



CATALINA
Food Solutions

NATURAL ANTIOXIDANTS



**CATALINA
NATURAL
SOLUTIONS**

**BETTER
FRESHNESS,
COLOUR, SMELL
AND TASTE,
BASED ON
NATURAL
SUBSTANCES.**



CONTROL

NATSAN-A 3600

SODIUM ASCORBATE

Natural solution

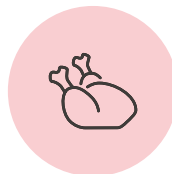
Catalina's scientific team has looked at the solutions that plants have to offer, which include a great variety of natural substances to survive in their environmental conditions. We have verified that they are not only valid solutions, but knowing how to use and combine them, are more effective than artificial additives.



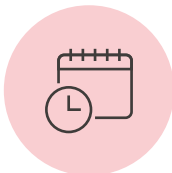
**NATURAL
LABELLING**



**LONG-LASTING COLOR
AND FLAVOUR**



**PRESERVE
FRESHNESS**



**EXTEND
SHELF LIFE**



**REDUCE
FOOD WASTE**

ABOUT NATSAN-A

Everyone knows the antioxidant power of rosemary extract, which is finding more applications every day, but not only rosemary has antioxidant power. Many of the plants adapted to the Mediterranean climate, with its many hours of sunshine and little rain, have turned out to be excellent sources of natural antioxidant substances.

NATSAN-A is a range of synergistic blends combining extracts of Mediterranean plants, extracted by traditional methods from natural sources, which delays the appearance of oxidative processes and thus maintains freshness, color and flavor for longer.

WHERE TO USE IT?

PRODUCT



FRESH



FROZEN



COOKED



RTE

ANIMAL



PORK



BEEF



POULTRY



FISH



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