



MEATS

Meat, Poultry, Fish and Seafood Label-friendly Solutions for Shelf-life Extension

MICROBIAL CONTROL, COLOR RETENTION, MEAT JUICE PREVENTION, SODIUM-REDUCTION

NATAP™, NISINZ™, PROTERIA™, ANTIMIX™, GUARDOX™, SHELFEX™

www.handary.com



8 Years
expertise

HANDARYS. A.



TM

Meat Solutions

Food items		Solutions		Label-friendly Antimicrobials				Clean-label Fermentates				Clean-label Extracts		Label-friendly Extenders		
		0101	0302	0501	0502	0603	0605	0606	0607	0805	0806	1001	1002	1003		
		Natap™ Anti-yeast & mold	NisinZ™ Anti-Gram-positive bacteria	Antimix™ CS Pathogens inhibition	Antimix™ EV Pathogen reduction	Proteria™ CS Microbial control and color retention	Proteria™ AL Listeria inhibition	Proteria™ CV Enhanced microbial and product stability	Proteria™ SR Sodium-reduction and microbial control	Guardox™ DE Delay of oxidative rancidity	Guardox™ PA Delay of rancidity, Color retention	Shetflex™ NO Anti-Gram-positive bacteria and delay of rancidity	Shetflex™ ER Inhibition of yeast, bacteria and oxidative spoilage	Shetflex™ CZ Growth control of mold and moisture retention		
Raw meat (Pork, lamb, Beef)	Carcass				•											
	Raw fresh meat			•												
	Raw frozen meat													•		
	Raw comminuted meats	Raw ground meat					•									
		Fresh enhanced meat					•									
		Fresh sausage					•									
	Raw cured shelf-stable meats	Raw hams (e.g. Speck)	•							•						
		Low-acid dry sausage (e.g. La Chang)		•						•			•			
		High-acid fermented sausage (e.g. Salami)	•							•						
Cooked meat	Cooked uncured meats	Roast beef					•						•			
		Meat pies	•					•								
		Prepared meat-based RTE-meals						•	•		•					
		Prepared meat-based meal components (e.g. Sous-vide)		•				•				•				
		Sliced cooked meats		•				•				•				
		Pasteurized cured meats						•	•	•	•	•				
	Shelf-stable cooked cured meats	Bacon						•	•	•	•	•				
		Frankfurters						•	•	•	•	•				
		Lebanon bologna						•	•	•	•	•				
		Pate						•	•	•	•	•				
		Pressed ham						•	•	•	•	•				
		Canned cured ham		•				•	•	•	•	•				
		Luncheon meat		•				•	•	•	•	•				
		Liver, blood, and bologna-style sausages		•				•	•	•	•	•				
		Brawns		•				•	•	•	•	•				
Gelder smoked sausage		•				•	•	•	•	•						
Dried meat	Rou Gan, Charqui, Biltong, Beef jerky	•														
Raw poultry	Raw fresh poultry meat			•												
	Raw frozen poultry meat			•												
	Raw ground poultry meat					•										
Cooked poultry	Uncured Poultry	RTE poultry					•									
		Turkey breast					•									
		Pickle chicken legs					•									
		Barbecued poultry					•									
		Baked whole birds					•									
		Fried chicken portions					•									
		Canned products					•									
	Cured poultry	Cured breast products					•	•	•	•	•					
		Luncheon meat					•	•	•	•	•					
		Frankfurters					•	•	•	•	•					
		Ham					•	•	•	•	•					
		Pastrami					•	•	•	•	•					
Pate					•	•	•	•	•							
Dried poultry products		•														
Fish and seafood	Fresh fish and shellfish											•				
	Frozen raw seafood									•						
	Minced fish and surimi										•					
	Cold-smoked finfish and shellfish		•													
	Pasteurized fish products		•													
	Semi-preserved fish		•									•				
	Fermented fish products		•													
Dried or salted fish	•								•							

