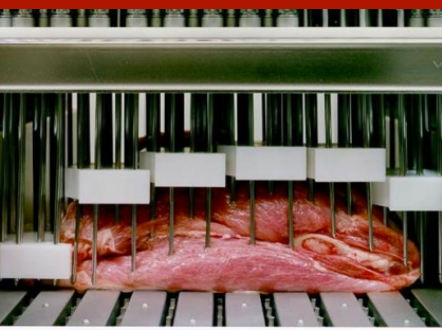


ND Pharma & Biotech

# LACTOBRINE™

READY – MADE LACTO-FERMENTATIVE MEAT PRESERVATION FORMULA



## LACTOBRINE TM

### READY-MADE LACTOFERMENTATIVE MEAT PRESERVATION FORMULA

Fermentation is as old as life itself. At some point, humans learned to guide the process to repeat especially tasty results. These processes have been handed down and passed around, creating beloved foods and national dishes. The most familiar fermented foods are made using lacto-fermentation.

#### Lactic Bacteria

Most people think about beer or wine when they hear the term fermentation. While certain yeasts are used to convert the sugars in grape juice or grains into alcohol, it is bacteria that are responsible for lacto-fermentation. The “lacto” portion of the term refers to a specific species of bacteria, namely Lactobacillus. Various strains of these bacteria are present on the surface of all plants, especially those growing close to the ground, and are also common to the gastrointestinal tracts, mouths and other organs and apparatus of humans and other animal species.

Lactobacillus bacteria have the ability to convert sugars into lactic acid. The Lactobacillus strain is so named because it was first studied in milk ferments. These bacteria readily use lactose or other sugars and convert them quickly and easily to lactic acid. However, lacto-fermentation does not necessarily need to involve dairy products.

Lactic acid is a natural preservative that inhibits the growth of harmful bacteria. Beyond preservation advantages, lacto-fermentation also increases or preserves the vitamin and enzyme levels, as well as digestibility, of the fermented food. In addition, lactobacillus organisms are heavily researched for substances that may contribute to good health.

#### Fermented Foods

In certain societies, foods, especially dairy and meat/s should be preserved by natural ways different from freezer and/or positive cold or congelation. Certain countries demand long-shelf-life preservation raw foods and foodstuffs due to social structure, resources, developmental and cultural issues. Having this account we could say that fermented foods are some of the safest foods industry may offer to that societies. For such purpose, we've developed **LACTOBRINE TM** a ready-made formula to inject, dip or treat meats to gain shelf-life and food safety values in productions that are oriented to developing countries where preservation conditions or available resources are scarce. Our mission is to give longer life to those products without loosening of food safety and quality conditions, making available certain aliments to those groups of population.

#### LACTOBRINE TM

Is available as ready-made brine, to use directly on foodstuffs and/or as diluted and salt-adding pending, in dependence of the desired amount of salt saturation the final product may require for final packaging and delivery.

**LACTOBRINE TM** can be used in combination with common salt of any kind and/or combined with ND Pharma & Biotech's Special Salt Formulation, as Crystal, Flour, Earth, Sea, REDUXALT TM and other existing sodium-reduction formulas from our company.

# LACTOBRINE TM

## READY-MADE LACTOFERMENTATIVE MEAT PRESERVATION FORMULA

Is a natural blend of ingredients and worldwide authorized and permitted food additives with antibacterial function and other technological applications providing a specific solution for food preservation purposes. Applied through injection, dip or in any other kind of preparation process LACTOBRINE TM creates a hostile environment for bacteria and other spoilage production microorganisms thanks to the special and proven-results combination of ingredients, mainly the natural lactic acid salts.

### COMPOSITION

Aminoacids, Sodium Lactate, Sodium Diacetate, Sodium Nitrite, Natural Mineral Salts and Substances. (Annex II Reg. EC 1925/2006).

### CHARACTERISTICS

pH(Fresh Solution).....	5,5–7,5
Heavy Metals.....	Max.10ppm.
Iron.....	Max.10ppm.
Chloride.....	Max.50ppm.
Lead.....	Max.2ppm.
Arsenic.....	Max.1ppm.
Mercury.....	Max.1ppm.

### REGULATION

Manufactured in Strict Accordance with EU and FDA, Australia and New Zealand Regulations.

### PACKAGING

1.000 Liters Standard ICB.

### SHELF LIFE

24 Months in optimal conditions.

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ND P&B  
25  
YEARS  
of  
SHARED  
INNOVATION

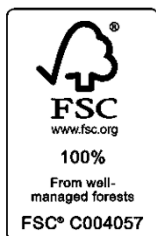
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Our Compromise To the Excellence

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ND Pharma & Biotech is a biopharmaceutical company that discovers, develops and commercializes innovative products and therapeutics in areas of unmet medical, food, nutritional, agro, industrial and many other needs. The company mission is to advance the care of people suffering from certain diseases, worldwide and to make life better promoting green chemistry issues and removing certain chemical toxics from our daily lives. Company also acts as a chemical supplier and molecular provider including certain rare molecules and hard-to find compounds, APIs Intermediates, Reactives, etc. Headquartered in Surrey, England, UK, ND Pharma & Biotech Company has operations worldwide thru a network of commercial and industrial partners, both companies and/or corporations.

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