

Pristine®

Create simplified labels with quality, clean label ingredients



-  Deliver consumer-friendly labels
-  Enhance quality and consistency
-  Improve manufacturing performance

Cleanup with Corbion

Consumers want what you want. Fresh, tasty products that they're happy to buy and love to consume. And while simpler ingredients and shorter labels are becoming an expectation, consumers don't want to trade cleaner labels for diminished quality. Products with no additives? Terrific. As long as you preserve great taste.

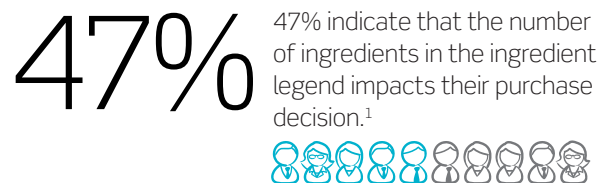
Now you can with Corbion's Pristine line of dough conditioners - our clean label blends that help reduce or remove unfriendly conditioners and oxidation systems from formulas, without sacrificing the quality or taste of your finished bakery products.

A Pristine solution

By implementing our Pristine solutions, you'll be able to

- ▶ Satisfy consumer demands for simplified, cleaner ingredient declarations
- ▶ Enhance the quality and consistency of dough throughout the production process
- ▶ Improve your bottom line through reduced formula costs, less waste and/or improved manufacturing performance

FACT: Ingredient information influences bread consumer purchasing decisions

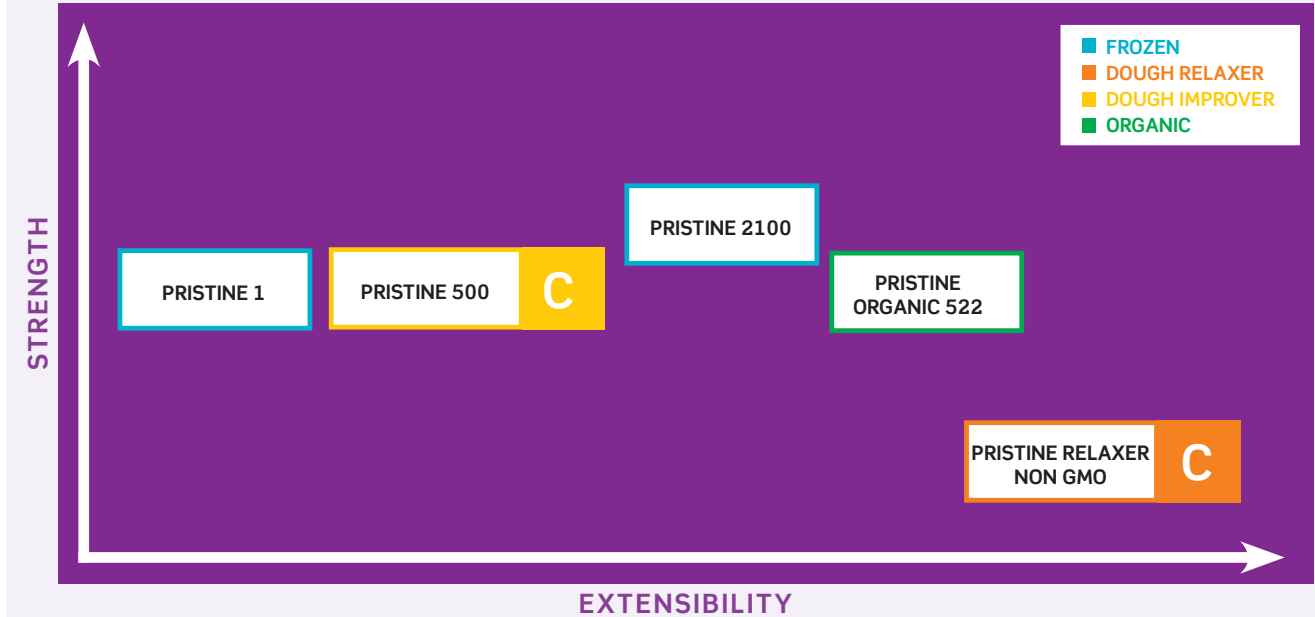


¹SOURCE: CORBION PROPRIETARY STUDY, 2014

Give consumer what they want

Adding, or changing the ingredients used to formulate bread can affect dough-handling and processing. With Pristine dough conditioners, the quality and taste of your products are protected, allowing you to offer consumers exactly what they want; simple ingredients, shorter labels, same great taste.

A VARIETY OF SOLUTIONS TO MEET YOUR CLEAN-LABEL NEEDS



PRISTINE PORTFOLIO	BENEFITS	APPLICATIONS
Pristine 2100	<ul style="list-style-type: none"> Enhances mixing and maintainability, providing more tolerance and strength to dough. Does not contain Ascorbic Acid (but should be used in conjunction with 30ppm to 150ppm of Ascorbic Acid). Reduces cost. 	Commercial Pan Bread and Buns
Pristine Concentrate	<ul style="list-style-type: none"> Does not contain Ascorbic Acid (but should be used in conjunction with 60ppm to 150ppm of Ascorbic Acid). 	Commercial Pan Bread
Pristine 500	<ul style="list-style-type: none"> Reduces or removes chemical additives. 	Commercial Pan Bread
Pristine Organic 522	<ul style="list-style-type: none"> Organic Non GMO Reduces mixing time of dough 	Breads, Buns, Rolls, Bagels
Pristine 1	<ul style="list-style-type: none"> Reduces or removes chemical additives. Versatile and can be used in a variety of applications (buns & rolls, specialty & artisan breads, white pan bread and most yeast raised products). 	Frozen bread
Pristine Relaxer Non GMO	<ul style="list-style-type: none"> Specially formulated to provide complex dough system extensibility through production. 	Breads, Buns, Rolls
Pristine Relaxer Concentrate Non GMO	<ul style="list-style-type: none"> Specially formulated for dough requiring extreme extensibility, without shrink back. 	Pizza, Torilla, Pita Bread



Request your free sample

Samples and detailed usage instructions, delivered right to your doorstep.

corbion.com/pristine



Sample Support

With R&D support available worldwide, we are always close by to help you with your application development.

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