

PRODUCT LIST

(June 2010)

ANTIMICROBIALS

***** TRY ONE OF OUR PROTECTA LINE OF PRODUCTS TODAY! EACH FORMULA CONTAINS AN ACTIVE INGREDIENT OF NATURAL PLANT EXTRACTS. CHOOSE A CARRIER OF YOUR CHOICE -THE BENEFITS INCLUDE A "RESIDUAL" EFFECT THAT CONTINUES TO PROTECT YOUR PRODUCT OVER TIME AGAINST HARMFUL PATHOGENS, WHILE REDUCING THE OVERALL MICROBIAL ACTIVITY*****

| ITEM | PRODUCT | COMPOSITION | DESCRIPTION |
|-------------|---------------------------------|--|--|
| 15950 | Biotecta™ 60 (New!) | <i>A combination of natural (Plant & Herb) extracts. (Liquid)</i> | Microbiological efficacy against E.coli, Salmonella, Listeria and More! |
| 15961 | Biotecta™ 60 PLUS (New!) | <i>Combination of natural (Plant & Herb) extracts with Potassium Lactate. (Liquid)</i> | Microbiological efficacy against E.coli, Salmonella, Listeria and More! – Plus – extends Shelf-Life. |
| 15163 | Protecta™ C.G. 63 SH | <i>Salt and Flavorings (Powder↓)</i> | Ingredient used against many types of yeast, molds and Pathogen's in fresh, frozen and cooked products, Excellent results in fresh sausages. |
| 15850 | Protecta™ Two | <i>Salt and Flavorings</i> | Surface application (spray or dip) - No label declaration required when used as a processing aid – for meat, poultry or seafood. |
| 15870 | Protecta™ Three | <i>Sodium Acetate and Flavorings</i> | Surface application (spray or dip) - No label declaration required when used as a processing aid – for meat, poultry or seafood. |
| 15876 | Protecta™ Super | <i>Sodium Acetate, Salt and Flavorings</i> | Use as a processing aid (applied on surface and/or as an ingredient) to extend shelf life and eliminate pathogen's in fresh, cooked and frozen food products! |
| 15925 | Protecta™ Super OX | <i>Sodium Acetate, Salt and Flavorings</i> | Benefits of Protecta™ Super with the added benefit of a natural antioxidant where oxidation is a concern. |
| 15926 | Protecta™ C.G. 63 OX | <i>Salt and Flavorings</i> | Benefits of Protecta™ C.G. 63 with the added benefit of a natural antioxidant where oxidation is a concern. |
| New! | Protecta™ Fresh C | <i>Water, Mono & Diglycerides of edible fatty acids. Mono-and Diglycerides of edible fatty acids/and esterified w/Citric Acids, Sodium Acetate, Citric Acid.</i> | Spray or dip application that creates a safe film on meat surface . This edible film acts as a moisture barrier that greatly reduces purge and maintains fresh appearance. |
| 15872 | Protecta™ 904 | <i>Sodium Lactate, Sodium Acetate, Flavorings</i> | Protecta Benefits w/ active carriers – various applications. Excellent for shelf-life and aids in color development. |



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| ITEM # | PRODUCT | PURPOSE | DESCRIPTION |
|--------|------------------------------|---|--|
| 15871 | Protecta™ 6010 | <i>Sodium Lactate, Sodium Acetate, Sodium Citrate, Sodium Benzoate, Glucono-Delta-Lactone, Flavorings</i> | Protecta Benefits w/ active carrier – various applications. Excellent for shelf-life. |
| 15901 | Protecta™ Dex Fresh | <i>Dextrose and Flavorings</i> | Protecta Benefits w/ active carrier – various applications... |
| 15902 | Protecta™ Dip Fresh | <i>Sodium Acetate, Salt, Flavors, Citric Acid</i> | Protecta Benefits (Used as a Surface Treatment) |
| 15881 | Protecta™ Super Fresh | <i>Sodium Acetate, Salt, Flavorings, Citric Acid</i> | Protecta Benefits (Used as an Ingredient) |
| 15900 | Protecta™ Must Fresh | Ground Mustard Seed (deactivated), Flavorings | Protecta Benefits w/ active carrier – various ground or emulsified applications |

