

Refrigerated foods, meals and dips

Creative innovations for natural food safety & shelf life



- Assure food safety
- Extend shelf life naturally
- Low sodium alternatives
- Maximize taste and flavor
- Online *Listeria* Control Model

Expertise That Makes a Difference

Chilled foods have been proven as a convenient alternative to home cooking for the time constraint of the consumers. The drive towards recognizable labels and use of natural ingredients is forcing the industry to reconsider historically proven concepts and introduce new processing techniques and alternative ingredients. Alongside taste and convenience, requirements for longer shelf life and better safety are driving the new product development within industry. In particular, distribution channels that are lengthy and not fully controlled pose a challenge for these growing companies in distributing their products, either nationally or as exports.

A Portfolio Built Around Your Challenges

The Corbion portfolio of highly controlled fermentation-based food ingredients can be used in conjunction with good hygiene and processing, as an alternative to artificial preservatives.

PURAC®: Lactic acid portfolio for natural acidification and to create a mild, sour taste. These ingredients additionally provide antimicrobial properties for both food safety as well as shelf life.

Verdad®: Portfolio of vinegar based and fermented ingredients, designed for refrigerated foods to impart fermented food properties (e.g. longer shelf life; improved safety; different taste and texture).

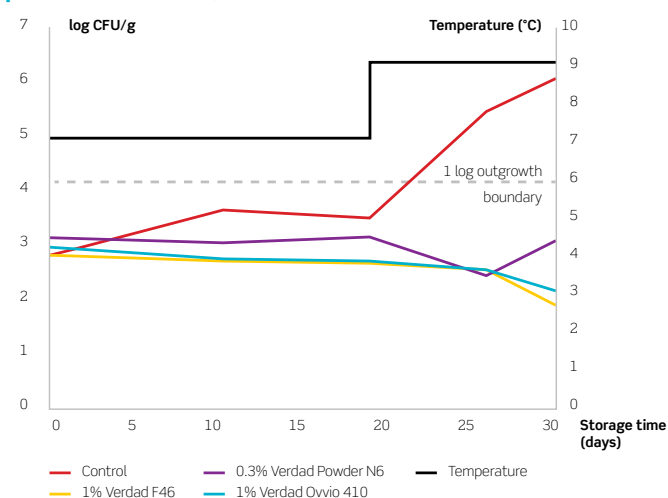
Verdad® Ovvio 410: Label friendly antimicrobial solution designed for natural preservation in low pH refrigerated foods, while enhancing key savory notes such as spices and herbs.

PuraQ® Arome: Natural flavors developed to restore salty taste in low sodium foods and to increase umami flavors.

Why Corbion in chilled foods?





- ▶ 80+ years in the fermentation of organic acids
- ▶ Predictive shelf life and safety models
- ▶ Global presence and local technical support
- ▶ Consumer-driven innovations

Listeria monocytogenes control in RTE meal (pH 5.7 -Aw 0.995)



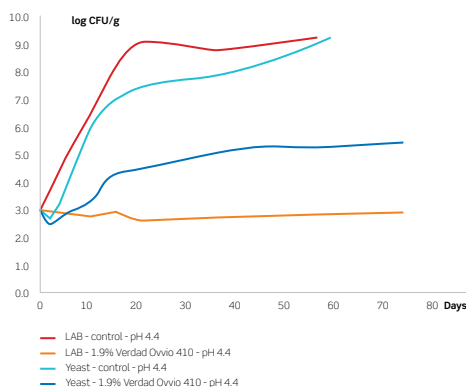
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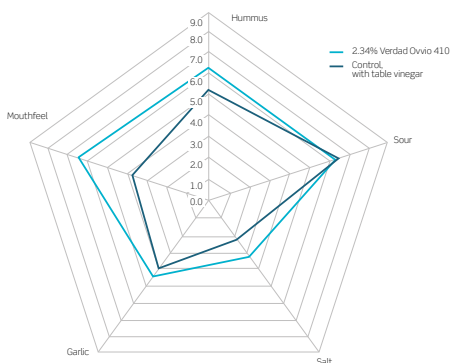
Corbion ingredient	Labeling*	Form	Sodium (%)	pH (10%)	Dosage (%)	Benefits	
						Specific	Generic
PURAC FCC	Lactic Acid	Liquid	0	<3.0	0.2-0.8	<ul style="list-style-type: none"> Natural acidification Mild sour taste Antimicrobial properties 	 Assured food safety
Verdad Ovvio 410	Vinegar, natural flavor	Liquid	2	4.1	1.0-2.5	<ul style="list-style-type: none"> Suitable for low pH products (pH < 5.0) Natural shelf life extension Optimised taste and flavor Low sodium ingredient 	 Extend shelf life
Verdad Powder N6	Vinegar (powder)	Powder	23	5.8	0.5-1.0	<ul style="list-style-type: none"> Superior <i>Listeria</i> control Mild vinegar flavour Neutral taste 	 Natural ingredients
Verdad F46	Vinegar	Liquid	0	5.0	1.5-3.0	<ul style="list-style-type: none"> Superior <i>Listeria</i> Control Mild vinegar flavor No undesirable sour taste 	 Maximize taste and flavor
PuraQ Arome	Natural flavor	Liquid	0	-	0.5-2.0	<ul style="list-style-type: none"> Suitable for reduced sodium/salt products Contribute to salty and umami taste Different pH available 	

* Labeling may change subject to local food regulations and company policy

Spoilage LAB and yeast control in Hummus (pH 4.4) at 7°C



Sensory analysis in Hummus



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Samples and detailed usage instructions, delivered right to your doorstep.
corbion.com/samples



Sample Support

With R&D facilities on every continent, we are always close by to help you with your application development.
corbion.com/contact

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 @CorbionFood

Corbion creates innovative ingredient solutions for leading food manufacturers around the world. Our expertise inspires customers to craft foods that start flavorful, stay fresh and remain safe, from date of production to date of consumption. Using sustainable solutions that deliver real, consumer-focused value, we work side-by-side with customers, helping them grow and create delicious food that capture peoples' palates and earn their trust. At Corbion our priorities as consumers shape the solutions we create, and as a result, feel confidence and pride in serving our own families and friends the products we help make possible.

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