

PRODUCT DESCRIPTION - PD 231449-6.0EN

Material no. 1256934

NovaGARD® CB1 - 35 LBS

Antimicrobial Blend

Description

NovaGARD® CB1 - 35 LBS is a highly effective blend that may help protect the freshness of select refrigerated foods. When used in combination with heat processing, pH, and other formulation adjustments, NovaGARD® CB1 - 35 LBS may delay or prevent outgrowth of selected spore forming and other Gram positive bacterial strains, including pathogens.

Application areas

Deli Salads: chicken, tuna, seafood, ham, coleslaw, potatoes, egg, fruits, pasta, rice
Mashed potatoes
Meat broth soups
Sauces, Salad dressings
Ready To Eat (RTE) meals

Properties

- Protects shelf life by maintaining the intrinsic organoleptic qualities of the finished products
- May reduce or eliminate dependence on synthetic preservatives
- Potential reduction of customer / consumer claim and product return allowing product and brand image improvement
- Improved label appeal for consumers
- Retards growth of selected Gram positive and Gram negative bacteria, yeasts, and molds, which can produce off-flavors and gas spoilage

Usage levels

NovaGARD® CB1 - 35 LBS usage rates vary as a function of initial food product quality, product pH, water activity, protein content, etc. Below are examples of some current applications for NovaGARD® CB1 - 35 LBS:

APPLICATIONS	USAGE LEVEL
Non meat containing Deli Salads	0.5 to 1.0 %
Meat containing Deli salads	0.75 to 1.5 %
Meat broth soups	0.6 %
Sauces, Salad dressings	0.3 to 0.6 %

Directions for use

- NovaGARD® CB1 - 35 LBS should be added as soon as possible to the aqueous portion of the formula.
- Product pH should be monitored, particularly after the addition of NovaGARD® CB1 - 35 LBS, as there may be a tendency of the pH to rise. The pH of about 5 would be marginal in controlling yeast outgrowth.
- Good manufacturing practices are a prerequisite for the use of NovaGARD® CB1 - 35 LBS.

Composition

Maltodextrin
Cultured dextrose
Sodium diacetate
Nisin preparation (sodium chloride, nisin prep)
Egg white lysozyme

Physical/chemical specifications

PHYSICAL PROPERTIES:

Off-white to tan

Color variations may occur from batch to batch.

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Microbiological specifications

Microbiological analysis -

Standard Plate Count	< 5,000 / g
Yeast	< 50 / g
Mold	< 50 / g
Coliforms	< 1 / g
E.coli	Absent in 1 g
Staphylococcus (coagulase +)	Absent in 0.1 g
Salmonella	Absent in 375 g
Listeria	Absent in 25 g

Nutritional data

ANALYSIS	TYPICAL VALUES /100 g
Calories	305.6 kcal
- Calories from fat	1.5 kcal
Total fat	0.17 g
- Saturated fat	<0.1 g
- Trans fat	<0.1 g
Cholesterol	<1.0 g
Sodium	2460 mg
Potassium	137 mg
Carbohydrates	72.9 g
- Fiber	0.7 g
- Sugar	<0.25 g
- Added Sugar	0 g
Protein	3.12 g
Vitamin D	<0.55 mcg
Calcium	4460 mg
Iron	3.8 mg
Moisture	8.17 g
Ash	15.64 g

Storage

Unopened bags of NovaGARD® CB1 - 35 LBS retain optimum functionality for up to 12 months in a cool (<25°C / <77°F) dry environment.

Packaging

NovaGARD® CB1 - 35 LBS is available in 35 lb. multi-walled paper bags with a poly liner. 50 bags per pallet.

Purity and legal status

NovaGARD® CB1 - 35 LBS is a blend of ingredients that have a long history of safe use in food. They are generally recognized as safe (GRAS) for use in selected foods including meat and poultry containing products. Label declaration is dependent on the final application.

Local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

Country of origin

United States of America

Kosher status

Organized Kashrus Laboratories, Kosher Pareve.

Halal status

NovaGARD® CB1 - 35 LBS is certified Halal by the Islamic Food and Nutrition Council of America (IFANCA).

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GMO

Maltodextrin is used in the formulation of this product and has been tested and results show that no genetically modified DNA was detected. The maltodextrin is not from an IP (Identity Preserved) source. All other formulation ingredients are non-GMO. Questionnaires have been used by Danisco to our raw material suppliers as documentation.

Allergens

The below table indicates the presence (as added components) of the following allergens and products thereof.

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	Crustaceans	
X		Eggs	Egg white lysozyme
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.