

PRESS RELEASE

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Corbion Experts Bring Preservation Know-How to IPPE

Corbion will showcase its new antioxidant brand, and a range of freshness and safety solutions that give meat and poultry producers latitude to align business needs and consumer demands.

State-of-the-art meat and poultry preservation solutions, from Corbion, are keeping pace to meet the myriad challenges that producers face in today's global meat and poultry industry. Corbion will share sample food applications showcasing these solutions with attendees at the upcoming International Production & Processing Expo, which runs Tuesday, Jan. 25 through Thursday, Jan. 27 in Atlanta. Preservation and application experts will be on hand in the redesigned Corbion booth (BC9833) located in the event's new food safety plaza, where visitors can sample these solutions, with some featuring antioxidant ingredients under the company's new Origin™ brand.

"For some time now, the industry has depended on ingredient solutions that deliver on many important product attributes, but compromised on others," said Rob Ames, Director of Business Development—Meat at Corbion. "Today we're reaching a new level of sophistication in terms of our understanding and the tools and options available to us. That means fewer compromises and better performance for our customers."

Corbion antioxidants, including those under the new Origin brand, give producers consumer-friendly, plant extract solutions that effectively slow oxidation processes, which degrade important sensory indicators of freshness, including color, aroma and taste. These ingredients may be applied at higher usages without causing negative sensory impacts.

Business, sales and technical experts from the Corbion team will be available to discuss a wide range of solutions to processing, product development and microbial challenges. Guests will also be invited to:

- Attend "**Combining Food Safety and Shelf Life in Fresh Chicken Processing,**" an IPPE Tech Talk presented by Rob Ames, along with Nick Severt, Business Development Manager, on Tuesday, Jan. 25 from 1-1:20 p.m. at presentation booth #C10611.
- Experience sample applications of Corbion solutions featured in Crossroads Chicken Street Tacos, KC-style BBQ Turkey Meatballs and more. These sample solutions deliver on a range of priorities for processors, including food safety, taste, texture, yield, sodium reduction, color protection and alternatives to HPP processing using new, established and emerging ingredients.

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“The capabilities we have now allow us to simultaneously accomplish a greater number of goals that benefit processors, consumers or both,” Mr. Ames said. “We’re looking forward to exploring how we can keep our guests’ and customers’ products fresh longer, keep consumers safe and happy, and reduce waste, all of which help make meat and poultry a more profitable, sustainable business to be in.”

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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 2020, Corbion generated annual sales of € 986.5 million and had a workforce of 2,267 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com