FLORA EXTRACTS

Natural Preservatives

Flora Extracts

Empowering Health, Naturally

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Diary

Items: Ice Creams, Flavored Milks, Milk Products-Cheese Butter etc.

Beverages

Items: Soft Drinks, Alcoholic Beverages, Carbonated Drinks, Fruit Juices, Sports Drinks

Confectionery

Items: Candy Bars, Fruit Candies, Lollipops, Chocolates, Cream Biscuits, Chewing Gums, Mints

Savory

Items: Meat Products, Snacks and Crisps, Convenience Foods, Spice Blends

Breads

- **Microbes:** Bacillus sp | Rhizopus sp | Penicillium sp
- **Action:** Combating Oxidative and Microbial Rancidity

Cakes

- **Microbes:** Bacillus sp., Rhizopus sp. | Penicillium sp.
- **Action:** Combating Oxidative and Microbial Rancidity

Processed Meat

- **Microbes:** Yeast, Lactic acid bacteria | Pseudomonas sp., Rhizopus sp. | Aspergillus sp., Enterococci.
- **Action:** Combating Oxidative and Microbial Rancidity

Raw Meat

- **Microbes:** Yeast, Coliforms | Pseudomonas sp., Salmonella sp. | Listeria sp. | Clostridium sp.
- **Action:** Enzyme Inhibition | Interfere Cell wall Synthesis

Fruit Juices & Beverages

- **Microbes:** Yeast, Lactobacillus sp. | Acetic acid bacteria | Bacillus sp | Aspergillus sp., & Rhizopus sp.
- **Action:** Enzyme Inhibition | Interfere Cell wall Synthesis

Mayonnaise

- **Microbes:** Bacillus sp., Yeast | Aspergillus sp., Penicillium sp.
- **Action:** Combating Oxidative and Microbial Rancidity

Hummus

- **Microbes:** Bacillus sp., Yeast | Aspergillus sp., Penicillium sp. | Staphylococcus sp., Coliform
- **Action:** Combating Oxidative and Microbial Rancidity

Jam & Jellies

- **Microbes:** Yeast, Lactobacillus sp. | Penicillium sp.
- **Action:** Combating Oxidative and Microbial Rancidity

Frying Oil

- **Benefits:** Anti-oxidant, lowers oil consumption, reduces oil cost, creates healthier products, increases productivity
- **Action:** Oxidation Inhibition

Sweets

- **Microbes:** Yeast, Lactobacillus sp., Penicillium sp.
- **Action:** Combating Oxidative and Microbial Rancidity

1

	Fruit Juice	Bread	Cake
Targeted Microbes	Yeast, Lactobacillus sp., Acetic acid bacteria, Bacillus sp., Aspergillus sp.. & Rhizopus sp.	Bacillus sp., Rhizopus sp., Penicillium sp.,	Bacillus sp., Rhizopus sp.. Penicillium sp., Aspergillus sp.
Shelf Life	6-Months	6-7 days	10 days
Mechanism of Actions Range	1. Enzyme Inhibition 2. Interfere Cell wall Synthesis	1. Interfere Cell wall Synthesis 2. Interfere Cell wall Metabolism	1. Enzyme Inhibition 2. Interfere Cell wall Synthesis 3. Interfere Cell wall Metabolism
Distinctive Features	1. Enzyme Inhibition 2. Interfere Cell wall Synthesis	1. Interfere Cell wall Synthesis 2. Interfere Cell wall Metabolism	1. Enzyme Inhibition 2. Interfere Cell wall Synthesis 3. Interfere Cell wall Metabolism

2

	Jams & Jellies	Mayonnaise	Hummus
Targeted Microbes	Bacillus sp., Yeast, Mucor sp.. Aspergillus sp.,	Bacillus sp., Yeast, Penicillium sp., Aspergillus sp.	Bacillus sp., Yeast, Penicillium sp., Aspergillus sp., Staphylococcus so., Coliforms
Shelf Life	6-Months	6 months	10-11 days
Mechanism of Actions Range	1. Cell wall Inhibition 2. Interfere Cell Metabolism	1. Reduces oxidative rancidity 2. Enzyme Inhibition 3. Interfere Cell wall Synthesis 4. Interfere Cell wall Metabolism	1. Enzyme Inhibition 2. Interfere Cell wall Synthesis 3. Interfere Cell wall Metabolism
Distinctive Features	1. Stable at different pH 2. No Impact on texture 3. No Sensory Variations	1. Stable at processing temperatures 2. No Impact on texture 3. No Sensory Variations	1. No Impact on texture 2. No Sensory Variations

3

	Indian Sweets	Raw Meat	Processed Meat
Targeted Microbes	Staphylococcus sp.. Bacillus sp., Penicillium sp., Saccharomyces sp	Staphylococcus sp., Yeast Coliforms, Pseudomonas sp., Salmonella sp., Listeria sp., Clostridium sp	Yeast, Lactic acid bacteria, Pseudomonas sp., Rhizopus sp., Aspergillus sp.. Enterococci.
Shelf Life	6-Months	6 months	10-11 days
Mechanism of Actions Range	1. Enzyme inhibition 2. Effect energy production	1. Enzyme inhibition 2. Interfere DNA Synthesis 3. Interfere Cell wall Synthesis 4. Interfere Cell wall Metabolism	1. Enzyme inhibition 2. Interfere DNA Synthesis 3. Interfere Cell wall Synthesis 4. Interfere Cell wall Metabolism
Distinctive Features	1. Stable at cooking temperature 2. No impact on Color 3. Flavour and texture	1. No color impartation 2. No Impact on texture 3. No Sensory Variations	1. No color impartation 2. No Impact on texture 3. No Sensory Variations

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	Frying Oils	Garlic Paste	Spraying Oil
Distinctive Features	1. Enhanced productivity 2. Replace TBHQ 3. Low dosage and no color Impartation 4. High efficacy compared to TBHQ and Mix Tocopherol 5. Cost benefit due to reduction in oil consumption	1. Enhance shelf life 2. Replace Sodium Benzoate 3. Low cost with minimum dosage 4. No color and flavour impartation 5. No impact on pH	1. Heat stable at baking conditions 2. Synergistic effect of Green Tea & Rosemary extracts 3. High Antioxidant Activity

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