MediaRoom

Kemin Adds Fortium® RVC to Portfolio of Antioxidant Solutions

New ingredient is a consumer-friendly alternative in baking and snack applications

DES MOINES, Iowa (July 12, 2018) – Kemin Industries, a leading provider of shelf-life extension and food safety solutions that help manufacturers protect their food and beverage products, is adding a new antioxidant to its portfolio of antioxidant solutions. Fortium® RVC, a rosemary and ascorbic acid blend, is a new consumer-friendly ingredient option that can be used as an alternative to traditional tocopherols in bakery and snack applications.

“We are excited to now offer Fortium RVC as a new clean-label solution for manufacturers who are seeking alternatives to traditional shelf-life ingredients,” said Courtney Schwartz, Principal Marketing Communications Manager, Kemin Food Technologies. “This new blend of our rosemary and ascorbic acid is a great complement to our proprietary oil-soluble green tea extract and more traditional options, such as mixed tocopherols and synthetics. Fortium RVC helps fill the gap between efficacy and clean label as manufacturers continue to respond to consumer demand for consumer-friendly labels. It can improve the oxidative stability of baking and snack products.”

Fortium RVC can help manufacturers significantly delay the onset of lipid oxidation utilizing a blend of rosemary extract and ascorbic acid, in a base such as vegetable oil, to lengthen product shelf life of baking and snack products. Kemin utilizes a proprietary grinding technology to ensure the suspension has small and uniform particles to improve the physical stability of fats/oils in each application.

Kemin now offers an expanded portfolio of oxidation control solutions ranging from traditional synthetic antioxidants and tocopherols to rosemary, oil-soluble green tea, plant extracts and blends. In addition, Kemin’s highly experienced technical team understands how ingredients work together, helping processors determine whether they need simple, single-ingredient formulas, customized blends or extracts designed to solve difficult, specific technical challenges with cost-effective solutions.

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/na/en-us/markets/food/market-segments/bakery-snack for more information.

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About Kemin Industries

Kemin Industries (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.

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