

PRESS RELEASE

DATE 8/20/2019

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Corbion to Showcase Innovations Enabling Freshness, Convenience and Consistency at IBIE 2019

Corbion, booth #6049, International Baking Industry Exposition (IBIE), Las Vegas, Sept. 7-11, 2019

A broad selection of fresh ideas-come-to-life will be on display and ready for tasting when leading ingredient solutions provider Corbion opens its booth at IBIE 2019, Sept. 7-11 at the Las Vegas Convention Center.

In the intervening years since IBIE 2016, Corbion has brought to market a number of standout offerings that help bakers respond to consumer demands – innovations that didn't exist when the expo last convened. These recent offerings include the company's award-winning Verdad® MP 100 clean-label mold inhibitor, SweetPro® emulsifier line, clean-label tortilla conditioning and other enhancements to its broad portfolio of ingredient solutions for baking.

This year, Corbion will preview its latest innovation under the Pristine® brand, which takes clean-label dough conditioning to unprecedented levels of performance.

"There continues to be lots of room for innovation in baking – one of the most dynamic segments of the food industry – as we keep discovering new ways to excite consumer interest and loyalty," said Abby Ceule, Senior Director, Bakery Industry at Corbion. "We work hard at Corbion to aim our R&D resources directly at innovation opportunities that clearly resonate with consumers and deliver significant, bottom-line benefits for our customers."

Visitors to the Corbion booth (#6049) will be able to sample a variety of mouthwatering bakery concepts that illustrate what happens when bakers partner with the ingredients expert to deliver outstanding freshness, convenience and consistent quality. In addition, Corbion experts will offer interactive tech talks on:

- **Enzymes as a Sustainable Way to Reduce Food Waste** – Corbion's Kathy Sargent, Global Strategic Innovation Director - Bakery, looks at the costs of food waste, and breaks down the positive environmental and economic impacts today's enzyme-based bakery solutions can make.
- **Could Purchase Intent Be Influenced by New Sugar Label Regulations?** – Marge O'Brien, Global Insights leader at Corbion, examines how labeling changes regarding sugar content

PRESS RELEASE

may affect consumer perspectives and purchasing decisions in the sweet baked goods category.

Attendees are invited to drink a toast to innovation at the Corbion booth on Sunday, Monday and Tuesday during Happy Hour from 3:30 p.m. to 5:00 p.m.

For more information, please contact:

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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