

# Opti.Form® Powder Ace S50

A cost-effective shelf life solution



Cost-effective



Extend shelf life



Powder formulation

## About Opti.Form Powder Ace S50

Opti.Form® Powder Ace S50 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 Powder Ace S50 is a powder blend of sodium lactate and sodium acetate, which enables you to extend shelf life in products where powder formulation is preferred.

### Cost-effective

Opti.Form Powder Ace S50 offers cost advantages regarding storage and transportation. At the same time, the high level of acetate in combination with lactate requires for low levels, increasing cost-effectiveness.

### Extend shelf life

The combination of lactate and acetate is a proven microbial growth inhibitor. Opti.Form Powder Ace S50 is recommended to be used at levels up to 1.0%, enabling a shelf life extension of over 100%.

### Powder formulation

Opti.Form Powder Ace S50 is easy to handle and allows for lower addition levels. Additionally powder products are less expensive to transport and store and often have other advantages in production.

## Estimated effect of Opti.Form Powder Ace S50 on shelf life.

Use level Opti.Form Powder Ace S50	Shelf life extension
0.5%	Max 70%
0.75%	Max 100%
1.0%	Max 140%



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**Effect of *Opti.Form* Powder Ace S50 on total plate count in cooked pork sausage at 4°C/39°F**

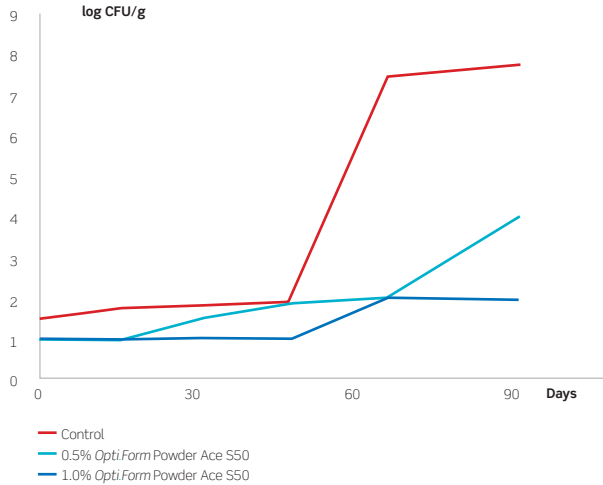


Figure 1

## Targeted use

*Opti.Form* Powder Ace S50 is recommended for use in a variety of cured and uncured cooked meat products.

Figure 1 shows the shelf life extension of a cooked pork sausage. The control formulation has a shelf life of about 60 days. Adding 0.5% *Opti.Form* Powder Ace S50 extends the shelf life to more than 90 days.

**Effect of *Opti.Form* Powder Ace S50 on *Lactobacillus* in vacuum packed cooked cured sausage at 4°C/39°F**

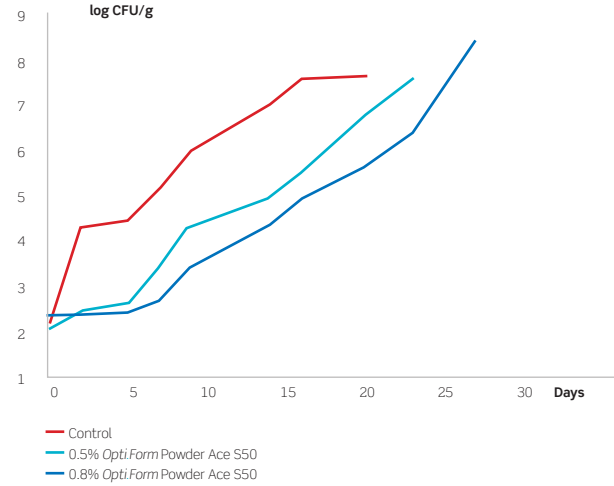



Figure 2

Figure 2 shows the shelf life extension of cured sausage formulation with addition of *Opti.Form* Powder Ace S50. A cooked sausage formulation was inoculated with a cocktail of *Lactobacillus* bacteria. The control product reached a log 7 outgrowth after a period of about 14 days. Addition of 0.8% *Opti.Form* Powder Ace S50 resulted in a shelf life of 25 days, an extension of 80%.

Parameters cooked pork sausage	
Salt	1.5%
pH	6.1
aW	0.972
<i>Opti.Form</i> Powder Ace S50	0.5%/1.0%

Parameters cooked cured sausage	
Moisture level	60%
Salt	2.5%
pH	6.3
aW	0.972
<i>Opti.Form</i> Powder Ace S50	0.5%/0.8%

<i>Opti.Form</i> Powder Ace S50	
Form	Powder
Labeling	Sodium lactate (49.5%) Sodium acetate (49.5%)
Target use level	0.5-1.0%
Sodium impact on product	Low

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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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