


Verdad® N15/N55

Nature's choice for food stability



 Consumer-friendly labeling

 *Listeria* control

 For (un)cured meat & poultry products

Today's consumers are carefully checking the labels of the products they purchase. This is especially true when buying meat and poultry, where food safety and spoilage are main concerns, yet an authentic product with a clean label is highly desired. As shoppers become more aware of the ingredients included in meat products, they look for ingredient names they know and trust.

About Verdad N15 & N55

To control food safety in meat products Corbion Purac presents Verdad® N15 and Verdad® N55. Verdad N15 and N55 are natural ferments derived from carefully selected food cultures including organic acids, sugars and peptides.

Both products allow for consumer-friendly labeling. Verdad N15 is listed as 'cultured corn sugar and vinegar' on the finished product label. Verdad N55 is listed as 'cultured sugar and vinegar.'

These unique fermentations naturally inhibit a wide range of pathogens. Verdad N55 is the most effective antimicrobial against *Listeria monocytogenes* within the Corbion Purac product portfolio, and can be used in both cured and uncured meat and poultry products. Verdad N15 is best suited to inhibit *Listeria monocytogenes* growth in cured products. The neutral pH of both Verdad N15 and N55 make them ideal for Ready-to-Eat meat and poultry products.

Verdad N15 & N55 are developed for:

Cured and uncured meat and poultry products such as:

- ▶ hot dogs
- ▶ smoked ham
- ▶ turkey breast
- ▶ roast beef

An addition level of 2.0% to 4.5% (w/w) is recommended, depending on the application. Other applications are possible. Please contact your local Corbion Purac office for further information.



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Listeria control: uncured turkey

Purpose: To determine the effectiveness of Verdad N55 against *Listeria monocytogenes* in uncured turkey products, research was conducted at Corbion Purac's Innovation Center.

Results: Using traditional antimicrobials it is difficult to obtain complete control of *Listeria* in uncured products through an extended shelf life. Verdad N55 enables processors to achieve control for more than 90 days.

Listeria control: frankfurter

Purpose: To determine the effectiveness of Verdad N15 against *Listeria monocytogenes* in cured meat products, research was conducted by PHD Technologies.

Results: The natural fermentation product Verdad N15 showed significant control of *Listeria monocytogenes* in cured meat products. *Listeria* was controlled for 120 days in frankfurter sausages containing Verdad N15.

About ferments

Fermentation is a centuries-old process that imparts multiple benefits to a finished food product, including enhanced flavor, improved texture and an increased microbiological stability.

The addition of ferments to food products yields all of these advantages without actually fermenting the food product itself. These benefits can be attributed to the formation of fermentation intermediates such as organic acids, (poly) saccharides and peptides. Corbion Purac is the largest and most experienced producer of antimicrobial ingredients based on lactic acid and lactates.

Listeria monocytogenes in uncured turkey at 39°F / 4°C

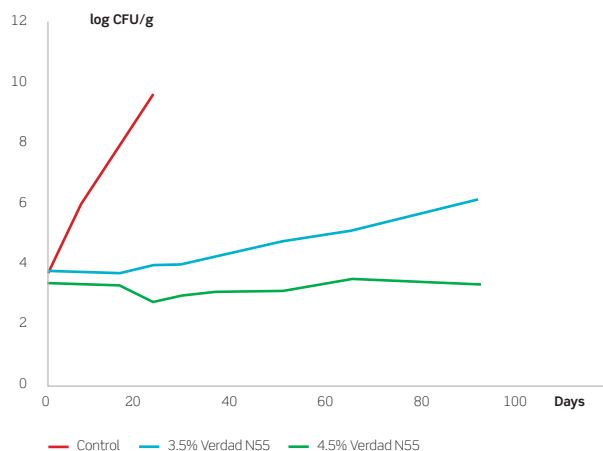


Figure 1

Listeria monocytogenes in frankfurter sausages at 39°F / 4°C

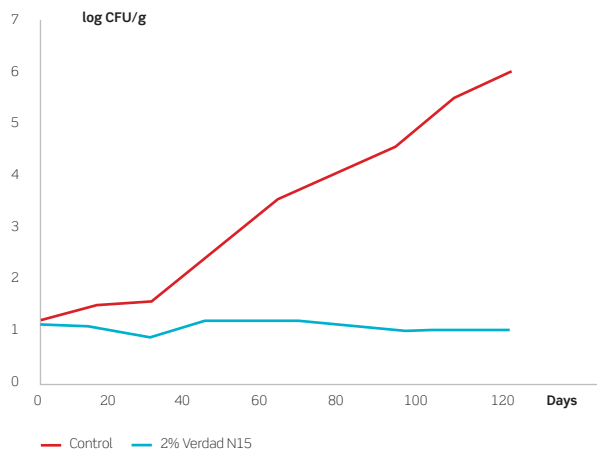


Figure 2



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With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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