

PROTERIA™ AL (0605)

PRODUCT DATA SHEET

Description

Proteria™ AL is natural ferment blend of cultured (cane) sugar and white distilled vinegar, the product is highly effective against a wide range of pathogens including *Listeria monocytogenes* in uncured meat & poultry products.

Key Benefits

- Inhibit *Listeria monocytogenes*
- Shelf life extension
- Natural, clean label

Application

Food categories	Cases	Rec. Dosage
Meat, Poultry and seafood	Raw meat and poultry	Turkey breast 1.5-2%
	Cooked (cured) meat and poultry	Smoked ham 1.5-3% Turkey breast 1.5-3% Roast beef 1.5-3% Ham 1.5-3%

The recommended dose rate is usually 1-3%, however, it could be optimized in the different applications or production process.

Specification

Lactate(w/w)	>60%
Vinegar (w/w)	>5%
Sodium (w/w)	<5%
Sugars	<1%
Appearance	Brown liquid
pH direct	6-9
pH 10%	5-8

Heavy metals

Heavy metals total (ppm)	<5
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Microbiological specifications

Moulds (cfu/g)	<10
Yeasts (cfu/g)	<10

Storage conditions

24 months, store unopened between 0-20°C in dry conditions, away from direct sunlight and odorous products.

Packaging

Proteria™ AL is available in 2kg/bottle or 20kg/barrel.

Regulations

CAS number 8028-52-2 (vinegar)
GRAS status GRN000378
OSHA 1910.1200/EU regulation non hazardous
USDA/FSIS directive 7120.1

Labeling

USA: Cultured cane sugar, white distilled vinegar
EU: Fermented cane sugar, white distilled vinegar

Country of Origin

Belgium

Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N
Sulphites	N



Version
1/2015

The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.