

MICROSTREAM™



Natural smoke flavorings for extended shelf life!

Natural smoke flavorings can increase the shelf life of food products. They provide four major functionalities: flavor, color, texture creation, and preservative effect. MicroStream™ is a group of natural smoke flavorings specifically targeting the most common bacteria, with a significantly higher preservative effect that helps increase the shelf life of food products when added either internally or to the surface. MicroStream™ SC5 does not add any smoky flavor to the final food product.



APPLICATIONS:

Helps extend the shelf life of food products through the preservative effect of natural smoke flavorings.

Can be applied internally or on the product surface, depending on the formulation and process requirements.

Supports product protection without adding strong smoke notes to the final taste profile.

MicroStream™ SC5 provides preservative functionality without adding smoky flavor to the finished product.

Suitable for a wide range of food applications and supports cleaner-label product development.



The effectiveness of our products has been demonstrated in multiple studies. Contact us for more information and supporting documentation.

 PRODUCTS	 APPLICATIONS	 SOLUBILITY	 DOSAGE	 FORMAT	 LABELING
<u>Microstream™ SC5</u>	SPRAYING	WATER-SOLUBLE	0.5-1.0%	LIQUID	NATURAL SMOKE FLAVOR
<u>Microstream™ SCL7 U</u>	SPRAYING	WATER-SOLUBLE	0.5-1.0%	LIQUID	NATURAL SMOKE FLAVOR

FlavourStream™ offers a comprehensive range of products for various applications, and we would be pleased to discuss the complete portfolio with you.

ADVANCED SMOKE FRACTION TECHNOLOGY

Proven activity against common spoilage and pathogenic organisms such as:

- *Lactobacillus* and *Pseudomonas*
- *Listeria* and *Salmonella*
- *Clostridium*

FLEXIBLE APPLICATION METHODS

Easily integrated into existing production lines:

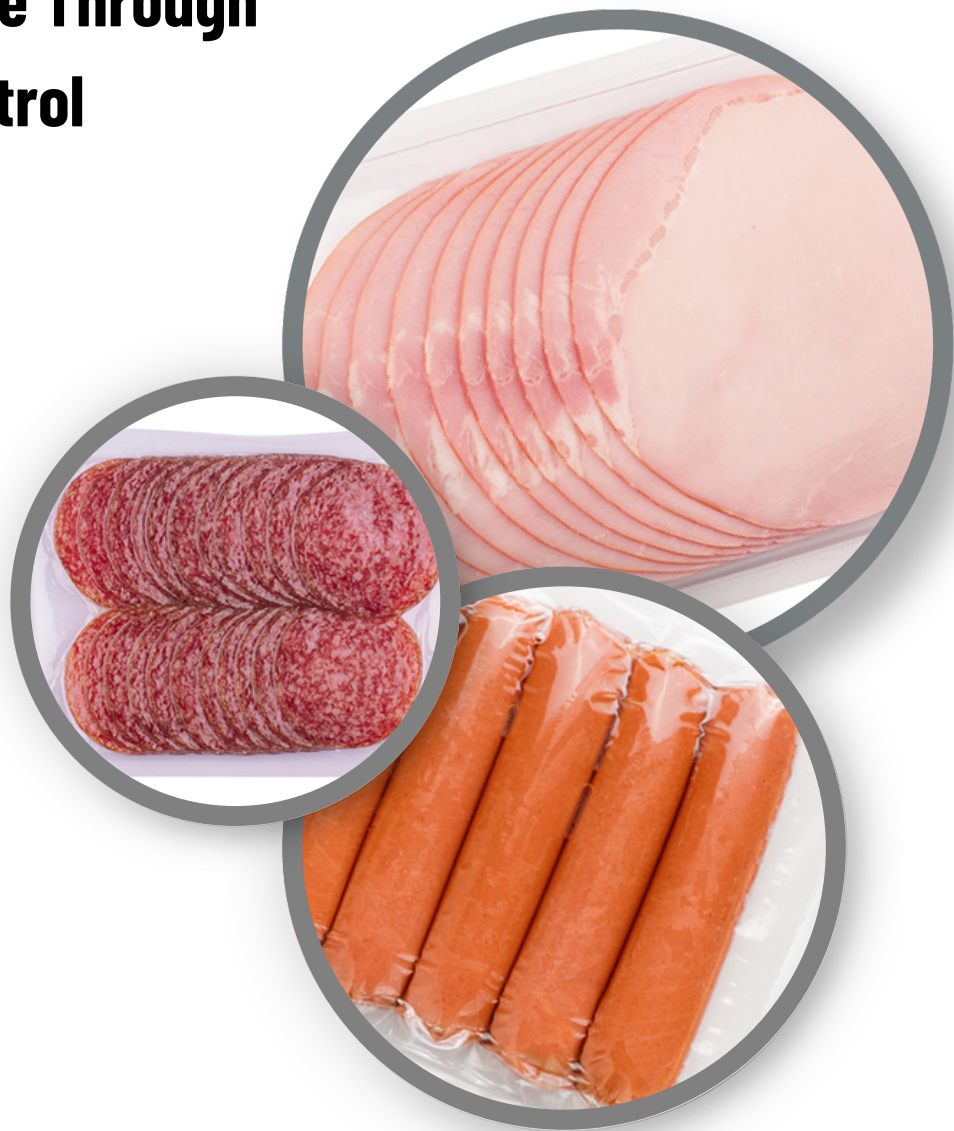
- Spraying and atomization
- Drenching systems
- Conveyor applications
- Direct addition to emulsions or brines

Reducing Food Waste Through Better Microbial Control

Up to one-third of all food produced globally is lost or wasted, with microbial spoilage contributing to reduced shelf life, lower product quality, and significant economic loss.

MicroStream™ helps protect food products against common spoilage and pathogenic organisms, including bacteria, yeasts, and molds, supporting improved food safety and longer shelf life.

Designed for easy integration into existing production lines, MicroStream™ can be implemented with minimal process changes, helping producers reduce waste, maintain product quality, and improve operational efficiency.



FLAVOURSTREAM™

+1 (833) 892-3838

sales@flavourstream.com

flavourstreamamericas.com