



Nutri-Shield, Inc. 1/1/2016

Product Bulletin NS-1017SL

Nutri-Shield Process Technology

The NS 1017S blend, which is a widely accepted and effective preservative, is now available as a convenient concentrated aqueous solution. This solution, when diluted by a customer to meet their specific needs, can be conveniently and accurately applied as a spray to products or metered accurately into a variety of recipes. The same superior preservation characteristics, along with the minimal odor and flavor that customers have grown accustomed to with dry NS 1017 S, will be realized with this product. The product is offered in a concentrated form that is equivalent to 1 part of dry NS 1017 S plus 2.5 parts of water (by weight). This is equivalent to 2.65 pounds of dry NS 1017 S per gallon. It will be available in 55 gallon drums.

Typical Usage Levels

NS-1017SL is typically added at a rate of 0.05% to 0.20% of the weight of the food product. A ratio of 1 to 10 for liquids. This product can be applied by spraying.

LABELING

Recommended labeling: sodium propionate, potassium sorbate, calcium acetate (preservatives).

Nutrition labeling is not required for this system.

Product:

Concentrated aqueous solution of a blend of Sodium Propionate, Potassium Sorbate, and Calcium Acetate.

➤ **Sodium Propionate** – more soluble versus calcium propionate and will not have antagonistic reaction to chemical leavening acids. Effective at an ideal pH of 5.0 in most applications against mold and yeast and some bacteria. INEFFECTIVE against yeast. (CFR 184.1784)

➤ **Potassium Sorbate** – Effective up to a pH of 6.5 against yeast and mold. INEFFECTIVE against bacteria. (CFR 182.3640)

➤ **Calcium Acetate** – Effective up to a pH of 4.5 against yeast & bacteria. INEFFECTIVE against mold. (CFR 184.1185) Product contains

allergens.

Typical Applications

NS-1017SL has proven effectiveness in a variety of food systems including:

- Bakery Goods, including frostings, bread, english muffins, cakes, etc.
- Prepared Salads (potato, macaroni, etc.)
- Dressings and Sauces
- Cultured Dairy Products

Product Features

Color: Clear (free from other discoloration)

Form: Liquid (mixes easily with water)

GRAS (Generally Recognized As Safe)

Kosher Certified

Typical shelf life : 1 year if not exposed to extreme temperatures.

BioTerrorism Registration # 11980927702

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