



Increases shelf life



Improves product quality



Maintain fresh meat color

PURASAL® improves the quality of meat products and can extend shelf life by up to 100%. The PURASAL line comprises natural sodium- and potassium lactates.

Increased shelf life

Meat, poultry and fish products provide a perfect environment for microbial growth, due to their high moisture and neutral pH. Often, traditional methods such as salting, smoking, fermenting and refrigerating are insufficient in meeting today's shelf life requirements. PURASAL is proven to reduce the growth of spoilage bacteria including lactic acid bacteria, *Pseudomonas*, *Leuconostoc* and *Enterobacter*. PURASAL reduces growth by lowering the water activity and disrupting bacterial metabolism.

Improved product quality

In both fresh and cooked meat products, PURASAL improves the overall quality of the meat by enhancing tenderness and juiciness. PURASAL can also increase the salty taste of processed meat products allowing manufacturers to decrease actual sodium levels. PURASAL enables producers to control purge and achieve higher yields.

Improved color

Fresh meat owes its red color to the presence of myoglobin. This color is an important quality characteristic for consumers. Lactate slows the degradation of myoglobin into metmyoglobin and, therefore, improves color retention. This is most significant in fresh beef, where the use of lactates can preserve red meat color for up to three additional days.



Shelf life extension for meat products

Shelf life extension: Chicken rolls

In a study with chicken rolls, the influence of PURASAL on the total plate count was measured. Figure 1 shows that the addition of PURASAL reduces microbial growth in the meat product. Addition of PURASAL will generally extend shelf life by 50-200%.

Improved quality: Fresh meat color

In this study, the color of injected (10%) and non-injected beef loin was compared with and without addition of PURASAL. Higher redness scores were measured for longer periods of time with the addition of PURASAL. Visual discoloration was also significantly reduced after six days of display with PURASAL.

PURASAL®S	Sodium lactate for shelf life extension and purge control.
PURASAL® Powder S	Sodium lactate powder for shelf life extension in applications, in which powders are preferred. Very clean in flavor.
PURASAL® HiPure P Plus	Potassium lactate with improved flavor profile for shelf life extension and salt reduction.
PURASAL®Lite	A blend of sodium/potassium lactate for shelf life extension. It has a very mild, saline taste.

Shelf life of chicken roll vacuum-packaged at 4.4°C/40°F

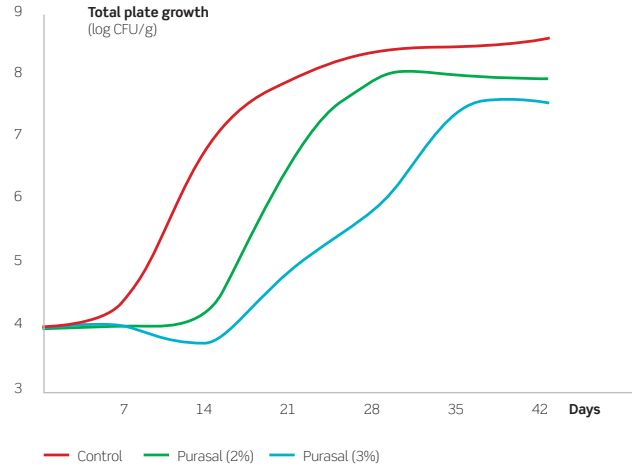
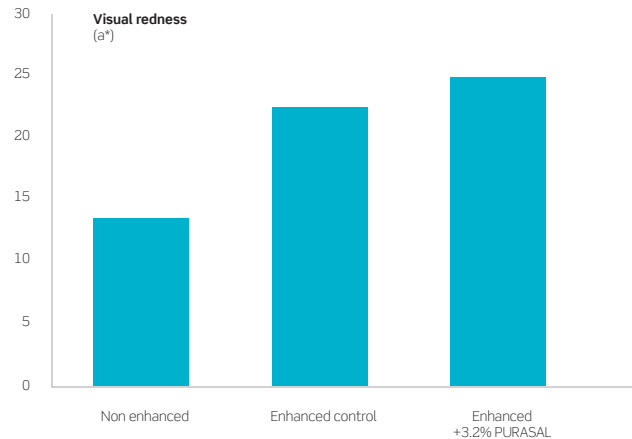


Figure 1

Visual redness score of fresh beef after six days of display at 4°C/39°F



Kim et al. 2006

Figure 2



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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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