## COLOUR & FLAVOUR STABILITY, FOOD SAFETY

### FLAVOUR & COLOUR STABILITY
- **FORTIUM®**
  - Rosemary
  - Green tea
  - Acerola
  - Mixed tocopherols
- **EN-HANCE™**

### FOOD SAFETY
- **BactoCEASE™**
- **SHIELD™**

### APPLICATIONS
- Bakery products
- Snacks
- Potato chips
- Tortillas
- Ready-to-eat meats
- Fresh meat, poultry, fish
- Deli salads
- Beverages
- Sauces & dressings

### BENEFITS
- Increased shelf-life
- Flavour protection
- Colour protection
- Minimal impact on flavour
- Mold inhibition
- Label-friendly alternatives
- Sustainable, GFSI
Antioxidants
... to delay rancidity

Natural Antioxidants
- FORTIUM T
  - Rosemary-Extract, Mixed Tocopherols
- FORTIUM R
  - Rosemary Extract
- NaturFORT
  - Rosemary Extract & Acerola-Extract
- GT-FORT
  - Green Tea-based
- FORTRA
  - Water-soluble Spearmint Extract

Plant Extracts
- EN-HANCE
  - Synthetic Antioxidant

Synthetic
- SHIELD
  - liquid anti-microbial
- BactoCEASE
  - Propionic acid-based
- BactoCEASE NV
  - Vinegar-based

Antimicrobials
... to inhibit microbe growth

Synthetic Food
Synthetic Meat
Natural