



BACTOCEASE™

BactoCEASE helps meat and poultry manufacturers cut costs, slice safety risk, and trim sodium contribution. It is a liquid based antimicrobial designed to control *Listeria monocytogenes* in Ready-to-Eat meat and poultry products. This propionic acid-based antimicrobial solution extends product shelf-life more consistently when compared to traditional lactate-based ingredients. In addition, BactoCEASE has no negative impact on sensory attributes.

FEATURES:

- Consistent Product Performance in Challenge Studies
- No Purge Impact
- Lower Application Rate
- 17.8mg Sodium Contribution Per 100g Product
- Liquid Formula
- Buffered Ingredient (Liquid Sodium Propionate)

BENEFITS:

- Enhanced Meat Safety
- Quality Visual Appearance is Maintained
- Cost Effective (savings)
- Lower Sodium Contribution in Finished Product
- Minimal Process Change (liquid to liquid)
- No Negative Impact on Sensory Attributes

BACTOCEASE

Definition: A food-grade antimicrobial system for meat and poultry products.

Product Contains: Propionic Acid, Water, Sodium Hydroxide.

Suggested Labeling: Propionic Acid

Directions: Add 0.2% to 0.5% based upon product weight. Actual application rate will depend upon storage conditions of meat and poultry products and desired storage time.

Storage: Store in a cool, dark place above 40° F. Keep container closed when not in use. For best results, use this product within twelve (12) months of the manufacturing date.

Packaging: Pail, Drum or Tote. Packaging may vary by region. Ask your Kemin representative about sizes and containers specific to your area.

Formulas: Liquid

Certifications: Kosher

For use in the United States.

(Regulations may vary by country and are subject to change. Consult your local regulatory agent for specific applications.)



WWW.KEMIN.COM/FOODS



Kemin Industries, Inc.
© Kemin Industries, Inc. and its group of companies 2013. All rights reserved. ®™ Trademarks of Kemin Industries, Inc., U.S.A.



016589
DS-10-00077