



**INDUSTRY RELEASE**

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**PRESS RELEASE**

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## Corbion Offers Non-PHO Solutions to Meet FDA Mandate

### **Drop-in replacements designed ahead of mandate to help customers make a smooth transition**

As the food industry prepares to remove PHOs from the food supply, as just mandated by the U.S. Food and Drug Administration (FDA), Corbion is on track to deliver, drop-in, non-PHO emulsifiers in 2015.

“The FDA decision is no surprise, and Corbion is well prepared, as the market would expect,” says Jim Robertson, global product manager, emulsifiers, Corbion. “We have been pioneering emulsifier solutions for more than 60 years now. Knowing that this change was on the horizon, Corbion immediately began reformulating our emulsifiers using mixtures of non-PHO oils that maintain the functional attributes, including quality and product handling, in a variety of applications.”

Robertson says Corbion has developed its non-PHO emulsifiers to be drop-in replacements for current emulsifiers to simplify and streamline the formulation transition for customers.

“Our portfolio of non-PHO emulsifiers will maintain color, flavor, texture and shelf-life,” Robertson says. “And, since our products are drop-in replacements, we feel the FDA’s three year timeframe for removing the GRAS status is appropriate and manageable.”

*To learn more about non-PHO solutions, contact us through our product information request form.*

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**For more information, please contact:**

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## PRESS RELEASE

**Background information:**

**Corbion: biobased solutions, designed by science, powered by nature, and delivered through dedication.**

Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in emulsifiers, functional enzyme blends, minerals and vitamins. The company delivers high performance biobased products made from renewable resources and applied in global markets such as bakery, meat, pharmaceuticals and medical devices, home and personal care, packaging, automotive, and coating resins. Corbion uses knowledge, agility, and dedication to deliver on the ever-changing market demands. Corbion's products have a differentiating functionality in all kinds of consumer products worldwide. Through our deep bakery market expertise we offer a broad portfolio of ingredients that deliver against our customers' food safety and freshness needs including functional ingredients, emulsifiers, bread mixes, specialty bases, frozen dough, vitamin and mineral premixes, and flour enrichment. [www.corbion.com](http://www.corbion.com)