

Opti.Form® Ace P40

A cost-effective shelf life solution



Cost-effective



Extend shelf life



No sodium contribution

About Opti.Form Ace P40

Opti.Form® Ace P40 belongs to Corbion Purac's Opti.Form line of products which has a balanced formulation of organic acid salts. Opti.Form Ace P40 is a liquid blend of potassium acetate and potassium lactate, which enables you to increase your shelf life or reducing cost of current shelf life ingredients.

Cost-effective

Opti.Form Ace P40 was specifically developed to be used at a low addition level while maximizing shelf life within a product formulation. The high level of acetate in combination with lactate results in lower use levels, increasing cost-effectiveness.

Extend shelf life

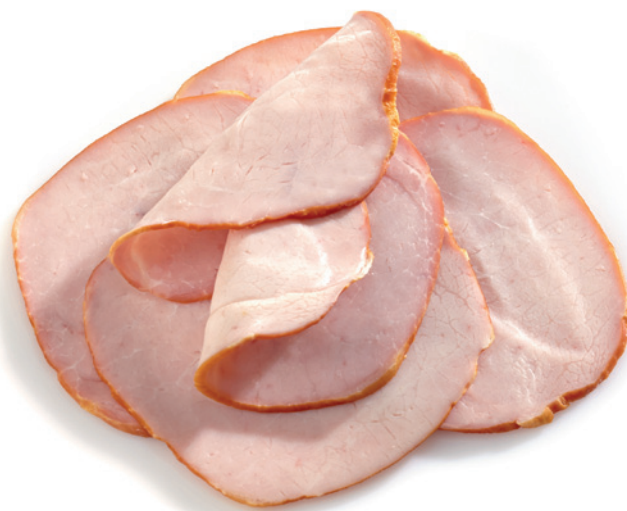
The combination of lactate and acetate is a proven inhibitor of spoilage organisms. Opti.Form Ace P40 is recommended to be used at levels up to 1.5%, enabling a shelf life extension up to 100%.

No sodium contribution

Consisting of potassium salts of acetate and lactate, Opti.Form Ace P40 will have no sodium contribution to the final formulation. This makes Opti.Form Ace P40 ideal for use in low sodium formulations.

Estimated effect of Opti.Form Ace P40 on shelf life

Opti.Form Ace P40	Shelf life extension
0.8%	Max 60%
1.1%	Max 80%
1.5%	Max 100%



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Targeted use

Opti.Form Ace P40 is recommended for use in a variety of cured and uncured cooked meat products. As it has a mild flavor and no sodium contribution to the final formulation it can be used for almost any type of formulation.

Figure 1 shows the shelf life extension of cured sausage formulation with addition of Opti.Form Ace P40. A cooked sausage formulation was inoculated with a cocktail of *Lactobacillus* bacteria. The control product has a shelf life of about 14 days. Addition of Opti.Form Ace P40 resulted in a shelf life of 25 days, an extension of 80%

Effect of Opti.Form Ace P40 on *Lactobacillus* in vacuum packed cured sausage stored at 4°C/39°F

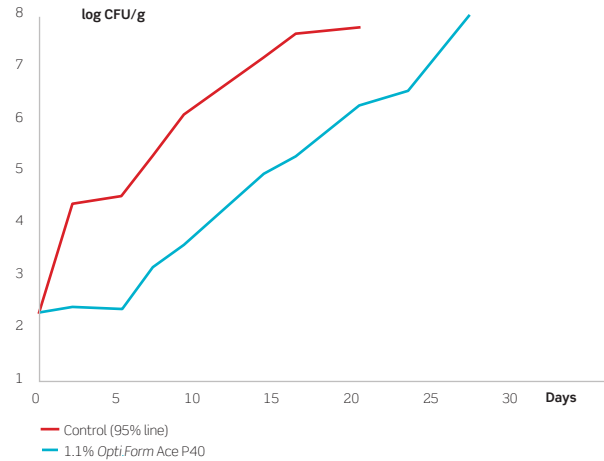


Figure 1

Parameters cooked cured sausage

Moisture level	60%
Salt	2.5%
pH	6.3
aW	0.972
Opti.Form Ace P40	1.1%

Opti.Form Ace P40

Form	Liquid
Labeling	Potassium acetate (37%) Potassium lactate (18.5%)
Target use level	0.8-1.5%
Sodium impact on product	None



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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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