

Pristine® 3000

Create predictable success



Making sure your customers get the experience they want and expect every time they purchase your product means getting everything right, even if you face inconsistencies in raw materials and frequent reformulations to compensate for them, and even when high-stress, high-speed production lines test the tolerance limits of your dough.



Eliminate barriers to product consistency

Having the right dough conditioning system in place can make all the difference in your bottom line. By delivering the processing performance you need to minimize material waste and achieve crucial attributes in your finished product, Corbion's Pristine® 3000 helps you consistently satisfy your customers' expectations and reduce your business's vulnerability to multiple challenges.

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The most robust dough conditioning innovation from Corbion to date, Pristine® 3000 allows you to create dough with superior strength so you can deliver on your customers' expectations while reducing the need for costly vital wheat gluten and traditional strengthening ingredients such as DATEM.

Even with protein-deficient flour, Pristine® 3000 optimizes functionality in multiple ways, improving gas cell stabilization, promoting a stronger gluten network, and by increasing relaxation to facilitate dough machinability.

It also contributes a positive effect on per-unit cost by enabling more water to remain in your formulation, thereby supporting gluten development. The result is outstanding machinability, high oven spring, soft texture and overall consistent quality in your final product.

Pristine® 3000 conditioning system lets you:

- ▶ Reduce your reliance on added vital wheat gluten and DATEM
- ▶ Deliver on consumer expectations for simplicity, freshness and quality
- ▶ Achieve optimal dough quality and consistency, even in high-speed commercial processing
- ▶ Lower formula costs by reducing expensive components and retaining more water
- ▶ Reduce product waste through better manufacturing performance



Interested in strengthening solutions? Visit corbion.com/markets/food/bakery

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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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