

# Food Safety

**Safety Counts.** Microbial spoilage is a key factor in the shelf life of meat and poultry products. Consumers expect and depend on safe meat and poultry to feed their families, while demanding label-friendly ingredient alternatives that are easily understandable and recognizable.

Microbial spoilage is a cause for off-odor and off-flavor, key factors in the shelf life of meat and poultry products. Fresh or processed meat is very susceptible to microbial spoilage due to its water activity level, which supports and promotes the growth of microorganisms. Different types of spoilage bacteria may proliferate, depending on possible contamination during any step of processing and environmental conditions during storage of the unfinished meat product. Kemin provides food safety solutions to address your product's specific conditions.

Kemin provides several solutions that address microbial challenges, including buffered vinegar and organic acid-based products, which have shown to provide protection from *Listeria monocytogenes* and spoilage bacteria with no negative effect on meat quality, including water holding capacity, protein denaturation, color or flavor.

- Clean-label and synthetic varieties
- Low and no-sodium contributions options
- Cost-efficient formulas

**BactoCEASE®** is a propionic-acid based, liquid antimicrobial for protection against *Listeria monocytogenes* in Ready-to-Eat meat and poultry products.

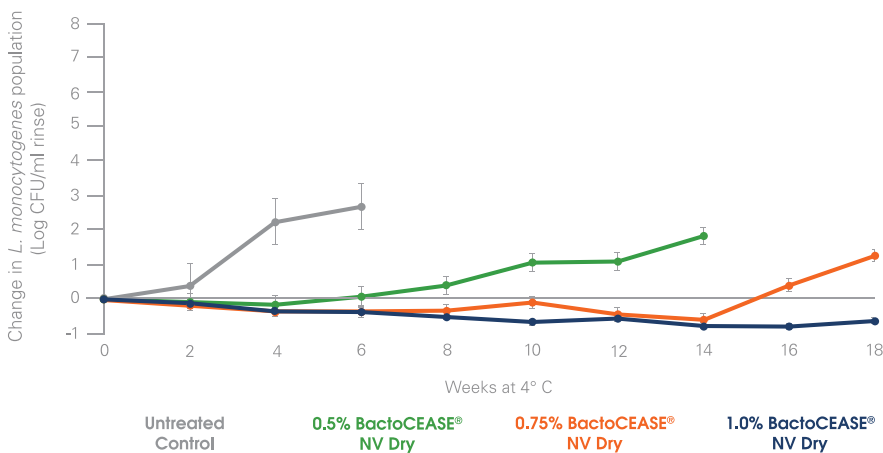
**BactoCEASE® NV** is a versatile line of buffered vinegar food safety solutions for protection against *Listeria monocytogenes* in meat and poultry products. Available in a variety of concentrations including organic and zero sodium varieties.

## TYPICAL APPLICATIONS

Kemin food safety solutions are available in dry and liquid forms and are easy to add to brines/marinades, spice blends or directly to meat, poultry and fish applications.

*Consult your local regulatory agent for specific permitted applications and labeling requirements.*

**BactoCEASE® NV: Ham**

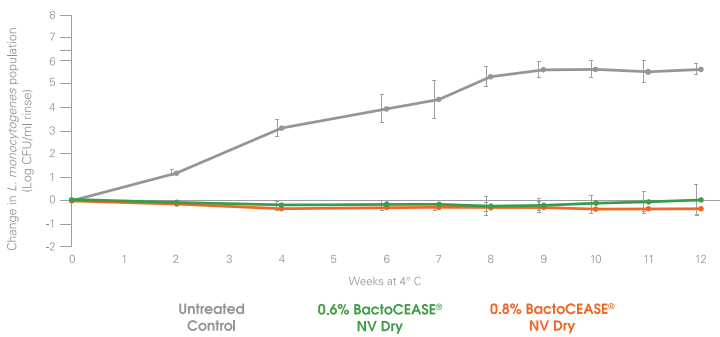


This sell sheet is limited to North America market opportunities only. Regulations may vary by country and are subject to change.

