



Simplify ingredients with Pristine dough conditioners



Cleanup with Corbion Caravan

Consumers want what you want. Fresh, tasty products that they're happy to buy and love to consume. And while simpler ingredients and shorter labels are becoming an expectation, consumers don't want to trade cleaner labels for diminished quality. Products with no additives? Terrific. As long as you preserve great taste.

Now you can with Corbion Caravan's Pristine line of dough conditioners - our clean label blends that help reduce or remove unfriendly conditioners and oxidation systems from formulas, without sacrificing the quality or taste of your finished bakery products.

A Pristine solution

By implementing our Pristine solutions, you'll be able to

- ▶ Satisfy consumer demands for simplified, cleaner ingredient declarations
- ▶ Enhance the quality and consistency of dough throughout the production process
- ▶ Improve your bottom line through reduced formula costs, less waste and/or improved manufacturing performance



Deliver consumer-friendly labels



Enhance quality and consistency



Improve manufacturing performance

FACT: Ingredient information influences bread consumer purchasing decisions

67%

67% indicate that type of ingredient impacts their purchase decision.¹



47%

47% indicate that the number of ingredients in the ingredient legend impacts their purchase decision.¹



¹SOURCE: CORBION CARAVAN PROPRIETARY STUDY, 2014

Give consumer what they want

Adding, or changing the ingredients used to formulate bread can affect dough-handling and processing. With Pristine dough conditioners, the quality and taste of your products are protected, allowing you to offer consumers exactly what they want; simple ingredients, shorter labels, same great taste.

Dough Improvers/Strengtheners

Product name	SKU	Description	Usage Rate	Package
Pristine® 2000	138083	A dough conditioner that can be used to reduce or remove un-friendly chemical additives. This product enhances mixing and machinability, providing more tolerance and strength to dough. Product does not contain Ascorbic Acid, but should be used in conjunction with 30ppm to 150ppm of Ascorbic Acid.	0.20%	50# CTN
Pristine® Concentrate	137729	A dough conditioner that can be used to reduce or remove un-friendly chemical additives. This product does not contain Ascorbic Acid, but should be used in conjunction with 60ppm to 150ppm of Ascorbic Acid.	0.125%-0.375%	50# CTN
Pristine® 500	135551	A dough conditioner that can be used to reduce or remove un-friendly chemical additives.	0.25%-0.75%	50# CTN
Pristine® 1	133176	A dough conditioner that can be used to reduce or remove un-friendly chemical additives. Product is extremely versatile and can be used in a variety of applications; buns & rolls, specialty & artisan breads, white pan bread and most yeast raised products.	0.75%-1.50%	50# CTN
Pristine® Dough Side 250	134941	A dough conditioner designed specifically for use in sponge and dough applications. It can be used to reduce or remove un-friendly chemical additives. Must be used in combination with Pristine Ferment 250.	0.25%	50# CTN
Pristine® Ferment 250	134939	A dough conditioner designed specifically for use in sponge and dough applications. It can be used to reduce or remove un-friendly chemicals additives. Must be used in combination with Pristine Dough Side 250.	0.25%	50# CTN



Request your free sample

Samples and detailed usage instructions, delivered right to your doorstep.

corbion.com/pristine



Sample Support

With R&D support available worldwide, we are always close by to help you with your application development.

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Interested in simplified label solutions? [Go to Corbion.com/pristine](http://Corbion.com/pristine)

 +1 800 669 4092

With over 100 years of global food technology experience and an extensive portfolio of high quality products, Corbion Caravan has a wealth of expertise in the world of bakery ingredients. Corbion is a leading company in natural food preservation, lactic acid based bioplastics, biobased chemicals and the worldwide market leader in lactic acid, lactic acid derivatives and lactides. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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