

PRESS RELEASE

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Corbion will expand capacity for coated acid powders to meet growing demand for innovative products

A new production line at Corbion's existing site in Spain will triple the company's capacity for producing acid powder ingredients and support the creation and growth of next-generation confectionery and other food products globally.

In the 17.4 billion USD gums and jellies segment of the global confectionery market, innovation and new product introductions are happening disproportionately in sour gummies, but the supply of stable acid powder – a key enabler in such applications – has been tightening in recent years. In response, global ingredient supplier Corbion will construct new facilities for producing its ingredient products based on organic acids, markedly increasing its ability to help its customers meet the demand for sour gummy products and other food applications. The new production line, with capacity more than twice that of Corbion's current acid powder production in Gorinchem, The Netherlands, will be added to the company's existing site in Montmeló, Spain, and is expected to be online sometime in the second half of 2025.

"Our goal as an ingredient partner to confectioners and food manufacturers is always to enable innovation and growth," said Willy van Arkel, Senior Product Manager at Corbion. "As a major supplier of stable, fat-free acid powders, we're investing in this capacity expansion to support our customers in their efforts to deliver next-generation candies."

Representing about 16 percent of new product launches in the global gums and jellies segment, sour gummies are growing faster than the overall category; while gums and jellies grew at a 2.5 percent CAGR from 2018-2022, sour gummies increased 8.15 percent during the same period.

Malic acid-based ingredients, such as Corbion's PURAC® Powder MA, have become the go-to solution for providing sour gummy products with instant, long-lasting fruity sourness and greater product stability for longer shelf life. Corbion's product, in particular, delivers a more stable form of malic acid that offers low hygroscopicity and limits acid migration, so even acid-sanded candies maintain their fresh, dry appearance and avoid stickiness longer.

"In addition to our current range of offerings, we are delighted to introduce our latest patented products, PURAC® Powder MAX and PURAC® Powder MAX Fine. Specifically designed for confectionery applications such as hard panning, tablets, and non pareille, these products provide a remarkable sourness while ensuring the stability of texture and color." van Arkel said. "With these innovative solutions, we aim to enhance the overall sensory experience and maintain product quality for our valued customers."

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Background information:

Corbion is a sustainable ingredients company dedicated to preserving what matters, including food and food production, health, and the planet. We specialize in lactic acid, lactic acid derivatives, food preservation solutions, functional blends, and algae ingredients, using our deep application and product knowledge to propel nature's ingenuity through science. With more than a century of experience, we continue working side-by-side with our customers to make our cutting-edge technologies work for them. Leveraging our advanced capabilities in fermentation and preservation technology, we help customers differentiate their products in diverse markets ranging from food and animal nutrition to home & personal care, pharmaceuticals, electronics, medical devices, and bioplastics. In 2022, Corbion generated annual sales of €1,457.9 million with a workforce of 2,601 FTEs. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com