



## INDUSTRY RELEASE

### Corbion

7905 Quivira Road • Kansas 66215 Lenexa  
USA

T +1 (913) 890 5546  
Stephanie.carlson@corbion.com  
[www.corbion.com/meatandpoultry](http://www.corbion.com/meatandpoultry)

## PRESS RELEASE

DATE December 13, 2016

---

## Corbion granted patent in Europe for improved potassium lactate production technology.

**Corbion's new method for producing aqueous potassium lactate solutions, now patented in Europe, is simpler, and offers flavor, concentration and quality advantages over traditional methods.**

Aqueous potassium lactate (KL) solutions have long been proven as an effective and natural means of extending the shelf life and enhancing the safety of foods and beverages by inhibiting the growth of spoilage bacteria. However a novel, and now patented, method put forth by Corbion for manufacturing these solutions delivers the cleanest flavor profile available on the market today, makes possible higher concentration levels (up to 85 percent) and eliminates the need for the additional active carbon purification step which is also a Corbion patented process, common to conventional methods.

Corbion uses this new technology to produce its PURASAL® HiPure P Plus, a high-concentration KL product, and Opti.Form® Plus, a KL/(di)acetate blend, both of which offer lower intensity in bitter and salt flavors compared to their conventional counterparts. These products are also 30 percent more concentrated than standard lactates on the market, thereby offering cost advantages in product packaging, storage and freight.

“We are pleased and proud to have received the official grant of the patent for this technology in Europe,” said David Charest, Vice President, Meat Industry. “Corbion has simply created a better way to produce potassium lactate, making possible even better versions of the naturally derived and effective solutions the market has come to depend on. It’s a great example of the kind of truly worthwhile innovation our customers expect from us.”

In recent weeks, Corbion also received European patent approval for a unique process for producing the powdered vinegars included in the company’s portfolio of clean-label shelf life and food safety solutions.

The European Patent number for Corbion's potassium lactate solution is EP 1954148 B1,

## PRESS RELEASE

---

**For more information, please contact:***Press:*

Stephanie Carlson, Global Marketing Communications Manager, Meat  
(913) 890 5446, [Stephanie.carlson@corbion.com](mailto:Stephanie.carlson@corbion.com)

*Analysts and investors:*

Jeroen van Harten, Director Investor Relations  
+31 (0)20 590 6293, +31(0)6 21 577 086

**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](http://www.corbion.com)