

Verdad® Avanta™ F100

Full freshness for natural and clean label meats



- ▶ Color stability: 2-3 days longer
- ▶ Flavor stability, oxidation control
- ▶ All natural labeling
- ▶ Shelf life extension
- ▶ Optimized ingredient use levels

Your partner for natural and clean label solutions

Corbion has been partnering with customers for years to develop formulas free of unwanted ingredients. Our technical team can work with you to develop meat products with natural or clean label formulas.

Appeal to consumer demands

With the current natural and clean label trend, consumers are more aware of ingredients, especially when buying meat and poultry. That means consumers are checking food product labels and ingredient lists carefully before they buy. Verdad® Avanta™ F100, can meet consumer demands for cleaner ingredient statement while improving overall freshness of your meat products and improve profitability.

Natural ingredients with added benefits

Verdad Avanta F100 not only controls spoilage organisms, but also provides the additional benefits of maintaining raw meat color and fresh flavor. Verdad Avanta F100 is a carefully prepared combination of vinegar and natural flavor (jasmine tea extract) that provides a total freshness package for fresh sausage and ground meats. This powder product is optimized for ease of formulation and maximum efficacy.

Rosemary extract is often used to extend color shelf life of fresh sausage and ground meats. Verdad Avanta F100 provides longer color shelf life than rosemary and extends refrigerated or frozen storage shelf life. Verdad Avanta F100 is a single addition for total freshness.

63%

of meat consumers state that type of ingredient has an impact on their purchase decision*

83%

of consumers indicate that taste has the targets impact on food selection**

65%

of consumers sift through meat packages everytime they shop - product appearance is the #2 factor when selecting and buying meat and poultry†

*Corbion proprietary research 2014

**International Food Information Food Council Foundation, 2015

† The Power of Meat 2015, North American Meat Institute



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Proven formulations

Antimicrobials are not allowed in natural meat products. Vinegar is a source of acetic acid that is very effective against spoilage organisms and pathogens and is commonly used in natural and clean label processed meats. However, vinegar can affect the pH of meat products which can be detrimental to color and bind. Verdad Avanta F100 is a unique blend of vinegar and natural flavor that optimizes meat pH, color extension and oxidation.

Photos in Figure 1 show the beneficial effect of Verdad Avanta F100 on pork sausage color. In addition, no off flavors were observed after frozen storage of the sausage. Data in Figure 2 and Figure 3 reveal the prolonged microbial shelf life provided by Verdad Avanta F100. Aerobic plate count and Enterobacteriaceae did not grow during the 15-day study.

Target Use

Verdad Avanta F100 is effective in fresh sausage and ground meat products. Depending on the application and shelf life targets, an addition level of 0.7-1.0% is recommended.

At Corbion we believe customer partnerships and great products are the key to success. Corbion's formulation expertise and broad portfolio of proven ingredients, can help inspire innovation and optimize your business. Discover how Verdad® Avanta™ can help your products achieve more.

Product	Labeling	Solution
Verdad® Avanta™ F100	Vinegar, Natural Flavor	Flavor and color stability, oxidation control, shelf life extension



Request a Sample

Samples and detailed usage instructions, delivered right to your doorstep.

corbion.com/samples

Interested in natural solutions that do more? Go to corbion.com/verdadavanta

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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. The company delivers high performance biobased products made from renewable resources and applied in global markets such as bakery, meat, pharmaceuticals and medical devices, home and personal care, packaging, automotive, coatings and adhesives. Its products have a differentiating functionality in all kinds of consumer products worldwide. In 2014, Corbion generated annual sales of € 770.1 million and had a workforce of 1,893 employees. Corbion is listed on NYSE Euronext Amsterdam. For more information: www.corbion.com

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Figure 1

Color: Fresh Pork Breakfast Sausage Day 6 of storage



Figure 2

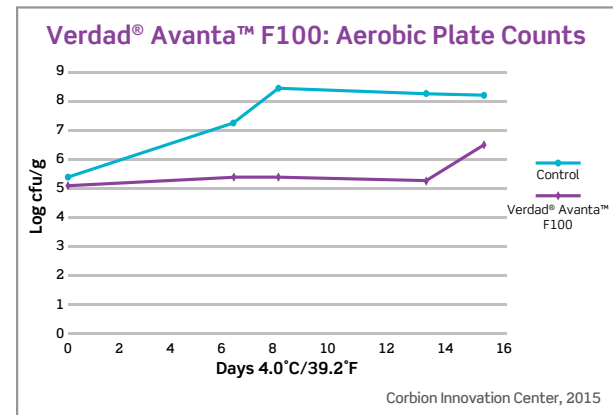


Figure 3

