



## Safe-T Antimicrobial Agents

**BSA** has developed **Safe-T** mixtures containing antimicrobial agents for the food processing industry for the primary purpose of improving food safety for consumers.

### *Listeria monocytogenes*

The **Safe-T** product line is mostly used in the meat processing industry to defend against **Listeria monocytogenes**. **Safe-T** works with standardized or non-standardized meats. All our **Safe-T** blends, which can be used directly, help preserve the functionality of proteins, as well as the specific acidity level required for your manufacturing process. Because we are aware that food safety is what is most important to your business, **BSA** is constantly striving to offer you high quality antimicrobial agents.

### Our technical expertise at your service

**BSA** technical specialists will help you achieve optimal performance for fresh and processed meats. Look for consistency and performance in each batch by adding **Safe-T** blends to your **BSA** custom blends.

Shelf life extension

Inhibition of the growth of pathogens

Inhibition of the growth of spoilage bacteria

## Safe-T

### Original version

#### **Safe-T-Lac**

Sodium or potassium lactate, sodium diacetate

Usage in finished product: 2.0 % à 4.0 %

### Economical versions

#### **Safe-T-Ace**

Sodium acetate, sodium diacetate

Usage in finished product: 0.4 % à 1.0 %

#### **Safe-T-Ace K**

Potassium acetate, potassium acetate

Usage in finished product: 0.4 % à 1.0 %

#### **Safe-T-Ionic**

Propionic acid

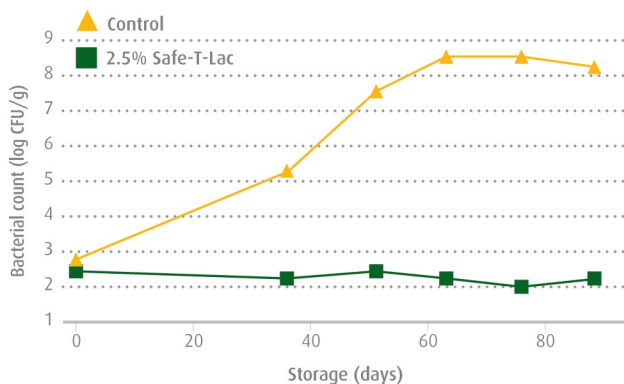
Usage in finished product: 0.2 % à 0.5 %

LOW  
IN  
SODIUM

# Safe-T: Ready-to-use solutions

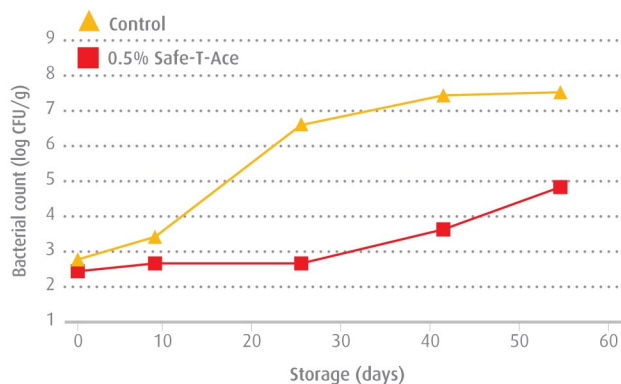
There is no foolproof method, so the *Listeria monocytogenes* bacteria may find a way to circumvent the existing preventive measures and come into contact with the food. *Listeria monocytogenes* tends to multiply rapidly in refrigerated areas. By choosing a **Safe-T** blend, you are using an agent that helps prevent the proliferation of *Listeria monocytogenes* and slow the growth of spoilage bacteria, thus preserving the organoleptic properties of processed foods.

## Safe-T-Lac



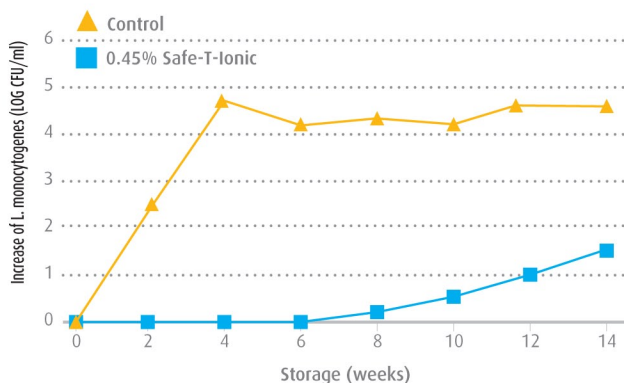
PROLIFERATION OF *LISTERIA MONOCYTOGENES* IN COOKED HAM AT 4°C  
Research supported by the INRS and BSA Food Ingredients Inc.

## Safe-T-Ace



GROWTH OF *LISTERIA MONOCYTOGENES* IN HAM AT 4°C

## Safe-T-Ionic



GROWTH OF *LISTERIA MONOCYTOGENES* IN TOAST TURKEY WITHOUT NITRITE



Using only 0.5% of **Safe-T-Ace** in the finished product (ham with 192 ppm sodium nitrite), the growth of *Listeria monocytogenes* is limited to less than 2 log after 54 days!

Find out more about our other quality antimicrobial agents: M0statin™, Prolong II and Neuvi



Contact your sales representative or send an email to [info@bsa.ca](mailto:info@bsa.ca) to request samples and a demonstration of **Safe-T** or visit us at [bsa.ca](http://bsa.ca)

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