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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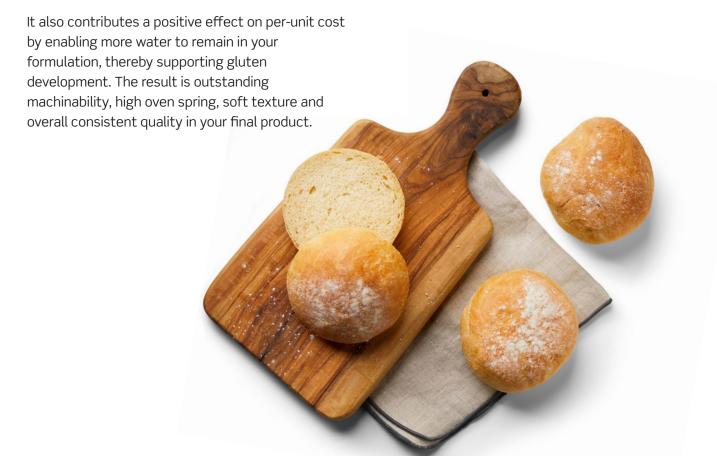
Pristine® 3000

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.

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



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.