

# MALABAR

Always raising the bar.

**STABILOTON**  
Natural Antioxidant

## Rosemary Extract

**STABILOTON** has been successfully used in the meat processing industry for many years. The active ingredient naturally present in Rosemary has been captured by delicate processing, and protects against fat oxidation to prolong product storage and shelf life, without flavour alteration, and with the added advantage of a clean label.

### STABILOTON

- Protects against fat oxidation by neutralizing free radicals
- Protects against rancidity and off-flavour
- Protects against discolouring and colour decomposition caused by oxidation
- Prolongs storage time

### Why STABILOTON?

- All Natural = 'Spice Extract' on the label
- Low usage rates
- Liquid or powder form to suit any production process
- Universal application for small & bulk production



RA00792 OS Powder  
Usage: 0.2-0.4g / kg of meat.  
Packed 200g or 2.5kg

RA00791 WS Powder  
Brine/Injection **SPEC. ORDER**  
4.5-6.5g/ litre of brine for  
20% injection  
Packed 750g or 10kg pail

**STABILOTON** is available in Canada only from Malabar Super Spice.

**STABILOTON** provides an effective and long-lasting protection against rancidity. The fresh flavour is retained for a longer period of time. **Here some examples of applications in meat and sausage products:**

**Salami (coarse and fine particle size):** The shelf-life of salami can be prolonged by up to 7 months (when stored at -18°C). This enables application in frozen ready meals (Pizza, Baguettes). The shelf-life of these products can be prolonged by up to 12 months.



**Cooked Ham:** The shelf-life can be prolonged by up to 5 months (when stored at -18°C). This enables application in frozen dishes. The shelf-life is prolonged by up to 12 months.



**Minced Meat (for Burgers):** The creation of the undesired "warmed over flavour" in fried beef burgers is effectively prevented. This flavour occurs within a short period of time if pre-cooked products are chilled or frozen. Unsaturated fatty acids oxidize during chilling or freezing. This results in the creation of flavour intensive decomposition products, e.g. hexanal. Additionally the minced meat obtains a clearly redder colour.



**Chicken Wings:** The shelf-life can be prolonged by up to 6 months. A positive influence on the sensory properties is achieved. Without **STABILOTON** an "old flavour" occurs already after 3 months.

For more information or a sample please call  
1-888-456-6252

[www.malabarsuperspice.com](http://www.malabarsuperspice.com)

