



We create solutions in these industry segments:



Acidified foods



Fats and oils



Alternative, plant-based meats



Meat, poultry and seafood



Bakery



Pet foods



Beverages



Refrigerated foods



Confectionery



Sauces, dressings and condiments



Dairy



Snack foods

We deliver functionality that adds value:

- Food safety
- Shelf life extension
- Preservation
- Freshness
- Inhibit lipid oxidation
- Acidification
- Taste and texture
- Sodium reduction
- Yield enhancement
- Mold inhibition

For more information about Corbion's Sustainable Food Solutions, visit [corbion.com/food](https://www.corbion.com/food)



Corbion is the global market leader in lactic acid and its derivatives, and a leading supplier of emulsifiers, functional enzyme blends, minerals, vitamins, and algae ingredients. We use our unique expertise in fermentation and other processes to deliver sustainable solutions for the preservation of food and food production, health, and our planet. For over 100 years, we have been uncompromising in our commitment to safety, quality, innovation and performance. Drawing on our deep application and product knowledge, we work side-by-side with customers to make our cutting-edge technologies work for them. Our solutions help differentiate products in markets such as food, home & personal care, animal nutrition, pharmaceuticals, medical devices, and bioplastics. In 2020, Corbion generated annual sales of € 986.5 million and had a workforce of 2.250 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com

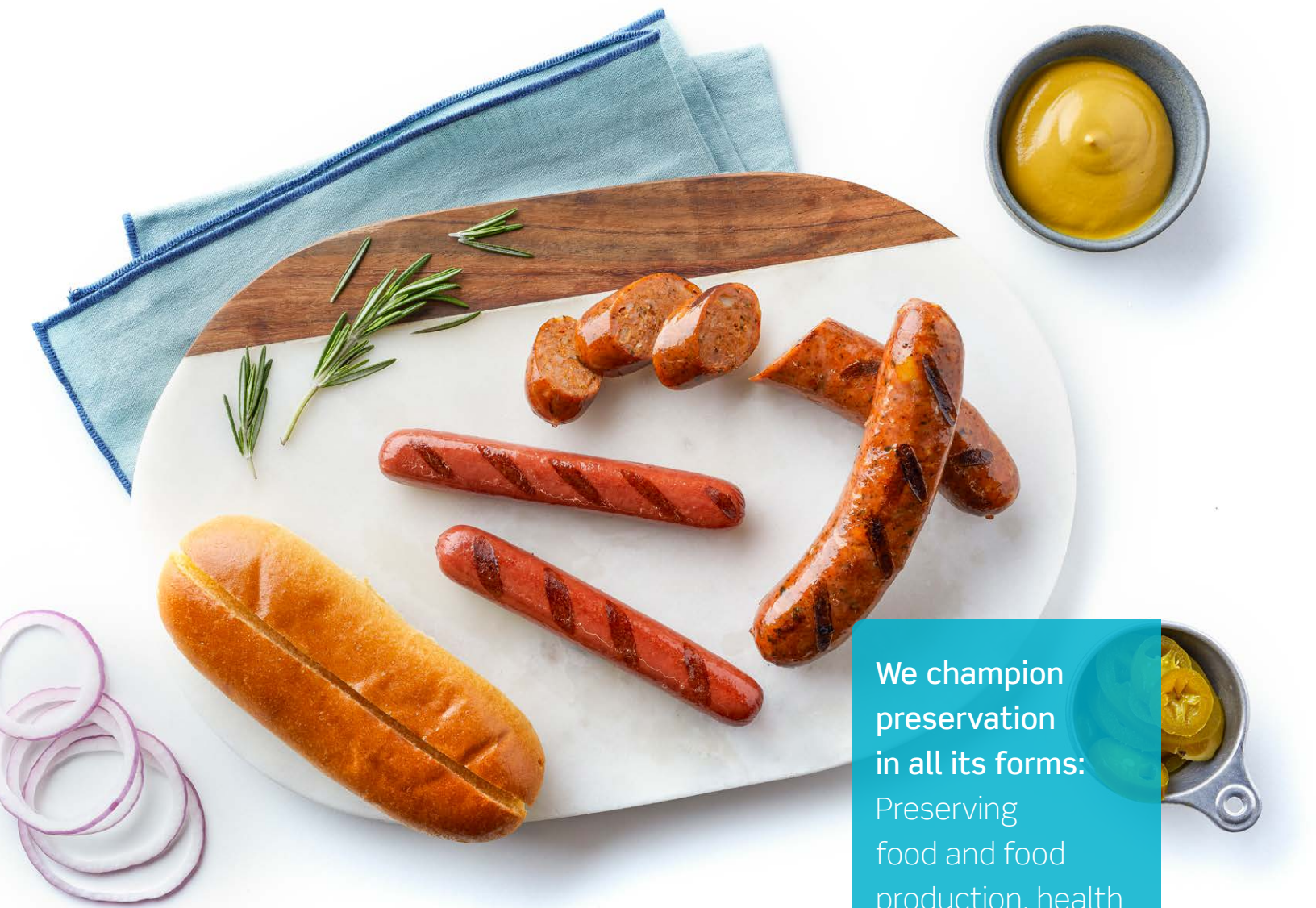
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Sustainable Food Solutions

PRESERVING WHAT MATTERS





We champion preservation in all its forms: Preserving food and food production, health and the planet.

Why choose Corbion?

For more than a century, Corbion has collaborated with the world's leading food manufacturers to create products that consumers love and trust. But it's not about what we've done; ***it's about what we do.***

We help our customers grow by enabling them to deliver products of consistent quality, navigate changing market trends, introduce exciting innovations and increase efficiency by offering:

Deep application and formulation expertise

Reformulation is often the key to innovating in the food industry, but it can take a deep understanding of food systems to achieve all the qualities you want in your finished product. Corbion's knowledge can be your competitive edge.

Industry-leading technical support

No ingredient supplier does as much as Corbion to help customers ensure the successful implementation of the solutions we provide. We take our manufacturing experience and technical expertise right to your production floor, troubleshooting alongside you when help is needed.

The inside track on emerging technology

We never rest in our work to explore possibilities in the next frontiers of food science. Our dedication to ongoing R&D is advancing the state of food preservation, safety and emulsifier technologies across the food industry, and bringing sustainable innovations like heart-healthy, algae-based foods to the market.

Global resources, regional application

With R&D and production facilities around the world, Corbion offers enhanced security of supply, international regulatory expertise and region-specific market insights — all of which give your business an advantage.

An eye on the future

Corbion's approach to innovation is informed by our commitment to helping shape a more sustainable industry. Whether “preserving what matters” means extending shelf life to minimize food waste, or developing resource-efficient, algae-based nutrition sources — ultimately, it means that, together, we can meet the increasing challenge of feeding the world.

As a preservation leader, Corbion offers:

- State-of-the-art fermentation technology
- Experienced application know-how
- Market leadership in meat preservation
- Natural antioxidant blends
- Global presence
- Proprietary antimicrobial modeling

As a functional systems innovator, we provide:

- Bakery market leadership in the US and LATAM
- Blending expertise and flexibility
- High-performing enzymatic solutions
- Deep application understanding
- Advanced sourness solutions in confectionery

In 2020, Corbion reported:

- € 986.5M revenues (2020)
- More than 2,250 employees
- 14 manufacturing facilities across the globe
- Unique technology: fermentative production of organic acids, fats and oils

