

PRESS RELEASE

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Corbion granted halal and kosher certification for its PATIONIC® polymer additives

Corbion can now enable its customers to satisfy rising consumer demand for complete halal and kosher-certified products across a variety of applications

Corbion has been awarded halal and kosher certification for variants of its PATIONIC® polymer additives product line. Part of an extensive range, Corbion's PATIONIC portfolio is used as antistats, lubricants, acid/catalyst neutralizers, dispersants, mold release agents, processing aids and antifogging agents, and improves the processability of polymers and final product performance in the polypropylene, polyethylene, PVC and engineering thermoplastics industries.

"Halal is one of the fastest growing consumer segments in the world – expanding beyond food to include pharmaceuticals, cosmetics and packaging. Meanwhile, for some export countries such as Indonesia and the Middle East, halal certification is a must. Now, with halal certification of individual products within our PATIONIC range, we can provide our customers with a solution to develop complete halal products, right down to the raw materials used to create the packaging," comments Mick Potenza, Sales Manager, at Corbion.

Granted by the Islamic Food & Nutrition Council of America (IFANCA), the halal certification is recognized globally, meaning Corbion's customers can meet consumer demand for halal products and packaging all over the world.

Mick Potenza continues: "In parallel, the increased industrialization of food production has boosted demand for kosher certification in recent years. In fact, kosher was the most popular claim to be featured on food packaging in the US in 2015 – a trend which appears to be growing globally. However, until recently, little attention has been paid to kosher status of packaging materials. Today, we're seeing increasing demand from organizations for packaging to be kosher, alongside the foods within them."

Widely requested across the food industry, food companies not only want their ingredients to be kosher, but the packaging too. Certified by the global association, Orthodox Union (OU/Circle U), Corbion's PATIONIC portfolio is authorized as kosher pareve around the world, allowing food manufacturers to ensure their entire product is completely kosher.

Based on glycerol ester, lactate and stearyl lactylate chemistries, Corbion's PATIONIC portfolio of products provides manufacturers with high-performance, safe, and now certified, biobased solutions that meet specific customer needs globally.

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For more information, please contact:

Press:

Jenny Mason or Emma Simms, BDB, Craig Court, 25 Hale Road, Altrincham, Cheshire, WA14 2EY UK.
Tel +44 161 925 4700 Email jenny@bdb.co.uk or emma@bdb.co.uk

Anna Sobczak, Marketing Communications Manager Biochemicals
+31 (0)183 695 695, a.sobczak@corbion.com

Analysts and investors:

Jeroen van Harten, Director Investor Relations
+31 (0)20 590 6293, +31(0)6 21 577 086

Background information:

Corbion is the global market leader in lactic acid and lactic acid derivatives, and a leading company in emulsifiers, functional enzyme blends, minerals and vitamins. We develop sustainable solutions to improve the quality of life for people today and generations to come. For over 100 years, we have been uncompromising in our commitment to safety, quality and performance. Drawing on our deep application and product knowledge, we work side-by-side with customers to make our cutting edge technologies work for them. Our solutions help differentiate products in markets such as food, home & personal care, pharmaceuticals, medical devices and bioplastics. In 2016, Corbion generated annual sales of € 911.3 million and had a workforce of 1,684 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com