

Fresh Keeping Agent without E-Numbers and Allergens

REINOFRESH 100 Reduction of Microbes means: **your profit**

Microbes mean **waste** and
loss!



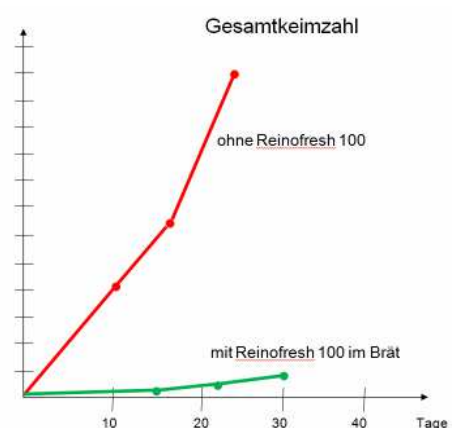
With **REINOFRESH 100** you can extend the freshness of your meat and sausage products.

REINOFRESH 100 gives your boiled sausage a kind of **freshness that you can see and taste.**

REINOFRESH 100 avoids the growth of microbes responsible for acidification.

This diagram shows the bactericide effect of **REINOFRESH 100** with boiled sausages art. 10300-50, after 10 – 30 days

Gesamtkeimzahl = total count
red = without REINOFRESH 100
green = with REINOFRESH 100 in the mass



For an optimal result, we recommend to incorporate 15 – 20 g/ kg mass of **REINOFRESH 100** in the cutter for boiled sausage resp. fried sausage (boiled type). As an alternative, you also could add 15 – 20 g **REINOFRESH 100** to the packing of your sausage and meat products.

Advantages:

- Extension of shelf life, naturally
- Reduction of the growth of microbes
- Reduction of the water activity
- Improved structure
- Without E-numbers and allergens