



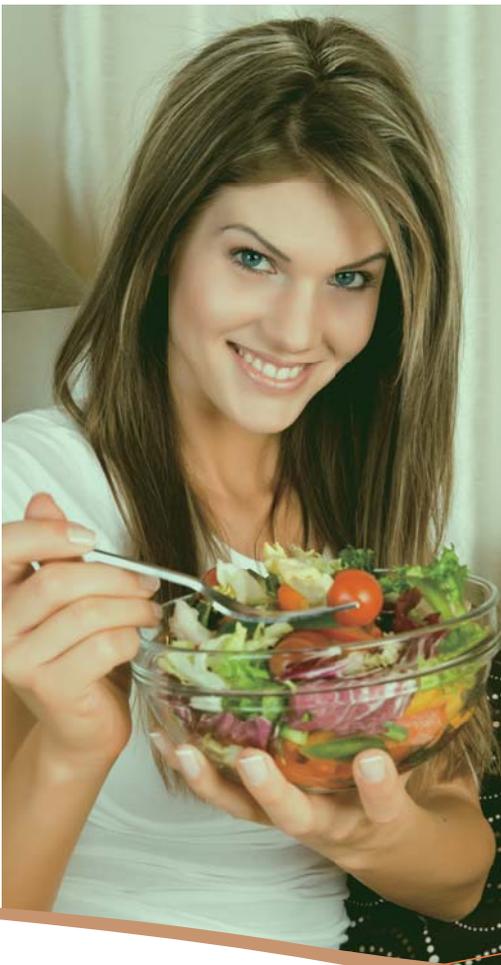
CULINARY

Sauces, Dressings and Dips, Salad and Sandwich Spreads, Soups and Broths Label-friendly Solutions for Shelf-life Extension

YEAST AND MOLD, BACTERIAL SPOILAGE, PATHOGENS RISK, OXIDATIVE RANCIDITY

Natap™, Epolyly™, NisinZ®, Antimix™, Proteria™, Guardox™, Shelfex™

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8 Years
expertise

HANDARYS.A.



TM

Culinary Solutions

Solutions			Label-friendly antimicrobials					Clean-label fermentates			Clean-label extracts			Label-friendly extenders		
			0101	0201	0302	0502	0503	0604	0607	0608	0801	0803	0804	1001	1002	
			Natap™	Epolyly™	NisinZ [®]	Antimix™ EV	Antimix™ CE	Proteria™ CA	Proteria™ SR	Proteria™ DV	Guardox™ BL	Guardox™ RA	Guardox™ OE	Shelfex™ ER	Shelfex™ NO	
			Anti-yeast & mold	Inhibition of fungi and bacteria	Anti-Gram-positive bacteria	Anti-bacteria, yeast and molds	Anti-yeast & mold	Fresh-keeping and microbial control	Enhanced microbial stabilization and salty flavor	Anti-pathogens incl. <i>Listeria</i>	Delay of rancidity and color retention	Delay of rancidity and color retention	Delay of rancidity and color retention	Microbial control, Flavour and color retention	Anti-Gram-positive bacteria; Delay of rancidity	
Culinary	Sauces, dressings and dips	Emulsified sauces	Liquid dressings (e.g. French dressings)			•		•	•		•		•		•	
			Mayonnaise			•		•	•		•		•		•	
			Mayonnaise-based salads			•		•	•		•		•		•	
			Spoonable salad dressings			•		•	•		•		•		•	
		Non-emulsified sauces	Barbecue sauce			•		•	•		•		•		•	
			Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce)	•	•		•			•	•	•		•		
			Cheese sauce (e.g. Cheddar sauce)	•		•				•			•		•	
			Chilli sauce			•		•		•			•		•	
			Cream-based sauce			•				•	•	•			•	
			Meat stock based sauce (e.g. Espagnole sauce)			•			•	•			•		•	
			Sweet and sour dipping sauce		•					•			•		•	
			Tomato ketchup			•			•	•			•		•	
	Vinegar-based sauce (e.g. Daddies, HP Sauce, OK Sauce)				•			•	•			•		•		
	Worcester sauce (e.g. spicy soy sauce)				•			•	•			•		•		
	Salad and sandwich spreads	Salads	Fish / shrimp paste and sauce			•		•	•	•	•		•		•	
			Fruit-based sauces (e.g. Blueberry sauce, Cranberry sauce)		•					•				•		
			Soybean paste and sauce	Fermented soybean paste (e.g. Dou jiang, Doenjang, Miso)		•				•	•			•		•
				Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce)		•	•			•	•			•		•
				Soy sauce blended with hydrolyzed vegetable protein			•			•	•			•		•
			Sandwich spreads	Colestlaw			•			•	•			•		•
				Chicken salads						•	•			•		•
				Dessert salads		•					•			•		•
				Fish salad			•			•	•			•		•
				Fruit salads		•					•			•		•
		Meat salad							•	•			•		•	
		Pasta salad				•			•	•			•		•	
		Potato salad				•			•	•			•		•	
Tuna salad					•			•	•			•		•		
Vegetable salads				•			•	•			•		•			
Soups and broths	Sandwich spreads	Milk-based sandwich spreads			•			•	•	•			•			
		Mayonnaise-like sandwich spreads			•				•	•	•		•			
	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	Canned soup	Canned soup (pH<5), (e.g. Campbell's Tomato)	•				•	•	•	•		•			
Canned soup (pH>5) (e.g. Cream of Mushroom, and Chicken Noodle Soup)				•		•		•	•		•	•	•			

