

PRESS RELEASE

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Corbion to Highlight Robust Preservation Support in APAC Region at Fi Asia Thailand 2022

The global food preservation experts are stepping up to help manufacturers in APAC “preserve what matters” with a broad, innovative portfolio of ingredient solutions and in-region resources.

Leading global ingredient supplier Corbion will showcase state-of-the-art preservation technology and market insights that are helping food companies meet the growing demands of the Asian market at Food Ingredients Asia 2022 on 5-7 October at the Queen Sirikit National Convention Center in Bangkok, Thailand. The company’s experts will share with visitors to the Corbion booth (Stand P38, Hall 1) what’s possible for manufacturers when they have advanced ingredient solutions, experienced application and technical support and data-rich predictive modeling tools behind them.

“At Corbion, our goal is to help ‘preserve what matters’ to our customers, to consumers and to the world,” said Edwin Bontenbal, Sr. Business Development Director-APAC Region for Corbion. “We also understand that, while ensuring food safety and longer shelf life matter very much, so do other aspects of product quality and performance such as flavor, texture and yield. We look forward to demonstrating for attendees at Fi Asia how today’s preservation solutions can protect their products in more ways than ever.”

Technical, marketing and sales staff from Corbion will be on hand to discuss the latest preservation solutions for meat and plant-based alternative applications as well as options that provide benefits beyond microbiological control, such as product texture, color and flavor. Also in scope will be a diverse array of preservation solutions that deliver value in other food categories: bakery; sauces, dressing and condiments; refrigerated foods; and beverages and confectionery, where Corbion helps achieve desired flavors, enhance nutritional value and prolong product stability.

Sharing knowledge and experience

In addition to consulting with sales and technical staff, visitors to the Corbion stand at Fi Asia can experience the company’s ingredients in sample applications, including: a solution for shaved chicken ham that delivers both food protection and a positive flavor impact; a plant-based teriyaki steak bento featuring reduced sodium content without flavor loss; a wellness gummy candy formulated to promote a stronger immune system; and a mineral-enriched wellness orange juice drink offering both taste and nutrient density.

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Fi Asia attendees will also have the chance to hear from Corbion experts about current mega trends and ingredient solutions that help manufacturers effectively respond to them. Regulatory Manager Victor Basuki and Marketing Insights Manager Amelia Setiawati offer a presentation in Hall 1, Room 1 on 5 October, from 2.30 p.m. to 3.00 p.m., discussing market demand and regulatory policies for products promoting better health by lowering sugar, sodium or fat content, or by boosting mineral intake. Also included will be some of the ways reducing sugar or sodium content, for example, can create food safety and shelf life challenges, in addition to solutions and predictive modeling tools Corbion uses to successfully address those challenges.

Regional focus

Efforts by Corbion to increase support and offerings for manufacturers in the APAC region include recent investments in its new APAC Customer Support and Innovation Laboratory Center in Singapore. The facility is designed to enable productive collaboration with customers in the Asia Pacific region with a focus on food stability in general and preservation solutions in particular across a diverse food categories.

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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 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