

FIXOLOR®

COLOR STABILIZERS



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KEY BENEFITS

- Moisture retention
- Anti-staling
- Anti-browning
- Color stabilization
- Longer freshness
- Natural, clean label

NATURAL COLOR AND MICROBIAL STABILIZER

The first impression consumers have of any food is its color and thus color is of utmost importance. For examples, fresh and cured meat color both depend on myoglobin, fresh fruit and vegetable and their concentrate color depend on anthocyanins. Unfortunately, the color of these products is unstable and easily susceptible to degradation, leading to discolouration (e.g. Blackening, Browning, Greening, Pigments, Red spot).

Fixolor® is a group of natural extract and fermentates with color retention properties to increase the color stability in drink and meat products. Our Fixolor® color stabilizer is natural alternatives to artificial color stabilizer such as citric acid and nitrate.

OUR BRANDS

FIXOLOR®
Color stabilizers



FIXOLOR® Color stabilizer

Table 1. Fixolor® Applications

Ingredients	Applications		Benefits	Dosage
Fixolor™ AT	Beverage	Apple juice concentrate	Prevent Anthocyanin (color) degradation	0.12-0.15 ml/L
		Strawberry and raspberry juice concentrate		0.13 ml/L
Fixolor™ PK	Meat, Poultry and Fish	Bacon (Precooked), Bologna, Corned beef Cured Poultry, Frankfurter, Ham	Prevent pink color loss and <i>Listeria</i> and <i>Clostridium botulinum</i>	0.25-0.5 g/kg
Fixolor™ ME	Meat, Poultry and Fish	Pre-cooked cured ham	Prevent pink color loss and <i>Listeria</i> and <i>Clostridium botulinum</i>	2.5-7.5 g/kg

FIXOLOR® AT Cultured sugarcane

Fixolor® AT is natural cultured sugarcane as natural alternative to citric acid for increasing anthocyanin (color) ability in juice concentrate.

Strawberry and raspberry juice concentrate

Figure 1 demonstrates the anthocyanin (color) stability impact of Fixolor® AT and citric acid in strawberry and raspberry juice concentrate, the result displays that Fixolor® AT significantly lower rate of color changing over time, when compared with the sample acidified with citric acid.

FIXOLOR® PK Pink stabilizer

Fixolor® PK is a formulation of vinegar and vegetal (Chard, Acerola) extracts used to boost natural pink color and inhibit *Clostridium* and *Listeria* in cured RTE meats and fresh sausages.

Ham

Picture 1 demonstrates the pink color impact of Fixolor® PK and nitrites in ham, the result displays that Fixolor® PK significantly enhance the pink color of ham, when compared with the sample with nitrites.

Color changing

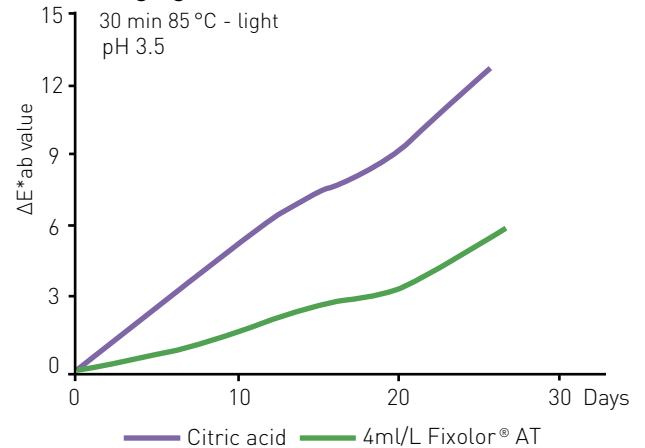


Figure 1 Strawberry and raspberry juice concentrate



Picture 1 Ham

FIXOLOR® ME Pink stabilizer

Fixolor® ME provides a safer compartmentalized Malolactic enzyme extracted from the cells of *Lactobacillus plantarum* grown in *Leuconostoc oenos* medium, which is used to replace Nitrite in stabilizing the red color by reducing metmyoglobin to back myoglobin in cured meat products.

The experimental case studies show that an addition of 2.5 g/kg Fixolor® ME into fresh pre-cooked cured ham slices was stored for 15 days under 15°C, a bright pink color was enhanced and *Clostridium botulinum* was completely inhibited.