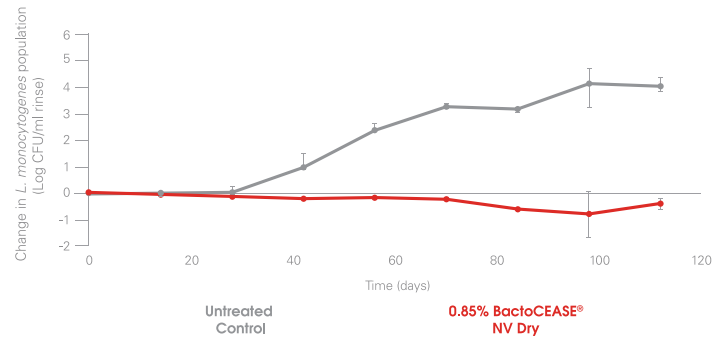
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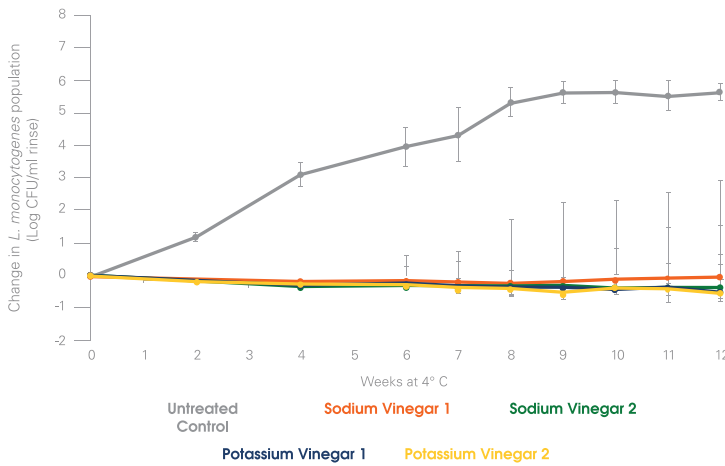
## BactoCEASE® NV: Uncured Turkey



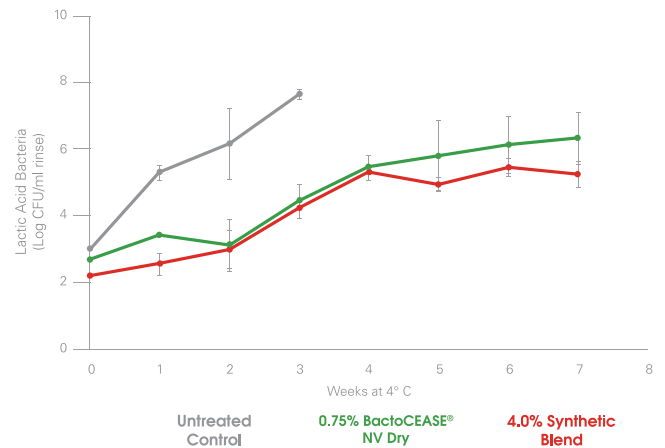
## BactoCEASE® NV: Uncured Hot Dogs



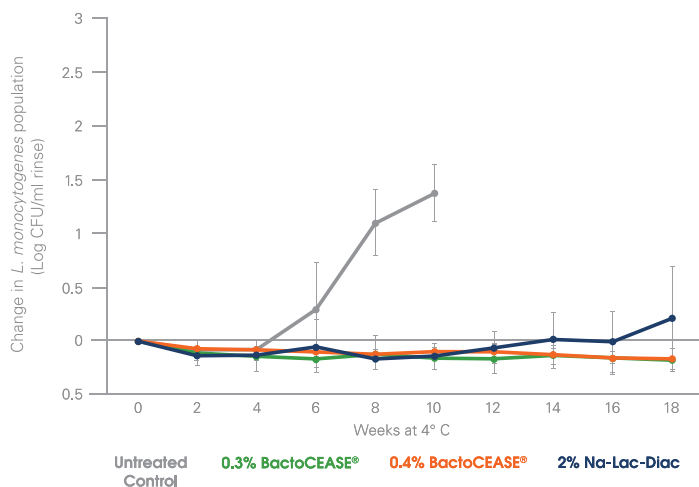
## BactoCEASE® NV: Sodium vs. Potassium



## BactoCEASE® NV: Fresh Pork Loin



## BactoCEASE®: Hot Dogs



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