

PROTECTING IS OUR NATURAL INSTINCT

Provide natural protection to
your snack foods and extend
shelf life with added freshness

NaSure™ 17
natural protection & safety solutions



Being one of the global leading manufacturers of antioxidants, providing food protection is our second nature.

Frying is a little complex than baking or grilling. It causes the largest changes in oil because of the high temperatures involved and the interactions that take place between the food and the cooking oil.

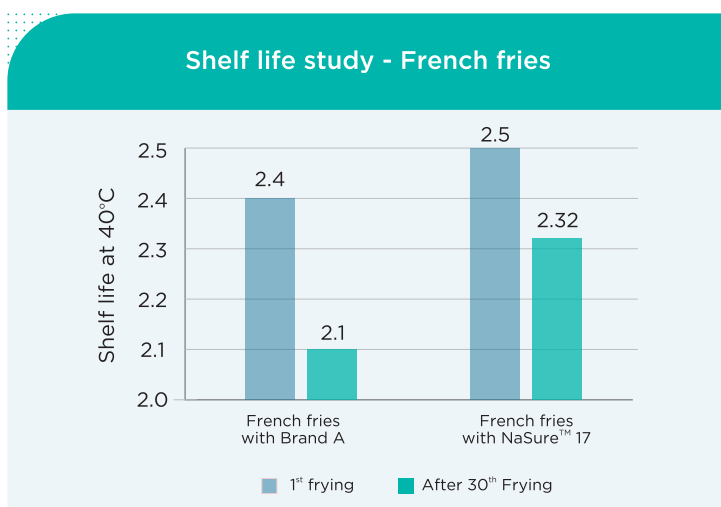
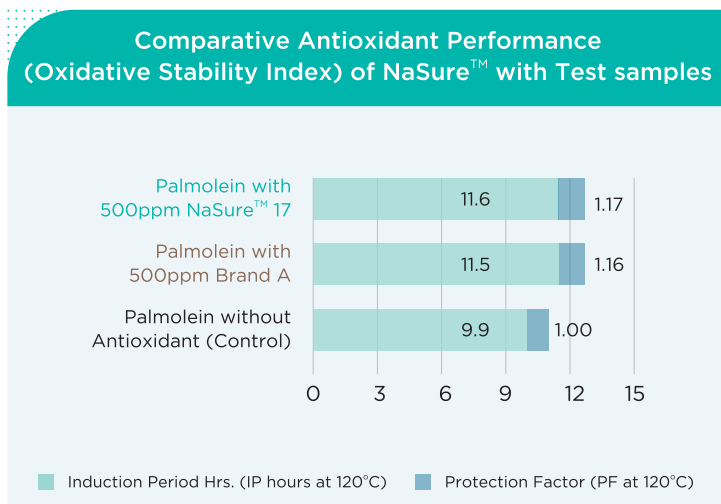
Overheating or over-using the frying oil also leads to formation of rancid-tasting products and other unintended, toxic compounds. Monitoring the duration of frying and replacing the frying oil after each use is necessary to maintain the quality of frying oil and the fried food. However, these are not feasible for a commercial operation hence safe, natural products are used for protecting the frying oil and the fried food.

NaSure™, our plant-based antioxidant products offer you a natural alternative in shelf life extension. NaSure™ 17 is a natural shelf life solution blend of rosemary extract characterised by low flavour and colour profile.

NaSure™ 17

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Frying study with NaSure™ 17

