

# Tortilla & Flatbreads

The best foundation for quality tortillas starts with Corbion



- ▶ Improve rollability and flexibility
- ▶ Reduce stickiness
- ▶ Enhance softness
- ▶ Extend freshness

Whether they're baked, stuffed, fried or rolled, one thing's for sure - tortillas are hot. Consumers can't get enough of them. And that's good news for you!

## **Tortillas that make you say, "¡Olé!"**

All tortillas are not created equal, and consumers know it. When it comes to these versatile baked goods, the more they eat, the more they expect! So, when you're ready to start your next batch of tasty tortillas or flatbreads, reach for a solution that provides the best foundation for a quality product - Corbion.

Corbion is your expert, go-to partner for high-quality tortillas and flatbreads. Our team goes the extra mile to help you improve processes, products and profitability. Whether you're looking for tastier, fresher, cleaner or simpler - Corbion has a solution you can trust.

Our in-house testing facilities and nationwide technical support team give you the competitive advantage. We understand the manufacturing process is a critical factor, and our technical support team will help you integrate ingredients to ensure maximum results every time.



## *did you know...*

Corbion invested in a tortilla pilot line, so we can save you time when testing and perfecting new products. Additionally, our full scale R&D department enables internal validation of new products, increasing your speed to market. Give us a call! Discover why Corbion tortillas are flat-out fabulous.

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## Tortillas

| Category        | Product name             | SKU    | Description   |
|-----------------|--------------------------|--------|---|
| Everyday Use    | Southern Tortilla 2.0    | 139162 | Specially designed batch pack to make tortillas with maximum flexibility and very little translucency for an extended shelf life. It greatly reduces sticking and improves softness and rollability                               |
| Large Deli Wrap | Strong Tortilla Flow 2.0 | 139026 | A base that produces a finished tortilla with excellent cold rolling capabilities and extended shelf life, making it great for sandwich wraps   |
| Clean Label     | Pristine® Tortilla Base  | 134273 | A base for creating clean-label tortillas that are soft and white, with excellent performance   |
| Translucency    | Tortilla Supreme         | 128207 | A tortilla base created to extend shelf-life and reduce common problems associated with the production of high quality flour tortillas. It's unique technology will also reduce sticking and snap back of tortillas in production |
| Anti-Stick      | Tortilla Suave GR        | 136477 | A guar free conditioner that combines a balanced blend of ESL technology and anti-stick ingredients. It can be added on top of existing tortilla formulas to reduce sticking, improve softness, and increase rollability          |

## Flatbreads & Pitas

| Category     | Product name     | SKU    | Description  |
|--------------|------------------|--------|--|
| Everyday Use | Panini® Plus 2.0 | 139187 | A base that produces delicious Greek-style, pocketless flatbreads that remain soft and fresh, throughout the product's entire shelf life |
| Clean Label  | Pristine® Panini | 134257 | A clean-label base makes that it easy to produce high-quality flatbreads with maximum flexibility and superior mouth feel                |



### Request your free sample

Samples and detailed usage instructions, delivered right to your doorstep.

[corbion.com/bakery](http://corbion.com/bakery)



### Sample Support

With R&D support available worldwide, we are always close by to help you with your application development.

[corbion.com/contact](http://corbion.com/contact)

Interested in tortilla solutions? [Go to Corbion.com/bakery](http://Go to Corbion.com/bakery)



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With over 100 years of global food technology experience and an extensive portfolio of high quality products, Corbion has a wealth of expertise in the world of bakery ingredients. Corbion is a leading company in natural food preservation, lactic acid based bioplastics, biobased chemicals and the worldwide market leader in lactic acid, lactic acid derivatives and lactides. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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