

Non-GMO Solutions

Same quality ingredients - now in a non-GMO format



- ▶ Growing consumer awareness
- ▶ Transparent labels
- ▶ New product offerings

When it comes to genetically modified organisms (GMOs), the numbers are in and the numbers are up. In 2014, 23% of consumers were buying more non-GMO products than they did the year before.¹

Expect that number to keep climbing. According to Corbion research, about 70% of consumers have now heard of GMOs. And when it comes to baked goods, over half of the consumers surveyed indicated they would be less likely to purchase the product if front of package labeling indicates the product is made with GMOs.

Same quality. More options.

Corbion is here to help. As the industry looks for ways to help you take GMOs out of recipes and off labels, we're adding innovative non-GMO products to our portfolio. Corbion is taking the steps necessary to ensure our customers enjoy the trusted options they've come to depend on - now in a non-GMO alternative.

“
We expect retail sales of non-GMO foods and beverages to continue growing and we're well prepared to meet the demand. As more and more of our customers expand into this market, Corbion has the options they want.



Source: 1 The Hartman Group's 2014 Organic & Natural Report

Non-GMO Solutions

Same quality ingredients - now in a non-GMO format



Prepare today for success tomorrow

Now, it's easier than ever to meet the growing consumer demand for tasty non-GMO products. Corbion offers bakery ingredients that deliver the existing functionality while being suitable for use in non-GMO formulations.

Questions? Our Technical Services team is happy to help.

Product name	SKU	Description	Package	Form
AIC DATEM 718	135739	A dough strengthener that helps produce yeast leavened dough with excellent volume and tighter dough structure. It also decreases proofing times and can be used in combination with crumb softeners where shelf life extension is desired.	50# CTN	Powder
Alphadim® 90 PBK Non GMO	125300	A beaded distilled monoglyceride made from non-GMO sourced raw materials for use in your non-GMO formulations. It provides superior crumb softening capabilities in yeast leavened bakery products.	50# CTN	Beads
Atmul® 695 Non GMO	138107	A liquid mono/diglyceride made from non-GMO sourced raw materials. It provides emulsion stability in a variety of applications and can also be used as a dispersion aid for fat-soluble flavors and vitamins in sports drinks, protein drinks, shakes and coffee whiteners/creamers.	425# Drum	Liquid
Bagel Base 3 Non GMO	138289	A base, engineered for both wholesale and retail bakeries, that produces bagels with excellent taste, texture and aroma, without the use of chemicals, artificial flavors or additives.	45# CTN	Powder
BFP® 75 PLM Non GMO	125394	A mono-diglyceride of fat forming fatty acids prepared from hydrogenated palm fat.	50# Bag	Flakes
	137071		Bulk	Molten
BFP® 65 PLM Non GMO	127000	A versatile mono-diglyceride emulsifier containing a minimum of 52% monoglyceride content. It is manufactured using non-GMO and non-PHO raw materials that provide excellent emulsifying properties; reducing moisture loss in some systems while stabilizing emulsion in others.	50# CTN	Votated Plastic
	135071		400# Drum	Votated Plastic
	136098		Bulk	Molten
Doughmaker® NS No ADA Non GMO	137385	A flour improver that increases protein strength and improves dough handling capabilities. Does not contain azodicarbonamide (ADA)	45# CTN	Powder
Emplex® Non GMO	137752	A food grade emulsifier made from non-GMO sourced raw materials. It complexes with proteins and starches. In baked products, it increases dough strength and extends the shelf life. It also aids aeration and stabilizes emulsions.	50# CTN	Powder
Freeze Thaw Creme Non GMO	137049	A free flowing powder that creates fine custard-like filling. Fillings can be frozen, thawed and re-frozen.	50# CTN	Powder
Gluten Free Cookie Mix Non GMO	136978	A complete cookie mix that can be used to produce a variety of gluten free cookies, just add butter, sugar, water and inclusions.	50# CTN	Powder
Tandem® 552K Non GMO Bulk	135948	A hydrated blend of edible emulsifiers that is multi-functional in food products.	Bulk	Liquid
Tortilla Stick No Mas Non GMO	136546	A custom blend of non-GMO ingredients used to prevent tortillas from sticking together.	45# CTN	Powder
Trancendim® 130 Non GMO	133962	A specialty diglyceride manufactured from fully saturated vegetable oils. It contains only non-GMO sourced raw materials for use in your non-GMO formulations. Trancendim 130's high diglyceride content provides tremendous oil binding capabilities in applications where rapid set is desired, such as votated shortening and margarines or sandwich crèmes.	50# CTN	Beads
	134380		Bulk	Molten
Ultra Fresh® Basic 50 Non GMO	136215	A balanced blend of enzymes that offers extended freshness to baked products. Produces excellent crumb softness. This product is non-GMO.	50# CTN	Powder

Request your sample today: Go to Corbion.com/bakery

+1 800 669 4092

© Copyright 2016 Corbion. All rights reserved. No part of this publication may be copied, downloaded, reproduced, stored in a retrieval system or transmitted in any form by any means, electronic, mechanical, photocopied, recorded or otherwise, without permission of the publisher. No representation or warranty is made as to the truth or accuracy of any data, information or opinions contained herein or as to their suitability for any purpose, condition or application. None of the data, information or opinions herein may be relied upon for any purpose or reason. Corbion disclaims any liability, damages, losses or other consequences suffered or incurred in connection with the use of the data, information or opinions contained herein. In addition, nothing contained herein shall be construed as a recommendation to use any products in conflict with existing patents covering any material or its use.