

# Opti.Form® Ace S15

A cost-effective shelf life solution



 Cost-effective

 Extend shelf life

 Low use level

## About Opti.Form Ace S15

Opti.Form® Ace S15 belongs to Corbion Purac's Opti.Form line of products which have a balanced formulation of lactate and acetate salts which are widely used in meat and poultry products. Opti.Form Ace S15 is a liquid blend of sodium lactate and sodium diacetate. Opti.Form Ace S15 is designed to extend shelf life at lower use levels, with familiar ingredients.

### Cost-effective

The combination of lactate and high level of diacetate increase product antimicrobial performance. Opti.Form Ace S15 allows you to improve cost effectiveness compared to conventional preservative formulations.

### Extend shelf life

The effective combination of lactate and diacetate is a proven inhibitor of microbial growth. Opti.Form Ace S15 is recommended to be used at levels up to 2.0%, enabling a shelf life extension up to 100%.

### Low use level

Opti.Form Ace S15 is formulated with high levels of diacetate, enabling you to reduce addition level compared to conventional antimicrobials.

## Estimated effect of Opti.Form Ace S15 on shelf life

| Opti.Form Ace S15 | Shelf life extension |
|-------------------|----------------------|
| 1.0%              | Max 50%              |
| 1.5%              | Max 75%              |
| 2.0%              | Max 100%             |



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## Targeted use

Opti.Form Ace S15 can be used at low use levels in a wide variety of low to medium moisture cured cooked meat items, including frankfurters and cooked sausages. Opti.Form Ace S15 does contribute to a slightly higher level (though minor) of sodium to your finished product and can give a smooth acetate flavor.

Figure 1 shows the shelf life extension of cured sausage formulation with addition of Opti.Form Ace S15. 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 1.6% Opti.Form Ace S15 resulted in a shelf life of 22 days, an extension of about 50%.

## Effect of Opti.Form Ace S15 on *Lactobacillus* in vacuum packed cured sausage at 4°C/39°F

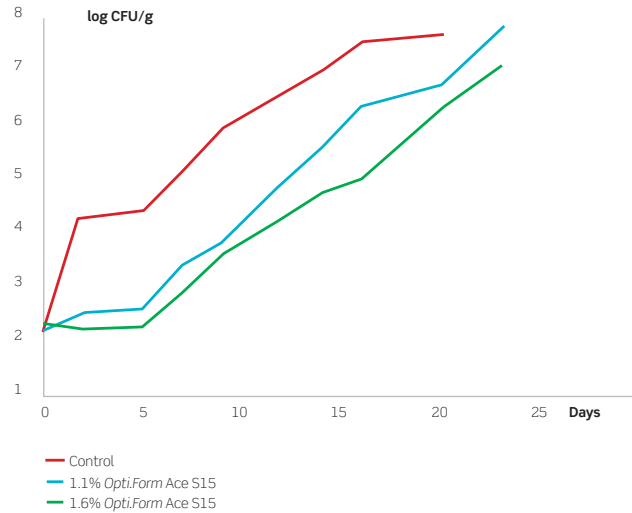


Figure 1

| Parameters cooked cured sausage |           |
|---------------------------------|-----------|
| Moisture level                  | 60%       |
| Salt                            | 2.5%      |
| pH                              | 6.3       |
| aW                              | 0.972     |
| Opti.Form Ace S15               | 1.2%/1.6% |

| Opti.Form Ace S15        |  |
|--------------------------|--|
| Form                     | Liquid   |
| Labeling                 | Sodium lactate (33%)<br>Sodium diacetate (15%) |
| Target use level         | 1.0-2.0%                                       |
| Sodium impact on product | medium   |



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