

## Kemin Introduces NaturFORT™ RSGT, a Consumer-Friendly Alternative to EDTA

### New plant extract solution can extend shelf life of salad dressings and sauces

**DES MOINES, Iowa** (May 17, 2018) – Kemin Industries, a leading provider of shelf-life extension and food safety solutions that help manufacturers keep food and beverage products safe, high quality and appealing, recently introduced NaturFORT™ RSGT, a blend of rosemary, spearmint and green tea plant extracts. The new plant extract solution has been found to provide shelf-life extension in salad dressings and sauces and is a consumer-friendly alternative as manufacturers seek a replacement for previously used products such as Ethylenediaminetetraacetic acid (EDTA).

“Many manufacturers have been seeking consumer-friendly alternatives for shelf life extension since EDTA was removed from products,” said Chandra Ankolekar, Ph.D., Technical Service Manager, Kemin Food Technologies. “When replacing EDTA, manufacturers had to sacrifice shelf life or make significant adjustments to their supply chain to store and distribute these products in refrigeration. We have been working on this new solution and are pleased to share that the synergies of the extracts used in NaturFORT RSGT’s proprietary blend make it a more effective option than others currently being used.”

“Our testing has shown great shelf-life extension results in salad dressing and sauces using this new blend of rosemary, spearmint and green tea extracts. It offers improved efficacy over the current plant-based solutions. While rosemary targets the oil phase when added to an emulsion, spearmint and green tea remain in the aqueous phase. A part of the actives works at the interphase, which is known to be the hot spot for oxidation, slowing down lipid oxidation and extending shelf life,” said Ankolekar.

In today’s highly competitive marketplace, Kemin provides food processors, manufacturers and formulators the ability to reduce costs, control inventory and meet demand, all while providing the visual appeal and flavor protection consumers demand.

Please visit <https://www.kemin.com/en/north-america/markets/food-technologies/antioxidants> for more information.

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### About Kemin Industries

**Kemin Industries** ([www.kemin.com](http://www.kemin.com)) is a global ingredient manufacturer with a focus on improving the quality of life for over 3.8 billion people each day with more than 500 specialty ingredients made for the human and animal health, pet food, nutraceutical, food technology, crop technologies and textile industries.

For over half a century, Kemin has been dedicated to using applied science to address industry challenges and offers product solutions to customers in more than 120 countries. Kemin provides ingredients to feed a growing population with its commitment to the quality, safety and efficacy of food, feed and health-related products.

Established in 1961, Kemin is a privately-held, family-owned and operated company with more than 2,500 employees globally and operations in 90 countries, including manufacturing facilities in Belgium, Brazil, China, India, Italy, Russia, Singapore, South Africa and the United States.

### Media Contact:

Carrie Livingston, [carrie@colinkurtis.com](mailto:carrie@colinkurtis.com), 815-519-8302

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