



News Release

Curie Co Introduces Curabind™—An Advanced Enzyme for Dairy and Alternative Dairy Innovation

Curabind™ is a process aid that enhances texture and stability in protein-based food and beverages.

[Research Triangle Park, NC] – [February 26, 2025] – Curie Co, an innovative biotech company, is proud to introduce Curabind™, a robust enzyme designed to enhance texture, stability, yield, and more, for protein-rich foods and beverages.

Curabind™ is an ingredient and processing aid that enables cohesion, helping to bind proteins in foods and beverages, unlocking many benefits for consumers, brands, and manufacturers. Curabind™ is designed to enhance a variety of dairy and plant-based dairy categories, including milk, creamers, yogurts, cheeses, and more.

"Innovators must strike a delicate balance between maintaining clean and simplified ingredient labels while ensuring optimal product performance. Curabind™ is a result of unique enzyme technology that provides brands with the flexibility to create dairy and dairy alternative products that consumers love, all while reducing ingredient complexity." According to Ryan Woodyer, PhD, Head of Product Development at Curie Co., "Curabind™ offers the versatility and functionality that brands need to stay ahead in the market."

Curabind™ offers several key benefits for dairy and alt-dairy brands looking to optimize their formulations:

- Enhance texture and viscosity
- Improve stability
- Enable clean labeling with reduced reliance on gums and hydrocolloids
- Improve yield and sliceability

Curabind™ expands the love of proteins beyond dairy. Curabind™ is a versatile enzyme that supports many protein-rich foods, including meats, seafood, dairy, and a variety of plant-based alternatives.

Curabind™ is debuting at Natural Products Expo West in Anaheim, California, March 5-7. Visit Curie Co at booth 1898A to learn more about Curabind™.

To learn more, request a sample, or speak with our team, visit www.curabind.com or contact curabind@curieco.com.

About Curie Co: Curie Co is evolving the future of consumer goods with elegant science. Leveraging biotechnology and conscious chemistry to create new ingredients and solutions to strengthen, preserve, and elevate consumer products for a more sustainable and resilient future. We create future-proof solutions that deliver performance and sustainability that can be formulated to fit a variety of industries, including food, beauty, textiles, and more. Learn more at www.curieco.com.