

Natural Preservation of Meat & Poultry Products

Oxidation is a major issue for Meat and Poultry processors. It affects product color and can impart changes in aroma or taste.

Customers want fresh products. Naturex helps processors to meet that market demand by offering completely natural ingredients that increase the bottom line by providing a longer shelf life.

Naturex has developed a patented line of rosemary extracts called **StabilEnhance®**, a world-class ingredients portfolio with specific references for all Meat and Poultry applications.

Naturex has one of the largest R&D departments in the industry and can provide GMO-free and BSE-TSE free products, Kosher, Halal and naturalness certificates. In addition, Naturex has a partnership with a fully equipped meat pilot plant, test kitchen and food application Lab, allowing the formulation of custom-made ingredients. Naturex has also a broad knowledge and understanding of all aspects of Meat and Poultry processing, and US regulations.





Overview of Naturex tailor-made for

Improving cold Brine stability: StabilEnhance® OSR ref# 002008

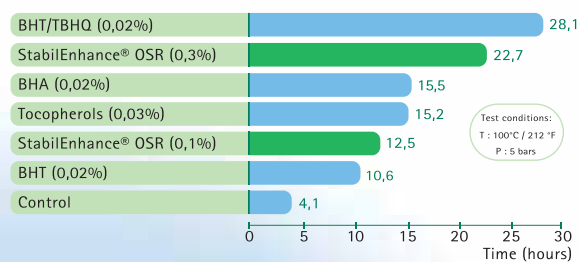
This oil soluble extract is readily dispersible in cold brine. Standardized to 5% Carnosic Acid it is a natural way to significantly delay lipid oxidation with an easy and direct incorporation. The flavor and taste are extremely low and compatible with this application.

StabilEnhance® OSR
ref.# 002008 mixed
with Cold Brine



Increasing shelf life of Chicken Fat: StabilEnhance® OSR ref# 001280

Induction Periods Comparison*



This oil soluble and water dispersible extract is standardized to 5% Carnosic acid. It naturally increases shelf life of Chicken Fat and can replace synthetic ingredients.

Preserving color of sausage meat : StabilEnhance® WSR ref# 694049

Organically compliant, StabilEnhance® WSR ref# 694049 is the natural way to control color deterioration in sausage meat. StabilEnhance® WSR Ref. # 694049 is a water extract of rosemary standardized to rosmarinic acid (4.5%).



Control

Protected with
StabilEnhance® WSR

*Stability determined by Oxidative Stability Instrument (OSI Instrument) - detailed study available on demand.



offerings

Meat & Poultry Processors

Partnership with Technical Ingredient Solutions



Technical Ingredient Solutions is an independent and private comprehensive Lab, Test Kitchen, and Meat Pilot Plant dedicated to product development, research, product validations and test batches.

The equipment includes meat grinders, vacuum mixer, piston stuffer, emulsifier, Tipper Tie clipper, steam kettle, smoke-house, dry room, injectors, refrigerated vacuum tumbler, shrink wrapper and vacuum packaging units.



The team of Technical Ingredient Solutions is made of experienced scientists and technicians that are able to manufacture all types of processed meats from beef, pork, poultry, goat, venison, ostrich, emu, gator... This partnership allows Naturex to develop new ingredients for specific food applications.





NATUREX

NAT[']Arom

NAT[']Arom™ is a line of extracts, oleoresins and essential oils pure and formulated for the food industry.

NAT[']Color

NAT[']Color™ is a line of natural colors pure and formulated for the food industry.

NAT[']Stabil

NAT[']Stabil™ is a line of rosemary extracts with antioxidant properties, pure and formulated for the food industry.

NAT[']Activ

NAT[']Activ™ is a line of botanical extracts known for their beneficial effect on health, pure and formulated for the nutraceutical industry.

NAT[']Beauty

NAT[']Beauty™ is a comprehensive line of natural cosmetic ingredients.

NAT[']Pharma

NAT[']Pharma™ is a line of plant extracts for pharmaceutical applications.



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