

Opti.Form® Powder Ace S50

A cost-effective shelf life solution



Cost-effective



Extend shelf life



Powder formulation

About Opti.Form Powder Ace S50

Opti.Form® Powder Ace S50 belongs to Corbion Purac's Opti.Form line of products which have a balanced formulation of lactate and acetate salts which are widely used in meat and poultry products. Opti.Form Powder Ace S50 is a powder blend of sodium lactate and sodium acetate, which enables you to extend shelf life in products where powder formulation is preferred.

Cost-effective

Opti.Form Powder Ace S50 offers cost advantages regarding storage and transportation. At the same time, the high level of acetate in combination with lactate requires for low levels, increasing cost-effectiveness.

Extend shelf life

The combination of lactate and acetate is a proven microbial growth inhibitor. Opti.Form Powder Ace S50 is recommended to be used at levels up to 1.0%, enabling a shelf life extension of over 100%.

Powder formulation

Opti.Form Powder Ace S50 is easy to handle and allows for lower addition levels. Additionally powder products are less expensive to transport and store and often have other advantages in production.

Estimated effect of Opti.Form Powder Ace S50 on shelf life.

Use level Opti.Form Powder Ace S50	Shelf life extension
0.5%	Max 70%
0.75%	Max 100%
1.0%	Max 140%



Opti.Form® Powder Ace S50

A cost-effective shelf life solution



Effect of *Opti.Form* Powder Ace S50 on total plate count in cooked pork sausage at 4°C/39°F

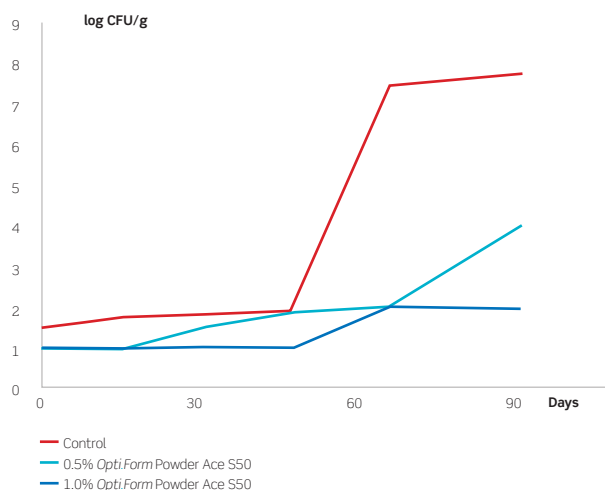


Figure 1

Targeted use

Opti.Form Powder Ace S50 is recommended for use in a variety of cured and uncured cooked meat products.

Figure 1 shows the shelf life extension of a cooked pork sausage. The control formulation has a shelf life of about 60 days. Adding 0.5% *Opti.Form* Powder Ace S50 extends the shelf life to more than 90 days.

Effect of *Opti.Form* Powder Ace S50 on *Lactobacillus* in vacuum packed cooked cured sausage at 4°C/39°F

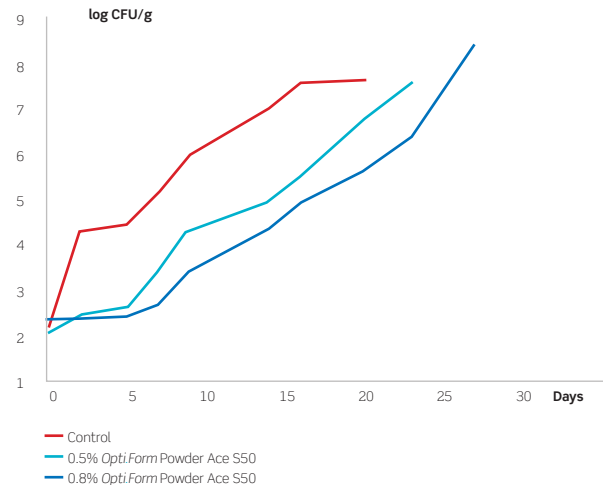


Figure 2

Figure 2 shows the shelf life extension of cured sausage formulation with addition of *Opti.Form* Powder Ace S50. A cooked sausage formulation was inoculated with a cocktail of *Lactobacillus* bacteria. The control product reached a log 7 outgrowth after a period of about 14 days. Addition of 0.8% *Opti.Form* Powder Ace S50 resulted in a shelf life of 25 days, an extension of 80%.

Parameters cooked pork sausage

Salt	1.5%
pH	6.1
aW	0.972
<i>Opti.Form</i> Powder Ace S50	0.5%/1.0%

Opti.Form Powder Ace S50

Form	Powder
Labeling	Sodium lactate (49.5%) Sodium acetate (49.5%)
Target use level	0.5-1.0%
Sodium impact on product	Low

Parameters cooked cured sausage

Moisture level	60%
Salt	2.5%
pH	6.3
aW	0.972
<i>Opti.Form</i> Powder Ace S50	0.5%/0.8%



Request your free sample

Samples and detailed usage instructions, delivered right to your doorstep.
corbion.com/samples



Sample Support

With R&D facilities on every continent, we are always close by to help you with your application development.
corbion.com/contact

Interested in our solutions? Go to corbion.com/costeffective

@CorbionFood

With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

© Copyright 2013 Corbion. All rights reserved. No part of this publication may be copied, downloaded, reproduced, stored in a retrieval system or transmitted in any form by any means, electronic, mechanical, photocopied, recorded or otherwise, without permission of the publisher. No representation or warranty is made as to the truth or accuracy of any data, information or opinions contained herein or as to their suitability for any purpose, condition or application. None of the data, information or opinions herein may be relied upon for any purpose or reason. Corbion disclaims any liability, damages, losses or other consequences suffered or incurred in connection with the use of the data, information or opinions contained herein. In addition, nothing contained herein shall be construed as a recommendation to use any products in conflict with existing patents covering any material or its use.

