

**Drop
it in.
Move on.**
Make the switch to non-PHO
without missing a beat.



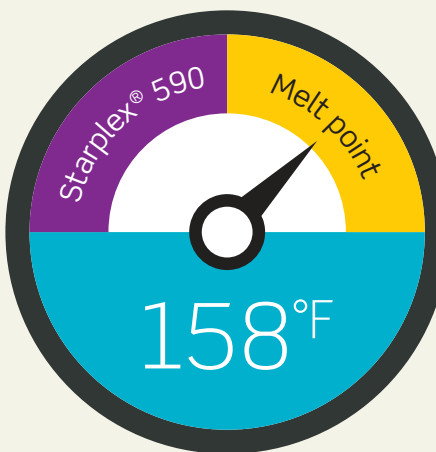
ENSEMBLE™ non-PHO emulsifiers are made from a proprietary blend of oils that deliver drop-in functionality.

Starplex® 590

maintains the quality of your product, while maximizing your manufacturing throughput.

IMPROVED THERMAL STABILITY

The melting temperature of Starplex® 590 is greater than its PHO counterpart, demonstrating improved thermal stability.



ENHANCED FLOW PROPERTIES

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.

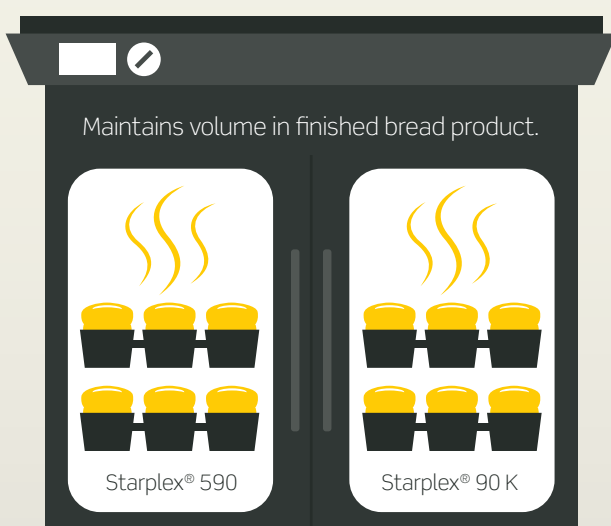
NO PROCESS ADJUSTMENTS NEEDED

Starplex® 590's effective starch interaction maintains dough handling and machineability. With similar handling properties, no process adjustments are needed.

MAINTAIN QUALITY

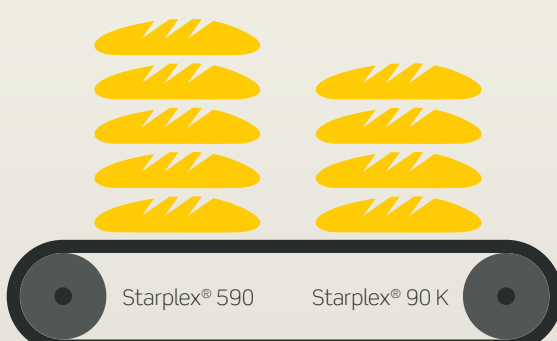
Starplex® 590 mimics the performance of PHO-derived emulsifiers.

VOLUME



SOFTNESS

10%
greater softness
than PHO emulsifier



SENSORY



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