



BAVARIA
CORPORATION
INTERNATIONAL
Since 1986

CLEAN LABEL INGREDIENT SOLUTIONS & FOOD SAFETY

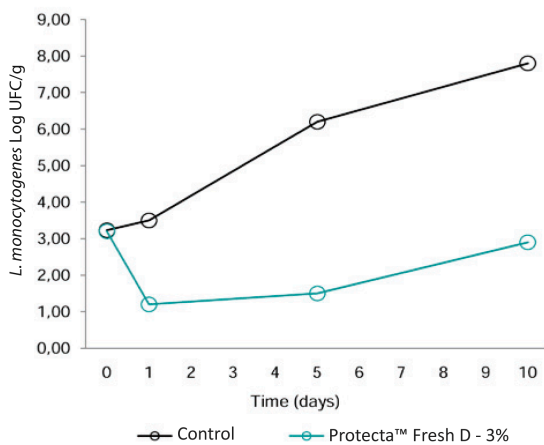
December 5, 2017

Bavaria Corporation International introduces Protecta™ Fresh D A Natural Flavor to Extend Shelf Life in Many Foods

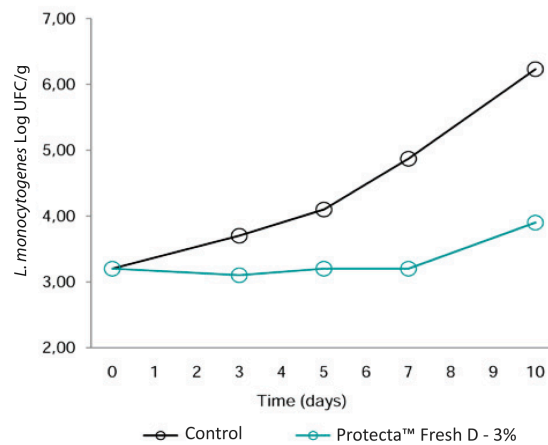
Our Protecta™ products naturally reduce/eliminate pathogenic bacteria, yeast and mold, unlike most products on the market, which only inhibit bacterial growth. They are highly soluble powdered products with a low dosage rate, preventing alteration of food's taste, texture or appearance.

Our Protecta™ Fresh D is a product that improves and prolongs the shelf life of many foods. It has bactericidal and bacteriostatic effects and is particularly effective against *Listeria monocytogenes* and other gram-positive bacteria responsible for food spoilage. Formulated as a liquid to be applied as a surface treatment or used as an ingredient, it is especially useful on the surface of meat or for bulk treatment of fresh meat, sausages, fermented meat and other products. It does not alter the sensory properties of food because of the low dosage rate of 0.4-0.5% in the final product and it meets NOP "organic" labeling requirements.

**Protecta™ Fresh D Shelf Life Increase
In Hamburger Patties**



**Protecta™ Fresh D Shelf Life Increase
In Marinated Chicken**



Bavaria Corporation International
Find us at IPPE Hall C – C551
www.bavariacorp.com · (407) 880-0322 · Bavaria@bavariacorp.com