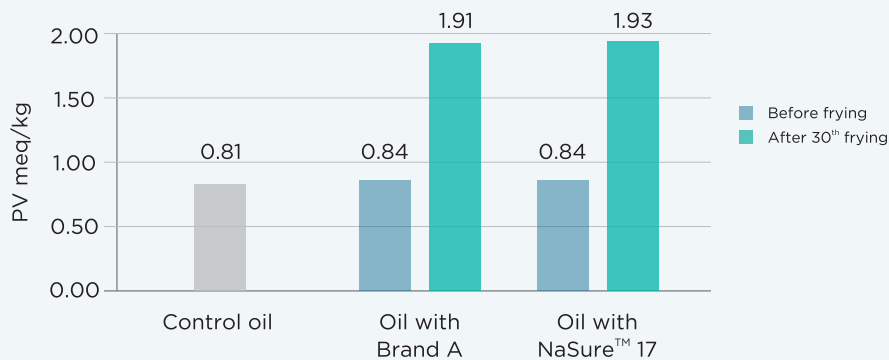


NaSure™ 17 was tested at 500ppm application in Palmolein frying oil versus Test sample (Brand A). The frying study protocol consists of 1 hour frying at 180°C, 50gm frozen potato fries were fried for every two minutes in 3 kg Palmolein oil loaded in an electric double basket fryer. Oil samples and fries samples were withdrawn for analyzing Oxidative Stability Index (OSI) for frying oil and Oxipres for the fried product.

- NaSure™ 17 gives comparable performance versus Brand A in OSI and shelf life results.
- NaSure™ 17 improved sensory quality of fries giving a fresh note against the usual oily characteristic note. The fries tasted fresh and were more appealing.



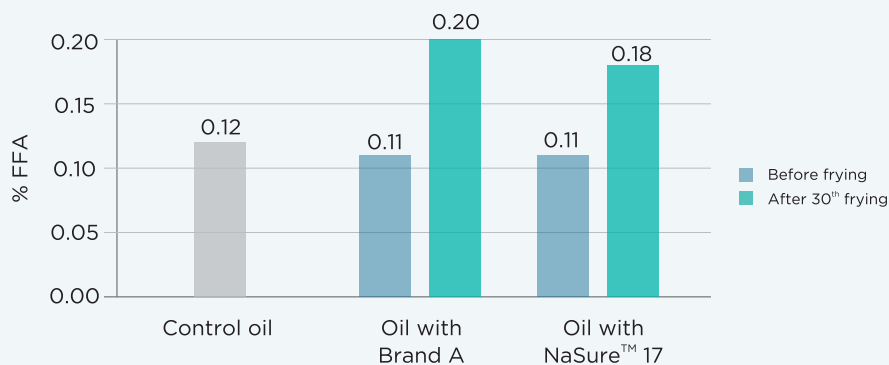
Peroxide Value (PV) Study - Frying oil



NaSure™ 17 was tested at 500ppm application in Palmolein frying oil versus Test sample (Brand A). The frying study protocol consists of 1 hour frying at 180°C, 50gm frozen potato fries were fried for every two minutes in 3 kg Palmolein oil loaded in an electric double basket fryer. Oil samples were withdrawn for analyzing Peroxide value (PV), for frying oil.

NaSure™ 17 gives comparable performance versus Brand A in PV and FFA values.

Free Fatty Acid (FFA) Study - Frying oil



NaSure™ 17 was tested at 500ppm application in Palmolein frying oil versus Test sample (Brand A). The frying study protocol consists of 1 hour frying at 180°C, 50gm frozen potato fries were fried for every two minutes in 3 kg Palmolein oil loaded in an electric double basket fryer. Oil samples were withdrawn for analyzing Free Fatty Acids (FFA) for frying oil.

Dosage:

Recommended dosage is 0.01% to 0.2%.

Packaging:

Available in 1kg / 5kg / 25kg food grade HMHDPE containers or 200kg food grade HMHDPE drum.

Other Applications:

- Fish oils
- Margarine and fat spreads
- Dehydrated foods
- Mayonnaise, Salad dressings and Sauces
- Biscuits, cookies and crackers
- Nut spreads
- Sweets & Confectionery
- Meat & poultry





WHO ARE WE?

Today, food protection has become an increasing concern than ever with huge impact on bottom-line as well as food loss leading to wastage. Spoilage is generally of two types - visible and most of the time, intrinsic which can affect safety, protection and organoleptic properties of food making it unfit for consumption by the time it reaches your consumer's plate.

Through **Xtendra™** and **NaSure™**, CFS delivers comprehensive solutions to drive food safety and protection until the end of the shelf life. With more and more people focusing on clean labels, we provide natural alternatives too. Further, our Customer Service Laboratories can support application services to protect food, prevent spoilage and wastage. We invite our customers to collaborate with us on application projects where our experts could provide detailed technical discussion, development of food applications, evaluate, and thereby recommend the best-fit. We believe no effort is too much in preparing humans for a better future.


Xtendra®
protection & safety solutions

NaSure™
natural protection & safety solutions

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