



# Protein Wrap Spray System U.S. Patent #5,690,990

*A new method of colloid protein spray-coat encapsulation exclusively from Flavex Technologies.*

Flavex Technologies, A Division of The Arnhem Group, has developed a revolutionary method of encapsulation for meat, poultry and fish products. Flavex has teamed with a leading manufacturer of spraying technology to allow for liquid spray application of Flavex protein flavor solutions onto fresh and cooked meat products.

The Flavex Protein Wrap™ system offers enhanced food safety potential to meat, poultry, and fish processors along with food service, deli and supermarket chains, including the option to spray natural antioxidants or specialty meat bactericides on meats' surface to control *Listeria monocytogenes* and other foodborne pathogens.

Flavex Technologies' spray encapsulation system will reduce drip-loss, color deterioration, fat oxidation, and freezer-burn in fresh case-ready-meats and added-value meats. The technology seals food substrate in a clear protein film with Flavex Colloid Protein Solution. The protein is mixed on premises in a 0.2% spray solution.



## Features and Benefits of Flavex Spray-Coat Encapsulation

- Natural protein flavor solution
- Extended shelf life
- Food Safety
- Reduce drip-loss 2-3%
- Reduce cross contamination
- Clean labeling
- Cost effective
- USDA/FSIS approved
- Reduce discoloration
- Enhance flavor profile

Flavex Colloid Proteins are USDA approved for use in any uncooked or cooked standard or non-standard meat and poultry products where flavorings are permitted.

**For information on the Flavex Protein Wrap Spray System (liquid spray application), please call at 800-851-1052, or email: [info@arnhemgroup.com](mailto:info@arnhemgroup.com)**

**Samples are available upon request.**

The information presented is intended only as an illustration of use of our product and should not be construed as a guarantee of the results indicated, as a recommendation to use such products in violation of any patent or of any government food or meat regulation, or as a warranty of non-infringement. The data are believed to be accurate, however, since Flavex Technologies has no control over the transportation, storage, handling or use of the product made by purchasers or others we cannot be responsible for damages resulting from the use of such product. Flavex Technologies warrants only that when shipped from its facility the product will meet published specifications. No warranty of merchantability or fitness for a particular purpose is given or implied.

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