MediaRoom

Kemin Industries Creates New Food Technology Digital Calculator to Aide Shelf-life Goals

Calculator helps formulators in the food technology industry meet shelf-life goals

DES MOINES, Iowa (March 12, 2019) – Kemin Industries, a global ingredient manufacturer focused on improving the quality of life for more than half the world's population, has added a new Oxidation Stability Index (OSI) calculator to its website for Food Technologies - North America.

The digital slider tool allows formulators to select the desired number of Oxidative Stability Index (OSI) hours, then provides shelf-life calculations for various fats and oils. This enables manufacturers to determine the ideal oil and antioxidant solution combination they need to meet cost targets and shelf-life goals.

"We developed the OSI calculator so that formulators would have an easily accessible tool to help them maximize the desired shelf life of their food products," said Courtney Schwartz, Marketing Director for Kemin Food Technologies. "Many manufacturers are seeking to remove traditionally used synthetic ingredients without switching to a high-cost/high-stability oil, which can often reduce the stability of their oil. GT-FORT™, Kemin's oil-soluble green tea extract, gives manufacturers a label-friendly, cost-effective solution to help meet their needs."

The GT-FORT product line of plant extracts for fats and oils assists with oxidation control, significantly delaying lipid oxidation, which lengthens the shelf life of food and maintains brand consistency. The ingredient, which is "Generally Recognized As Safe" (GRAS) by the U.S. Food and Drug Administration, can be used as a clean-label alternative to traditional tocopherols and a replacement to conventional synthetic antioxidants, such as Tertiary-Butylhydroquinone (TBHQ). Manufacturers who use the GT-FORT solution can benefit from a consumer-friendly option that will not negatively impact sensory attributes, is heat stable and does not precipitate in the oil. GT-FORT combines the benefits of oil solubility with the antioxidant properties of traditional green tea extract, making it an ideal solution for oils, snack food and bakery products, as well as sauces and dressings.

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.

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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 more than 3.8 billion people every day with over 500 specialty ingredients made for the human and animal health, aquaculture, 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 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.

Disclaimer: This tool is based on internal studies conducted by Kemin on all of the oils represented. A regression analysis was completed to estimate proper OSI hours based on our internal studies. Values should be used as an indicator and should be validated in your specific application.

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