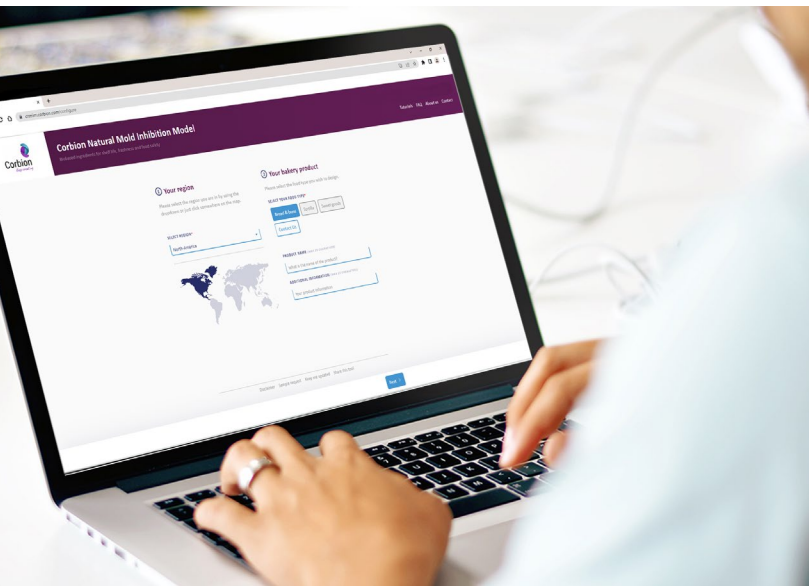


Corbion Natural Mold Inhibition Model

Predictive solutions. Streamlined Results. Faster development.



- ▶ Save time and money, quickly identifying effective solutions for natural mold prevention
- ▶ Identify optimal formulations in fewer iterations
- ▶ Reduce trial and error ensuring formulas meet shelf-life targets
- ▶ Quicken product development to get new products to market, faster

Introducing CNMIM

The product development process can seem frustratingly slow when bringing a new bakery product to the fast-moving, competitive marketplace. Conducting multiple challenge studies to ensure you have the suitable formulation before product launch can be time-consuming and costly.

That's why Corbion developed the industry's first-ever predictive modeling tool, the Corbion Natural Mold Inhibition Model (CNMIM), to help bakers save time and money identifying the most effective, natural ingredient solution for inhibiting the growth of mold in their products.

Bringing the Benefits

CNMIM lets you predict a pan bread formulation's resistance to 11 different molds, taking into account the specific parameters of your product and process. Simply input your bread characteristics, and the model will plot days to visible mold growth for relevant mold

combinations and single species. You can compare and contrast up to three different formulations and download detailed reports with projected results in minutes.

CNMIM helps you consistently deliver the experience your customers expect by dramatically lowering the risk of mold, protecting your brand image, and offering the natural-label transparency consumers want.

Get Started Today

Redefine your expectations for preservation with the Corbion Natural Mold Inhibitor Model.

For a personalized training, please contact your local representative
cnmim.corbion.com



 **Let's Connect.** Stay up to date on the latest food news and ingredient trends with us on LinkedIn. [@CorbionFood](https://www.linkedin.com/company/corbion)

Corbion partners with the world's food manufacturers to put truly sustainable food solutions to work. Our state-of-the-art ingredient solutions redefine preservation, inspiring and enabling forward-thinking companies to create and prolong all the hallmarks of freshness and safety – like texture, taste and microbial integrity – that shape delightful eating experiences, all while protecting the planet future generations will inherit. We deliver both tangible and intangible value, helping our customers craft delicious, nourishing foods consumers can trust. At Corbion, our priorities as consumers shape the products we help make possible – products that allow our families, our friends, and our customers to thrive.

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