BINDERS & EXTENDERS

| | | | |
|-------|-----------------------------|--|--|
| 15858 | Bafos™ Ultrabind 1A | <i>Sodium Alginate, Sugar, Hydrolyzed Gelatin, Sodium Phosphates</i> | Meat & Seafood binding system for restructuring pieces into a larger homogenous formed product that may be sliced for heating or freezing. Ensures good yields during freeze-thaw and minimal shrinkage on cooking. |
| 15859 | Bafos™ Ultrabind 2B | <i>Calcium Sulphate, Sugar, Sodium Alginate, Sodium Phosphates</i> | New! "Salt tolerant" binding system for restructuring meat, seafood and formed products with benefits as above. |
| 12301 | Carrot Fiber | <i>Carrot Fiber or Powder</i> | 18:1 water binding in emulsified meat applications |
| 12302 | Carrot Fiber | <i>Carrot Fiber or Powder</i> | 26:1 water binding in emulsified meat applications |
| 12300 | Citrus Fiber | <i>Citrus Fiber or Powder</i> | 19:1 water binding in emulsified meat applications |
| 14890 | Bafish Plus Whitener | <i>Sodium Phosphates and Whitener</i> | For lobster, shrimp, scallop and fish fillet... |
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| 14870 | Bafish 870 + | <i>Sodium Phosphate, Salt, Citric Acid and Flavorings</i> | Reduces translucency – saving white color - while retaining moisture, high cooking yield & shelf-life extension . |
| 52555 | Bafos™ Seafood Blend #5 | <i>Bicarbonate, Salt, Sodium Phosphate and Sodium Citrate</i> | Great cooking yields , fresh looking product, better shelf-life & reduced translucency! |
| 11090 | Bafos™ MMD (Paste) | Water, Mono & Diglycerides | For use in emulsions, injections and marinades. <i>Reduces purge in fresh, marinated meats and increases cooking yields, while improving PSE (Pale, Soft, Exudate).</i> |
| 11096 | Bafos™ MMD Fresh | Water, Mono & Diglycerides, Tocopherols | For use in emulsions, injections and marinades. Also improves PSE in cured and fresh meats helps minimize lipid oxidation, thus reducing warmed over flavor. |
| 77035 | PS 60 | Soy Protein Extract | Water extracted soy protein for emulsions |
| New! | Profiber (Soy Fiber) | Soy Protein Fiber | A 100% Natural high dietary fiber with high water binding capacity that minimizes product loss during cooking. Great for use in making sausages, burgers, bakery, health foods, etc. |
| 12011 | Bapro Beef Protein | <i>Beef Protein</i> | For beef applications to improve yields, moisture retention and texture. |
| 12026 | Bapro # 25 | <i>Hydrolyzed Protein</i> | For poultry applications to improve yields, moisture retention and texture. |
| 12021 | Bapro Pork Protein | <i>Pork Protein</i> | For pork applications to improve yields, moisture retention and texture. |
| 80500 | P&L Blend #1 | <i>Soy Protein Concentrate and Modified Food Starch</i> | Used for binding moisture in meat/poultry and a thickening agent for soups and sauces... |
| 11069 | Bafos™ Beef Steak Blend | <i>Water, Sodium Phosphates, Hydrolyzed Beef Protein, Salt, Sodium Bicarbonate and Beef Flavor</i> | A specialty blend with beef flavor designed for fresh meat pump without using cure. Benefits include moisture retention (even in a well done cooked steak!), improved texture and enhanced flavor profile. |
| 11161 | Bafos™ #61-F | <i>Water, Sodium Phosphates, Salt, Beef Flavor, Lemon Juice, Ficin</i> | specialty blend with beef flavor, for fresh meat pump without using cure – plus it has a tenderizing enzyme! |
| 11062 | Bafos™ #62 | <i>Water, Sodium Phosphates, Salt, Pork Flavor, Lemon Juice</i> | specialty blend with pork flavor, for fresh meat pump without using cure. |



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| | | | |
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| 11063 | Bafos™ #63 | <i>Water, Sodium Phosphates, Salt, Beef Flavor, Lemon Juice</i> | specialty blend with beef flavor, for fresh meat pump without using cure. |
| 15855 | Bafos™ Ultrabind FL | <i>Maltodextrin, Calcium Sulphate, Sodium Alginate, Hydrolyzed Gelatin, Sodium Phosphates</i> | Meat binding system for restructured meat and formed products for “No Salt” applications with added benefits as above. |

MISCELLANEOUS

| | | | |
|-------------|----------------------------------|--------------------------------------|---|
| New! | Sana Silver | <i>Silver ions in water solution</i> | Anti-staling agent with antibacterial effect, used in conditioning drinking water and for treatment of animal intestines before usage in the foodstuffs industry. |
| 15854 | Maillasol Browning Agent | <i>(Liquid and powder form)</i> | Creates a baked or oven roasted appearance (eye appeal) on cooked products. |
| 10500 | Sodium Metabisulfite | <i>Common name</i> | Prevents black spots on shellfish |
| 13000 | Sodium Erythorbate FCC IV | <i>Common name</i> | Excellent cure accelerator – for cured meat applications... |

SPECIALTY PHOSPHATES

| ITEM # | PRODUCT | PURPOSE | DESCRIPTION |
|--------|-------------------|--|---|
| 11012 | Bafos™ 5-A | High-Quality Sodium Phosphates from Europe | Improved yields and color development |
| 11010 | Bafos™ 5-B | (↑) | Injection or marinades in meat, poultry and seafood |
| 11009 | Bafos™ 5-P | (↑) | Specifically developed for use in emulsions |
| 11008 | Bafos™ 5-C | (↑) | Injection or marinades in meat, poultry and seafood |
| 11006 | Bafos™ 5-S | (↑) | soluble and fast dissolving, used as additive in cold water/brines for seafood/fish. Also used in special blends for salamis, sausages, frankfurters, hams, smoked meats and barbecues. |



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| HIGH QUALITY PLASTIC CASING | | | |
|-----------------------------|------------------------|---|---|
| ITEM # | PRODUCT | PURPOSE | DESCRIPTION |
| (Based on size and color) | Budenheimer Steribar | The universal casing for all emulsion products. Perfect for slicing at the deli. | A mono-layered casing from an oriented polyamide blend. The perfect caliber consistency, shrinking property, meat cling and high barrier guarantee that every producer can benefit from. |
| (Based on size and color) | Budenheimer Sterildarm | The plastic tube for food packaging and technical applications, works very well in industrial production. Easy peeling for sliced products. Perfect for cooked, pre-cooked and scalded products like pâté, molded ham, etc. | A non-shrinkable, odor free, taste free, water and fat impermeable casing that remain stable in diameter. A strong casing resistant to most organic solvents, oil, weak acids, caustic solutions and temperatures between - 60° C and + 200° C. Excellent accuracy in flat width and thickness (up to 80µm) for production security and uniformity. |
| (Based on size and color) | Budenheimer PA-6 | Suitable for scalded and cooked processed meat products with a long shelf life. | The combination of economy and perfect presentation, PA-6 has excellent caliber consistency and is available in size ranges from 32 to 450 mm. |



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