



In recent years, consumers have become more conscious of the environmental impact of food waste and the health risks of synthetic ingredients. They are also more likely to choose products with cleaner, more natural ingredient labels. These factors are increasingly influencing their purchase decisions. Consumers do not like to waste food, especially when it has spoiled. And as the need to avoid unnecessary spending grows around the world, food and beverage manufacturers have added responsibility to address this issue.

Naturally preserve your products against microorganisms.

PlantGuard™ AM is a blend of natural plant extracts with potent antimicrobial activity. The natural preserving properties help to prevent microbial spoilage in a variety of food applications.

PlantGuard™ AM is particularly effective against the formation of Gram Positive Bacteria (more prevalent in juice beverages, sauces, condiments and dairy). However, there is also successful partial inhibition of some gram-negative bacteria, yeasts, and molds.

PlantGuard™ AM Benefits

- Effective natural preserving properties -Hinder microbial spoilage, extend shelf life, and preserve product freshness naturally
- Multi-purpose - Can be used across a range of applications
- Low usage rate - Only required to use small amounts to be effective
- Can be declared as a 'Natural Flavoring' on label



For more information, please visit:
prinovaglobal.com or contact your
local sales office.

info@prinovausa.com

The unique features of PlantGuard™ AM



Neutral taste



Heat stable



Natural plant extracts



Non-GMO



Kosher and halal suitable



Clean label

How should PlantGuard™ AM be used?

Recommended dose: Between 0.03% and 0.1% of final product (max 3000 ppm)

When: Pre-dissolve at the earliest stage of processing

Preserving a wide range of food applications



Fruit juices

Effective at 1000 ppm



Dairy (cheese & milk)

Effective at 2000 ppm



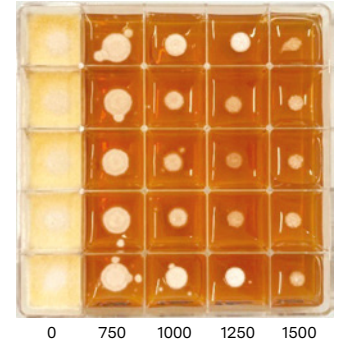
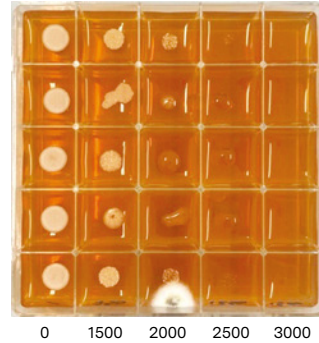
Sauces & condiments

Effective at 1000-2000ppm

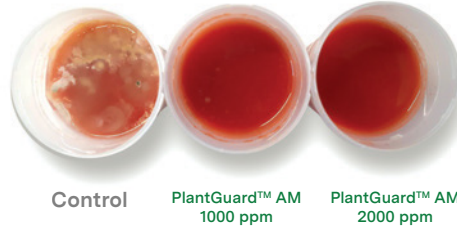
Strong antimicrobial performance

Saccharomyces cerevisiae
Yeast \ Facultative anaerobe
pH 2.5-8.5

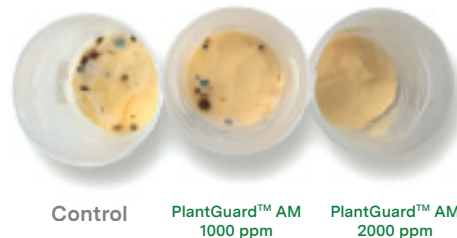
Paecilomyces variotii
Mold | Ubiquitous thermophilic
(up to 60° C)



Fruit preparations:
Pear fruit juice
PlantGuard™ AM works with 1000 ppm



Sauce:
Tomato sauce
PlantGuard™ AM works with a range between 1000-2000 ppm



Dairy:
Mascarpone cheese
PlantGuard™ AM works with 2000 ppm



Sauce:
Dessert
PlantGuard™ AM works with 2000 ppm

Results obtained after 1 week storage at 25°C with oxygen and light exposure

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