

FRESHNESS EXTENDER

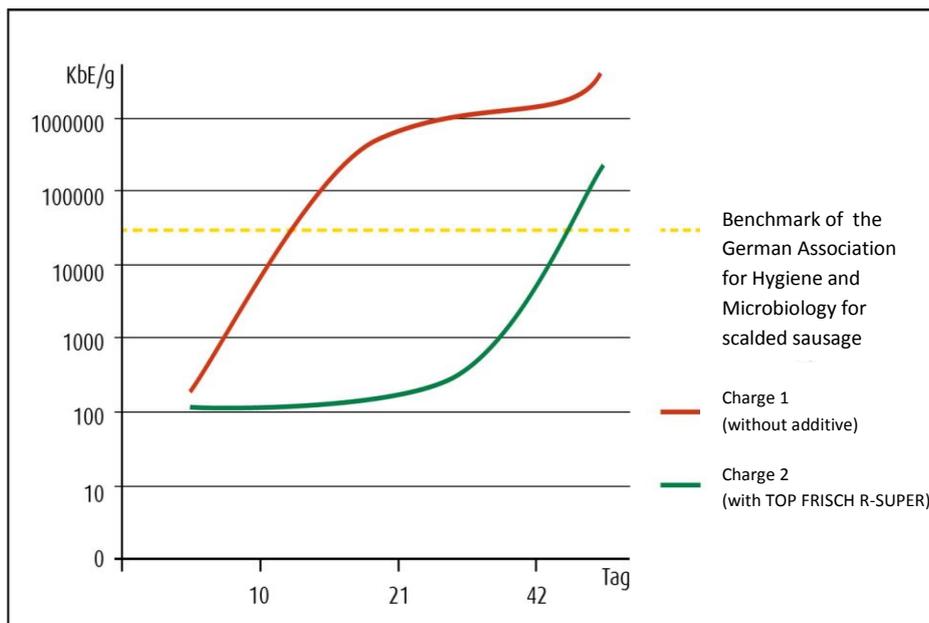


Longer Fresh with Freshness Extender from Frutarom

Freshness and good sensory qualities are important criteria to sell meat and sausage products. Yet, it is difficult to guarantee freshness and quality at consumers' home, even when the best quality of raw materials is used. There are different factors which can lead to quality loss, for example an interrupted cold supply chain during the production process or during transport from shop to consumers' home or even when left outside of the fridge during a longer period (e.g. Sunday brunch or a barbecue evening). Additionally, consumers do increasingly often their grocery shopping only once a week.

By using freshness extender the quality loss can be counteracted. Besides the reduction of the bacterial count, it also regulates the pH-value. This way the freshness, sensory properties and quality of the final product remains stable even during a longer period of time.

This is illustrated by the analysis of scalded sausage by an accredited independent laboratory:



This graph is for illustration purposes only, based in the analytic values.

- The bacterial count of the products is significantly reduced – this enables to keep the sensory quality of the products.

FRESHNESS EXTENDER



Left: Meat without freshness extender Right: with 5 g TOP FRISCH R after 24 hours



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Freshness Extender are suitable for

- All kinds of meat, marinated meat and fish
- Scalded sausage (in particular cold cuts, grill sausages and Frankfurter/Vienna sausage type)
- Brines for Frankfurter/Vienna sausage type
- Minced meat products

We recommend the following products to offer safe and fresh products.

Art. Nr.	Product Name	Dosage	Application area
481490470.001	TOP FRISCH R	5 g/kg	All scalded- and cooked sausage produced with pickling salt. Contains E262, E331 and E300
481498070.002	TOP FRISCH F	3-5 g/kg	All fresh products e.g. grill sausage, meat preparations, marinated meat and minced meat products. Contains E262 and E331
481490280.001	TOP FRISCH R-SUPER	5 g/kg	All scalded- and cooked sausage produced with pickling salt. Contains E262, E331, E301 and E300
481498010.004	TOP FRISCH FLÜSSIG	350g/650g water Injection Quantity 7%	Recommended for cooked cured products (ham) but also for "white coloured meat goods" like meat preparation and marinated meat. Contains E326 and E262

- ✓ Reduction of bacterial count
- ✓ Preserve freshness and quality – Freshness remains longer Fresh
- ✓ Secure production due to stabilized pH- value
- ✓ Excellent sensory properties during the entire shelf life (dosage 5 g resp. 350 g)
- ✓ Better color retention in the counter
- ✓ Initial flavor profile remains longer
- ✓ Longer shelf life