

Bavaria Corporation's Protecta Provides Longer Shelf Life in Meat and Poultry

At Bavaria Corporation we strive to provide innovative, functional ingredients for the food industry. Our Protecta line of shelf life extenders is an example of this.

The Protecta range includes both conventional and clean label products that employ the natural antimicrobial properties of plants to control spoilage and pathogens in foods. This allows them to exceed the shelf life typically obtained with synthetic preservatives or organic acids, such as dehydrated vinegar, without affecting flavor.

Examples of the Protecta products formulated for specific applications are:

Protecta™ Super: a powerful antimicrobial for common bacteria found in meat and food products that uses a combination of natural plant extracts to control both spoilage and pathogenic bacteria. It is a general purpose antimicrobial that may be used in fresh, ground, cooked, cured and RTE meats, as well as other fresh, cooked and frozen food products. Protecta™ Super does not affect the organoleptic properties of the final product due to its low dosage rate.

Protecta™ Super V: a clean label natural antimicrobial that reduces pathogenic and spoilage bacteria with a combination of natural plant. It is used in fresh whole muscle, ground, cooked and cured meat applications as well as other food products. In fresh chicken shelf life exceeding 3 weeks is obtained. Due to its low dosage rate Protecta™ Super V does not affect the organoleptic properties of finished food product.

Protecta™ Super Plus: a powerful antimicrobial that is formulated to control Listeria in tough applications like RTE uncured poultry as well as other fresh, cooked and frozen food products. Protecta™ Super Plus does not affect the organoleptic properties of the final product due to its low dosage rate.

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.