The improved thermal stability of Starplex® 590 makes it more resistant to caking and clumping. The result? Enhanced flow properties that won’t cause agglomeration or material buildup in transfer tubes.

To learn more about the Corbion ENSEMBLE™ portfolio of non-PHO emulsifiers, visit CorbionEnsemble.com

**ENHANCED FLOW PROPERTIES**

The improved thermal stability of Starplex® 590 makes it more resistant to caking and clumping. This results in enhanced flow properties that don’t cause agglomeration or material buildup in transfer tubes.

**MAINTAIN QUALITY**

Starplex® 590 mimics the performance of PHO-derived emulsifiers.

**VOLUME**

Maintain volume in finished bread product.

**SOFTNESS**

10% greater softness than PHO emulsifier.

**SENSORY**

67% preferred Starplex® 590 for freshness, softness, taste, and texture.