

# Alphadim® 570

## ENSEMBLE® non-PHO Emulsifiers



## PHOs: the race to non is **on.**

Four reasons to begin the non-PHO conversion now.

- 1 FDA Mandate:** Food and beverage manufacturers must be PHO compliant by June 18, 2018.
- 2 Diminishing PHO Supply:** As oil producers move away from PHOs, the supply available to the market will decline.
- 3 Testing Time:** Validation of PHO alternatives can be lengthy and time-consuming.
- 4 International Ripple Effect:** Other countries are currently re-evaluating their own legislation regarding PHOs.

When it comes to removing partially hydrogenated oils from formulations, it's not enough to just substitute a non-PHO option. You deserve more. That's why Corbion created ENSEMBLE - the full line of non-PHO emulsifiers that knows how to play together, right from the first note.

### Drop it in. Move on.

Corbion experts have re-engineered our popular emulsifier portfolio with one goal in mind: provide non-PHO options that deliver drop-in ease while maintaining flavor, texture, quality, ease of handling and shelf stability.

The result? ENSEMBLE non-PHO emulsifier solutions minimize reformulation hurdles and operational disruptions, allowing you to simplify and streamline formulation efforts.

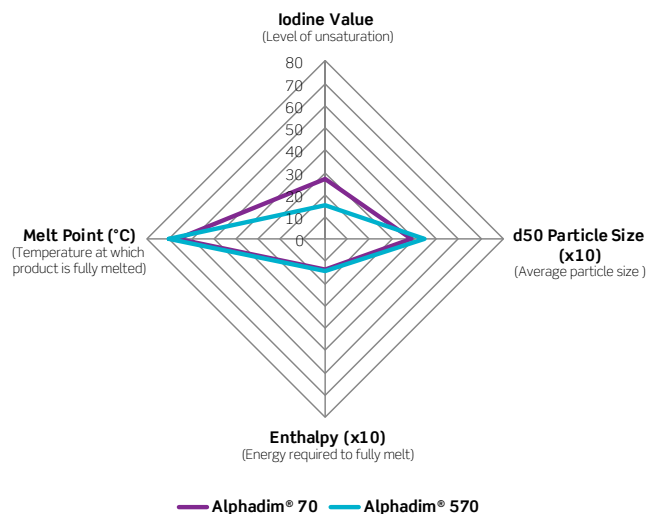
### Start with Alphadim®

Alphadim is part of Corbion's non-PHO line of distilled monoglycerides that have been further processed to increase their monoglyceride content. The Alphadim non-PHO line of distilled monoglycerides can be used in a variety of applications - from ice cream and sour cream to whipped toppings and pudding snacks. It's the ideal choice for emulsifying fat, improving food texture, reducing fat, and boosting mouth feel.

- ▶ Drop-in solution
- ▶ Maintain flavor, texture and quality
- ▶ Retain handling and stability

### Comparative property analysis of Alphadim 570

Figure 1



# Alphadim® 570

## ENSEMBLE® non-PHO Emulsifiers



### Alphadim® 570 Applications

	Category	Function	Usage Rate	Comments
Dairy/Non-Dairy	Ice Cream/ Ice Milk/ Soft Serve/ Frozen Desserts	Stability, improved dispersion	as required	Improves dispersion and stability to freezing and thawing
	Imitation Sour Cream & Dip	Texture, capacity for water	0.5%-1.0% formula wt	Improves texture and capacity of water
	Whipped Toppings, Liquid & Powdered	Stability, mouth feel	0.5%-1.0% formula wt	Helps create emulsion while improving texture, mouth feel
	Puddings and Snack Dips	Improved dispersion	0.25%-0.75% formula wt	Helps create emulsion, improves dispersion, stability and texture



Let Corbion help you make the non-PHO conversion *simple*. +1-800-669-4092

- ▶ Learn about our additional non-PHO solutions at [CorbionEnsemble.com](http://CorbionEnsemble.com)
- ▶ Request your free sample at [corbion.com](http://corbion.com)
- ▶ Get R&D support for your non-PHO conversion needs at [corbion.com/contact](http://corbion.com/contact)

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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