

PRESS RELEASE

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Corbion Introduces Clean-Label Tortilla Conditioner

Tortilla Suave CL delivers high-end functionality without relying on conventional dough improvers.

Tortilla manufacturers now have a conditioning option that delivers all the product quality and performance their customers are used to while catering to their desire for a cleaner ingredient label.

Corbion's new Tortilla Suave CL combines freshness and anti-stick technologies to improve the quality of tortillas without the use of conventional dough improvers. It can be added on top of existing tortilla formulas to reduce sticking and tearing, improve softness and increase rollability.

"Tortilla makers work hard to deliver a great customer experience, so a clean-label alternative solution absolutely must offer all the functionality they're used to," said Ashley Robertson, Market Manager-Bakery at Corbion. "Tortilla Suave CL helps create the outstanding product attributes they need consistently, which means there is less product lost as waste or scrap. The result is an end product that is both more marketable and more efficient."

Optimized for use in both commercial and foodservice channels, Tortilla Suave CL can easily be combined with Pristine® Tortilla Base to create a complete Tortilla package.

Corbion offers a full range of conventional and clean-label solutions for tortillas and flatbreads that help manufacturers reduce stickiness, extend freshness, increase process tolerance and enhance resilience and other aspects of product quality. Corbion customers can also benefit from in-house testing facilities and a nationwide technical support team prepared to support the successful implementation of its ingredient solutions.

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Background information:

Corbion is the global market leader in lactic acid, lactic acid derivatives, and a leading company in emulsifiers, functional enzyme blends, minerals, vitamins and algae ingredients. We develop sustainable ingredient solutions to improve the quality of life for people today and for future generations. For over 100 years, we have been uncompromising in our commitment to safety, quality, innovation 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, animal nutrition, pharmaceuticals, medical devices, and bioplastics. In 2018, Corbion generated annual sales of € 897.2 million and had a workforce of 2,040 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com