

■ Food-Grade Plant-Originated Compound Preservatives

## Introduction

**Properties:** Food-grade plant-originated compound preservatives are composed of the extracted, isolated and purified active substances of cinnamon, cassia and orange peel. After 8 years of research and development, 32 patents have been obtained. Through strict third-party safety testing, food-grade plant-derived compound bacteriostatic-inhibiting agents can perfectly compare with traditional preservatives in efficacy, and are committed to providing natural, healthy and innovative bacteriostatic-inhibiting solutions for food, cosmetics, feed and other industries.

**Functions:** Preservation and antiseptis, anti-oxidation, increase fragrance and eliminate fishy smell.

## Advantage

# 01

## Good Bacteriostatic and Antiseptic Effect

### Results of antibacterial efficiency (MIC) of food-grade plant-originated compound preservatives

Microbial Strain			Usage amount of plant preservatives(%)					
	Negative	Positive (co-60)	0.80	0.40	0.20	0.10	0.05	0.025
Staphylococcus aureus	-	+++	-	-	-	-	-	-
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Escherichia coli	-	+++	-	-	-	-	-	+
Aspergillus niger	-	+++	-	-	-	-	-	+
Candida albicans	-	+++	-	-	-	-	-	-

Note: "-" means bacteria free; "+" means there are very few bacteria; "++" means there are some bacteria; "+++" means there are a large amount of bacteria.

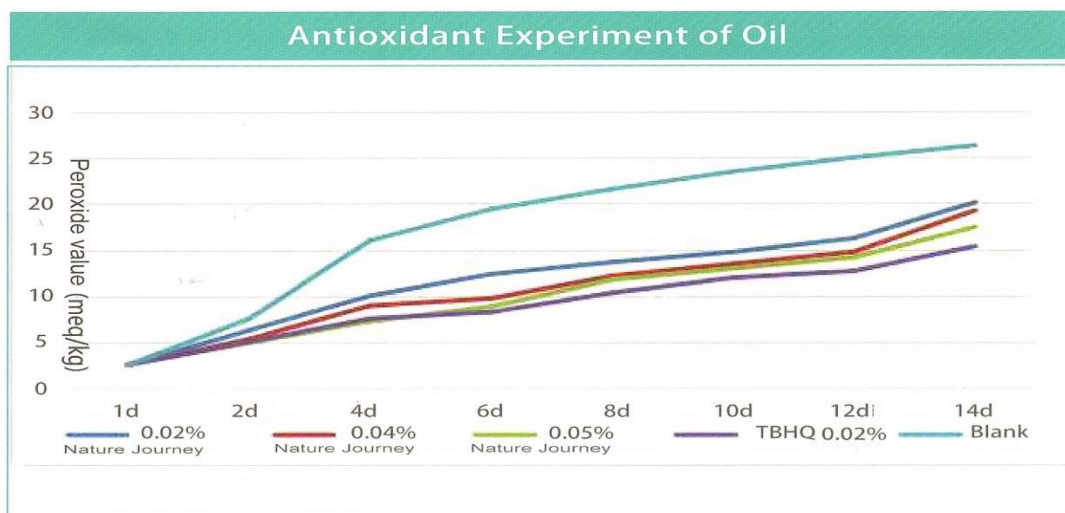
## 02

### Perfect Alternative to Traditional Preservatives

Item	Diameter of Bacteriostatic Circle (mm)				
	Escherichia coli	Staphylococcus aureus	Candida albicans	Aspergillus niger	Pseudomonas aeruginosa
Blank contrast	6	6	6	6	6
Nature Journey	31	38	45	40	42
Potassium sorbate	9	12	20	14	19
Sodium benzoate	11	15	18	15	21

## 03

### Effective Prevention of Oil Oxidation



### Item and Standard

ITEM

Appearance

Dissolvability

Stability

Oil-soluble preservatives

Yellowish-brown transparent liquid

Soluble in oil, alcohol and ether

Stable to acid and alkali, stable to light and temperature

Water-soluble preservatives

Creamy white emulsion

Soluble in water

Stable to acid and alkali, stable to light and temperature

## Application

Applicable scope: Meat products, bean products, baked foods, condiments, sauces, edible oils, canned foods, aquatic products, fruits and vegetables, dry goods, Fried goods, whole grains, beverages, instant food.

Usage: The product is oil soluble and requires increasing solvent (according to actual demand).

Amount of usage: The recommended amount of usage is 0.05%



## Package

25kg

## Storage

Please reading safety data sheet before carrying or using the product.

Cool and dry, keep tightly closed, quality guarantee period is two years.