

Bakery Solutions

Trusted ingredients, delicious results



- ▶ Versatile portfolio backed by expert support
- ▶ Optimized product freshness
- ▶ Consistent quality and performance
- ▶ Easy handling and implementation

Create experiences they'll remember

Success in the bakery industry doesn't happen by accident — it comes from understanding exactly what your customers want and delivering it consistently over time. Doing that means using the right ingredients in partnership with the right ingredients expert. When you choose Corbion, you not only get access to a versatile portfolio of high-quality ingredients, you get a level of formulation expertise and support that stands out in the industry.

For more than a century, we've worked side-by-side with bakers, bringing a deep knowledge of food science and processing, an awareness of consumer and market trends, and a dedication to seeing our innovative solutions through to successful implementation. By combining complementary strengths, creativity and experience, these collaborations lead to brand-defining marketplace wins.

Together, we identify and implement the solution that consistently results in a product matching your requirements, so your customers know it will live up to their expectations every time. Taste, texture and appearance never disappoint, so you capture their palates and earn their trust. Equally important is our focus on processing efficiency, extended shelf life and other factors that impact your business.

When you choose Corbion, we put our expertise to work for you, apply our innovative solutions to deliver the results you want, and roll up our sleeves to make sure they do.



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Freshness you can count on

Shelf life

Corbion's expertise in creating longer-lasting freshness using Ultra Fresh® enzyme solutions and leading-edge emulsifier technologies not only gives your customers the experience they expect — it also helps you reduce the staling that leads to complaints, returns and food waste.

Natural Mold inhibition

Staling is not the only enemy of freshness. That's why we used our fermentation and microbiology expertise to develop our portfolio of natural mold inhibitors and pH regulators, helping to ensure your baked goods are enjoyed until the package is empty.

Hit the moving target with ease

Bakery mixes, blends and concentrates

Staying competitive in an ever-changing market means being able to respond quickly to emerging trends with new offerings that are spot-on in quality and authenticity. Corbion's portfolio of mixes, blends and concentrates comes with our science and experience baked right in, so you know you'll hit the mark on the first try.

Nail the quality consistently

Dough and batter improvers

Variation in raw materials, climatic conditions, and even workforce skills and experience can compound the challenge of achieving the product consistency consumers demand. Our range of conventional and Pristine® clean-label dough and batter conditioners helps give you the dough resilience and processing tolerance you need to create a product with all the same sensory qualities time after time.

Be responsive to trend opportunities

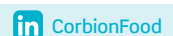
Corbion continually evaluates current market dynamics and provides data-driven analyses, helping you better understand consumer trends and how they impact your business, inspire new product development and promote stronger product positioning. That knowledge also shapes the broad portfolio of solutions we use to help you capitalize on key trends such as:

- **Experience More:** Growing demand for premium, indulgent and artisan products reflects consumers' increasing emphasis on experiences over possessions, and it's 100% emotional.
- **Health and Wellness:** Consumers continue becoming more health-conscious, seeking "better-for-you" products that fit their busy lifestyles and give them reason to indulge.
- **Culinary Remix:** In the U.S., new ethnic flavors are rising stars in the fresh bread category. Ethnic foods are inspiring the creation of products that go beyond the "usual" to give consumers unique experiences.

Get the expert advantage

No ingredient supplier does as much as Corbion to help customers ensure the successful implementation of the solutions we provide. We take our manufacturing experience and technical expertise right to the production floor, troubleshooting alongside customers when help is needed.

Interested in Corbion Bakery Solutions? Visit us at corbion.com/markets/food/bakery



Corbion creates innovative ingredient solutions for leading food manufacturers around the world. Our expertise inspires customers to craft foods that start flavorful, stay fresh and remain safe, from date of production to date of consumption. Using sustainable solutions that deliver real, consumer-focused value, we work side-by-side with customers, helping them grow and create delicious food that capture peoples' palates and earn their trust. At Corbion our priorities as consumers shape the solutions we create, and as a result, feel confidence and pride in serving our own families and friends the products we help make possible.

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