

DenSafe Series

The Missing Ingredient for food safety and shelf life extension

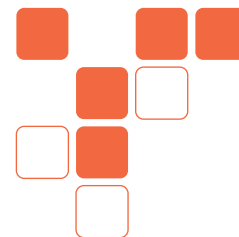
DenSafe is a powerful series of preservative blends for various food applications – its a multifunction additive solution providing optimized performance.

The DenSafe series is beneficial for production of various food products, is easy to use, flexible, and can be tailor-made and combined to fit any production and needs.

Benefits

- Food safety
- Prolonged shelf life
- Extended freshness
- Stable microflora





Product Name	Dosage (%)	Description	Application area		
			Meat	Seafood	Vegan
DenLactate 60% (liquid)	2-3	Antimicrobial agent which is very effective against gram positive and gram-negative bacteria	X	X	X
DenSafe LA 10.783 (liquid)	1-2	Blend of Potassium lactate and Potassium Acetate with strong synergistic effect which ensure high antimicrobial effectiveness for all kind of meat products	X	X	X
DenSafe 10.108 (powder)	0,2-0,5	It's a acetate based blend with strong antimicrobial properties, which helps inhibits growth of gram positive and gram-negative bacteria and especially effective for coldcuts and sausages	X	X	X
DenSafe 10.178 (powder)	0,1-0,5	E number free antimicrobial agent which inhibits growth of spoilage bacteria, such as Lactobacillus, Leuconostoc, Pseudomonas spp. and Bacillus, as well as pathogens such as E. coli, Salmonella and Listeria.	X	X	X
DenSafe G+ 11.384 (powder)	0,005-0,05	Antimicrobial agent against Gram-positive bacteria and pathogens such as Clostridium botulinum, Listeria monocytogene and Bacillus cereas. Effective over a range pf pH 3-8.	X	X	X



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