HI-SHIELD SHELF-LIFE EXTENDER

Range of antimold and antibacterial solutions in powder form, easy to implement in production processes for a wide range of food products. Designed by HIFOOD for a wide range of industrial food products.



THE RANGE

- HI-SHIELD P TH: based on corn derivates (fermented corn)
- HI-SHIELD WII TH: based on wheat derivates (fermented wheat)
- HI-SHIELD COMPLEX FE: based on fermented ingredients and vegetable extracts
- HI-SHIELD COMPLEX FLAVOR: based on natural ingredients and vegetable extracts

	HI-SHIELD P TH	HI-SHIELD WII TH	HI-SHIELD COMPLEX FE	HI-SHIELD COMPLEX FLAVOR
Anti-mold	₩	✓	₩	₩
Shelf-life extender	₩	✓	₩	₩
Replacement of chemical preservatives	₩	✓/	₩	✓
Savory taste improver	₩	✓/	₩	✓
Propionic acid-free	-	-	✓	₩
Clean Label	₩	✓		V
Allergen-free	₩	*contains gluten	₩	*
Free from food additives	₩	₩		₩

DOSAGE

 Recommended dosage starting from 0,6% on the flour weight according to GMP and final application



TYPICAL APPLICATIONS

	HI-SHIELD P TH	HI-SHIELD WII TH	HI-SHIELD COMPLEX FE	HI-SHIELD COMPLEX FLAVOUR
Bakery	V	V	✓	✓
Patisserie	-	-	V	*
Bread loaves & rolls	V	V	V	V
Tin bread	*	*	₩	*
Fresh dumplings	V	V	✓/	V
Gnocchi	V	✓/	✓/	✓/
Cheese & cheese based products	*	-	-	
Sauces	V	V	✓/	V
Ready meals	V	V	V	V
Processed meat analogues	-	-	V	V



_____ INQUIRIES?
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