



Nutri~Shield, Inc.

Product Bulletin NS-1047B

Nutri-Shield Process Technology

Using a proprietary, deodorization process, the off-flavors and odors often associated with dry chemical powders can be eliminated. By applying this technology to food preservatives, a new generation of products is now available for food formulators to utilize when designing preservation systems for new food formulations.

Product Benefits

NS-1047B is a blended preservative system effective against bacteria, mold and yeast, effective at a pH range of below 4.5 to 6.5. After the Nutri-Shield process, this system will NOT add any color, odor, or chemical flavors typically associated with the standard chemical components:

➤ **Sodium Benzoate** – Effective from a pH of 2.0 to 4.5 against yeast & bacteria. LESS EFFECTIVE against molds. (CFR 184.1733)

Sodium Propionate – more soluble salt 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 rope 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)

Each of these components has a specific pH range limitation as well as what types of spoilage organisms they are effective against. By combining these together, a more effective system is attained. This allows for enhanced product stability and increased shelf-life of the finished

products

Typical Applications

NS-1047B has proven effectiveness in a variety of food systems including:

- Juice Based Drinks
- “Bellywash” Beverages
- Jams, Jellies and Fillings
- Processed Meats

Typical Usage Levels

NS-1047B is typically added at a rate of 0.05% to 0.20% of the weight of the food product.

Product Features

Color: White (free from other discoloration)

Form: Powder (mixes easily with water)

GRAS (Generally Recognized As Safe)

Kosher Certified

Bioterrorism # 11980927702

Packaging & Storage

A heat sealed, multi-wall paper bag consisting of 3 layers of natural kraft paper with a foil liner.

Contents per bag: 50 pounds/22.7 kg net weight.

800 bags per 40 ft trailer, 40 bags per pallet.

Store in a cool, dry place, out of direct sunlight.

Keep boxes sealed tightly after opening.

Typical shelf-life: 1 year

Labeling

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

Nutrition labeling is not required for this system.

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