



Prolong II Cultured dextrose

Inhibition of mould on fermented meats and ready-to-eat food
Extension of shelf life
Prevention of bacteria growth

Antimicrobial made through the fermentation of sugar

Prolong II is produced through the fermentation of dextrose with the use of selected bacteria. From sugar, these bacteria produce natural organic acids. The natural organic acids contained in **Prolong II** inhibit the growth of **spoilage, yeast and mould** bacteria that can cause product deterioration. Consequently, **Prolong II** extends the shelf life of food products.

Clean label

Prolong II can replace chemical additives as a clean label alternative to extend the shelf life of food. Cultured dextrose can be used in baked goods, cheeses, meats, salad dressings, condiments, dips, spreads (e.g. hummus), vegetarian dishes, and more. **Prolong II** is a Kosher certified dairy ingredient.

See the results in every batch

BSA technical specialists will assist you in optimizing the yield of your fresh and processed foods. Ensure the consistency and the yield of every batch by adding **Prolong II** to your formulated custom blend from **BSA**.

Prolong II

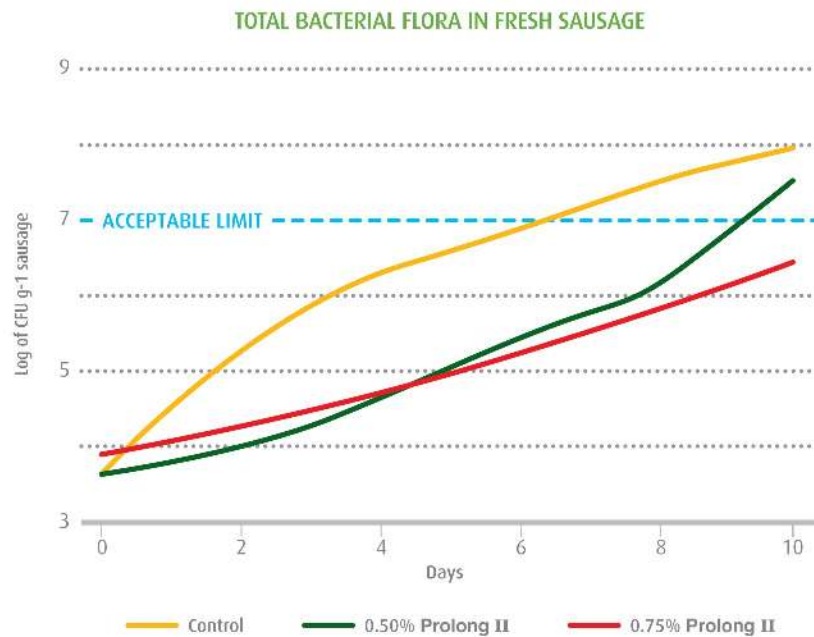
- Prolong II is used for conventional processes.
- It rapidly dissolves in water, and it does not contain allergens.
- Disperse it immediately throughout the batch.



Prolong II

Clean Label Solution at work

Prolong II is a clean label alternative to benzoate and sorbate in that it prevents the alteration and spoilage of food, as well as improves certain sensory properties. Aware that consumers are concerned about the effects of additives, the food industry is striving to come up with safe solutions that are often extracted from sources that have excellent preservative qualities, like **Prolong II**.



Shelf life extended by up to 50%

TYPE OF PRODUCTS	USAGE LEVEL	EASY TO USE
Baked Products Dairy products Cured/fermented sausage Prepared meals Rice preparations Fresh pasta Potatoes Salad dressings Cheese sauces	0.25% to 0.75% In finished product	<ul style="list-style-type: none"> Injection or tumbling: Dissolve in brine before adding to meat. Fresh sausage or ground meat and vegetable protein: Mix with the seasoning or mix directly with protein. Dry topical application: Apply directly or mix with the seasoning before applying. Liquid topical application: Mix with marinade or sauce before applying.

Find out more about our other quality antimicrobial agents: **Neuvi**, **M0statin™** and **Safe-T**



Contact your sales representative or send an email to info@bsa.ca to request samples and a demonstration of **Prolong II** or visit us at bsa.ca

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