



BAVARIA
CORPORATION
INTERNATIONAL
Since 1986

CLEAN LABEL INGREDIENT SOLUTIONS & FOOD SAFETY

December 5, 2017

Bavaria Corporation International introduces bioTecta MX

A Clean Label Natural Flavor with Antimicrobial Properties for Surface Treatment of Food

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

Our bioTecta MX is a clean label natural flavor based on ingredients derived from concentrated garlic and rosemary. It has been proven to increase shelf life by controlling pathogens, spoilage organisms and mold in fresh, cooked or frozen meat, poultry, seafood and other food products such as spreads, dips and hummus.

bioTecta MX works against a broad range of spoilage organisms including gram positive and gram negative bacteria and mold. It is primarily intended for use as a surface treatment. In this application the low dosage rate required has proven to be a cost effective solution. It may also be used as an ingredient for microbial control and elimination.

24 Hour Trial	Table 1. Antimicrobial Activity Test	
	Bacterial suspension of <i>Listeria</i> strain pool (N)	Number of surviving <i>Listeria</i> per ml in test sample (N _s)
bioTecta™ MX (0.5%)	2.4 x 10 ⁵	<10
bioTecta™ MX (1.0%)	2.4 x 10 ⁵	<10

Listeria Moncytogenes (CECT - 4032,5752, 940), Incubation temperature 36°C,
Test temperature 20°C, Method: Modified dilution-neutralization

Effectiveness of 0.5% and 1% solutions of bioTecta MX against a pool of three strains of *Listeria moncytogenes*; from an initial level of 250,000 CFU/ml, *Listeria* contamination was effectively eliminated after 24 hours

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