



BAVARIA
CORPORATION
INTERNATIONAL
Since 1986

CLEAN LABEL INGREDIENT SOLUTIONS & FOOD SAFETY

December 5, 2017

Bavaria Corporation International introduces bioTecta Pro 60

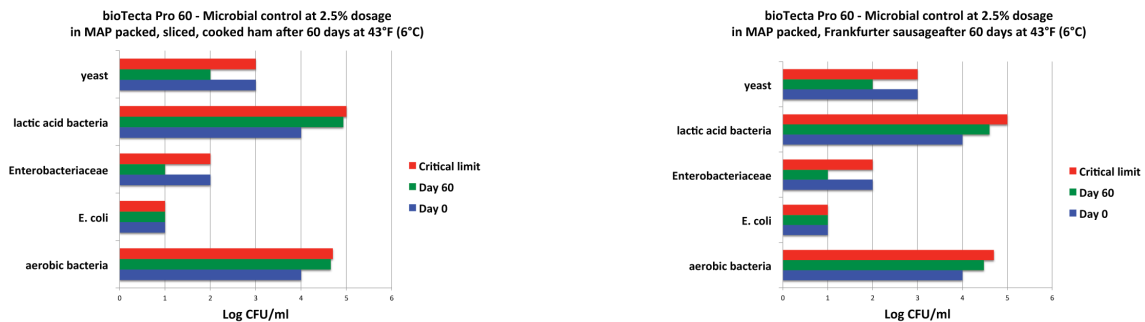
A Clean Label Natural Flavor with Antimicrobial Properties to Extend the Shelf Life of Foods

Since 1986 Bavaria Corporation International has supplied clean label food safety solutions and specialty ingredients to the food processing industry.

Our bioTecta Pro 60 is a clean label natural flavor formulated to provide 60 days or longer shelf life in meat and seafood products, sauces, dips, spreads, dressings and many other food applications.

It provides an antibacterial action against a broad range of spoilage organisms. It is intended for use as an ingredient where it provides a cost effective solution for microbial control and elimination.

Effectiveness of bioTecta Pro 60 in Trials with MAP Packed Meats



These graphs show that bioTecta Pro 60 controlled pathogens and spoilage bacteria and lowered levels of gram negative bacteria (Enterobacteriaceae) and yeasts over a 60 day period. In this example, microbial growth did not exceed critical levels throughout the 60 day trial.

(Data analysis according to the methods of the German Society for Fat Science and for DIN methods)

Bavaria Corporation International
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