PRODUCT RANGE

Code	Brand	Labelled as	Key benefits	Applications		Dosage
0101	Natap™	Natamycin	<ul style="list-style-type: none"> • Protection against yeast and mold spoilage • Effective over a broad pH range (3-9) • Dosage-efficient and low-cost-in-use • Shelf-life extension • Natural, friendly labeling 	Sauces, dressings and dips	Non-emulsified sauces <ul style="list-style-type: none"> Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce) Cheese sauce 	<0.04g/kg
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	
0201	Epolyly™	ε-Polylysine	<ul style="list-style-type: none"> • Protection against yeast, gram-positive and gram-negative bacteria • New generation of ultrapure ε-Polylysine containing less chloride and inorganic contents • Effective over a broad pH range (5-9) • No impact on flavor, colour nor texture • Natural, friendly labeling 	Sauces, dressings and dips	Non-emulsified sauces <ul style="list-style-type: none"> Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce) Sweet and sour dipping sauce 	<0.25g/kg
					Fruit-based sauces (e.g. Blueberry sauce, Cranberry sauce)	
					Soybean paste and sauce <ul style="list-style-type: none"> Fermented soybean paste (e.g. Dou jiang, Doenjang, Miso) Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce) 	
				Soups and broths	Canned soup <ul style="list-style-type: none"> Canned soup (pH<5) (e.g. Cream of Mushroom, and Chicken Noodle Soup) 	
0302	NisinZ™	Vegetal Nisin	<ul style="list-style-type: none"> • Growth control of Gram-positive bacteria • New generation of vegetable-sourced nisin with higher antimicrobial activities and clear solutions • Effective over a broad pH range (2-7) • Dosage-efficient and low-cost-in-use • Shelf life extension • Natural, friendly labeling 	Sauces, dressings and dips	Emulsified sauces <ul style="list-style-type: none"> Liquid dressings (e.g. French dressings) Mayonnaise Mayonnaise-based salads 	<0.15g/kg
					Non-emulsified sauces (for examples, Barbecue sauce, Cheese sauce (e.g. Cheddar sauce), Chili sauce, Cream-based sauce, Meat stock based sauce (e.g. Espagnole sauce), Tomato ketchup, Worcester sauce (e.g. spicy soy sauce)	
					Fish / shrimp paste and sauce	
					Soybean paste and sauce <ul style="list-style-type: none"> Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce) Soy sauce blended with hydrolyzed vegetable protein 	
				Salad and sandwich spreads	Salads (e.g. Coleslaw, Fish salad, Pasta salad, Potato salad, Tuna salad, Vegetable salads)	
					Sandwich spreads (e.g. Milk-based sandwich spreads, Mayonnaise-like sandwich spreads)	
0502	Antimix™ EV	Polylysine, vinegar	<ul style="list-style-type: none"> • Effective against pathogens such as listeria, salmonella and e. coli • Shelf-life extension • Label-friendly solution for (un)cured meat 	Non-emulsified sauces	Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce)	<0.25% (w/w)
