels
- Improve moisture control delivering enhanced cook yield from 3-6%
- Enhance sliceability characteristics

As always, the *Opti.Form* portfolio helps keep food safe, inhibiting the growth of *Listeria* monocytogenes and other pathogens.

Charest adds, "We are focused on providing food safety solutions which include not only a diverse portfolio but also industry leading analytical tools backed by our team of food safety and preservation experts."

Corbion Purac offers an on-line *Listeria* Control Model. This model provides customers with predictive growth modeling capabilities to help reduce product development time. Corbion Purac's preservative comparator tool helps formulators predict relative differences in shelf life with different antimicrobials.



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To learn more about the *Opti.Form* portfolio, the *Listeria* Control Model or other available tools visit Corbion.com/meatandpoultry.

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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, coatings and adhesives. Its products have a differentiating functionality in all kinds of consumer products worldwide. In 2015, Corbion generated annual sales of € 918.3 million and had a workforce of 1,673 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com