

*Extend shelf-life of meats while providing a fresher product for your customers!*

# BIOProtection<sup>™</sup>

**COATINGS**

Patents Pending

***A groundbreaking method of maintaining flavor, texture, color and weight exclusively from Flavex Technologies.***

## Description

Consumer demand in the food industry is for fresh products, but fresh foods have a short shelf-life. Flavex Technologies, a division of The Arnhem Group, has developed BIOProtection<sup>™</sup> Coatings for fresh and cooked meat, poultry and fish products.

Flavex BIOProtection<sup>™</sup> Coating offers extended shelf-life and enhanced food safety potential to meat, poultry, and fish processors along with food service, deli and supermarket chains.

***Provide your customers with a fresher product!***

*Enhance Color & Appearance, Reduce Purge & Maintain Weight  
Microbial Intervention, Clean Labeling*

- **Natural protein flavor solution**
- **Extended shelf-life**
- **Food safety**
- **Reduce drip-loss 3% - 4%**
- **Reduce cross contamination**
- **Clean labeling**
- **Cost effective**
- **USDA/FSIS approved**
- **Reduce discoloration**
- **Enhance Flavor profile**

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.

Data Sheet

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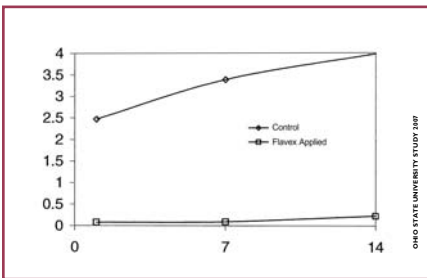
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## EXTEND SHELF-LIFE

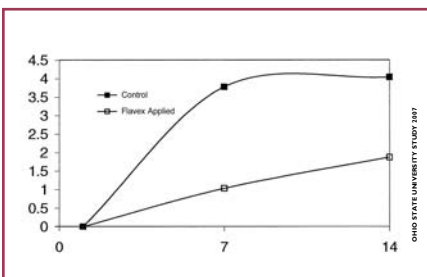
The shelf-life of meat products can be extended with the application of BIOProtection Coating.

- provides a barrier to water and oxygen
- reduces purge 3% - 4%
- reduces microbial loads
- reduces color deterioration
- reduces aroma deterioration



## REDUCE PURGE

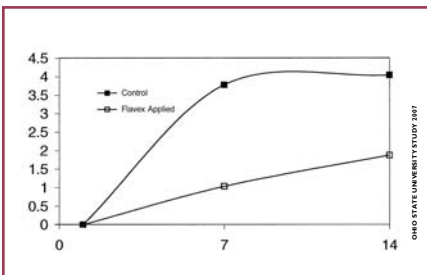
Purge causes microbial growth. BIOProtection™ Coatings reduction of purge limits a viable environment for microbiological organisms, increasing product safety. A reduction of purge also helps maintain flavor, texture, color, and weight of meat, poultry and fish.



## ENHANCE COLOR AND APPEARANCE

Consumers first impression of freshness is visual, and BIOProtection™ Coatings can reduce the incidence of color deterioration, increasing shelf-life.

Color deterioration is significantly reduced with the application of Flavex BIOProtection™ Coatings by creating a barrier to oxygen and oxymyoglobin pigment oxidation to metmyoglobin. The barrier slows the color deterioration that occurs in fresh meat products that shift from red to brown as storage time increases.



## MICROBIAL INTERVENTION:

With a growing consumer demand in food safety and fresh products, and food manufacturer's need for shelf-life extension, Flavex has developed BIOProtection™ Coatings. A BIOProtection™ coating applied to ready-to-eat beef, pork, poultry, and fish aides in the extension of shelf-life and in microbial intervention. BIOProtection™ Coatings reduce microbial loads, and inhibit growth of Listeria monocytogenes.

**Natural microbes or specialty meat bactericides can also be applied to meats' surface to control other foodborne pathogens.**

## CLEAN LABEL

Flavex BIOProtection™ Coatings are USDA approved for use in any uncooked or cooked standard or non-standard meat and poultry product where flavorings are permitted.