

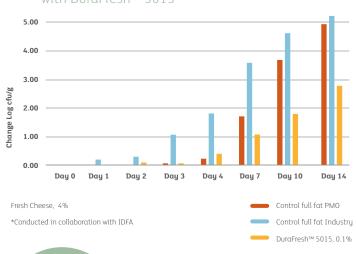
Leading to Better

Dura**Fresh**™

Natural, Clean Label Ingredients to Deliver Fresh Taste Over Shelf Life

DuraFresh™ is a portfolio of natural, clean label ingredients that deliver fresh taste over the shelf life of meat, dairy, soup and sauce products.

DuraFresh[™] contains organic acids and peptides that improve product quality by maintaining fresh taste and enhancing flavor. It is primarily a replacement for chemical preservatives such as sorbate and benzoate.



Listeria Control in Fresh "type" Cheese with DuraFresh™ 5015*

Benefits

- Clean label, natural alternative to sorbates and lactates
- Supports a 'no artificial preservative' claim
- Effective against yeast, mold, gram-positive and gram-negative bacteria
- Standardized to provide consistent efficacy
- Enhances and complements flavor profiles in savory applications
- Tolerates heat treatment and all types of processing equipment
- Available in dairy (grade A), allergen free and gluten-free formats

End use application

- Chilled ready meals and side dishes
- Soups, sauces and dressings
- Salsa and dips
- Chilled desserts and appetizers



Product Name Kerry Label Declaration	Product Number	Active Ph Range	Gram +Ives	Gram -Ives	Yeast & Mold	Use Rates (%)
DuraFresh™ 5904 Cultured Dairy Solids and Dairy Solids	5R05904	<6.5	$\sqrt{\sqrt{\sqrt{2}}}$			0.3 - 1.0
DuraFresh™ 5924 Cultured Corn Syrup Solids and Corn Syrup Solids	5R05924	<6.5	$\sqrt{\sqrt{\sqrt{2}}}$			0.3 - 1.0
DuraFresh™ 5015 Cultured Grade A Skim Milk and Grade A Skim Milk	5R02315	<6.5	$\sqrt{}$	$\checkmark\checkmark$	$\checkmark\checkmark$	0.2 - 0.5

Individual data sheets available upon request.

Product Format: Powder

Minimum Order Quantity:

1 pallet, 40 x 50lbs bags (2,000lbs)

Lead Time: 30 days