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PRODUCT OVERVIEW

Globally, we serve approximately 60 diverse industries including those in food, soft drink, brewing, corrugating, paper, pharmaceutical and textile. Our products and their primary uses include:

Starches

In the food industries, corn starch is used primarily as a thickener or binder in many processed foods, and is also sold to packers for consumer consumption. In non-food industries, starches are used as strengthening and finishing components in paper production, and in the production of high-quality adhesives for shipping containers, display boards and other corrugated products. The textile industry uses starch to reduce friction in the weaving process and to improve a fabric's feel and appearance.

Unmodified starch is used in the brewing industry and is sold for home use as a thickener for cooking. In industrial applications such as paper and corrugating, unmodified starch provides outstanding finishing, binding and adhesive qualities.

Modified starch in food applications has the benefit of remaining stable at a wide range of temperatures, as well as providing freeze-thaw stability. This makes it ideal for use in frozen and instant foods including microwave dinners, salad dressings, canned soups, pie fillings and other processed foods. Modified starches for industrial uses provide papermakers with a convenient way to increase strength and improve the physical properties of paper. Modified starches also improve bonding characteristics of corrugated adhesives.

Industrial applications for starches serve a variety of industries and purposes including pharmaceuticals, cosmetics, plastics, resins, adhesives, construction materials, mining, oil and gas drilling, and water filtration. Corn Products International makes several specialized industrial starches, such as **cationic starches** and **carrier starches**. Cationic starches allow paper manufacturers to use recycled fibers more effectively, increase machine speeds, conserve energy and improve wet strength. Carrier starches enable the corrugating industry to bond difficult papers and increase machine speed without sacrificing board quality.

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Sweeteners

Sweeteners generated in the corn-refining process, are used as sugar substitutes and other applications. The Company produces high fructose corn syrup and glucose corn syrups for soft drinks, candy and baking. High maltose corn syrup is a component of beer, confections and canned foods. Maltodextrins are found in dry food mixes, sports drinks, baked goods and confections. Dextrose is manufactured for confections, baked goods, dry mixes, intravenous injections and other pharmaceutical applications, vitamins, amino acids and alcohols.

Dextrose – Corn Products International is the world's number-one dextrose producer. We manufacture three types of dextrose: monohydrate, anhydrous and specialty. Monohydrate dextrose is used across various food industries in many products that also use glucose or corn syrup, especially in the confectionery, baking and brewing sectors. Anhydrous dextrose is also used in some specialty food applications, but its primary usage is for intravenous solutions and other pharmaceutical applications.

Specialty dextrose is used in various applications ranging from confectionery tableting mixes and low-calorie, tabletop, high-intensity sweeteners to spice mixes and beverage powders. Other dextrose applications include industrial uses in wallboard, biodegradable surfactants and humectants, and as a base for fermentation products in vitamins, organic acids, amino acids and alcohol.

High Fructose Corn Syrup (HFCS) – We produce two main types of HFCS. HFCS-55 is primarily used in soft drink production in the United States, Mexico, Canada, Japan, Argentina and South Korea. HFCS-42 is a sweetener used in many consumer foods including fruit-flavored beverages, yeast-raised breads, rolls, doughs, ready-to-eat cakes, chocolate milk, yogurt and ice cream. We also produce HFCS-90, used in specialty and low-calorie foods.

High Maltose Corn Syrup – This glucose syrup, because of its unique carbohydrate profile, is used as a source of fermentable sugars in brewing beer. High maltose syrup is also used in the production of confections, canning and other processed food applications.

Glucose/Corn Syrup – This syrup is used as a base in industrial and food products. Food applications include baked goods, beverages, snack foods, canned fruits, condiments, candy, dairy products, preserves, prepared mixes and table syrups.

Polyols - Polyols are a group of low-calorie sweeteners derived from the hydrogenation of various corn sweeteners. They have fewer calories than sucrose, do not promote tooth decay and elicit a low glycemic response, making them important ingredients in foods and beverages formulated for diabetics and oral care products like toothpaste and reduced-calorie gum.

Maltodextrin, and Glucose and Corn Syrup Solids – Maltodextrins, which have excellent carrier, bulking and film forming properties, are widely used in dry food products such as coffee whitener and flavor ingredients. Corn syrup solids also have excellent bulking properties. They remain clear in solutions, are easy to handle and have a bland flavor. The food industry uses these solids in formulations as an alternative to liquid corn syrups.

Co-products

Refined corn oil is sold to packers of cooking oil and producers of margarine, salad dressings, shortening, mayonnaise and other foods. **Corn gluten feed** and **corn gluten meal** are used as animal feed.

Other

Short Chain Fructooligosaccharide (scFOS®) is a prebiotic fiber derived from cane or beet sugar through a natural fermentation method. It offers a variety of health and functional benefits including increased calcium absorption, improved immune function and enhanced flavors

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