



Protecting & perfecting food & beverage

Partner with Kerry to solve challenges in:



PRESERVATION: SPOILAGE
Formulate consumer-friendly products with no compromise on quality and shelf life.



FOOD SAFETY: PATHOGENS
Proven safety in application through challenge studies with science-backed research and expertise.



PROCESS EFFICIENCY
Enhance and replace heat and pressure-based preservation processes to improve efficiency.



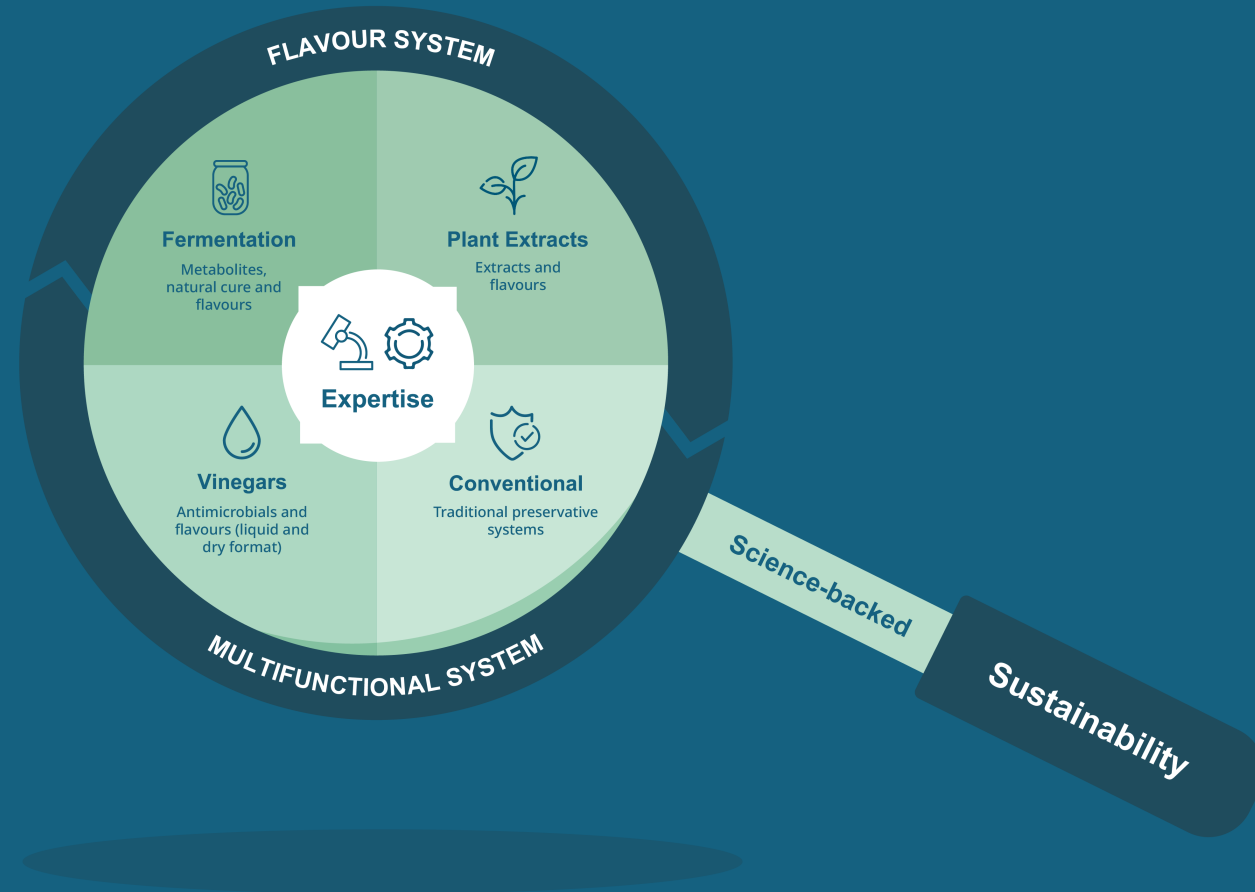
TASTE, NUTRITION & APPEAL
Elevate visual and sensory appeal while locking in great taste.





Experts, Invested in Preservation

Look to our trusted brands and innovative ingredient capabilities – formulated for clean label or conventional preservation. These can be combined and customized to develop multifunctional and flavour-focused systems.



Perfecting and perfecting products with our:



APPLICATION-FOCUS

Total concept approach considers intrinsic and extrinsic factors that contribute to successful performance in your specific product.



TAILORED EXPERTISE

Experts with deep technical and application expertise to solve complex challenges.



EXTENSIVE PORTFOLIO

Ability to develop and tailor solutions for multiple food and beverage products.



SCIENCE-BACKED APPROACH

Challenge, shelf life and sensory data available to show efficacy in application.



REGULATORY AWARENESS

Globally led, regionally informed and adaptive to future requirements.

This flyer is intended for guidance purposes only. Not all benefit statements presented here are permitted claims in all global markets. Local regulatory/legal advice should be sought to ensure compliance with local regulatory laws before placing claims on the market.

Contact your account manager for more information on protection & preservation solutions across food and beverage.

Kerry.com