				Soups and broths	Canned soup <ul style="list-style-type: none"> Canned soup (pH<5) (e.g. Cream of Mushroom, and Chicken Noodle Soup) 	
0503	Antimix™ CE	Culture sugar, natural extract	<ul style="list-style-type: none"> • Growth control of yeast and mold • Shelf life extension • Natural, clean-labeling 	Sauces, dressings and dips	Emulsified sauces <ul style="list-style-type: none"> Liquid dressings (e.g. French dressings) Mayonnaise Mayonnaise-based salads Spoonable salad dressings 	<0.5% (w/w)
					Non-emulsified sauces <ul style="list-style-type: none"> Barbecue sauce Chilli sauce 	
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	
0603	Proteria™ CA	Fermented cane sugar	<ul style="list-style-type: none"> • Maintain food fresh and authentic appeal • Growth control of microbial spoilage • Shelf life extension • Natural, clean label 	Sauces, dressings and dips	Emulsified sauces <ul style="list-style-type: none"> Liquid dressings (e.g. French dressings) Mayonnaise Mayonnaise-based salads Spoonable salad dressings 	<1.5% (w/w)
					Non-emulsified sauces <ul style="list-style-type: none"> Barbecue sauce Meat stock based sauce (e.g. Espagnole sauce) Sweet and sour dipping sauce Tomato ketchup Vinegar-based sauce (e.g. Daddies, HP Sauce, OK Sauce) Worcester sauce (e.g. spicy soy sauce) 	
					Fish / shrimp paste and sauce	
					Soybean paste and sauce <ul style="list-style-type: none"> Fermented soybean paste (e.g. Dou jiang, Doenjang, Miso) Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce) Soy sauce blended with hydrolyzed vegetable protein 	
				Salad and sandwich spreads	Salads (e.g. Coleslaw, Fish salad, Pasta salad, Potato salad, Tuna salad, Vegetable salads)	
					Sandwich spreads (e.g. Milk-based sandwich spreads, Mayonnaise-like sandwich spreads)	
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	
					Canned soup <ul style="list-style-type: none"> Canned soup (pH<5), (e.g. Campbell's Tomato) Canned soup (pH<5) (e.g. Cream of Mushroom, and Chicken Noodle Soup) 	
0607	Proteria™ SR	Natural aroma	<ul style="list-style-type: none"> • Sodium reduction • Keep water activity and microbiological stability • Shelf life extension • Clean-label as 'natural flavor' 	Sauces, dressings and dips	Non-emulsified sauces <ul style="list-style-type: none"> Barbecue sauce Chilli sauce Meat stock based sauce (e.g. Espagnole sauce) Worcester sauce (e.g. spicy soy sauce) 	<2.5% (w/w)
					Fish / shrimp paste and sauce	
					Soybean paste and sauce <ul style="list-style-type: none"> Fermented soybean paste (e.g. Dou jiang, Doenjang, Miso) Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce) Soy sauce blended with hydrolyzed vegetable protein 	
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	

