

Preserving Health & Well-Being Beverage Fortification



For manufacturers looking to create standout beverage, dairy and functional confectionery products, there's no clearer path to product success than fortification. Our innovative portfolio of fortification solutions makes it easy to add the extra nutritional value consumers want.

Fortified Beverage Market Opportunities

The fortified beverages market in Europe and Asia-Pacific holds a prominent position, primarily driven by increasing consumer inclination towards such beverages and a growing recognition of their advantages.

Corbion fortification solutions make it easy for beverage makers to fortify products like juices, dairy beverages and carbonated drinks with minerals and electrolytes to add both value and refreshment.

With the unique Corbion® ELECIS calculator you can quickly and easily do multiple simultaneous calculations based on physical chemistry to determine pH, titratable acidity, osmolality, water activity, and ingredient interaction. For more information register or sign in at elecisis.corbion.com.

To learn more about Corbion's innovative line of fortification products and tools, contact one of our formulation specialists.

Connect with one of our formulation specialists today.



Anticipated growth in the Asia-Pacific region is foreseen between 2022 and 2029, propelled by an expanding population and higher disposable income levels.¹



Enhancing Beverage Benefits: Fortification Solutions

The Corbion portfolio contains a broad range of innovative solutions created for no-hassle formulation in your beverage and dairy products.

Corbion's dairy and beverage solutions allow manufacturers to boost the natural health aspects of milk by augmenting natural components like calcium and potassium.

Product	Description	Recommended Applications
GLUCONAL®	High-quality mineral salt with superior bioavailability, solubility, and a neutral flavor. It's perfect for adding zinc or potassium to your beverages.	Beverage
PURACAL®	Derived from various sources, PURACAL® calcium salts are highly soluble, neutral in taste, and have excellent bioavailability.	Beverage, Dairy
PURASAL®	Enhance the nutritional content of your food products with the addition of a potassium lactate, a natural electrolyte that does not compromise on taste. Its liquid form allows for effortless processing, enabling you to craft healthier and more functional offerings that align with current consumer preferences.	Beverage

Disclaimer: Product availability may vary by region

¹ "Global Fortified Beverages Market – Industry Trends and Forecast to 2029." Data Bridge Market Research, www.databridgemarketresearch.com/reports/global-fortified-beverages-market.



Corbion

Preserving Health & Well-Being

Food Fortification

Fortified Food Market Opportunities

Deficiencies in micronutrients such as iron, zinc and vitamin A compromise the physical and cognitive capacity of millions of people.²

For Functional Confectionery

Enhancing the nutritional profile of confectionery products is a great differentiator. Whether you choose to fortify with calcium, magnesium, or zinc, Corbion's all-natural lactate and gluconate minerals offer outstanding solubility and high bioavailability providing high mineral content without sacrificing taste or texture.

The Power of Flour Enrichment

Enriching flour plays a crucial role in public health. Corbion has been a leader in this effort since a Standard of Identity for enriched cereal products was established in the United States.

95% of the bread sold in America is enriched with four B vitamins — Thiamin, Riboflavin, Niacin and Folic Acid — as well as Iron. This process, typically applied at the flour mill, ensures that essential nutrients are reintroduced benefiting millions of consumers.

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Solutions to Meet any Fortification Challenge

Product	Description	Recommended Applications
PURAMEX®/ GLUCONAL®	These highly soluble zinc or magnesium fortification solutions are neutral in taste and allow for easy addition of health-supporting benefits to beverages.	Confectionery, Dairy
PURASAL®	Highly soluble and neutral in taste, PURASAL potassium and sodium lactate salts allow for high dosages with an impact on product flavor. Used to enhance both taste and mouthfeel.	Confectionery
NUTRIVAN®	Corbion is the premier supplier of vitamin premixes to the flour milling industry. Our Nutrivan® product line includes blends of nutrients for all current applications, as well as custom blends tailored to your specific needs. We also offer vitamin analysis of your flour samples to ensure compliance with enrichment regulations. <small>*Available in select regions. Please contact us to check availability in your area.</small>	Dairy, Bakery, Milling, Confectionery
Custom Fortification Blends	While enrichment is essential, fortification takes your product to the next level. By adding vitamins, minerals or other nutritional elements at higher levels, we create fortified products with increased health benefits. We work with customers to develop their ideal mix of nutrients.	Milling, Confectionery

Disclaimer: Product availability may vary by region

² Olson, Rebecca, et al. "Food Fortification: The Advantages, Disadvantages and Lessons from Sight and Life Programs." Nutrients, vol. 13, no. 4, 2021, <https://doi.org/10.3390/nu13041118>. Accessed 7 Aug. 2023.

