



Naturally preserving product flavor, color and freshness

PlantGuard™ FS is a fat soluble liquid emulsion of natural plant extracts with potent antioxidant activity. As a highly effective natural preservative, it helps to prevent lipid oxidation in a variety of food applications.

Unique features of PlantGuard™ FS



Neutral taste



Heat stable



Natural plant extracts



Oil Soluble



Non-GMO



Kosher and halal suitable



Low cost-in-use

The benefits of PlantGuard™ FS

- Extends shelf life
- Improves freshness
- Enhances flavor
- Improves texture
- Improves color stability
- Supply chain security



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

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The unique features of PlantGuard™ FS be used?

Recommended use: Between 0.05% and 0.3% of final product.

When: Added at the earliest possible stage of manufacturing

With What: Pre-dissolved in the oil phase during manufacturing. The oil solution will become clear once the processing temperatures reach in excess of 80°C

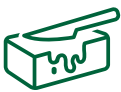
Preserving a wide range of food applications

PlantGuard™ FS can provide a wide range of functional benefits in both sweet and savory, fat dominant applications. Including



Meats

Particularly effective in fried meat applications including chicken nuggets or fish sticks



Fats & Spreads

Ideal for preserving the quality of fats and oils



Baked goods

Perfect for use in pastries and doughnuts



Snacks

Shown to have great effect in fried snack applications, including chips and crackers

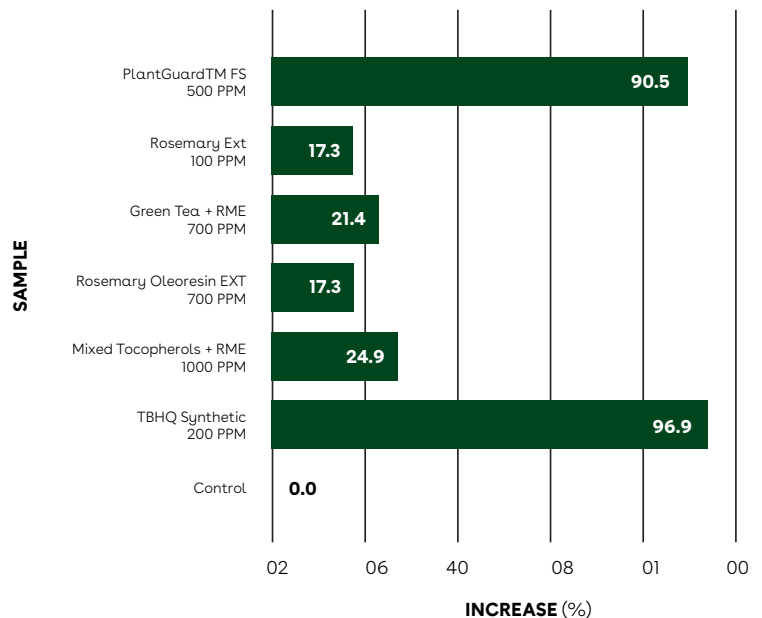


Condiments

great for oil-based seasoning, such as pesto and mayonnaise

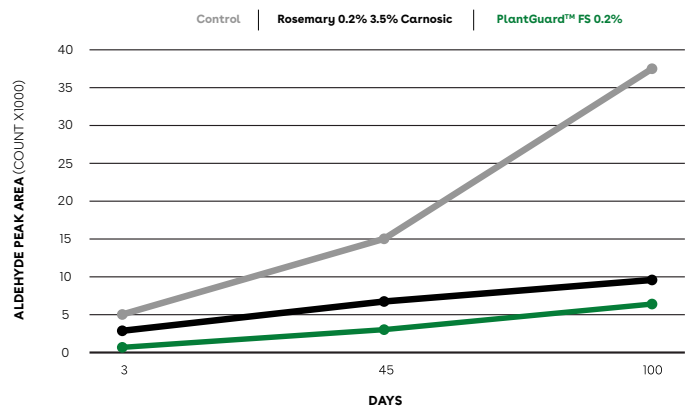
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Superior preservation with PlantGuard™ FS



PlantGuard™ FS showed superior alternative oxidase (AOX) activity over common antioxidants such as Rosemary and Mixed Tocopherols in vegetable oils. Based on Rancimat results, at an inclusion level of 500 ppm, PlantGuard™ FS significantly outperformed both 1000 ppm of Mixed Tocopherols, and 700 ppm of Rosemary Extract in delaying the onset of rancidity of sunflower oil.

Extending shelf life



PlantGuard™ FS has been successfully incorporated into sauces, which contain high content of oils. When used in pesto, PlantGuard™ FS can successfully inhibit oxidation levels (measured in Aldehyde content) and thereby extended shelf life of the product, over common antioxidants such as Rosemary.