

PRESS RELEASE

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New Corbion Antimicrobial Helps Processors Keep Pace with Meat Snack Trends

Verdad® Opti Powder XM10 gives manufacturers an effective, clean-label way to inhibit mold in higher-moisture meat snacks.

Corbion launches the meat industry's first clean-label antimicrobial that rivals potassium sorbate for mold inhibition, even in applications most vulnerable to mold. With consumer demand for meat snacks continuing its upward trajectory, marketers are introducing an increasing array of varieties and formats, including softer, high-moisture products. But those high-moisture meat snacks and pet treats are more susceptible to mold spoilage and also helps to control the *Staphylococcus aureus* outgrowth, and the traditional solution for dealing with that challenge – potassium sorbate – is turning off a growing number of label-conscious consumers. That is why Corbion has developed Verdad® Opti Powder XM10, a clean-label antimicrobial solution that is highly effective at inhibiting mold growth, in addition to providing pathogen protection and longer shelf life.

“The ability of Verdad® Opti Powder XM10 to provide outstanding control of pathogens and spoilage organisms is a critical competitive asset for processors,” said Tom Rourke, Ph.D., Director Business Development at Corbion, “but in applications where mold control is a particular challenge, that’s where it really stands out as something uniquely powerful. Being able to tackle the mold spoilage challenge without alienating consumers looking for a clean ingredient label just hasn’t been possible before now. We believe this product can really impact sales for our customers.”

The company’s Verdad® range of solutions is based on ingredients such as vinegars, ferment blends, citrus flour and natural flavor, enabling more consumer-friendly ingredient labeling while extending shelf life, improving yield and enhancing safety without sacrificing quality.

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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 and lactic acid derivatives, and a leading company in emulsifiers, functional enzyme blends, minerals and vitamins. We develop sustainable solutions to improve the quality of life for people today and generations to come. For over 100 years, we have been uncompromising in our commitment to safety, quality and performance. Drawing on our deep application and product knowledge, we work side-by-side with customers to make our cutting edge technologies work for them. Our solutions help differentiate products in markets such as food, home & personal care, pharmaceuticals, medical devices and bioplastics. In 2016, Corbion generated annual sales of € 911.3 million and had a workforce of 1,684 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com