



# Natural Preservation Solutions

For The Food Industry in 21st Century





# ABOUT US

Mirpain's mission is to provide healthy food ingredients to all humanity.

Mirpain has a long experience in the research & development and production of food ingredients in various sectors. We have been developing ingredient-based solutions for sectors such as flour, oil, dairy, confectionary, pastry, since 2008.

Our natural preservation solutions are developed in cooperation with our research laboratory partners in Europe and Asia.

Our clean-area production facilities ensure that our end products are contamination-free. Our in-house laboratory continuously working to be sure that our products meets the quality requirements.



# Natural Preservation Solutions for Food Industry

## Extend-it

**Extend-it** is a **botanical extract** from Rowan Berry Fruit, naturally enriched with sorbic acid. Extend-it enables you to preserve your products from microbial spoilage, naturally. It is a clean label solution.

It is a forefront technology, developed to make the food industry healthy and sustainable for the people in 21<sup>st</sup> century.



# Applications

Some usage of areas



Tortillas



Cakes



Beverages



Wraps



Vegan Alternatives



Sauces



Jams



Margarine



Creams



Filling

- **A CLEAN LABEL SOLUTION**
- **ALLERGEN FREE**
- **AN INGREDIENT NOT AN ADDITIVE**
- **VERIFIED EFFECTIVE ON SHELF LIFE FOR FOOD INDUSTRY**
- **KOSHER AND HALAL CERTIFIED**
- **NON – GMO**
- **LABEL FRIENDLY DECLARATION:**  
**rowan berry extract**

...and the success goes on



**DESCRIPTION:** plant/ fruit/ rowan berry extract



**INGREDIENTS:** botanical extract (Sorbus aucuparia L.), tapioca flour



**ODOR AND FLAVOUR:** fruity and slightly acidic



**DOSAGE:** the recommended dosage is between 0.25 and 0.5 % on total recipe\*

\*Contact our customer care for advice on the best solutions for your products.



## The Rowan Berry Tree

*Sòrbus aucuparia* L.  
(n.) [cent. XV; lat. Scient. sòrbus]

*“Latin name used in the botanical classification to indicate trees and saplings of the rosaceae pomoidee genus: The Rowan Berry Tree.*

*The tree has orange or scarlet fruits with a 1cm diameter from which an edible essence, much loved by birds, (Aucuparia) can be extracted”.*



### Product Range

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Extend-it GF – Gluten Free

From 2500 ppm to 5000 ppm on total recipe

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Extend-it Bio - Organic

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# Natural Preservation Solutions for Bakery Industry

Fermented wheat flour is a clean label, natural alternative to synthetic preservatives such as calcium propionate.

## Ferm-it

Ferm-it is our latest fermented wheat flour solution.

Breads generally have high water activity ( $a_w > 0,9$ ). When bread comes out from the oven it is almost sterile but gets contaminated with moulds and bacteria during cooling down, slicing and packaging. The high  $a_w$  makes it even more vulnerable to microbial spoilage.



The modern technology for the production of naturally preserved bakery products is fermented flours. Fermented flours are obtained with different fermentation steps. The final product from these fermentation steps is a concentration of organic acids, which are active in preservation of bakery products.

The inclusion of Fermented wheat flour in a regular white bread recipe will not change the color or the finished appearance of the baked bread.

Fermented wheat flours are diluted with heat treated wheat flour in order to standardize the content of the total organic acids on the final product.

### Ferm-it CP

**Ingredients** : Fermented wheat flour  
**Dosage** : 0.75-1.0% on flour weight  
**Developed for** : Yeasted breads

### Ferm-it Extra

**Ingredients** : Fermented flour + Rowan Berry Extract  
**Dosage** : 2% on flour weight  
**Developed for** : Yeasted breads

### Extend-it Ferm

**Ingredients** : Rowan Berry Extract + Fermented flour  
**Dosage** : 2% on total dough weight  
**Developed for** : Tortillas and flatbreads

### Ferm-it CD

**Ingredients** : Cultured Dextrose  
**Dosage** : 0.5-0.7% on flour weight  
**Developed for** : Gluten free applications



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