



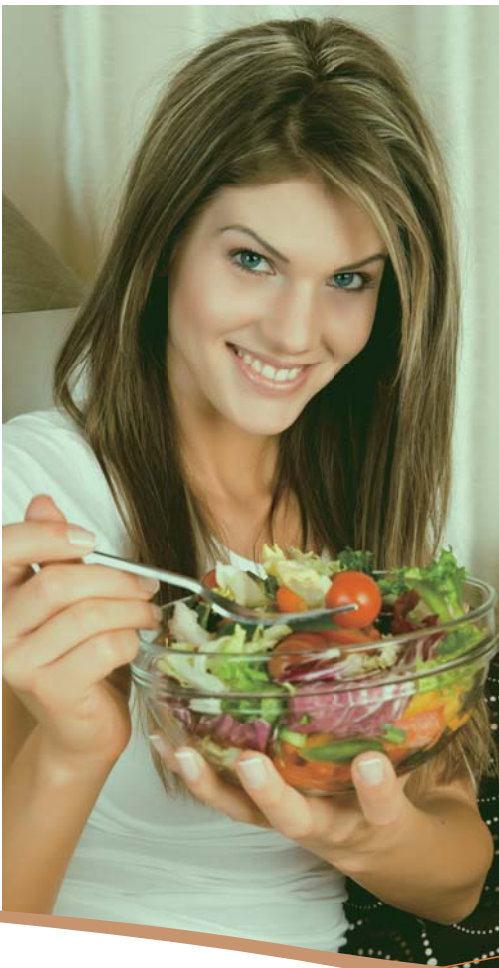
CULINARY

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™

www.handary.com



8 Years
expertise

HANDARY S. 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			•			•	•			•		•	
	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			•			•	•			•		•	
		Salad and sandwich spreads	Salads	Coleslaw			•			•			•		•	
				Chicken salads						•			•		•	
				Dessert salads		•					•			•		•
				Fruit salad			•			•			•		•	
				Fruit salads		•				•			•		•	
	Meat salad								•			•		•		
	Pasta salad					•			•			•		•		
	Potato salad					•			•			•		•		
	Tuna salad					•			•			•		•		
	Vegetable salads				•			•			•		•			
Sandwich spreads	Milk-based sandwich spreads				•				•	•	•			•		
	Mayonnaise-like sandwich spreads				•				•	•	•			•		
Soups and broths	Canned soup		Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	•				•	•	•		•		•		
			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 Fruit-based sauces (e.g. Blueberry sauce, Cranberry sauce)	<0.25g/kg
				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)	
				Soups and broths	Canned soup <ul style="list-style-type: none"> Canned soup (pH<5) (e.g. Cream of Mushroom, and Chicken Noodle Soup) 	
				Soups and broths	Canned 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 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))	<0.15g/kg
				Soybean paste and sauce	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	Canned soup <ul style="list-style-type: none"> Canned soup (pH<5), (e.g. Campbell's Tomato) 	
				Soups and broths	Canned soup	
				Soups and broths	Canned soup <ul style="list-style-type: none"> Canned soup (pH<5) (e.g. Cream of Mushroom, and Chicken Noodle Soup) 	
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) Fruit-based sauces (e.g. Blueberry sauce, Cranberry 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 Non-emulsified sauces <ul style="list-style-type: none"> Barbecue sauce Chili sauce 	<0.5% (w/w)
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	
				Soups and broths	Canned soup	
				Soups and broths	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) 	
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 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	<1.5% (w/w)
				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	
				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)	
				Soups and broths	Canned soup	
				Soups and broths	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) 	
				Soups and broths	Canned soup	
				Soups and broths	Canned soup	
				Soups and broths	Canned soup	
				Soups and broths	Canned 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 Chili sauce Meat stock based sauce (e.g. Espagnole sauce) Worcester sauce (e.g. spicy soy sauce) Fish / shrimp paste and sauce	<2.5% (w/w)
				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	
				Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	
				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		
					Non-emulsified sauces	Spoonable salad dressings		
						Butter sauces (e.g. Beurre maine, Café de Paris, Meuniere sauce)		
						Cream-based sauce		
					Salad and sandwich spreads	Sandwich spreads		Fish / shrimp paste and sauce
Milk-based sandwich spreads								
Soups and broths	Dry soup and gravy mixes (e.g. Bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques)	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		
						Meat stock based sauce (e.g. Espagnole sauce)		
						Sweet and sour dipping sauce		
						Vinegar-based sauce (e.g. Daddies, HP Sauce, OK Sauce)		
						Worcester sauce (e.g. spicy soy sauce)		
					Salad and sandwich spreads	Salads		Dessert salads
								Fruit salads
					Soups and broths	Canned soup		Vegetable salads
Milk-based sandwich spreads								
Mayonnaise-like sandwich spreads								
Canned soup	Canned soup (pH<5), (e.g. Campbell's Tomato)							
	Canned soup ((pH>5) (e.g. Cream of Mushroom, and Chicken Noodle Soup)							
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		
					Non-emulsified sauces	Spoonable salad dressings		
						Barbecue sauce		
						Cheese sauce (e.g. Cheddar sauce)		
					Fish / shrimp paste and sauce	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)		
						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								
Salad and sandwich spreads	Salads (e.g. Coleslaw, Chicken salads, Fish salad, Meat salad, Pasta salad, Potato salad, Tuna salad, Vegetable salads)							
Soups and broths	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)						
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)		
					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)		
Salad and sandwich spreads	Salads	Dessert salads						
		Fruit salads						
Soups and broths	Canned soup	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		
					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		Fermented soy sauce (e.g. Chinese soy sauces, Koikuchi-type Japanese soy sauce)
					Salad and sandwich spreads	Salads (e.g. Coleslaw, Fish salad, Pasta salad, Potato salad, Tuna salad, Vegetable salads)		Soy sauce blended with hydrolyzed vegetable protein
Sandwich spreads (e.g. Milk-based sandwich spreads, Mayonnaise-like sandwich spreads)								
	Soups and broths	Canned soup	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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