MediaRoom

Kemin Releases New Video, “Antioxidants in Action”

Showcases antioxidants’ role in delaying oxidation and lengthening shelf life of meat and poultry products

DES MOINES, Iowa (June 26, 2018) – Kemin Industries, a leading provider of shelf-life extension and food safety solutions that help manufacturers protect their food and beverage products, recently released a new video, “Antioxidants in Action.”

The video animates the oxidation process as Kemin experts discuss why meat and poultry products lose their color and flavor. “Antioxidants in Action” showcases how traditional antioxidant and plant extract solutions delay the onset of lipid oxidation, keeping meat and poultry products safer and more appealing with a longer shelf life.

“When buying meat and poultry products, consumers rely on color to make sure their choices are fresh and flavorful,” said Courtney Schwartz, Principal Marketing Communications Manager, Kemin Food Technologies. “This is why it is really important for processors to understand the impact of oxidation and how antioxidants can be incorporated to help protect meat and poultry products and ensure shelf life.”

Kemin can help overcome these oxidation challenges. Kemin Food Technologies offers traditional and plant extract solutions that significantly delay the onset of lipid oxidation, lengthening product shelf life of meat and poultry products. The “Antioxidants in Action” video highlights several Kemin ingredient solutions, including:

- **FORTIUM® A** – a line of natural acerola extracts designed for maximum effectiveness against color degradation
- **FORTIUM® R** – a line of natural rosemary extracts for maximum color and flavor protection
- **FORTIUM® RGT** – a versatile combination of natural rosemary and green tea extracts that complement each other by providing superior antioxidant protection without impacting flavor, color and odor profiles
- **NaturFORT™** – the latest line of unique plant extract blends designed for specific protein packaging needs

“Our highly experienced technical team understands how ingredients work together. They can help processors determine whether they need a simple, single-ingredient formula, custom blend or extract designed to solve difficult, specific technical challenges with cost-effective solutions,” said Schwartz.

The Kemin Research and Development (R&D) team uses formulation technology to determine the optimal and most cost-efficient inclusion rate in each meat matrix. The Customer Laboratory Services (CLS) team provides dedicated support through all phases of testing, using a combination of analytical techniques and accelerated oxidation tests to provide customized shelf-life 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/meat-poultry to view the video or 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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