

Verdad® Ovvio 410

Natural flavor and preservation with consumer-friendly labeling



- Consumer-friendly labeling
- Maximizes taste and flavor
- Extend shelf life naturally

Consumers are increasingly demanding healthier and fresher foods, with clean labels. However, this trend presents a major challenge for manufacturers, who need high-quality solutions to develop more authentic, simpler and less processed foods with longer shelf life.

About Verdad® Ovvio 410

Verdad Ovvio 410 has been specifically designed for natural preservation in low pH chilled foods like deli-style salads, dips and spreads. Produced through the fermentation of cane sugar combined with specialty vinegar, it is a clean label alternative to artificial additives like sorbates and benzoates. Verdad Ovvio 410 not only extends shelf life naturally, but enhances key savory notes such as spices and herbs.

Verdad Ovvio 410 can be used in a wide range of food products such as chilled deli salads, hummus, dips and spreads.

Spoilage LAB and yeast control in Hummus (pH 4.4) at 7°C

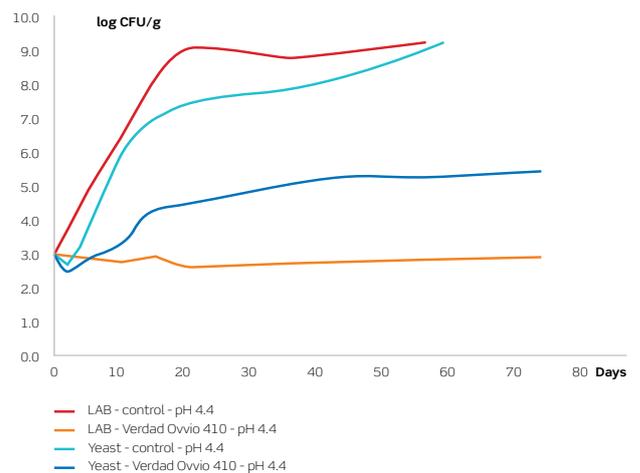
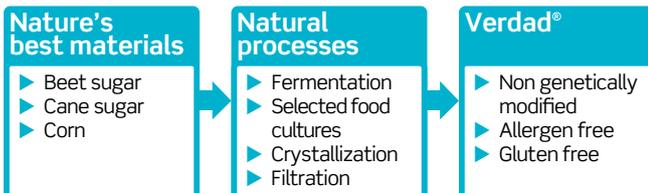


Figure 1



Natural flavor and preservation with consumer-friendly labeling

Maximize taste and flavor

Creating healthy, yet tasty foods is a top priority and a technical challenge. Thanks to the fermentation of cane sugar, Verdad Ovvio 410 further enhances key savory notes. When tested in hummus, the flavor-enhancing properties of Verdad Ovvio 410 were proven, as sensory attributes and mouthfeel improved, compared to hummus containing table vinegar (Figure 2).

Stable, fresh foods

Verdad Ovvio 410 is a natural solution to extend shelf life, optimized on pH and taste for low pH chilled food. As demonstrated in Figure 1 and Figure 3, shelf life of hummus was considerably improved by the addition of Verdad Ovvio 410. Strong inhibition was proven for yeast and bacteria.

Verdad Ovvio 410 is a natural alternative which can be used to replace artificial additives like sorbates and benzoates, while providing comparable or improved effectiveness.

Sensory analysis in Hummus

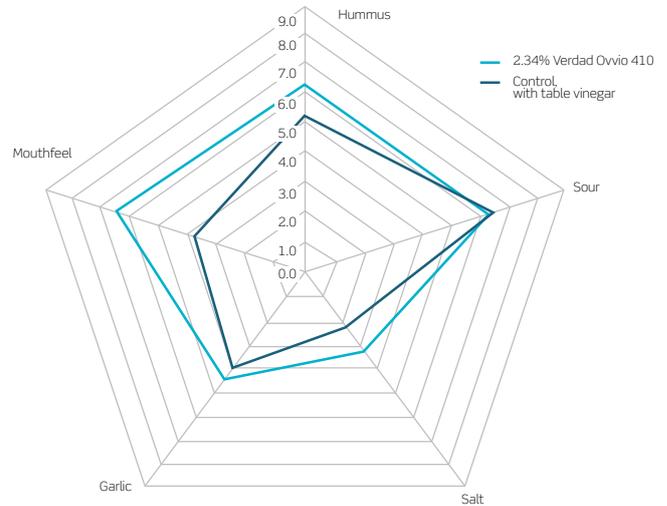


Figure 2

Verdad® Ovvio 410	
Form	Liquid
Labelling	Vinegar and natural flavor
Recommended dosage	1.8 - 2.5%

Hummus (pH 4.7) natural flora (lactic acid bacteria) stored at 7°C

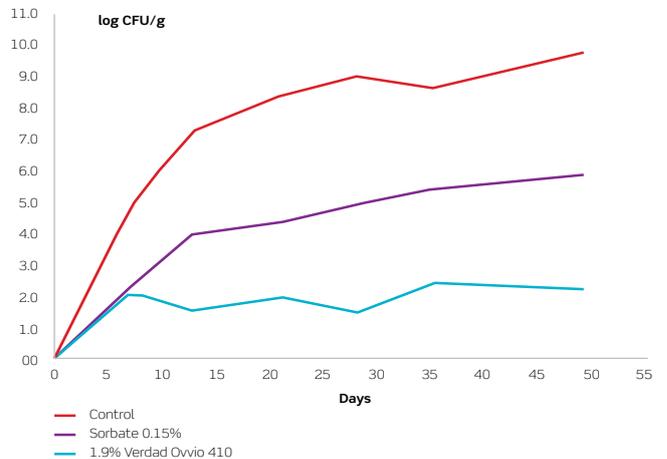


Figure 3

Verdad portfolio for RTE chilled food

Product	Description	Appearance
Verdad® Powder N6	Vinegar	Powder
Verdad® F46	Vinegar	Liquid
Verdad® N4	Natural flavor, vinegar	Liquid
Verdad® F95	Fermented (cane) sugar	Liquid



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Corbion creates innovative ingredient solutions for leading food manufacturers around the world. Our expertise inspires customers to craft foods that start flavorful, stay fresh and remain safe, from date of production to date of consumption. Using sustainable solutions that deliver real, consumer-focused value, we work side-by-side with customers, helping them grow and create delicious food that capture peoples' palates and earn their trust. At Corbion our priorities as consumers shape the solutions we create, and as a result, feel confidence and pride in serving our own families and friends the products we help make possible.

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