PRODUCT RANGE

Code	Brand	Labelled as	Key benefits	Applications		Dosage	
0801	Guardox™ BL	Bamboo leaf extract	<ul style="list-style-type: none"> • Delay of rancidity • Anti-acrylamide • Color retention • Partially alternative to Nitrite and N-nitrosamine • Natural, clean labeling 	Sauces, dressings and dips	Emulsified sauces	Liquid dressings (e.g. French dressings)	<0.03% (w/w)
						Mayonnaise	
						Mayonnaise-based salads	
				Salad and sandwich spreads	Sandwich spreads	Spoonable salad dressings	
						Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce)	
						Cream-based sauce	
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	Fish / shrimp paste and sauce	
Milk-based sandwich spreads							
Mayonnaise-like sandwich spreads							
0803	Guardox™ RA	Rosemary extract	<ul style="list-style-type: none"> • Protecting against deterioration caused by oxidation • Shelf life extension • Natural, clean labeling 	Sauces, dressings and dips	Non-emulsified sauces	Barbecue sauce	<0.15% (w/w)
						Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce)	
						Cream-based sauce	
				Salad and sandwich spreads	Salads	Meat stock based sauce (e.g. Espagnole sauce)	
						Sweet and sour dipping sauce	
						Vinegar-based sauce (e.g. Daddies, HP Sauce, OK Sauce)	
				Soups and broths	Canned soup	Worcester sauce (e.g. spicy soy sauce)	
Dessert salads							
Fruit salads							
Vegetable salads							
Milk-based sandwich spreads							
Mayonnaise-like sandwich spreads							
0804	Guardox™ OE	Olive pulp extract	<ul style="list-style-type: none"> • Delay of rancidity • Anti-acrylamide • Shelf life extension • Natural, clean labeling 	Sauces, dressings and dips	Emulsified sauces	Liquid dressings (e.g. French dressings)	<0.08% (w/w)
						Mayonnaise	
						Mayonnaise-based salads	
				Salad and sandwich spreads	Salads	Spoonable salad dressings	
						Barbecue sauce	
						Cheese sauce (e.g. Cheddar sauce)	
				Soups and broths	Canned soup	Chilli sauce	
Meat stock based sauce (e.g. Espagnole sauce)							
Tomato ketchup							
Vinegar-based sauce (e.g. Daddies, HP Sauce, OK Sauce)							
Worcester sauce (e.g. spicy soy sauce)							
Fish / shrimp paste and sauce							
Soybean paste and sauce	Fermented soybean paste (e.g. Dou jiang, Doenjang, Miso)						
Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce)							
Soy sauce blended with hydrolyzed vegetable protein							
1001	Shelfex™ ER	ε-Polylysine, Rosemary extract	<ul style="list-style-type: none"> • Protection against yeast, gram-positive and gram-negative bacteria • Effective over a broad pH range (5-9) • Dosage efficient • Shelf-life extension • Natural, friendly labeling 	Sauces, dressings and dips	Non-emulsified sauces	Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce)	<0.025% (w/w)
						Sweet and sour dipping sauce	
						Fruit-based sauces (e.g. Blueberry sauce, Cranberry sauce)	
				Salad and sandwich spreads	Salads	Soybean paste and sauce	
						Dessert salads	
						Fruit salads	
				Soups and broths	Canned soup	Canned soup (pH-5), (e.g. Campbell's Tomato)	
Canned soup (pH>5) (e.g. Cream of Mushroom, and Chicken Noodle Soup)							
1002	Shelfex™ NO	Nisin, Olive pulp extract	<ul style="list-style-type: none"> • Growth control of gram-positive bacteria • Delay of oxidative rancidity • Shelf life extension • Natural, consumer-friendly labeling 	Sauces, dressings and dips	Emulsified sauces	Liquid dressings (e.g. French dressings)	<0.15% (w/w)
						Mayonnaise	
						Mayonnaise-based salads	
				Salad and sandwich spreads	Salads (e.g. Coleslaw, Fish salad, Pasta salad, Potato salad, Tuna salad, Vegetable salads)	Non-emulsified sauces (for examples, Barbecue sauce, Cheese sauce (e.g. Cheddar sauce), Chilli sauce, Cream-based sauce, Meat stock based sauce (e.g. Espagnole sauce), Tomato ketchup, Worcester sauce (e.g. spicy soy sauce))	
						Fish / shrimp paste and sauce	
						Soybean paste and sauce	
				Soups and broths	Canned soup	Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce)	
Soy sauce blended with hydrolyzed vegetable protein							
Milk-based sandwich spreads							
Mayonnaise-like sandwich spreads							
Soups and broths	Canned soup	Canned soup (pH-5), (e.g. Campbell's Tomato)					
		Canned soup (pH-5), (e.g. Campbell's Tomato)					



Handary is an industrial leader in delivering combined rapid microbial diagnostics and natural protective solutions to effectively increase food safety and shelf-life.

More precisely, Handary is a leading producer in premium shelf-life extension ingredients, including Natap™ high-soluble natamycin, Epolyly™ ultrapure polylysine, NisinA® | NisinZ™ vegetal nisin A/Z, Lysoch™ fermented lysozyme, Proteria™ fermentates, Antimix™ antimicrobial blends, Chitoly™ fungi chitosan and chitin, Guardox™ natural antioxidants, Befresh™ fresh-keeper (enzyme, coating, culture) and Shelfex™ shelf-life extender.



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