

MEAXI COOKED

NATURAL CO-ADJUNCT FOR COOKED MEAT DELICATESSEN AND COOKED MEAT PRODUCTS REPLACING NITRITES AND NITRATES

MEAXI COOKED is a co-adjunct of natural origin categorized as **ANTIOXIDANT: EXTRACTS OF ROSEMARY**, for the production of cooked meat delicatessen and cooked meat products.

MEAXI COOKED has an antioxidative activity and allow for antimicrobial protection against microorganisms dangerous for food safety, without inhibiting microorganisms necessary for food processing.

MEAXI COOKED allow for a rapid organoleptic stabilization resulting in meat products with increased shelf-life, surprising aromatic freshness and taste wholesomeness and better digestibility because of the drastic reduction or complete elimination of chemical preservatives such as nitrites and nitrates.

Field of use: Cooked Meat Delicatessen prepared with or without brine
Cooked Meat Products

Mode of use: At the time of syringing of meat and / or at the time of cooking

Technological effects: Antioxidative Protection
Antimicrobial Protection
Increased Shelf Life
Protection of the Aromatic Components
Reduction/Elimination of Traditional Preservatives

Quantity: **1 Liter of product for up to 1'000 KG of meat**

Packaging and Storage Conditions:

1 lt. PET Bottles; 5 lt. and 10 lt. HDPE-cans

Bottles and cans to be kept properly closed to protect the product from contamination; the product has to be stored in dry, ventilated and fresh area Protect from freezing. Store between 10°C (50°F) and 32°C (90°F) to avoid separation and prolong shelf life. Stir well before using.

Shelf-like: Closed - 2 years.

Once opened, if properly closed, correctly preserved and free of contamination can be stored for a maximum of 3 months.

Composition: MEAXI COOKED

Content (1 Liter)	Quantity
EXTRACTS OF ROSEMARY	5.17 mg
<i>EtOH</i>	108 ml
<i>Demineralized Water</i>	892 ml

Manufactured in compliance with:

- **EC 1333/2008 and M2 integrations with EC 1129/2011 of 12/11/2011**
- **UE 231/2012**