

New Natural Curing Solutions from Bavaria Corporation

At Bavaria Corporation we strive to provide innovative, clean label, functional ingredients to the food industry. Our most recent development is our PREZERVIT line of natural cures. They are the world's first non-hygroscopic celery and Swiss chard powders.

Recently celery and Swiss chard based natural cures have allowed meat processors to eliminate the need for synthetic curing agents. However, natural cures in powder form have notable drawbacks. Their hygroscopic nature renders them unusable shortly after packaging has been opened and their dark color affects the presentation of finished products. Additionally, sodium levels of these cures are exceedingly high.

Bavaria Corporation has developed PREZERVIT natural meat cures to address these issues. PREZERVIT eliminates hygroscopicity and dusting yet provides excellent flowability and dispersibility whereby the food preservation and curing functionality required by the industry is maintained.

Using our cutting edge technologies, we have rendered PREZERVIT as an off-white, non-hygroscopic powder, with the lower sodium and sugar content of natural liquid celery juice.

Its use and handling in production environments is efficient and concerns about product hardening or liquefying are eliminated.

We offer both cultured and non-cultured versions. Most recently we have added a line of natural cures plated on sea salt. Together our range of products allows us to match all existing label declarations.

If you would like more information please stop by our booth, B39033.

LOOK FOR THE CASTLE!

You can reach us after the show at 407 880 0321 or bavaria@bavariacorp.com.