



Nutri~Shield, Inc.

Product Bulletin NS-150

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-150 is a deodorized preservative system effective against yeast, mold and rope bacteria up to a pH of 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

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

Typical Applications

NS-150 has proven effectiveness in a variety of food systems including:

- Bakery Goods
- Cakes and Cookies
- Juices and Tea

Typical Usage Levels

NS-150 is typically added at a rate of 0.05% to 0.10% of the weight of the flour.

Product Features

Color: White (free from other discoloration).

Form: Powder.

GRAS (Generally Recognized As Safe).

Kosher Certified.

BioTerrorism Registration # 11980927702

Packaging & Storage

A heat sealed, multi-wall plastic bag consisting of 3 layers .

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: 12 months

Labeling

Recommended labeling: Potassium Sorbate

Nutrition labeling is not required for this system.

We believe this information to be accurate and reliable; however, no warranty, either expressed or implied, is made and no freedom from liability, from Patents, Trademarks or other limitation should be inferred.

Nutri~Shield, Inc.

15416 Johnson Drive • Shawnee Mission, KS 66217

Phone 913.631.0500 • 888.431.0500 • Fax 913.631.4759