

Natural Biotechnology Sprl

Natural Food Protection



History

Natural Biotechnology, a Belgium company located in the “Heart of Europe”

The company has long-standing in house Technical, Research and Development and Marketing experience in the field of Food related Natural Preservatives, Anti-Oxidants and Decontaminants



OBJECTIVES

Research, Design, Formulate and Commercialise Innovative Preservative Systems and Anti-oxidants, based on NATURALLY derived intermediates, extending shelf life and the quality of fresh food.

Three main applications:

Food Preservation and Anti-oxidants

Food Decontaminants

Hygiene in production environment



OBJECTIVES CONTINUED

To provide solutions:

Against enzymatic browning of fruits and vegetables

Anti-microbial treatment of pre-processed fruits and vegetables

Anti-microbial treatment of packaging and processing equipment (environmental hygiene)

Decontaminants for meat carcasses/processing applications



Product Range

NATRApHASE™

All natural – non-toxic – non-hazardous
Consumer and Food Friendly
Label friendly
Safe to consume
Enhanced taste
Easy and Safe to use



APPLICATIONS

Meat, Fish and Poultry processing

Fruit and Vegetables processing

Beverages

Sauce and salads

Dairy products, yoghurts

Baby food

Factory hygiene management

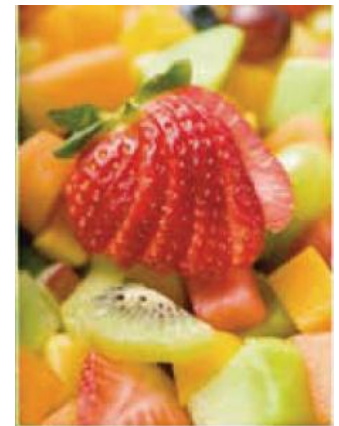
**Food transportation and warehousing
enviromental hygiene**



NATRApHASE™ ABAF

Anti Browning Agent

Formulated using natural intermediates specifically to delay browning in a wide variety of prepared sliced/cut fruit or fruit salads, facilitating a longershef life without alteration to taste, texture and colour



NATRApHASE™ ABAV

Anti Browning Agent

Formulated using natural intermediates specifically to delay browning and “after cooking darkening” in prepared, sliced, diced potato’s and other root vegetables facilitating a longershef life without alteration to taste, texture and colour

NATRApHASE™ ABAV is a friendlier, safer alternative to tradional sulphites and acid phosphates





NATRApHASE™ FVS

Natural Fruit and Vegetable Decontaminant

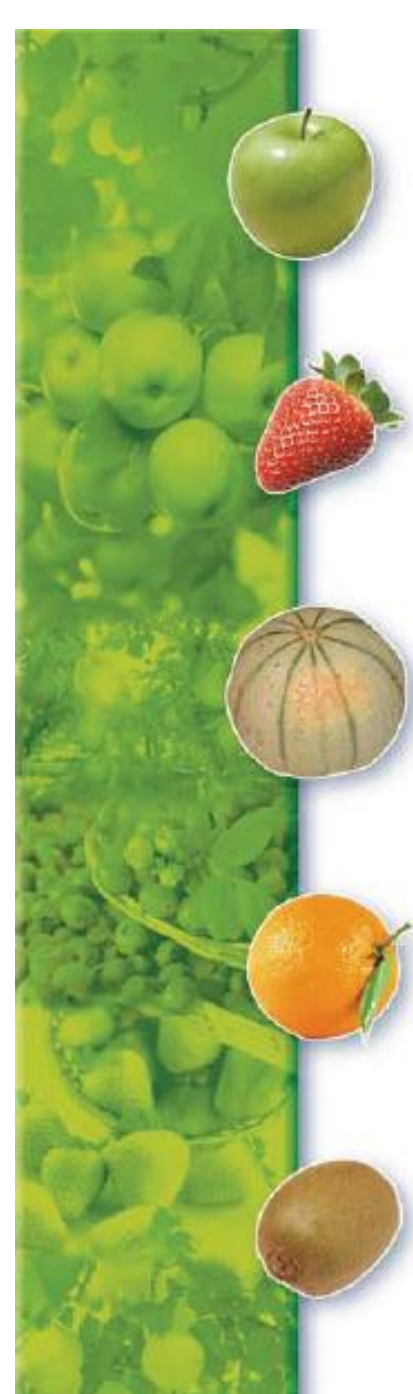
A non – hazardous process wash aid specifically formulated using natural intermediates. Extremely effective when applied to fresh and pre-cut fruit and vegetables.

**NATRApHASE™ FVS can also be used in post harvest applications to protect from micro - organism contamination during transport and/or storage.
Log reduction of 6-7 achieved.**



NATRApHASE™ ATP Antioxidant

Is the “all-in-one” antioxidant, chelator, carrier and emulsifier system, providing a consumer friendly alternative for BHA- and/or BHT based antioxidants specifically formulated using natural intermediates



NATRApHASE™ DCA+ Natural Cleaning Agent

Specifically formulated using natural intermediates for the use in cleaning applications, removal of lime and milk stone from storage tanks and pipe works, cleaning of utensils, machinery, floors, walls and washrooms.

Biodegradeable and very safe to use. Non hazardous.

Log reduction of 6 – 7 achieved.



...all things natural



Natural Biotechnology Sprl

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