Ready-To-Eat meat and poultry products

A WEALTH OF SOLUTIONS TO BUILD YOUR SUCCESS
Ready-to-Eat (RTE) meat and poultry products are growing in popularity, with consumers opting for greater convenience. Alongside this trend, demands for safe and healthy products with extended shelf life and clearly understandable labeling are intensifying. Consumers also want an ever-widening range of great-tasting products with minimal additives. Whether products are destined for premium, standard or economy segments, they all have to offer good value. Meeting all these requirements can be a serious challenge, but you can rely on Corbion Purac for the best support. We are known throughout the world for our extensive range of effective solutions for the meat and poultry industry. Our extensive scientific expertise, 80 years of experience and a comprehensive range of products means we are your ideal partner in this fascinating, but challenging market.

Ready-to-beat the challenges?

**Extend shelf life**
The shelf life of cooked meats is limited by the growth of spoilage bacteria, such as Lactobacillus and Leuconostoc, as well as pathogens. PURASAL® helps to extend shelf life in cooked meats and poultry by lowering the water activity and acting as an antimicrobial agent. PURASAL can extend shelf life by 50 to 100 percent, enabling meat and poultry producers and retailers to benefit from more flexible production and distribution.

**Reduce sodium**
Salt (sodium chloride) is an important ingredient that brings taste and texture to food and adds an antimicrobial hurdle. However, authorities are urging food producers to reduce the levels of sodium in their products because of the health risks associated with excesses. Removing salt affects product qualities, but Corbion Purac has developed solutions that enable you to create low sodium products without compromising important qualities.

Our PuraQ® Arome line, based on ferments that can be labeled as natural flavor, has properties that can restore taste and texture. PURASAL HI Pure P Plus helps preserve the integrity of RTE meat and poultry with minimal taste impact.

**Increase food safety**
Ensuring food safety is one of the biggest challenges facing meat and poultry processors. While cooking meat and poultry fend off many bacteria, these products are still vulnerable to pathogens, such as Listeria monocytogenes and Clostridium botulinum. As RTE-meats are consumed without re-heating, the processing, transport and handling by retailer and consumer can all potentially compromise the safety of food.

We offer a wide variety of products that control or kill pathogens in meat and poultry processing. Corbion Purac has the right solution for any product segment – premium, standard or economy. Our rapidly expanding Opti.Form® range has been developed to control the growth of microbes, such as Listeria, in meat and poultry products. It is considered a gold standard for Listeria control.

**Boost flavor**
Many of Corbion Purac’s solutions, like PURASAL, not only excel in functionality but also enhance flavor. PuraQ® Arome is our line of natural flavorings which has been developed to promote salty, meaty and savory notes in meat products and is label-friendly.

**Enable consumer-friendly labeling**
Consumers are turning away from meat products containing unfamiliar or chemical additives. Food producers are responding by exploring natural options for food ingredients that are sustainable, reliable and promote product quality throughout its shelf life.

The Verdad® range of ingredients are developed to do just that: improve quality and maintain stability of meat products. Verdad is our range of label-friendly ingredients that are produced from nature’s best raw materials and straightforward production methods. The Verdad portfolio has been specifically developed to help meet the increasing demand for more simple and understandable labels and still enable food processors to produce high quality, safe and tasty food products.

The Listeria Control Model
Listeria monocytogenes is a particular concern for all RTE meat and poultry processors. It can cause the potentially fatal disease Listeriosis. While most pathogens thrive at higher temperatures, Listeria can grow at refrigerated temperatures and at high salt concentrations. To help food processors with this challenge, Corbion Purac has developed a predictive model - The Listeria Control Model - that maps behavior of this bacteria in cured and uncured products, based on a number of formulation variables. This innovative software can save valuable R&D time and increase speed to market. Contact us and find out how you can use the online version of the Listeria Control Model 2012. For premium, standard or economy RTE meat and poultry products, Purac has a range of solutions for you.

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<td>Microbiological stability</td>
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<td>Sodium reduction</td>
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<td>Taste</td>
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Global presence

Corbion in Food
With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Our extensive portfolio combined with leading expertise, application knowledge and technical service make us your food industry partner, providing improvements in shelf life, freshness and food safety.

About Corbion
Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. The company delivers high performance biobased products made from renewable resources and applied in global markets such as bakery, meat, pharmaceuticals and medical devices, home and personal care, packaging, automotive, coatings and coating resins. Its products have a differentiating functionality in all kinds of consumer products worldwide. In 2013, Corbion generated annual sales of €743.6 million and had a workforce of 1,885 employees. Corbion is listed on NYSE Euronext Amsterdam.

For more information: www.corbion.com

Interested in our solutions? Go to corbion.com/meatandpoultry
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