



Herbalox® Rosemary Extract for Meat and Poultry

Application	Standard Herbalox® Rosemary Extract Product	Usage Level	Miscibility	Product Characteristics	Incorporation Technique
Ground or mechanically separated and de-boned	Herbalox® Rosemary Extract Type 25	0.20-0.40%	Oil	Dilute for better distribution	Add as early as possible during processing. Add directly to the ground or mechanically-separated product by blending immediately after grinding. Can be metered into the transfer auger or added to a ribbon blender prior to packaging.
	Herbalox® Rosemary Extract Type O	0.05-0.10%	Oil	Most concentrated	
	Herbalox® Rosemary Extract Type W	0.07-0.15%	Oil/Water	Water dispersible	
Marinated or vacuum tumbled pieces or parts	Herbalox® Rosemary Extract Type W	0.07-0.15%	Oil/Water	Typical mixing and constant agitation	Add to marinade water with constant agitation before adding dry ingredients or as part of liquid seasoning blend.
Injected or pumped pieces or parts	Herbalox® Rosemary Extract Type HT-P	0.10-0.20%	Water	High shear mixture and constant agitation	Add to marinade water with required agitation after adding dry ingredients or as part of liquid seasoning blend.
	Herbalox® Rosemary Extract Type QS	0.10-0.20%	Water	Most concentrated	
Poultry fat	Herbalox® Rosemary Extract Type O	0.05-0.10%	Oil	Typical mixing and minimal agitation	Add directly to hot, warm, or cool poultry with mild agitation.

*Most products available in low flavor and non-GMO.



The use of Herbalox® Rosemary Extracts and Duralox® Oxidation Management Systems may be covered by the following US patent: 7,037,543.

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