

DenSafe Series Preservatives and antioxidants

Application	Solution	Description	Dosage %
Meat & poultry Fish & shellfishs	DenLactate 60% (liquid)	Inhibits the growth of a broad spectrum of bacteria, including pathogenic and spoilage-causing microorganisms, ensuring safety and freshness in meat products.	2,0 - 3,0
Meat & poultry Fish & shellfish	DenSafe LA 10.783 (liquid)	Utilizing the synergistic effect between sodium lactate and sodium acetate, this powerful combination ensures superior protection against a wide range of spoilage microorganisms and harmful bacteria.	1,0 – 2,0
Meat & poultry Fish & shellfishs	DenSafe Plus 11.512 (powder)	Combines preservative and antioxidant effects, helps inhibit the growth of gram-positive and gram-negative bacteria with the preservative benefits of sodium acetate, sodium diacetate and also provides antioxidant properties.	0,3 - 0,5
Meat & poultry Fish & shellfishs	DenSafe XS 12.007 (powder)	Inhibits growth of spoilage bacteria, yeast and molds, suitable for surface treatment.	0,3 - 0,5
Meat & poultry Fish & shellfishs	DenSafe Fresh 12.299 (powder)	Strong antimicrobial and antioxidant agent that inhibiting spoilage microorganisms and harmful bacteria, ensuring lasting freshness.	0,4 - 0,5
Meat & poultry Fish & shellfishs	DenSafe 11.914 (powder)	Natural antioxidant that prolongs both shelf life and enhances sensory qualities throughout the product's storage period.	0,2 - 0,8





