

CLEAN LABEL ANTIMICROBIALS

Extend shelf life naturally and replace sorbates, propionic acid, and other chemical preservatives.



CULTURED WHEAT FLOUR

Rich in organic acids from fermented wheat, this flour inhibits mold to extend shelf life in wheat-based baked goods.



CULTURED RICE FLOUR

Rich in organic acids from fermented rice, this flour inhibits mold to extend shelf life in gluten-free baked goods.



CULTURED DEXTROSE

A versatile shelf life extender suitable for a wide range of products including bakery, dips, sauces, meats, and more.



CULTURED SKIM MILK

A natural shelf life extender with flavor notes suited for dairy-based products.



DRIED VINEGAR

Replaces buffered vinegars and maintain pH control in a variety of products.



ROWANBERRY EXTRACT

Rich in natural sorbic acid that inhibits yeast, mold, and bacteria in beverages, bakery, sauces, dips, and more

Not sure where to start?

Our team can help tailor the right solution for your product to maximize shelf life and meet your clean label goals.

**SMART INGREDIENTS,
BETTER FOOD.**

Contact Us