

PRESS RELEASE

DATE

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

T +31183 695 695
F +31183 695 602

linda.tomaselli@corbion.com
www.corbion.com/food

Corbion to showcase latest portfolio innovations at Fi Europe 2019

Corbion, Stand 6D80, Paris Nord Villepinte, France, 3-5 December 2019

Corbion, the leading supplier of biobased food ingredients, will use Fi Europe 2019 as a platform to showcase its range of solutions for enhancing nutrition, stability and flavor profiles such as sourness across savory foods, confectionery, bakery and more. With new additions to both its PuraQ® Arome and Verdad® portfolios, which boost overall product quality from taste and texture to stability, Corbion's ingredient innovations provide food processors with the means to deliver safe, convenient and sustainably sourced products to a demanding market.

Enhancing flavor across sauces, dressings and condiments

Responding to growth in the global sauces, dressings and condiments market, Corbion will unveil a new addition to its PuraQ Arome portfolio, which has been developed specifically for the unique challenges of this sector. Effective across a wide pH range and easy to use in liquid systems, this latest ingredient gives manufacturers more natural solutions to optimize flavor, even in reduced-sodium applications. At the same time, it can improve organoleptic qualities by naturally balancing sourness and enhancing spiciness and/or savory notes.

Shelf life: extended and expanded

In Paris, Corbion will also reveal the latest addition to its patented vinegar-based Verdad portfolio. Verdad is already known as an effective enhancer of both quality and safety across applications from meat, seafood and poultry to sauces, dressings and condiments, and ready-to-eat, chilled food products. For example, meat products developed with this reduced-sodium range benefit not only from an extended shelf life, but also color uniformity and a firmer texture through water binding. The new ingredient shares the same strong anti-microbial and antioxidant properties as the rest of the label-friendly range, to protect against spoilage and extend shelf life, while also inhibiting the growth of Listeria.

"We're looking forward to attending Fi Europe this year and showcasing our exciting ingredient innovations," says Simone Bouman, Senior Industry Director – Sweet & Savory Food, Corbion. "We'll be exhibiting our largest ever range of ingredients for sectors including bakery and snacks, beverages, dairy, meat, chilled and ambient foods and confectionery. Our latest solutions offer food and drink manufacturers more natural, sustainable functional ingredients, ensuring consumer requirements are addressed from the very beginning.

"At Fi Europe 2019, we will not only be highlighting our pioneering ingredients, but also contributing to the overarching conversation about sustainability. This year's emphasis on more environmentally responsible ingredients and solutions reflects our long-standing sustainability

PRESS RELEASE

credentials, as well as our development of natural alternatives for colors, flavors, additives and preservatives.”

Visitors to stand 6D80 will be able to sample various end-products manufactured using Corbion’s latest ingredients. The company’s knowledgeable and dedicated product and application development teams will also be available to discuss visitors’ individual NPD ambitions and quality challenges.

For more information, please contact:

Press:

Linda Tomaselli, Marketing Manager Sweet & Savory
+31 (0) 183 695 695, linda.tomaselli@corbion.com

Analysts and investors :

Jeroen van Harten, Director Investor Relations
+31 (0)20 590 6293, +31(0)6 21 577 086

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