



PRESERFOOD TM/MEAT

#1 WORLDWIDE NON-TOXIC

SULPHITE-FREE BURGER MEAT SHELF LIFE EXTENSION,

ANTI-MICROBIAL PROTECTOR (ELECTRO-MEMBRANE CELL DISRUPTOR)

NUTRITIONAL ENHANCER AND NATURAL FLAVOUR PRESEVER





PRESERFOOD TM/MEAT

#1 Worldwide

Shelf Life Extension Product

HEALTH MEAT-SULPHITE FREE

Meat and meat products is the ideal environment for bacteria and microbiological life proliferation. This happens from sacrifice to consumer's table, so the huge market of "ready - to - eat" meat products is in need of shelf life extension-consumer's protection solutions. Regulators are on the way to abolish the use of sulphite and sulphite-derived preservation products within such kind of meat foods by public health issues. No other product can be a guarantee of meat preservation as **PreserFoof TM/MEAT**, for industry and consumers.



PRESERFOOD TM/ MEAT is made of ingredients, nutrients and mineral salts all of them existing within meat and within the human body. Our synergistic combination of such ingredients is creating a natural barrier interrupting the capacity of bacteria to reach membrane syntheses and thus far live and reproduced. PRESERFOOD TM/ MEAT is fairly active against a multiplicity of microorganisms, including Gram negative, endotoxin's producers and life threatening microorganisms. *(Results and effectively tested within extreme contamination conditions and situations covered by protected formula)*

ALL MEAT FLAVOR AT "ZERO" CHEMICAL TOXICITY: HEALTH! HEALTH! HEALTH!

Your business is as important as your client's health.

So this is why we accepted the challenge and the opportunity to research and discover, to finally launch to the market a revolutionary product that is becoming #1 Worldwide best-seller within the increasing demand for natural antimicrobials and shelf life extenders for meat and meat derived products without the employ of certain chemical toxic preservatives broadly used but dangerous to our health's and lives within the mid and long-term consumption. The market of certain meat products is growing every day, and companies are concerned with the health and safety of their products as well as the market behaviour and consumer habits show statistically.

Prevention of microbial growth of pathogens, food spoilage organisms and disease causing bacteria appearing prevention in a natural and healthy way is also an increasing demand from consumers and industry. We have taken the challenge and created the first worldwide natural nutrient-ingredients (sulphite free) compound with synergistic activity able to control such bacteria growth safely, effectively, maintaining all the natural meat flavour and nutritional value enhancement, with "zero" negative impact on consumer's health both in the mid and long-term.

We do not make miracles. We do Science for You!



PreserFood TM/ **MEAT**

Change your Food_Change Your Life!

Is a green initiative promoted by our company, concerned with the public health issues arising from the vicarious chain of pressures forcing meat and meat-derived food companies to use chemical and unhealthy substances as preservatives. Despite the fact that those products are permitted and “authorized” for use within these products, they are so far from being healthy and exempt from health impact and effects. Foodborne disease outbreaks are on the rise even in developed countries with a shift from challenges posed by foods from animal origin to fresh foods products and ingredients.. Traditional food preservation methods are less effective in preventing the growth of these pathogens. Modified atmosphere, for instance reduces spoilage by aerobes but enhances the virulence of pathogens like E. Coli 0157H7, very common within burgers and meat products or Listeria, another high impact pathogen of processed meat. Envelopes and especial containers are treated with other contact chemicals that finally appear on foodstuffs and have an uncertain and/or unknown impact on the human health. The challenge was to create a product made from nutrients and ingredients that exist within the human body by themselves, having the exact combination and formula to create a natural barrier (membrane disruption) preventing such pathogens from live and reproduce, endangering our lives and the health of those who are important to us also.

Food-Safety

Nutritional Enhancement

All natural Flavor

Shelf Life Extension.....

PESERFOOD TM/ **MEAT**

Healthy Foods and A whole Wolrd of Advantages!!!



KEEP
CALM
AND
EAT SAFE
MEAT
WITH
PRESERFOOD™

www.preserfood.com

We develop solutions to the industry bringing the best from science and technology, cutting edge research and our best know how to make and offer you products that help to improve our quality of life, with special emphasis on the removal of chemical-toxics from alimentary and food chain.

Our people will be more than happy of helping you to solve any query or concern you may have, so do not hesitate in contacting us at any moment.

Some ways to get in touch for your convenience are available and you'll be attended by a professional, exclusive and successful team.

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ND Pharma & Biotech
MAKING **LIFE** BETTER