BS4 & MOstatin®

A natural and easy solution for food safety and shelf life extension







*** NATURAL PRODUCT | FOOD SAFETY | SHELF LIFE EXTENSION | CLEAN LABEL | EASY PROCESS

BSA is pleased to add to its line of antimicrobial products MOstatin V & LV1. Well recognized on the market for nearly a decade, MOstatin is a key product in the industry for food safety. Food safety has always been an important area of concern for the food industry, but recently it has also become a major concern for consumers. With consumers demanding cleaner labels, better products and the industry striving to streamline its processing, MOstatins all-natural antimicrobials are the answer.

MOstatin V: an all-natural, clean label vinegar-based antimicrobial developed to inhibit a wide variety of spoilage and pathogenic organisms in foods.

MOstatin LV1: an all-natural, clean label citrus vinegar based antimicrobial developed to inhibit a wide variety of spoilage and pathogenic organisms in foods.

TYPICAL USAGE LEVEL TO INHIBIT: Spoilage organisms: Pathogenic organisms:

MOstatin V MOstatin LV1 1.00 - 1.75 % 0.75 - 1.25 %

2.00 - 2.50 % 2.00 - 2.50 %

- AVAILABLE IN THREE REGULAR SIZES: 5 GALLONS (20.41 kg), 55 GALLONS (235.87 kg) AND 265 GALLONS (1133.99 KG)
- CUSTOM PACKAGING AVAILABLE ON DEMAND

Contact your BSA representative for more information!



Now available at BSA!

USES

- **FRESH SAUSAGE**
- PRESERVED SAUSAGE
- READY TO EAT MEAT
- ** STANDARDIZED MEAT PRODUCT
- NON-STANDARDIZED MEAT PRODUCT
- **₽** POULTRY
- **SAUCES**



Making the world a tastier place

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