

# PURASAL<sup>®</sup> HiPure P Plus Opti.Form<sup>®</sup> Plus

Flavor breakthrough on potassium lactate



-  Clean flavor profile
-  Shelf life extension
-  Food safety control
-  Sodium reduction

Corbion Purac introduces PURASAL<sup>®</sup> HiPure P Plus and Opti.Form<sup>®</sup> Plus, a new generation of high-concentration potassium lactate and potassium lactate/diacetate blends. Through new processing technologies Corbion Purac is able to produce potassium lactate and its Opti.Form blend with the highest assay available in the market. This patented technology also results in the cleanest flavor profile for potassium lactates on the market today. No flavor enhancers are added.

PURASAL HiPure P and Opti.Form, the optimum formulation of the potassium salt of natural L (+)-lactic acid and sodium diacetate, are widely used in the meat and poultry industry for extending shelf life and ensuring food safety (e.g. *Listeria monocytogenes*).

To answer the challenge of increased freight and packaging costs and their impacts on the supply chain, PURASAL HiPure P Plus and Opti.Form Plus are 30% more concentrated than standard lactates on the market.

Both products serve a wide range of meat applications including fresh meats, cooked whole muscle meats and emulsified applications. Low-moisture products in particular can benefit from PURASAL HiPure P Plus and Opti.Form Plus.

Brand	Product name
<b>PURASAL<sup>®</sup> HiPure P Plus</b>	potassium lactate
<b>Opti.Form<sup>®</sup> PPA Plus*</b>	blend of potassium lactate and potassium acetate
<b>Opti.Form<sup>®</sup> PD Plus</b>	blend of potassium lactate and sodium diacetate

\* not available in the USA



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## PURASAL HiPure P Plus: Purity

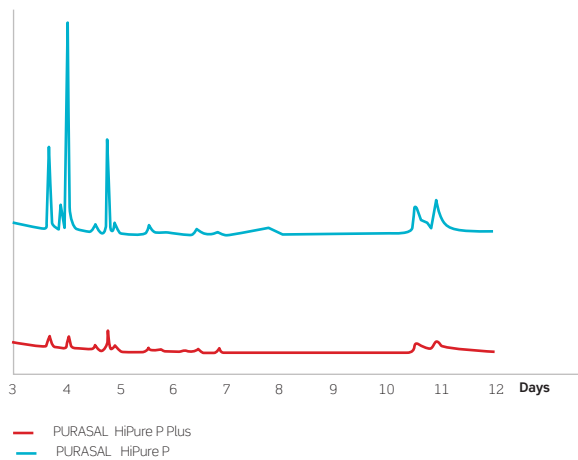


Figure 1

### PURASAL HiPure P Plus: Purity

The graph demonstrates the difference in purity profiles between PURASAL HiPure P and PURASAL HiPure P Plus. Peaks from this GCMS show substance type and concentration. Particularly remarkable is the significant improvement in the flavor profile and purity of PURASAL HiPure P Plus.

## PURASAL HiPure P Plus: Flavor

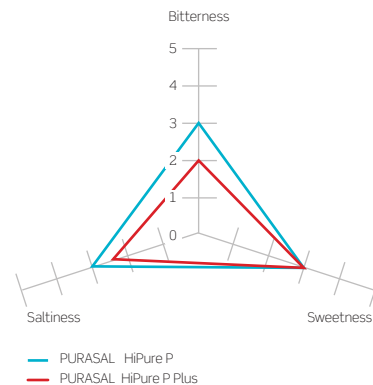


Figure 2

### PURASAL HiPure P Plus: Flavor

The taste profile graph demonstrates the flavor impact of PURASAL HiPure P Plus compared to standard PURASAL HiPure P. New PURASAL HiPure P Plus is less intense with regard to bitterness and saltiness. These results are based on water based solutions; the taste impact in meat recipes will depend on overall formulations and will likely be even better.



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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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