



A FLAVOR SYSTEM THAT IMPROVES PRODUCT QUALITY



CLEAN LABEL

PhytoShield™ Flavor System Benefits

- Enhanced organoleptics
- Strong anti-microbial properties
- Shelf life extension
- Clean Label
- Improved product quality
- Low use rates
- Broad pH applicability (2-10)
- Temperature stable
- GMO-free
- Organic compliant grades
- Easy incorporation
- Customized solutions

No matter what type of food or beverage you're creating, a cleaner, simpler label is important to consumers. At the same time, these consumers aren't willing to sacrifice on taste, texture or food quality. The PhytoShield™ Flavor System line can be customized to a food system to address a broad range of product quality goals related to flavor, microbial degradation, and shelf life with a single, natural technology.

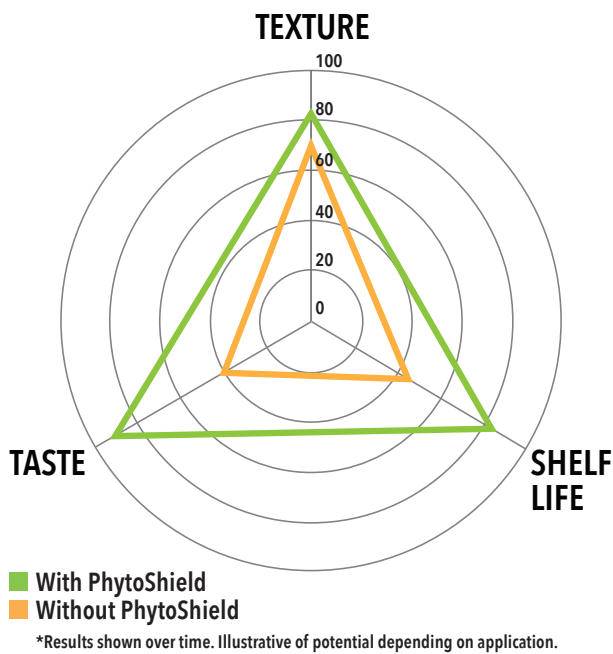
PhytoShield technology is based on decades of flavor system experience. It offers a revolutionary approach to delivering broad-spectrum antimicrobial properties that translates into better overall product quality and a longer shelf life. Because PhytoShield is a natural flavor technology, it allows the development of a cleaner label on your packaging. Low use rates and formulation-friendly physical characteristics make PhytoShield easy to incorporate in foods and beverages.

CREATE CLEAN LABEL FOODS & BEVERAGES WITH BETTER TASTE & QUALITY. FOR LONGER.

PhytoShield Flavor System technology features components that are traditionally used in the development of natural flavors. As a form of 'self-preservation', these flavor systems deliver broad-spectrum anti-microbial activity, effective against gram-positive and gram-negative bacteria, fungi, molds and yeast – with performance comparable to or better than synthetic technologies. The anti-microbial efficacy of PhytoShield is a synergistic effect created by the reaction of bioflavonoids, flavor components, polyphenols and other organic acids.

Ready for your application

PhytoShield has been tested in a broad range of applications with performance shown at low addition levels. These ingredients can be configured to match the flavor profiles of your products. PhytoShield ingredients are stable at pH levels ranging from 2 to 10 and temperatures up to 130° C – offering broad ranging applicability and easy formulation with minimal changes to processing.



Top Beverage Applications

- Shelf-Stable RTD
- Refrigerated
- Shots and liquid supplements
- Hot-fill or pasteurized beverages
- Syrups
- More

Top Prepared Food Applications

- Soups & Sauces
- Salsas & Guacamole
- Hummus
- Ready-to-eat
- More



THESE STATEMENTS HAVE NOT BEEN EVALUATED BY THE FOOD AND DRUG ADMINISTRATION. THIS PRODUCT IS NOT INTENDED TO DIAGNOSE, TREAT, CURE, OR PREVENT ANY DISEASE.

Contact PLT Health Solutions for samples and more information.
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