MediaRoom

Kemin to Showcase Clean-Label Bakery Solutions at IBIE 2019

The food technologies team will highlight its complete line of antioxidants to keep bakery fats and oils fresher and safer for longer

LAS VEGAS (September 9, 2019) – Kemin Industries, a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services, will be showcasing its complete line of shelf-life solutions during the 2019 International Baking Industry Exposition (IBIE 2019) in Las Vegas today through Wednesday, September 11.

Kemin Food Technologies experts will be available at Booth #5240 to discuss the latest antioxidant solutions to help manufacturers achieve "claim-ability" in their bakery and snack products by using consumer-friendly, clean-label ingredients.

"IBIE 2019 is a great opportunity for attendees to learn more about the latest clean-label solutions Kemin has available to help keep baking and snack products fresher and safer for longer with label-friendly ingredients," said Courtney Schwartz, Marketing Director, Kemin Food Technologies – Americas. "Kemin is expanding our ingredient offerings, as well as investing in a new lab to support our bakery business. Our plant-based, clean-label antioxidant solutions, combined with our R&D support, Customer Laboratory Services and our in-house tortilla pilot plant, allow bakery and snack manufacturers to expedite commercialization and stay up-to-speed and in compliance with regulatory changes."

Kemin is showcasing a complete line of shelf-life solutions at IBIE 2019 to help bakers and manufacturers keep a range of bakery and snack applications safer with lasting freshness and more appeal to consumers, including:

- **Consumer-friendly blends to help control oxidation of fats and oils**
  FORTIUM® RVC can help manufacturers significantly delay the onset of lipid oxidation. Utilizing a blend of rosemary extract and ascorbic acid in a liquid base such as vegetable oil, FORTIUM RVC can lengthen product shelf life of bulk oils, as well as baking and snack products. Kemin's proprietary grinding technology ensures a more stable physical suspension in fats and oils for better performance in each application.
- **Fat and oil solutions for snack food and bakery products**
  Kemin can help keep your fat- and oil-based products fresher for longer with value-added, plant-derived ingredients. Kemin offers a full range of antioxidant solutions, including GT-FORT™, a consumer-friendly line of plant-derived ingredients that assist with oxidation control by significantly delaying lipid oxidation to lengthen the shelf life of food and maintain brand consistency.
- **An extensive portfolio of shelf-life solutions for corn and flour tortillas, flatbreads and more**
  Kemin recently introduced new and expanded solutions to help manufacturers control microbes, prevent spoilage and control mold growth while creating appealing, high-quality tortillas and flatbreads. Kemin offers a full portfolio of products with cleaner labels and a wide variety of naturally sourced options that support consumer demand for and growth of organic and Non-GMO Project Verified varieties. These products are available in liquid and dry variants, including:

  - **Complete drop-in solutions** containing blends of two to 20-plus functional ingredients that each contribute quality characteristics and solve manufacturers' challenges.
  - **Enzyme, emulsifier and gum blends** with functional minor/micro ingredient solutions for leavening, softening and preserving tortillas.
  - **Mold inhibitors** in an industry-leading line of liquid and dry solutions, which are propionic-acid-based synergistic blends that control microbes to prevent spoilage and mold growth in tortillas. Label-friendly solutions are also available to help meet consumer demand for clean labels.

"Kemin continues to invest in new plant extracts, antioxidant and mold-inhibiting products to help ensure bakers can meet today's label goals and ensure their success in a demanding marketplace," said Schwartz.

Kemin experts help manufacturers maintain safety and freshness in a variety of food and beverages while supporting desired claims. Kemin also assists with ingredient sourcing, handling, processing and delivery.

Visit Kemin Food Technologies at Booth #5240 at IBIE 2019 to learn more about how Kemin ingredient solutions can help keep bakery products fresher and safer for longer, or click here for more information.

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About Kemin Industries

Kemin Industries (www.kemin.com) is a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services. The company supplies over 500 specialty ingredients for human and animal health and nutrition, pet food, aquaculture, nutraceutical, food technologies, crop technologies and textile industries.

For over half a century, Kemin has been dedicated to using applied science to address industry challenges and offer product solutions to customers in more than 120 countries. Kemin provides ingredients to feed a growing population with its commitment to the quality, safety and efficacy of food, feed and health-related products.

Established in 1961, Kemin is a privately held, family-owned-and-operated company with more than 2,800 global employees and operations in 90 countries, including manufacturing facilities in Belgium, Brazil, China, India, Italy, Russia, San Marino, Singapore, South Africa and the United States.

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