

NATURAL ANTI-OXIDANTS



NOW FOOD LIVES LONGER NATURALLY

Anti-oxidants are substances that prolong the shelf life of foodstuff by delaying the oxidation process. Synthetic anti-oxidants are widely used to arrest undesirable deterioration of food

products, but recent research studies indicate that these cause detrimental effects and are viewed as a threat to human health.

Kancor has identified ways to tackle this oxidation in food by providing natural solutions. It all started with the enquiry for a shelf life enhancement solution in a meat product. Kancor's R&D team tried to understand the customer requirements and performed application studies to test the solutions for their oxidation management problems. And thus, OxiKan was born, a range of natural anti-oxidants extracted from the finest rosemary.

OxiKan offers a way to extend shelf life the natural way, without resorting to artificial or chemical means. The main active components in Rosemary are carnosic acid, carnosol and rosmarinic acid that inhibit the oxidation of other molecules by being oxidised themselves. This helps in extending the shelf life of the product by fighting rancidity in oils and fats, and stabilising natural colours.





OxiKan CL

Kancor's new and completely refined anti-oxidant, OxiKan CL, is a major breakthrough in the field of natural extracts that help prolong shelf life without imparting any colour or aroma to the end product.

Rosemary extracts are used to naturally extend the shelf life of food products. However, its flavour, aroma and colour pose a challenge in application. OxiKan CL, which is the fully decolourised, deodourised and deflavoured extract of rosemary, has been specially developed to solve this problem.

Kancor's OxiKan CL is much ahead of the competition as it is a completely refined extract, consisting of selective non-polar anti-oxidant molecules from rosemary, uniquely formulated at Kancor. The absence of unwanted molecules, such as chlorophyll, carotenoids, xanthophylls and other less oil soluble non-anti-oxidant molecules, makes OxiKan CL stand out from the rest.

APPLICATIONS

SEASONING
FLAVOURING
FATS & EDIBLE OILS
BEVERAGE
MEAT, POULTRY & SEAFOOD
VEGETABLE & FRUIT PREPARATIONS
SNACKS & BAKED GOODS
POTATO PRODUCTS
CONFECTIONERY
CEREALS
DAIRY
PET FOOD



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WINNER**



OxiKan CLS has won the Best Beverage Ingredient Award.



OxiKan CL has won the IFT Food Expo Innovation Award.