



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



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).

GAMA DE PRODUCTOS

Biamex-AR-SP

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

Biamex-AR-YM

Specialised product against moulds and yeasts.

Biamex-AR-Global-2

Broad-spectrum action with synergies from the previous ones.

Safemix Vegan

Specialist preservative for moulds and yeasts in treated food.

Safemix LS2

Specialised blend against *Listeria* and *Salmonella*, moulds and yeasts.

Safemix Export

Specialist against *Listeria monocytogenes*.

Safemix 150

Effective against anaerobes and sporogenes.

Safemix FP

Increased shelf life in fresh products. Possibility of using high doses.

Biamex UP4H

Antioxidant and preservative action against G+