

Clean label mold inhibitors

Improve shelf life of breads and rolls with Verdad and Purac.



- ▶ Meet consumer expectations for cleaner labels
- ▶ Maintain taste and flavor
- ▶ Provide shelf life up to 20 days

Consumer expectations are clear

Every day, consumers make it clear: They want cleaner labels on foods. And they're not willing to compromise. They still expect their favorite breads, flat breads, tortillas and buns to taste delicious and stay fresh all week. How can you give them what they want? Trust the people who've been producing natural solutions for the food market since 1937. With proven fermentation and microbiology expertise, Corbion offers mold inhibitors and pH control products that eliminate unwanted ingredients, without compromising the quality of your baked goods.

Proven clean label technology

Our Verdad and Purac lines for bakery clean up your labels naturally, so you can still bake great-tasting breads with no off flavor or aftertaste. A combination of Verdad F95 and Verdad N6 inhibit mold while eliminating calcium propionate. Purac FCC88 and Purac Powder 60 reduce pH and enhance the performance of the mold inhibitor. Make the natural choice for consumers. Try Verdad and Purac from Corbion.



“Consumer interest in clean labels is driven by health concerns. A recent survey found that healthfulness, along with taste and price, are the biggest drivers of food-purchasing decisions for most Americans.”

2017 Report; Center for Science in the Public Interest



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Prepare today for success tomorrow

Now, it's easier than ever to meet the growing consumer demand for clean label products. Corbion offers clean label mold inhibitors for breads and rolls that deliver the shelf life you need with label friendly ingredients.

Mold Inhibitors (Use in Combination)

Item #	Solution	Description	Form	Labelled As	Non-GMO	Application	Recommended Usage
2456100	Verdad® F95	A natural ferment that functions as a clean label mold inhibitor in bread, buns and flat breads. Can replace calcium propionate in products requiring 7-10 days of shelf life.	Liquid	Cultured Sugar	Yes	Breads Buns Flat breads Tortillas	0.9%
3455100	Verdad® N6	A natural ferment that functions as a clean label mold inhibitor in breads and buns. Can replace calcium propionate in products requiring 7-10 days of shelf life.	Powder	Vinegar	No	Breads Buns	0.9%
140580	Verdad® MP 100	A truly natural, fermented solution that functions as a clean label mold inhibitor. Perfect for commercial package breads and an excellent replacement for calcium propionate in products requiring 10-20 days of shelf life.	Liquid	Natural Flavor and Vinegar	GMO Free	Breads Buns Flat breads Tortillas	2.5%

pH Controllers

Item #	Solution	Description	Form	Labelled As	Non-GMO	Application	Recommended Usage
3030800	Purac® FCC 88	A mild, natural acidulant that can be used in breads and buns to regulate the pH of dough. Can be used in conjunction with both clean label and synthetic mold inhibitors.	Liquid	Lactic Acid	Yes	All baked goods	0.20-0.25%

*Powder solutions available upon request



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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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