MediaRoom

Kemin Food Technologies Launches BactoCEASE® NV in Asia

Global ingredient manufacturer brings natural food safety solution for meat, poultry and seafood to the Asia-Pacific region

SINGAPORE (February 19, 2020) – Kemin Industries, a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services, has launched its all-natural antimicrobial solution, BactoCEASE® NV, for the food industry in Asia.

As its name indicates, BactoCEASE NV is proven effective in delaying the growth of bacteria in meat, poultry and seafood products, and proven to keep the total viable count of microorganisms within the regulated standard. A natural antimicrobial, BactoCEASE NV replaces synthetic solutions to meet the growing consumer demand for clean-label ingredients. BactoCEASE NV can extend the shelf life of food products just as effectively as synthetic preservatives without negatively impacting the product's texture or flavor. It can replace sodium lactate, sodium diacetate and other artificial antimicrobials in food production.

Meat products tend to have a short shelf life because they are highly susceptible to deterioration in quality and contamination by foodborne microorganisms. These factors can cause biological and chemical changes in meat, leading to food safety concerns.

Globally, microorganism contamination is one of the main factors that results in food recalls. Common bacteria such as *Salmonella*, *Escherichia coli* and *Staphylococcus Aureus*, as well as cold-tolerant pathogens like *Listeria monocytogenes*, cause serious foodborne health hazards.

"The world population is growing at a rapid rate, and we need smart and innovative solutions to make our resources go the extra mile," said Michelle Lim, President, Kemin Food Technologies – Asia. "Our latest solution, BactoCEASE NV, highlights Kemin's commitment to sustainably transform lives around the world. This commitment starts with the products we develop. We aim to focus our sustainability on healthy people, a healthy planet and healthy business. BactoCEASE NV, an antimicrobial shelf-life solution, helps ensure food safety for *people*, reduces food waste for the *planet* and, thus, provides assurance of quality and safety to food brands and *businesses*."

According to the United States Department of Agriculture's Food Safety and Inspection Service, 7.9 million kilograms of meat and poultry products were recalled due to bacteria contamination in the U.S. in 2018 alone. A study conducted by associate professor Robert Scharff from Ohio State University found that medical costs, productivity losses and repercussions due to death or lost quality of life caused by foodborne illnesses cost the U.S. as much as USD$93.2 billion annually.

Kemin's antimicrobial solution BactoCEASE NV targets global concern over foodborne pathogens. A naturally derived, acetic acid-based ingredient, BactoCEASE NV is able to delay the growth of foodborne microorganisms and meet microbiological food safety criteria of total aerobic microbial count and total coliform microbiological standards under food regulations.

BactoCEASE NV is suitable for use in both ready-to-eat and cooked meat products, such as marinated meat, freshly cut meat and even processed meat. In one study conducted by Kemin customers, BactoCEASE NV extended ready-to-cook meat products' shelf life by an additional 80 percent. This extension in shelf life allows food manufacturers to gain cost savings in terms of food waste, resource allocation and supply chain efficiency.

Click here to learn more about Kemin Food Technologies – Asia.

Certain statements may not be applicable in all geographical regions. Product labeling and associated claims may differ based upon government requirements.

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About Kemin Industries

Kemin Industries (www.kemin.com) is a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services. The company supplies over 500 specialty ingredients for human and animal health and nutrition, pet food, aquaculture, nutraceutical, food technologies, crop technologies and textile industries.

For over half a century, Kemin has been dedicated to using applied science to address industry challenges and offer 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 2,800 global employees and operations in 90 countries, including manufacturing facilities in Belgium, Brazil, China, India, Italy, Russia, San Marino, Singapore, South Africa and the United States.

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