

## BUFFERED VINEGAR

As food safety is a high priority in the food industry, manufacturers are hungry for ingredients that are backed by science. Consumers demand labels that they can easily understand and ingredients they can recognize.

Kemin provides innovative, superior food technologies that keep food products looking great, tasting delicious, safe and fresh longer.

Microbial spoilage determines shelf-life, and protecting processed fish products from spoilage bacteria and foodborne pathogens is critical. Buffered vinegar has been shown to maintain pathogen control with no adverse effects on fish quality. Buffering allows the vinegar to contribute the effective amount of antimicrobial activity without negatively impacting texture, flavor or color of the fish products.

### TECHNICAL DATA:

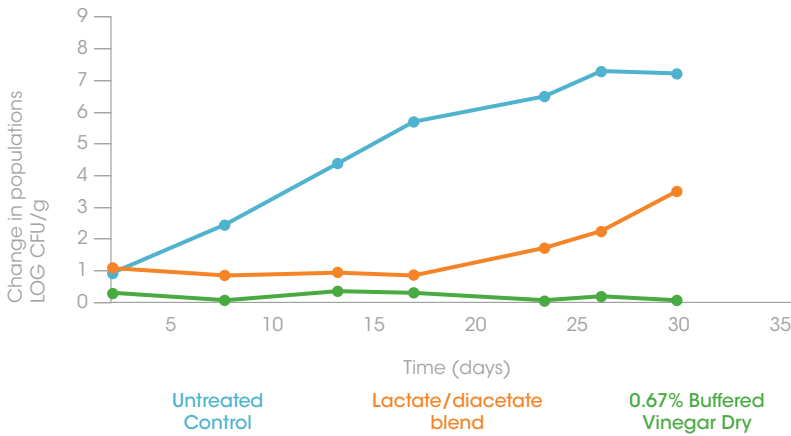
Processed fish products

- Codfish
- Smoked salmon
- Smoked halibut
- Pangasius filet
- Shrimps

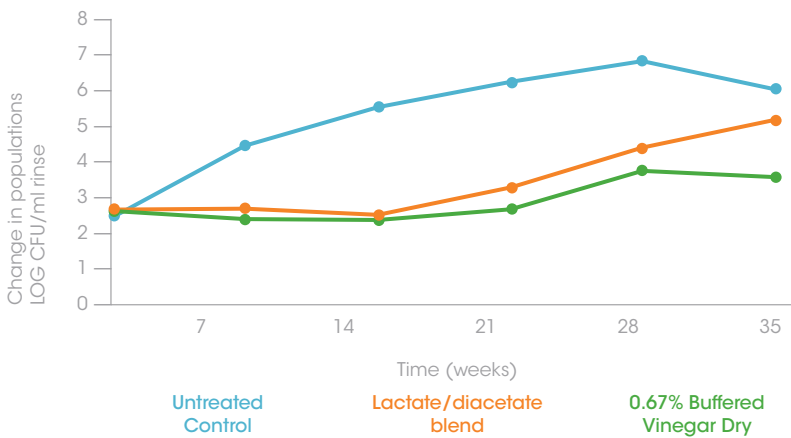
*Consult your local regulatory agent for specific applications and labeling requirements.*

### Internal Kemin Studies (1 rep)

Total *Enterobacteriaceae* counts in smoked salmon



Inhibition of *Listeria monocytogenes* in smoked salmon (challenge test)



### COMMITMENT TO QUALITY:

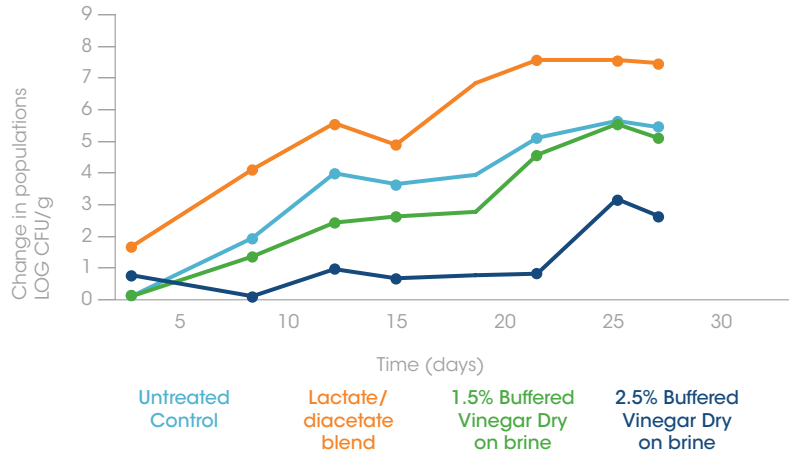
Kemin is committed to continually improving the effectiveness of our Food Safety & Quality Management System, to ensure food safety, quality and customer satisfaction. We accomplish this by leadership that promotes employee involvement, complying with all statutory and regulatory requirements and monitoring our performance against our established objectives for food safety, quality, on-time requirements and innovation.



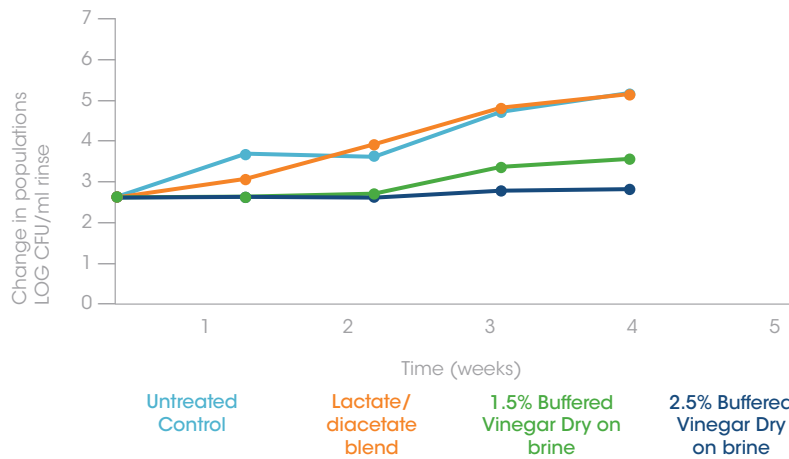
Regulations may vary by country and are subject to change.



**Total *Enterobacteriaceae* counts in jumbo shrimps**



**Inhibition of *Listeria monocytogenes* in jumbo shrimps (challenge test)**



Regulations may vary by country and are subject to change.



[WWW.KEMIN.COM/FOODS](http://WWW.KEMIN.COM/FOODS)

