

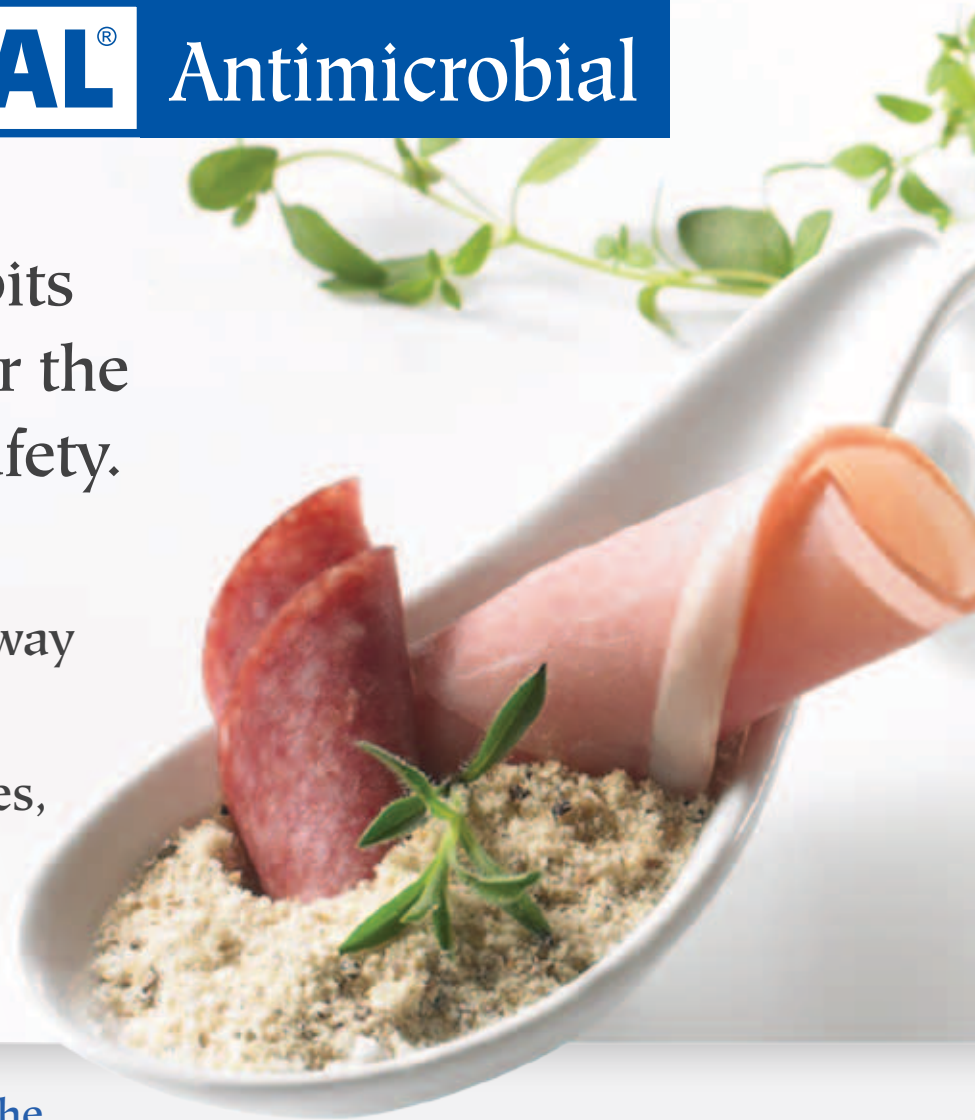
BOMBAL[®]

Antimicrobial

BOMBAL inhibits bacterial growth for the ultimate in food safety.

The most economical way to extend shelf life.

BOMBAL by Van Hees, from Malabar.



BOMBAL products extend the shelf life of meat & poultry products by controlling bacterial and pathogen growth.

Use BOMBAL for:

- food safety
- shelf-life extension
- moisture retention and yield maintenance
- enhanced taste & visual appeal, without imparting off-flavours



BOMBAL is an easy to use, fine powder whose ingredients are found in nature. It dissolves quickly, can be mixed at any processing stage, and will not react with any other ingredients. BOMBAL is also cost effective - @ 0.5% usage it averages ½ the cost of the alternatives.

Applications:

BOMBAL is designed for cooked and smoked sausages, and cured and injected meat & poultry products, including:

- wieners / frankfurters
- luncheon meats
- cooked ham
- meat & liver pate
- blood sausage
- head cheese
- corned beef



Visit www.malabarsuperspice.com/BOMBAL or call 1-888-456-6252 (MALA)

BOMBAL[®] Antimicrobial

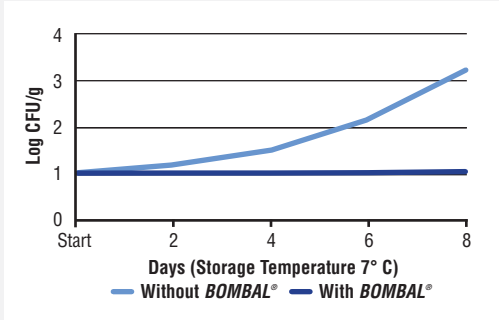


How does BOMBAL work?

BOMBAL is made of sodium acetate & diacetate, both powerful ion donors. These ions penetrate the cell membrane of bacteria, producing a state of intoxication that prevents bacterial growth and slowly kills off the bacteria that is present.

A study done at the Food Research Institute at the University of Wisconsin-Madison using ready-to-eat sliced pork-beef bologna confirmed that BOMBAL was effective at inhibiting growth of *Listeria monocytogenes* on product stored at 4°C for up to 18 weeks.

Monitoring the Growth of *Listeria Monocytogenes* in Slices of Vacuum Packed Cooked Sausage



Why BOMBAL instead of only sodium diacetate?

BOMBAL is a special blend of both sodium acetate AND sodium diacetate. Sodium diacetate is a free-flowing source of acetic acid, most recognizable as a granular form of vinegar. The sodium acetate in BOMBAL is an antimicrobial as well as a flavour enhancer, and a pH buffer which reduces the vinegar flavour of the sodium diacetate and lowers the pH. Together they not only work as effective antimicrobials, they also enhance flavour and extend shelf life.

How do you use BOMBAL?

BOMBAL is easy to use and dissolves quickly in water without any separation of the ingredients in the brine. BOMBAL is used at 0.5% of the total weight of the product, including water, binders and artificial additives.

It can be mixed at ANY STAGE of the process.

Cost Comparison

Potassium Lactate	@ 3% usage - average cost is \$ 0.11 per kg of meat product
BOMBAL [®]	@ 0.5% usage - average cost is \$ 0.05 per kg of meat product

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