



Natural Preservation Solutions



For The Food Industry in 21st Century



ABOUT US

Mirpain's mission is to make available healthy food ingredients to everyone.

Mirpain has had a long experience in research & development and production of food ingredients for the various sectors of the food industry. Since 2008, we have been developing ingredients for market sectors such as flour milling, oil, dairy, confectionary, and pastry.

Our natural preservation solutions have been developed in collaboration with our research laboratory partners in Europe and Asia.

Our clean-area production facilities ensure that our products are free from contamination. Our in-house laboratory is continuously working to ensure that our products meet consistently high quality standards.



Natural Preservation Solutions for Food Industry

Extend-it

Extend-it is a **botanical extract** obtained from the Rowan Berry, which is naturally rich in sorbic acid. Extend-it is a clean label solution enabling products to be free from microbial spoilage, naturally.

It is at the forefront of food technology, playing its part in healthy and sustainable food for the 21st 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 0.9% 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”.



Alternative Products

Extend-it GF – Gluten Free

From 2500 ppm to 9000 ppm on total recipe

Extend-it Bio - Organic

From 2500 ppm to 9000 ppm on total recipe

Natural Preservation Solutions for Bakery Industry

Fermented wheat flour is a clean label and a 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 is first out of the oven it is almost sterile but moulds and bacteria quickly start to develop even during cooling, slicing and packaging. The high " a_w " means that bread is highly vulnerable to microbial spoilage.



The modern technology for the production of naturally preserved bakery products is through fermented flours. Wheat flour is fermented through various fermentation stages. The resulting fermented product has a concentration of organic acids, which are active in shelf-life preservation of bakery products.

The concentrated ferment is diluted with heat treated wheat flour in order to standardize the content of the total organic acids on the final product.

The inclusion of fermented wheat flour into a regular white bread recipe will not change the colour, or the finished appearance of the final product.

Alternative Products

Ferm-it 1%

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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