



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* 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 oxymyoglobin. This color is an important quality characteristic for consumers. Lactate slows the degradation of deoxymyoglobin 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.

Sustainability

At Corbion, we're always looking for ways to be more sustainable. That's why PURASAL is manufactured with the environment in mind. Our new Europe-based sugar fermentation process has reduced its cradle-to-gate carbon footprint by up to 30%, while minimizing waste and eliminating excess by-products.



Shelf life extension for meat products

Shelf life extension: cooked applications

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%, while increasing cooking yields ([Figure 2](#)).

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 increased yield, 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.

Figure 2: Cooking loss in cooked cured ham

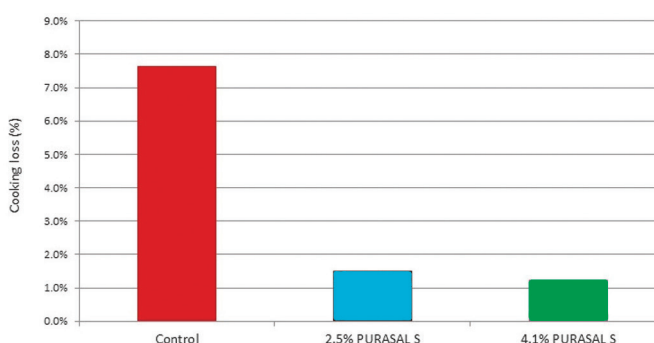


Figure 1: Shelf life of chicken roll vacuum-packaged at 4.4°C

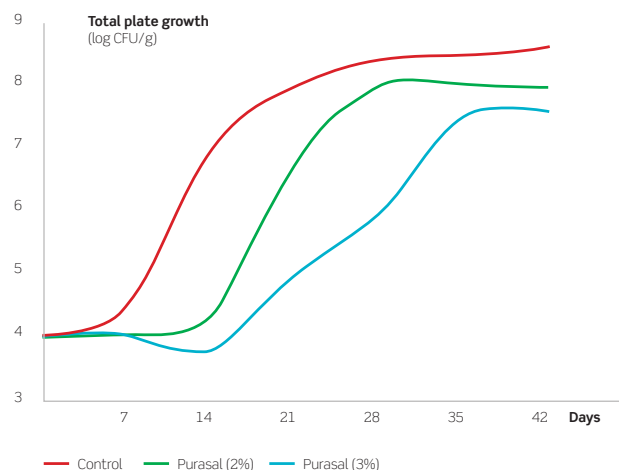
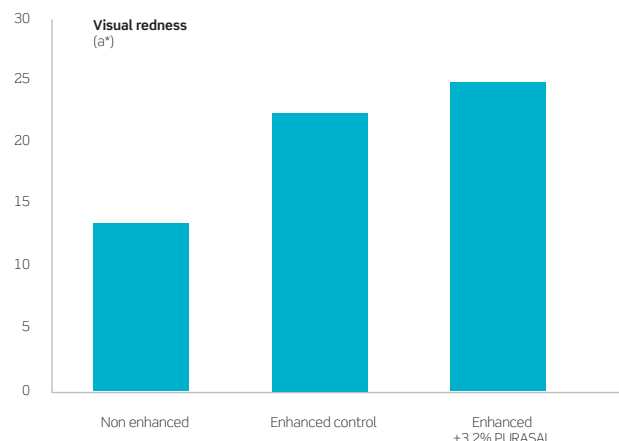


Figure 3: Visual redness score of fresh beef after six days of display at 4°C



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Corbion is the global market leader in lactic acid and its derivatives, and a leading supplier of emulsifiers, functional enzyme blends, minerals, vitamins, and algae ingredients. We use our unique expertise in fermentation and other processes to deliver sustainable solutions for the preservation of food and food production, health, and our planet. For over 100 years, we have been uncompromising in our commitment to safety, quality, innovation and performance. Drawing on our deep application and product knowledge, we work side-by-side with customers to make our cutting-edge technologies work for them. Our solutions help differentiate products in markets such as food, home & personal care, animal nutrition, pharmaceuticals, medical devices, and bioplastics. In 2020, Corbion generated annual sales of € 986.5 million and had a workforce of 2,267 FTE. Corbion is listed on Euronext Amsterdam. For more information: www.corbion.com

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