

Verdad® F95

Consumer-friendly labelling



-  Consumer-friendly labeling
-  Maximizes taste and flavor
-  Stable, fresh foods

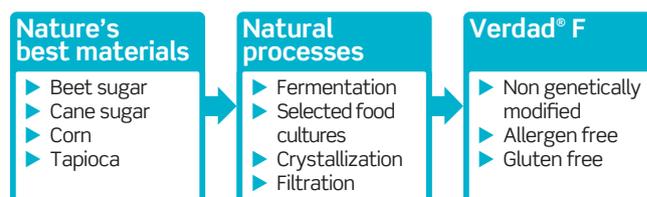
Consumers demand an increasing quality and quantity of healthier products. However, this trend is challenging the food industry by enforcing development of several solutions to meet consumer demand of more authentic and less processed food.

About Verdad F95

By fermenting cane sugar - a natural substrate - and applying further mild processing, Corbion Purac has developed Verdad F95, a consumer-friendly ingredient labeled as fermented (cane) sugar.

Verdad® F95 can be used in a wide range of food products such as:

- ▶ Refrigerated meals and meal components
- ▶ Cooking sauces
- ▶ Refrigerated soups
- ▶ Deli salads
- ▶ Dips and spreads
- ▶ Fillings and stuffing



Food companies aim to provide consumers with healthy products that are full of flavor. Due to the fermentation of cane sugar, Verdad F95 contains components which can enhance savory notes, such as tomato, spices and herbs.

Maximize taste and flavor

Flavor-enhancing properties of Verdad F95 were tested in a Spaghetti Bolognese (figure 1). Savory attributes were perceived to have improved when Verdad F95 was added.

Stable, fresh foods

Verdad F95 minimizes the need to use heavy processing (e.g. sterilization), hence the product will maintain its fresh and authentic appeal. It is optimally effective when used within the framework of the hurdle concept (pH, Aw, packaging etc.).

Stabilizing pH is one of the key hurdles in controlling spoilage. Verdad F95 can further enhance this microbial hurdle as demonstrated in Figures 2 and 3. The data indicates that shelf life was considerably improved by the addition of Verdad F95 in each case.

Verdad® F95	
Form	Liquid*
Labelling	Fermented (cane) sugar
Recommended dosage	0.5 - 0.9%
pH 10%	5.3

*Verdad F95 is a natural product, some variations in (color) appearance is normal

Verdad and flavor profile in Spaghetti Bolognese

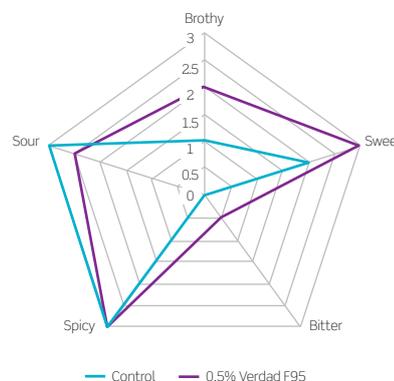


Figure 1

Lactobacillus plantarum in potato salad at pH 4.7 and 39.2°F/4°C



Figure 2

Pseudomonas lundensis in ready to eat meal (potato, spinach, meat) pH 5.9 and 44.6°F/7°C

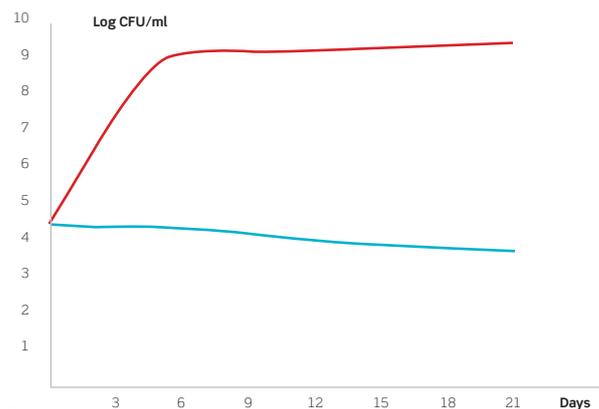


Figure 3



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Sample Support

With R&D facilities on every continent, we are always close by to help you with your application development.
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With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. 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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