



Ecom Antioxidants: Managing oxidation, Naturally

Ecom's line of rosemary-based antioxidants covers a wide range of applications. Whether your desire is to resist the fading of colors and rancidity in fats, or to help extend the shelf life of snacks, seasonings, pickles, pasta, poultry, fish or beef, Ecom has the 100% natural product for you.

Ecom has a product line of solutions for your antioxidant needs.

- NR3401 – for seasoning blends, processed meats, dressings and sauces
- NR3404 – 5% carnosic acid value, slightly less residual color and flavor than NR3401 - for seasoning blends, processed meats, dressings and sauces
- NR3402 – a spray dried powder suitable for premium soup mixes and baked goods.
- NR3405 – for pickling or brined products that have high levels of salt and/or acetic acid
- NR3406 – for water based applications such as pumped meats and soups
- NR3408 – a highly concentrated liquid to be used in very small dosages in fats, oils, mayonnaise, seafood and margarine where there is no detectable added flavor

Advantages of Ecom's antioxidants

- Slows rancidity in fats and oils
- Protects some natural colors and essential oils from oxidation
- Reduces flavour degradation
- "Natural" label declaration
- Easy handling, non toxic, shelf stable
- Competitively priced

Additional information is available

- Application list, recommended products, usage levels
- How to apply our products

Do you have specialized needs or a non standard application?
Let us develop a custom solution for you that meet your requirements.

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