

# Non-GMO Emulsifier 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.<sup>1</sup>

Expect that number to keep climbing. According to Corbion research, about 70% of consumers have now heard of GMOs. And when it comes to food and beverages, 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.

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*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.*

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

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## Prepare today for success tomorrow

Now, it's easier than ever to meet the growing consumer demand for tasty non-GMO products. Corbion offers emulsifiers 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
<b>AIC DATEM 718</b>	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
<b>Alphadim® 90 PBK Non GMO</b>	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
<b>Atmul® 695 Non GMO</b>	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
<b>BFP® 75 PLM Non GMO</b>	125394	A mono-diglyceride of fat forming fatty acids prepared from hydrogenated palm fat.	50# Bag	Flakes
	137071		Bulk	Molten
<b>BFP® 65 PLM Non GMO</b>	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
<b>Emplex® Non GMO</b>	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
<b>Tandem® 552K Non GMO Bulk</b>	135948	A hydrated blend of edible emulsifiers that is multi-functional in food products.	Bulk	Liquid
<b>Trancendim® 130 Non GMO</b>	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

Request your sample today: [Go to Corbion.com/Samples](http://Go to Corbion.com/Samples)

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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 food 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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