

## Kemin Food Technologies' New Webinar Highlights Plant-Based Solutions for Shelf-Life Extension

**The program showcases effective options for clean label food products**

**DES MOINES, Iowa** (June 11, 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, recently published a free webinar for professionals in the food industry. “Cleaner Approach to Extending Shelf Life” teaches viewers how the oxidation process impacts the color, flavor and shelf life of foods. In the webinar, Kemin Food Technologies experts discuss a variety of effective solutions – from process and packaging to functional ingredients – providing protection to value and premium brands alike.

Mindful snacking is the buzz among today’s consumers. This is particularly true for the nearly 91 percent of consumers who snack multiple times per day, according to the “Future of Snacking” survey from The Hartman Group.<sup>1</sup>

To attract shoppers, grain-based snack food manufacturers are exploring better-for-you formulations that utilize various ingredient and fat sources – critical components in most grain-based snack foods. Ingredient interactions, processing techniques and packaging choices are variables that can significantly impact shelf life.

“We created this webinar as an educational tool to showcase the effects oxidation has on shelf life, and to introduce our line of plant-based alternatives to TBHQ, designed to help manufacturers meet consumer demand for clean label food products,” said Courtney Schwartz, Marketing Director, Kemin Food Technologies – Americas.

“When today’s consumers purchase their favorite snack foods, they expect a consistent look and great-tasting product. Having a stable, consistent product leads to repeat purchases and increased brand loyalty,” said Schwartz. “Consumer demand for more transparency and cleaner labels has increased, and manufacturers must consider how even the slightest reformulation could impact their brand's reputation. Removing ingredients such as TBHQ, BHT and BHA can significantly impact the sensory attributes and shelf life of food product.”

The “Cleaner Approach to Extending Shelf Life” webinar is available free of charge [here](#).

For more information on Kemin Food Technologies, click [here](#).

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### **About Kemin Industries**

**Kemin Industries** ([www.kemin.com](http://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.

#### **REFERENCES:**

<sup>1</sup>Hartman Group, *The*. June 28, 2017. “What Was Once Unthinkable Is Now Reality: Hardly a Day Goes by Without a Snack.” <https://www.hartman-group.com/press-releases/1848515017/what-was-once-unthinkable-is-now-reality-hardly-a-day-goes-by-without-a-snack>

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