Product Range

Code	Brand	Labelled as	Key benefits	Applications		Dosage
0101	Natap™	Natamycin (E235)	<ul style="list-style-type: none"> • New generation of high-soluble natamycin upgraded from traditional natamycin • Protection against yeast and mold spoilage • Dosage-efficient and low-cost-in-use • Shelf-life extension • Natural, friendly labeling 	Raw meat (Pork, lamb, Beef)	Raw cured shelf-stable meats (e.g. Raw hams (e.g. Speck), High-acid fermented sausage (e.g. Salami))	<0.04g/kg
				Cooked meat	Cooked uncured meats (e.g. Meat pies)	
				Dried meat	Rou Gan, Charqui, Biltong, Beef jerky	
				Dried poultry products		
				Fish and seafood	Fish and seafood	
0302	NisinZ™	Vegetal Nisin (E234)	<ul style="list-style-type: none"> • Effective against Gram-positive bacteria • Natural vegetable source • Shelf life extension • Natural, friendly labeling 	Raw meat (Pork, lamb, Beef)	Raw cured shelf-stable meats (e.g. Low-acid dry sausage (e.g. La Chang))	<0.15g/kg
				Cooked meat	Cooked uncured meats (e.g. Prepared meat-based meal components (e.g. Sous-vide), Sliced cooked meats)	
					Shelf-stable cooked cured meats (e.g. Canned cured ham, Luncheon meat, Liver, blood, Bologna-style sausages, Brawns, Gelder smoked sausage)	
				Fish and seafood	Cold-smoked finfish and shellfish	
					Pasteurized fish products	
		Semi-preserved fish				
		Fermented fish products				
0601	Antimix™ CS	Sodium lactate, fungi Chitosan	<ul style="list-style-type: none"> • Pathogen reduction such as <i>Salmonella</i> and <i>E.coli</i> • Shelf life extension by controlling LAB, <i>Pseudomonas</i>, <i>Aeromonas</i> and <i>Enterobacter</i> • Color retention • Natural, friendly-labeling 	Raw meat (Pork, lamb, Beef)	Raw fresh meat	<1g/kg
				Raw poultry	Raw fresh poultry meat Raw frozen poultry meat	
0602	Antimix™ EV	Polylysine, Vinegar	<ul style="list-style-type: none"> • Inhibition of microbial contaminants, including <i>Salmonella</i> and pathogenic forms of <i>Listeria</i>, <i>Escherichia coli</i>, <i>Campylobacter</i> and <i>Shigella</i> • Shelf life extension • Natural, friendly-labeling 	Raw meat (Pork, lamb, Beef)	Carcass	<1g/kg
				Raw poultry	Raw fresh poultry meat Raw frozen poultry meat	
0603	Proteria™ CS	Cultured corn sugar	<ul style="list-style-type: none"> • Increased microbial stability • Increased pH stabilization • Color retention • Shelf life extension • Natural, clean labeling 	Raw meat (Pork, lamb, Beef)	Raw comminuted meats (e.g. Raw ground meat, Fresh enhanced meat, Fresh sausage)	<10g/kg
				Raw poultry	Raw ground poultry meat	
0605	Proteria™ AL	Cultured sugar and vinegar	<ul style="list-style-type: none"> • <i>Listeria</i> inhibition • Shelf life extension • Natural, clean labeling 	Cooked meat	Cooked uncured meats (e.g. Roast beef, Meat pies, Prepared meat-based RTE-meals, Prepared meat-based meal components (e.g. Sous-vide), Sliced cooked meats)	<10g/kg
					Pasteurized cured meats (e.g. Bacon, Frankfurters, Lebanon bologna, Pate, Pressed ham)	
					Shelf-stable cooked cured meats (e.g. Canned cured ham, Luncheon meat, Liver, blood, Bologna-style sausages, Brawns, Gelder smoked sausage)	
0606	Proteria™ CV	Cultured cane sugar and vinegar	<ul style="list-style-type: none"> • Increased product stability • Microbial inhibition • Shelf life extension • Natural, clean labeling 	Cooked meat	Pasteurized cured meats (e.g. Bacon, Frankfurters, Lebanon bologna, Pate, Pressed ham)	<10g/kg
					Shelf-stable cooked cured meats (e.g. Canned cured ham, Luncheon meat, Liver, blood, and bologna-style sausages, Brawns, Gelder smoked sausage)	
0607	Proteria™ SR	Natural aroma	<ul style="list-style-type: none"> • Sodium reduction • Water activity control • Shelf life extension • Natural, clean labeling 	Cooked meat	Pasteurized cured meats (e.g. Bacon, Frankfurters, Lebanon bologna, Pate, Pressed ham)	<10g/kg
					Shelf-stable cooked cured meats (e.g. Canned cured ham, Luncheon meat, Liver, blood, and bologna-style sausages, Brawns, Gelder smoked sausage)	
0804	Guardox™ OE	Olive fruit extract	<ul style="list-style-type: none"> • Anti-lipid peroxidation • Shelf life extension • Natural, clean labeling 	Raw meat (Pork, lamb, Beef)	Raw cured shelf-stable meats (e.g. Raw hams (e.g. Speck), Low-acid dry sausage (e.g. La Chang), High-acid fermented sausage (e.g. Salami))	<3g/kg
				Cooked meat	Pasteurized cured meats (e.g. Bacon, Frankfurters, Lebanon bologna, Pate, Pressed ham)	
					Shelf-stable cooked cured meats (e.g. Canned cured ham, Luncheon meat, Liver, blood, and bologna-style sausages, Brawns, Gelder smoked sausage)	
0805	Guardox™ PA	Phytic acid	<ul style="list-style-type: none"> • Anti-oxidation • Prevention of black edges and discoloration • Shelf life extension • Natural, clean labeling 	Fish and seafood	Frozen raw seafood	<1g/kg
1001	Shelfex™ NO	Nisin, Olive fruit extract	<ul style="list-style-type: none"> • Growth control of gram-positive bacteria • Delay of oxidative rancidity • Shelf life extension • Natural, friendly labeling 	Cooked meat	Cooked uncured meats (e.g. Prepared meat-based meal components (e.g. Sous-vide), Sliced cooked meats)	<1g/kg
					Shelf-stable cooked cured meats (Canned cured ham, Luncheon meat, Liver, blood, and bologna-style sausages, Brawns, Gelder smoked sausage)	
1002	Shelfex™ ER	ε-Polylysine, rosemary extract	<ul style="list-style-type: none"> • Protection against yeast and bacterial spoilage • Shelf-life extension • Cost-efficiency • Natural, friendly labeling 	Fish and seafood	Minced fish and surimi	<0.3g/kg
				Raw meat (Pork, lamb, Beef)	Raw cured shelf-stable meats (e.g. Low-acid dry sausage (e.g. La Chang))	
				Cooked meats	Cooked uncured meats (e.g. Roast beef)	
1003	Shelfex™ CZ	Cultured corn sugar, corn fibre	<ul style="list-style-type: none"> • Prevention of black spots or white spots from fungi growth • Moisture retention • Shelf life extension • Natural, clean labeling 	Fish and seafood	Fresh fish and shellfish	<3g/kg
					Semi-preserved fish	
				Raw meat (Pork, lamb, Beef)	Raw frozen meat	



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.



HANDARY S.A.

Avenue de Fré 267
1180 Brussels Belgium
Tél. +32 2 374 63 14
Fax. +32 2 374 78 09
info@handary.com

www.handary.com

