

PRESS RELEASE

DATE November 2nd 2023

INDUSTRY RELEASE

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

T +31183 695 695
F +31183 695 602

press@corbion.com
www.corbion.com

Corbion to promote comprehensive sustainable preservation at Food Ingredients Europe 2023

The global ingredients leader will shine a light on the ability of today's nature-based preservation solutions to help manufacturers create more sustainable value chains while delivering food safety, shelf life and value-adding sensory attributes.

Corbion, the global leader in lactic acid, lactic acid derivatives and nature-based preservation technologies, known for its expertise in food preservation, will highlight the ways that today's advanced nature-based preservation solutions can deliver multiple benefits when it returns to Food Ingredients Europe, 28-30 November in Frankfurt, Germany. Visitors to the Corbion booth (Stand 3.1 F138) in Messe Frankfurt can see for themselves how Corbion uses a variety of vinegars, natural ferments and plant-based antioxidants to protect foods from pathogens and spoilage organisms without compromising flavor, texture or other important sensory attributes that shape the consumer's eating experience.

"As a company, we declare that our purpose is to Preserve What Matters, and it's important that our ingredient solutions deliver on that promise," said Simone Bouman, VP Sustainable Food Solutions EMEA. "Corbion is well-known for effectively using products of natural fermentation to protect food safety and shelf life. Our customers, however, also need to protect the flavor, texture, color and aroma of their products, because they determine whether consumers will buy those products again. We put a great deal of focus on protecting all the things that matter to our customers."

Corbion takes a comprehensive, nature-inspired approach to meeting the preservation needs of manufacturers in an array of food industry segments. In meat and poultry, Corbion solutions help processors protect against pathogen risks, as well as spoilage organisms that shorten shelf life and increase food waste by compromising product aroma, color and texture. In refrigerated foods, as well as sauces, dressings and condiments, the company's ingredient portfolio preserves product freshness and integrity longer. Furthermore, Corbion's formulation expertise enables its customers to reduce sodium content without losing the functionality that salt provides.

In baking, Corbion has played a lead role in helping customers achieve quality and shelf life goals in their fresh-baked goods, including the use of effective, nature-based mold inhibitors.

PRESS RELEASE

While in confectionery, Corbion solutions help confectioners achieve the combination of sourness and longer shelf life enabling their success in the market. Across all of these industries, Corbion is helping to reduce food waste, creating more sustainable value chains.

Fi Europe attendees will also have the chance to learn about benefits beyond these ingredient solutions provided by Corbion, including access to assistance from experienced technical staff, recently upgraded meat labs in Europe, and advanced predictive modeling tools that help identify and implement the right ingredient solutions quickly and effectively.

“We’re excited about what we have to offer customers, in terms of the latest nature-based technologies, market insights and all-around technical support,” Ms. Bouman added, “and we always look forward to Fi Europe, learning about our customers’ challenges, beginning new collaborations, taking the first steps toward another sustainable market innovation. It’s an important opportunity for us to inspire each other and start to turn what we know is possible into reality.”

For more information, please contact:

Press: Mike Hall,
Quiet Light Communications
+39 339 187 9052,
mhall@quietlightcom.com

Corbion contact person:
Linda Tomaselli, Sr. Marketing Manager EMEA / APAC
Linda.Tomaselli@corbion.com

Analysts and investors:
Peter Kazius, Director Investor Relations
+31(0)6 55409706

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