


Clean label mold inhibitors

Improve mold free shelf life of breads and rolls



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- A photograph showing a metal baking tray with several golden-brown, sliced loaves of bread. The bread is neatly stacked, and the tray is placed on a light-colored surface.
- ▶ Meets consumer expectations for cleaner labels
 - ▶ Maintain taste and flavor
 - ▶ Full portfolio of mold inhibitors and acidifiers for extended mold free shelf life

Clean Labels. Fresh Taste. No Compromise.

Consumers have spoken: They want cleaner labels and won't settle for anything less. But they still expect their favorite breads, tortillas, flatbreads, and buns to taste just as good and stay fresh all week. With deep expertise in fermentation and microbiology, Corbion delivers natural mold inhibitors and pH control solutions that protect your products without compromising quality or authenticity.

Proven Clean-Label Protection

Corbion's award-winning Verdad® MP 100 is the first clean label mold inhibitor to deliver the same performance as calcium propionate. When paired with Purac® FCC 88, its effectiveness is even greater.

The latest addition to our portfolio, Verdad® Essence WH150, is a natural solution made from cultured wheat, helping you meet clean label demands while maintaining shelf life.

A Full Portfolio for Mold Control

Mold prevention starts with pH control. By managing dough pH, you enhance the effectiveness of your preservation system, keeping your products fresher, longer. That's why Corbion offers a complete mold inhibition portfolio, pairing our trusted lactic acid-based ingredients with powerful clean label mold inhibitors to give you the best of both worlds: protection and peace of mind.



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Improve freshness of breads and rolls



Prepare Today for Success Tomorrow

Now, it's easier than ever to meet the growing consumer demand for clean label products. Corbion offers authentic naturally derived mold inhibitors for breads and rolls that deliver the shelf life you need with label friendly ingredients.

Mold Inhibitors

Solution	Description	Form	Labelled As	Application*	Recommended Usage**
Verdad® Essence WH150	Natural cultured wheat ferment that is an easy to use drop-in clean label mold inhibitor for use in commercially produced baked products.	Powder	Cultured wheat or Fermented wheat	Breads Buns Flatbreads Tortillas	1.25-2.5%
Verdad® MP 100	A natural, fermented solution that functions as a clean label mold inhibitor. Perfect for commercial package breads and an excellent replacement for calcium propionate in products requiring 10-20 days of shelf life.	Liquid	Vinegar, Cultured sugar	Breads Buns Flatbreads Tortillas	2.5%
Verdad® Powder N30	An easy to use natural solution. Produced by fermented cultured (cane) sugar with specifically selected food cultures, this product gives a flavor that is preferred by consumers.	Powder	Cultured sugar	Breads Buns Flatbreads Tortillas	1.0%
Verdad® Powder N6	Convenient buffered vinegar in a powdered format for controlled preservation and mold inhibition.	Powder	Buffered vinegar	Breads Buns Flatbreads Tortillas	2.25%

*Applications should be at a lower pH

**To replace 0.5% Calcium Propionate

pH Controllers

Solution	Description	Form	Labelled As	Application	Recommended Usage
Purac® FCC 88**	A mild, natural acidulant that can be used in breads and buns to regulate the pH of dough. Can be used in conjunction with both clean label and synthetic mold inhibitors.**	Liquid	Lactic acid	General bakery	0.25-.35%
Purac® Powder 60 CAR	A mild acidulant in a convenient to use powder format for targeted, incremental pH control in your dough. It is recommended to use this product with a mold inhibition solution for full efficacy.	Powder	Lactic acid, Silica	General bakery	1.5%

**Available in ibc and 55 gallon drums

Natural Flavors

Solution	Description	Form	Labelled As	Application	Recommended Usage
PuraQ Ferment S300	Natural flavor that improves the sensory profile of breads and baked goods. Contains less color and aromatics for more neutral sensory profile	Liquid	Natural flavor	General bakery	0.25-.35%

Interested in clean label mold inhibitors? Visit corbion.com/Markets/Food/Bakery



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 anti-microbial control – 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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