



Neuvi Vinegars

Neuvi is a unique bacteriostatic product line that inhibits the growth of spoilage bacteria and pathogens like *Listeria monocytogenes*, without affecting the taste or the acidity level of finished products. The product designation of **Neuvi** microbial agents is “vinegar” or “dry vinegars”, which fully meets the requirements of consumers who are looking for foods with the least processing produced with ingredients they recognize.

All **Neuvi** vinegars are clean label. They do not have a strong smell, and their impact on taste is minimal. The vinegars are easy to use because they dissolve and disperse quickly. We have the science to prove that these antimicrobial agents work very well.

Our technical expertise at your service

With respect to sodium reduction and higher potassium intake, **Neuvi-DV K** is catching the attention of food lab technicians, scientists, and researchers. **BSA** technical specialists will help you achieve optimal performance for fresh and processed meats. Look for consistency and performance in each batch by adding **Neuvi** vinegars to your **BSA** formulated custom blends.

Shelf Life Extension
Food Safety
Clean Label
Low Impact on Taste

Neuvi vinegars

Conventional process: liquid and powder

Neuvi and Neuvi-DV Vinegars

Organic process: liquid

Neuvi-O Vinegar

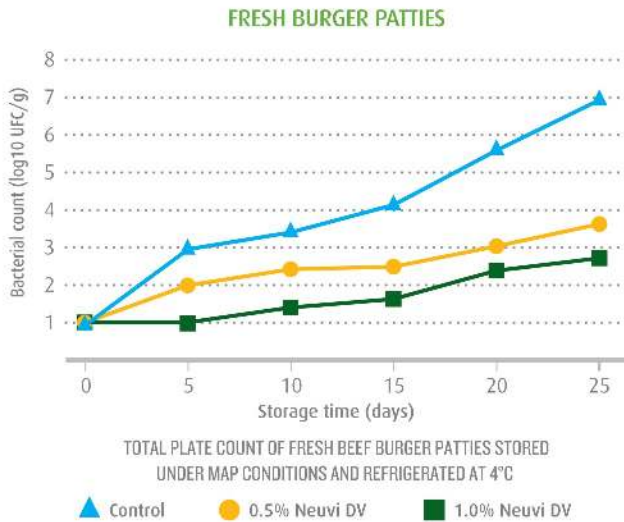
Sodium reduction: powder

Neuvi-DV K Vinegar

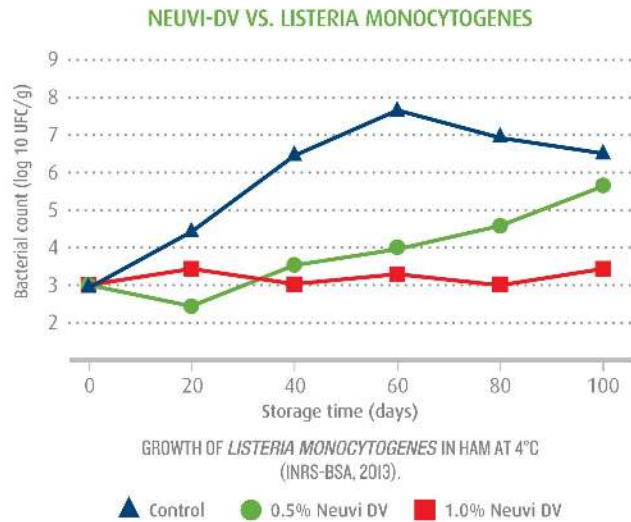


Limited Spoilage | Food Safety Quality and Consistency of Products

Consumers are looking for safe food and ingredients that they can recognize. **Neuvi** vinegars have proven to deliver consistency during the whole shelf life of products. By using **Neuvi** vinegars, you can always rest assured that products will be protected until they are consumed.



Gain more than 10 days with a reduced total bacteria count.
Additional antioxidants to keep red meat colour longer.



Prevents growth of *Listeria monocytogenes*.

TYPE OF PRODUCTS	PRODUCT LINE	AMOUNT	APPLICATIONS
Cooked sausage	LIQUID NEUVI NEUVI-O	1.0-2.5 g/kg	Injection/tumbling: Dissolve in brine before adding to meat. Sausage or ground meat products: Mix with seasoning or mix directly with meat.
Burger patties			
Fresh meat			
Ground meat	POWDER NEUVI-DV NEUVI-DV K	0.3-1.0 g/kg	Topical application: Apply directly or mix with seasoning before applying on meat. Marinades: Mix in marinade before marinating the meat.
Deli meats			
Poultry			
Marinade			

Find out more about our other quality antimicrobial agents: **M0statin™**, **Prolong II** and **Safe-T**



Contact your sales representative or send an email to info@bsa.ca to request samples and a demonstration of **Neuvi** vinegars, or visit us at bsa.ca

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