



NATURAL FLAVOR OBTAINED BY FERMENTATION, WITH A BROAD RANGE OF ACTION AGAINST PATHOGENS AND CONTROL COMMERCIAL DEFECTS, AS A NATURAL ALTERNATIVE FOR THE MOST TRADITIONAL E-NUMBERED PRESERVATIVE BLENDS.



GMO's free



Allergen free



Clean Label



Vegan



Halal



Kosher

## BENEFITS OF SAFEMIX:

- ✓ Improve and extend **shelf life** of food (more days and better condition).
- ✓ **Food safety** against pathogens: *Listeria*, enterobacteriaceae and *Salmonella*, moulds and yeasts, sporogenes (*Clostridium* and *Bacillus*).
- ✓ **Avoid commercial problems:** gas, syneresis, colour, odour, etc. caused by heterofermentative LAB.
- ✓ Enhance **secondary product shelf life** (post-opening).
- ✓ **Obtaining a more traditional organoleptic** with less additives and treatments.
- ✓ **Removal/reduction of chemical additives** (sorbate, nitrites, sulphites, lactate, acetate, etc.)
- ✓ **Reduction of treatments** (temperature, HPP, acidification).
- ✓ **Improve your company's image** with high quality products.
- ✓ **Higher profitability** due to fewer customer returns (your investment has a return).

## PRODUCT RANGE

### Safemix SP

Effective in several matrices against bact. G+, aerobes and anaerobes.

### Safemix YM

Specialised product against moulds and yeasts.

### Safemix Global

Broad-spectrum action with synergies from the previous ones.

### Safemix AV

For severe enterobacterial problems.

### Safemix Vegan

Specialist preservative for moulds and yeasts in treated food.

### Safemix LS

Specialised blend against *Listeria* and *Salmonella*.

### Safemix FSL

Preservative for maximum shelf life of fresh products.

### Safemix Export

Specialist against *Listeria monocytogenes*.

### Safemix 150

Effective against anaerobes and sporogenes.

### Safemix Q

Blend specialist for bakery products.