



## Innovative Quality control

The content of ATP is particularly high in muscle where it provides the energy for contraction. As soon as an animal is slaughtered, ATP degrades to form: IMP (powerful flavour enhancer), Inosine and Hypoxanthine.

Measuring the level of these nucleotides in raw material or finished products brings information on:

### Freshness

Seafood products - fish, shrimps - chilled and frozen - salted, smoked, or canned

Fish, meat, and chicken byproducts



### Flavor Enhancers

Yeast extracts enriched in nucleotides



### Feed stimulators

Feed for fish farming



### Added phosphates

Seafood products  
Ham

**NovoCIB develops innovative solutions for Quality Control based on quantification of ATP degradation products in raw material**

Feasibility Study

Development of Enzymatic Method

**Fast • « On-field » Control • Reliable • Cost-Efficient**

Analytic Method Validation

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