

Better-For-You Bakery



Deliver consumer demand without added complexity



Utilize solutions that support consistent performance



Find a partner to keep you moving forward



Health & Wellness That Works in Every Bakery

The better-for-you bakery space continues to grow, and it's no longer just a niche. Today's consumers want bread, buns, tortillas, and rolls that fit into their lifestyles, whether that means organic, gluten free, high protein, or keto. Meeting those demands doesn't have to add complexity to your process.

Simplifying Specialty Formulation

For bakeries, the challenge often lies in formulating for specific diets without slowing down production or risking product quality. Corbion helps you solve that challenge by providing ingredient systems and ready-to-use mixes that are designed to work seamlessly in your operation. From organic-certified shelf life solutions to dough conditioners that support consistent results, we make it easier to deliver the quality consumers expect.

Partnering for Better-for-You Success

Whether you're creating a high-protein bread, launching a keto-friendly bun, or extending shelf life on an organic tortilla, Corbion provides the tools and expertise to help you get there faster. Our mixes and bases streamline development, reduce trial-and-error, and bring confidence to your bakery team. When you work with Corbion, you get a partner committed to making your better-for-you offerings a success.

A Portfolio Built Around Your Challenges

Meet Consumer Demand

Organic, keto, high protein, and gluten free are no longer niche offerings. These products resonate with a wide audience, from health-focused shoppers to families looking for everyday better-for-you choices. Corbion helps bakeries deliver on these expectations by offering solutions that keep products appealing, safe, and consistent.

Simplify Your Process

Formulating for specialty diets can often add unnecessary complexity. Our mixes, bases, and ingredient systems are designed to integrate smoothly into your current operation without slowing down production. With Corbion, you can bring new products to market faster, while keeping your process efficient and reliable.

Rely on Partnership

Choosing the right ingredients is only part of the equation. Having a partner that understands your challenges makes all the difference. Corbion works alongside your team to guide development, reduce trial-and-error, and ensure confidence in every new launch. Together, we make better-for-you work for your bakery.

Organic Solutions

Product	Recommended Usage	Application	Attributes
Organic Pristine® 2300	0.6%	Bread, Buns, Rolls, Bagels	DOUGH TOLERANCE ORGANIC/NON-GMO A certified organic enzyme blend that can be used as a clean label dough conditioner for organic products. It provides additional tolerance and can be used to replace DATEM.
Organic Ultra Fresh® Classic 110	Bread: 0.25-0.5%	Bread and Buns	FRESH KEEPING ORGANIC/NON-GMO A certified organic option that creates a soft and moist crumb while achieving 10+ days of shelf life.
Organic Ultra Fresh® Premium 235	0.25-0.5%	Tortillas and Flatbreads	FRESH KEEPING ORGANIC/NON-GMO A certified organic enzyme blend that can be used in Organic or non-GMO flour tortillas and flatbreads to improve the softness, flexibility, and eating quality of the product over an extended shelf life.

Protein Solutions

Product	Recommended Usage	Application	Attributes
Protein Bread Mix	100% mix	Bread and Buns	Simplify production with this 100% mix formulated with a blend of wheat and pea protein to support a balanced amino acid profile. Just add oil, water and yeast at the bowl.
Protein-Pro Tortilla Base GS	100% base	Tortillas	A complete base to streamline production to just add water and oil or shortening at the bowl. The base is formulated with both wheat and pea proteins for a balanced nutrition content.
Protein Enhancer Base	30 lb per 70 lb of flour	Bagels *Can be used in additional applications at varying usage levels	Fortify existing formulas with additional protein with an easy to use protein enhancer base. Formulated to have a balanced amino acid profile for optimal texture, taste and processing efficiency.

Gluten Free Solutions

Product	Recommended Usage	Application	Attributes
Ultra Fresh® Premium 1650 GF	0.03-0.125%	Bread, Buns, Rolls and Corn Tortillas	Highly concentrated freshness solution that performs well in high absorption products without creating gumminess. Recommended for gluten free applications, including corn tortillas.

*Additional gluten free blending capabilities are available. Reach out for more information.

Request your free sample

Receive samples of our innovative bakery solutions.


Want more information?

Discover more about Corbion's expertise in bakery on our website.

Got a question?

We'd love to hear from you. Speak to our expert team today to discuss your requirements.

Interested in Corbion solutions? Go to corbion.com/Markets/Food/bakery

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