

PRESS RELEASE

DATE

Corbion
Arkelsedijk 46
Gorinchem, 4206 AC • PO Box 21
4200 AA Gorinchem
The Netherlands

T +31183 695 695
F +31183 695 602

linda.tomaselli@corbion.com
www.corbion.com/food

Corbion Will Showcase Solutions That Expand Concept of Preservation at IFFA 2022

Ingredient solutions leader redefines what preservation expertise can do to go beyond food safety and shelf life, prolonging more aspects of product quality and performance.

For years, the global food industry has thought about preservation strictly in terms of effectively controlling microorganisms and slowing oxidation. But attendees at IFFA – Technology for Meat and Alternative Proteins (14 to 19 May in Frankfurt, Germany) who visit the Corbion booth (E50 in Hall 12.1) will learn how other important product attributes can be preserved as well. As a leading global ingredient supplier, Corbion has long been known for its expertise in food preservation, but innovations in recent years have focused on expanding producers' ability to protect more aspects of product quality and performance.

“When we say that, at Corbion, ‘we preserve what matters,’ we say it fully understanding that there are many things that matter to our customers,” said Lonneke van Dijk, Senior Director – Global Preservation Business at Corbion. “Safety and shelf life are crucial, as they always have been. But taste and texture matter also, as do color, cook yield, waste reduction and sustainability. We believe it’s time to redefine what state-of-the-art preservation solutions can accomplish.”

Today, Corbion’s comprehensive approach to preservation goes beyond optimizing food safety and shelf life to encompass many other factors important to consumers and producers, not only in meat and poultry products, but also in the plant-based meat alternatives segment, which continues to grow and innovate at a steady pace. The ingredient portfolio from which producers can choose is broad and varied, spanning vinegars, ferments, lactic acid derivatives and natural, plant-based antioxidants. Access to assistance from experienced technical staff and advanced predictive modeling tools also matter to producers when it comes to identifying and implementing Corbion ingredient solutions quickly and effectively.

In addition to consulting with sales and technical staff, visitors to the Corbion booth can experience sample applications of the company’s ingredient solutions in sausages, pulled pork, chicken street tacos and hamburgers, including plant-based burgers.

“We’re looking forward to talking with both current and soon-to-be customers about what matters most to them,” Ms. van Dijk added. “In the hands of our experts, the technologies and ingredient solutions we can offer today bring those priorities within their reach.”

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For more information, please contact:

Press:

Jessica Gallagher, Quiet Light Communications
+1 815-398-6860, JGallagher@quietlightcom.com

Corbion contact person:

Linda Tomaselli, Sr. Marketing Manager EMEA / APAC
+31 (0) 183 695 695, linda.tomaselli@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 is the global market leader in lactic acid and its derivatives, and a leading supplier of emulsifiers, functional enzyme blends, minerals, vitamins, and algae ingredients. We use our unique expertise in fermentation and other processes to deliver sustainable solutions for the preservation of food and food production, health, and our planet. 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 2021, Corbion generated annual sales of € 1.070,8 million and had a workforce of 2,493 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com