# BE THOUGHT LESSS....

Reliable protection with a traditional solution







Spoilage is generally of two types - visible and most of the time, intrinsic. Bread spoilage due to microbial attack is one of the most common one that can affect safety and organoleptic properties making it unfit for consumption. Today, food protection has become an increasing concern than ever with huge impact on bottom-line.

CFS offers **Xtendra C***Pro*, a reliable, affordable antimicrobial agent that ensures food safety and protection until the end of shelf life. **Xtendra C***Pro* (Calcium propionate) is one of the safest, reliable and affordable preservatives available. It extends shelf life of baked goods by preventing mold and ropy bread bacteria growth. Further, our Customer Service Laboratories invite customers to collaborate with us on application projects where our experts could provide detailed technical discussion, development of bakery applications, evaluate and thereby recommend the best-fit.

## Properties of **Xtendra C***Pro*

- pH range for preservative action: 5.2 5.5
- Great for preventing mold and rope bacteria
- Water soluble
- Ideal for slice bread, rye bread, buns and rolls

#### Dosage:

As per Good Manufacturing Practice (GMP)

# Packaging:

20 kg bags

For better texture and oven spring, we recommend use of





Prevent food wastage and add profitability with extended shelf life of bread. Try our liquid antimicrobial formulation.



Also Available:

### **Applications:**

- Bakery foods
- Dairy-based drinks
- Processed cheese, fat spreads, margarine, bakery shortening etc.
- Frozen desserts/frozen confections
- Edible ices and Sorbet (ice candy)
- Jams, jellies, marmalades, fruit-based spread
- Starch-based desserts
- Confectionery
- Ready-to-eat breakfast cereals and soups
- Pre-cooked pasta and noodles
- Batters
- Egg-based desserts e.g. custard
- Vinegar
- Alcoholic beverages



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