



Corbion
Keep creating

Optimize dough quality with natural ingredients

Discover Corbion's range of natural dough improvers for better volume and texture, with a consumer-friendly label



Strengthen the gluten network



Improve gas retention capacity

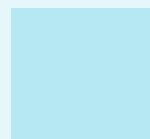


Enhance texture



Embrace natural ingredients

Estimated to achieve a CAGR of 3.12% from 2023 to 2028, the European bakery industry is growing rapidly as it responds to ever-evolving trends¹ - from affordability and convenience to indulgence and plant-based diets. Regardless of the trends, however, two imperatives are here to stay: delivering consistently delicious products - and doing it with natural ingredients.



2023



2028

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To meet (ever heightening) consumer expectations therefore, optimizing dough quality naturally is a must. To ensure that processes run smoothly, targets for both quality and value are hit, and consumers are satisfied with well-textured, higher quality loaves. While also making sure that demand for clean(er) labels is met.

The power of nature

Corbion's Origin® portfolio of plant-based ingredient solutions are based on certified authentic, sustainably sourced natural plant extracts. By harnessing the natural goodness and high vitamin C content of the acerola berry, the Origin® portfolio delivers significant dough improvement benefits:

Dough strengthening

Acting as a dough conditioner, Origin® powders strengthen the gluten network in dough through oxidation - leading to improved elasticity and structure. A stronger dough can rise more, resulting in a higher-quality loaf with good volume and texture. Plus, Origin® also...

- **Enables gas retention.** The strengthened gluten network can hold onto the gases released by yeast more effectively - meaning that the bread can rise efficiently, achieve greater volume, and yield a fluffier, lighter bread texture with a more homogenous spread of air bubbles trapped in the dough.

- **Improves crumb structure.** A stronger gluten network also contributes to a more even crumb structure in the finished bread - creating more uniform air pockets, and ultimately a more desirable texture and mouthfeel.
- **Reduces dough relaxation.** The natural relaxation of the dough is slowed down, ensuring that the trapped gases aren't lost, and there is no decrease in volume or quality.

Dough enhancing

In addition, our plant-based Origin® ingredients can improve the handling properties of dough during mixing and processing. It can reduce dough stickiness and improve machinability, making it easier for bakers to work with in a commercial setting.

Product	Description
Origin™ Powder AC17	Natural acerola juice in powder form
*Origin™ Powder AC17 Organic	Organic natural acerola juice in powder form
Origin™ Powder AC34	Natural acerola juice in powder form

*coming in 2024



Discover Corbion's natural dough improvers

Sourced directly from nature, our dough improvement ingredients have the ability to take your baked good innovations to the next level. With Origin®, achieve better volume, texture and a consumer-friendly label that will keep your customers coming back for more.

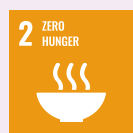
Breadth of expertise

With our Origin® portfolio of naturally derived ingredients, Corbion can help you achieve that optimal dough quality. Our experts specialize in collaborating with bakers to apply innovative, natural improvers that take the entire baking process into account, and which result in tasty, well-textured loaves, buns and tortillas.

At Corbion, we work hard to create simple solutions that can be implemented seamlessly into your formulations, based on specific requirements. Plus, we offer hands-on support and a collaborative approach to ensure our solutions perform in your facilities consistently, so your customers' expectations are exceeded every time.

We preserve what matters

Corbion champions preservation in all its forms – and delivers sustainable solutions that preserve food, food production and our planet. By focusing on Sustainable Development Goals 2 (Zero hunger), 3 (Good health and wellbeing) and 12 (Responsible consumption and production), our Advance 2025 strategy ensures we work to make a real, tangible difference in preserving our planet.



Request your free sample today!

Receive samples of our innovative dough improver ingredients.

Want more information?

Explore Corbion's full range of bakery optimization solutions on [our website](#).

Got a question?

We'd love to hear from you. [Speak to our expert team](#) today to discuss your requirements.

¹ <https://www.mordorintelligence.com/industry-reports/europe-bakery-products-market>