

# Opti.Form® Powder Ace S61

A cost-effective shelf life solution



Cost-effective



Shelf life extension



Listeria control



Powder form

## About Opti.Form Powder Ace S61

Opti.Form Powder Ace S61 belongs to Corbion Purac's Opti.Form line of products which are optimum formulations for shelf life and *Listeria* control. Opti.Form Ace Powder S61 is a powder, containing sodium lactate, sodium acetate and sodium diacetate. With its highly effective combination of antimicrobials in powder form, you are able to use this product at 0.4-1.0% dosage levels.

### Cost-effective

The combination of lactate and high level of acetate and diacetate increase product antimicrobial performance. Opti.Form Powder Ace S61 allows you to reduce cost compared to conventional preservative formulations.

### Shelf life extension

The effective combination of lactate, acetate and diacetate is a proven inhibitor for microbial growth. Opti.Form Powder Ace S61 is recommended to be used at levels up to 1.0%, enabling a shelf life extension over 100%.

### Listeria control

The highly effective combination of lactate, acetate and diacetate is a proven inhibitor for *Listeria* growth. Opti.Form Ace Powder S61 enables you to obtain *Listeria* control up to 100 days in cooked product formulations.

### Powder form

Powder products are less expensive to transport and store and often have other advantages in production. Opti.Form Powder Ace S 61 can be combined with seasoning blends allowing for unitized packs.

## Targeted use

Opti.Form Powder Ace S 61 is recommended for use in cured and uncured RTE meat items in which a powdered product will provide a benefit. Addition level is lower than liquid equivalents, ranging from 0.4-1.0%.

## How much is needed to acquire similar shelf life?

Opti.Form Powder Ace S 61	Shelf life extension
0.40%	50%
0.70%	75%
1.0%	100%



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## Lactobacillus growth of cured frankfurter stored at 4°C/39°F

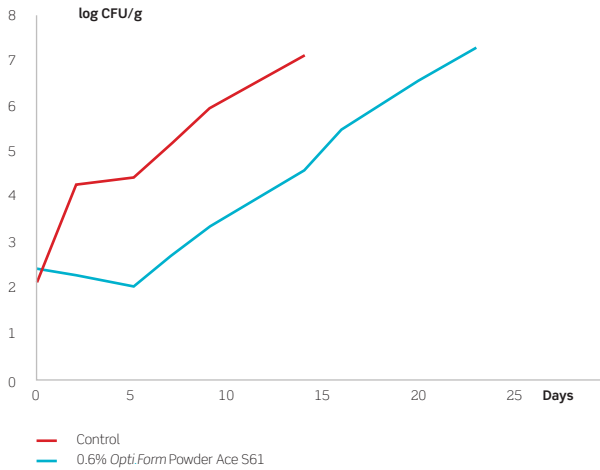


Figure 1

### Effect of Opti.Form Powder Ace S61 on Lactobacillus in vacuum packed cured frankfurter at 4°C/39°F

Figure 1 shows the shelf life extension of cured frankfurter formulation with addition of Opti.Form Powder Ace S61. A frankfurter sausage formulation was inoculated with a cocktail of Lactobacillus bacteria. The control product has a shelf life of about 14 days. Addition of 0.6% Opti.Form Powder Ace S61 resulted in a shelf life of 24 days, an extension of more than 70%.

## Listeria control in cured chicken frankfurter stored at 4°C/39°F

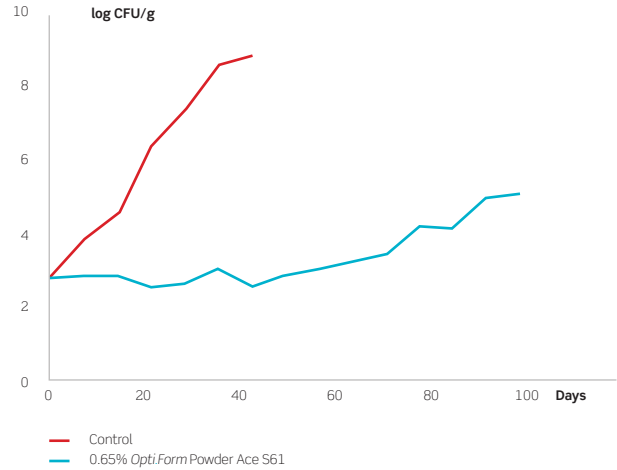


Figure 2

### Listeria suppression in cured chicken frankfurter stored at 4°C/39°F

Figure 2 shows the results of a Listeria validation testing in a chicken frankfurter, stored at 4°C/39°F. Addition of 0.65% Opti.Form Powder Ace S61 resulted in <1 log outgrowth during 70 days of storage.

#### Parameters cured chicken frankfurter

Moisture level	62%
Salt	2%
pH	6.2
aW	0.971
Opti.Form Powder Ace S61	0.65%

#### Opti.Form Powder Ace S61

Form	Powder
Labeling	Sodium lactate (38%) Sodium acetate (38%) Sodium diacetate (23%)
Target use level	0.4-1.0%
Sodium impact on product	medium



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