

Ultra Fresh®

Protecting quality and freshness throughout shelf-life



- ▶ Increase consumer loyalty with freshness protection
- ▶ Protect product resiliency and moisture throughout shelf life
- ▶ Reduce product waste
- ▶ Optimize bowl costs and increase production efficiency

Longer lasting freshness translates into a consistently higher quality product

Whether you're producing quick service buns, tortillas, grainy premium breads or sweet goods, the Ultra Fresh® portfolio delivers longer-lasting freshness and quality, as well as greater satisfaction throughout your value chain. Your team will appreciate having an easy and effective 'drop-in' solution. You'll have opportunities to optimize bowl costs and implement improvements in production and distribution. And your customers will love the perfectly moist, soft, resilient crumb structure, which they'll simply call "delicious."

Applications



Breads
& Buns



Tortillas &
Flatbreads












Sweet
Goods



Frozen &
Refrigerated
Baked Goods



Ultra Fresh® Tiers Overview

	Ultra Fresh® Classic	Ultra Fresh® Premium	Ultra Fresh® Supreme
Shelf-life extension	14+ days	21+ days	28+ days
Freshness Protection			
Production Tolerance			
Post-Bake Tolerance			
Extreme Staling Protection			

Ultra Fresh® Portfolio

Sweet Goods

Product	SKU	Percent Formula Weight	Application	Attributes
Ultra Fresh® Sweet Supreme 480	1001022154	0.2% - 0.6%	Sheet Cakes and Large Layer Cakes	Creates smooth, tender, resilient crumb texture with improved flavor stability over time. Extremely tolerant in dosage and production. Superior eating quality providing 45-plus days of freshness.
Ultra Fresh® Sweet Premium 290	1001028235	0.08% - 0.6%	Cupcakes, Snack Cakes, Muffins	Creates smooth, tender, resilient crumb texture with improved flavor stability over time. Extremely tolerant in dosage and production. Superior eating quality providing 45-plus days of freshness.
Ultra Fresh® Sweet Premium 295	1001022390	0.13% - 0.25%	Yeast-raised Donuts	Versatile across a variety of applications, providing soft, resilient and moist crumb texture. Consistent freshness on day one and up to 45 days.
		0.4% - 1.0%	Cake Donut, Honey Bun, Brownies, Single Serve Sweet Dough	

Tortillas and Flatbreads

Product	SKU	Baker's Percent	Application	Attributes
Ultra Fresh® Premium 225	1001027270	0.25% - 0.75%	Tortillas	FLOUR TORTILLAS A freshness blend optimized to improve the pliability, rollability and foldability of tortillas & flatbreads. Can be added on top of existing formulas without making other ingredient adjustments.
Ultra Fresh® Premium 1650 GF	1001031452	0.125% - 2.5%	Tortillas	CORN TORTILLAS & GLUTEN FREE A freshness blend optimized to improve the pliability, rollability and foldability of tortillas & flatbreads. Can be added on top of existing formulas without making other ingredient adjustments.

Breads and Buns

Product	SKU	Baker's Percent	Application	Attributes
Ultra Fresh® Advantage 600	1001033819	0.2%- 0.35%	Premium Breads and Buns	SUGAR PRODUCTION The most advanced optimized enzyme product that is used to improve the eating quality and shelf life of bakery products throughout their life cycle. Allows bakers to reduce formula sugars and yeast while maintaining the sweetness of the finished product.
Ultra Fresh® Supreme 400	1001108315	1.0% - 2.0%	Refrigerated Breads	TOLERANCE - MULTI-PURPOSE* Optimizes freshness of products in extreme staling conditions (e.g., refrigeration, freeze-thaw). High tolerance to baking conditions, dosage levels, extreme storage conditions.
Ultra Fresh® Supreme 440	1001034615	0.25% - 0.50%	Refrigerated Breads	EXTREME TOLERANCE Optimizes freshness of products in extreme staling conditions (e.g., refrigeration, freeze-thaw). High tolerance to baking conditions, dosage levels, extreme storage conditions
Ultra Fresh® Premium Advantage	1001022185	0.25% - 0.5%	Premium Breads	SUGAR PRODUCTION Superior freshness with the advantage of moderate reduction of formula sugar.
Ultra Fresh® Premium 330 I	1001038397	0.075% - 0.25%	Premium Breads and Buns	DROP IN ESL Superior softness and resilience while retaining moistness.
Ultra Fresh® Classic 110 with Organic Flour	1001030950	0.25% - 0.5%	Premium Breads	ORGANIC Organic option that creates a soft and moist crumb.
Ultra Fresh® Premium 1650 GF	1001031452	0.03% - 0.125%	Standard Breads	GLUTEN FREE A highly concentrated freshness solution that performs well in high absorption products without creating gumminess.
Ultra Fresh® Classic 150	1001027240	0.25% - 0.5%	Value Breads	SHORTER SHELF-LIFE A freshness blend that provides a soft and resilient crumb structure without creating gumminess.
Ultra Fresh® Premium 300	1001027532	0.2% - 0.5%	Premium Buns	SUGAR PRODUCTION An advanced freshness blend that allows the baker to create extremely soft buns & rolls with medium resilience. Also allows for the reduction in formula sugar and yeast. Can shorten the baking time by increasing the temperatures.
Ultra Fresh® Premium 255	1001031200	0.125% - 0.35%	Premium Buns	DROP IN BUN ESL A premium freshness blend that creates soft and moist buns & rolls.
Ultra Fresh® Classic 155	1001031058	0.20% - 0.35%	Food Service and Private Label Buns	SHORTER SHELF-LIFE An optimized freshness blend designed to protect the quality of buns and rolls used in QSR & food service operations. Buns and rolls are soft and moist, right out of their package.
Ultra Fresh® Basic 50	1001027265	0.25% - 0.5%	Value Buns	NON-GMO Cost-effective non-GMO freshness solution for shorter shelf life products. Also works in some sweet good applications.





**FRESHNESS
MATTERS TO
CONSUMERS.
SHELF LIFE
IS JUST ONE
ASPECT.**

Find **complete product protection** with our bakery portfolio



Dough Improvers

Enhance the texture, volume and tolerance of your baked goods. Overcome challenges in consistency and quality.



Freshness Solutions

Achieve your shelf life goals while maintaining freshness, reducing waste, and strengthening consumer trust



Natural Mold Inhibition

Deliver the cleaner labels and quality consumers expect—while keeping your breads and rolls free from mold.

Interested in shelf-life solutions? Visit corbion.com/en/Markets/Food/Bakery



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