

BREAKTHROUGH FORMULATION NATURALLY CONTROLS LISTERIA

Introducing Earlee Control clean & safe anti-microbial solutions

The proven, natural way to minimise bacteria risk

Earlee Control's high-performance range provides the **highest level of defence** against Listeria and microbial activity in food processing.

Our **proprietary formulation** uniquely combines a selection of approved and well-established natural food ingredients.

Through **the presence of naturally-occurring bioflavonoids and polyphenols**, these ingredients possess a powerful secondary anti-bacterial function.

The result is an innovative, safe, clean and clear label solution that prevents the growth of foodborne pathogens in food products.

Mitigates risk
for your customers,
business and
reputation

STEP

1

FSANZ approved, natural anti-bacterial food ingredients

- Infusions of plant extracts
- Formulated to prevent the growth of gram-positive pathogenic and spoilage bacteria, yeasts and moulds

STEP

2

Balanced for maximum performance

- Expertly blended and balanced to give powerful anti-microbial protection
- Preserves product integrity and safety

STEP

3

Clean & safe solution

- Clean label food application
- Completely natural, anti-microbial, allergen-free and free from sodium
- Available in either ready-to-use or concentrated formulas

'Food protecting food'

More effective than other natural solutions. As effective as chemical alternatives

Anti-microbial innovation for food surface application

FLAV®FRESH™

A safe, clean label dipping solution that delivers full anti-microbial protection in just 30 minutes.

FLAV®FRESHRapid™

A safe, clean label dipping solution that delivers even faster bacteria protection. With full anti-microbial benefits in just 15 minutes, this citrus extract formulation is perfect for short production changeover, processing to packing times and in-line processing temperature changes.

FSANZ approved food ingredients



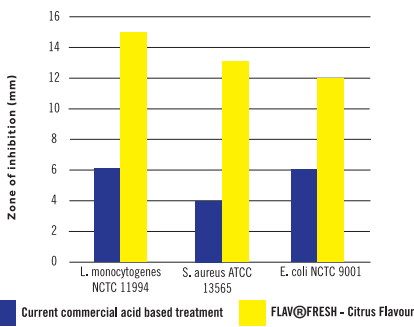
Effective control against foodborne pathogens including

- **Listeria Monocytogenes**
- **Staph. Aureus**
- **E. Coli**

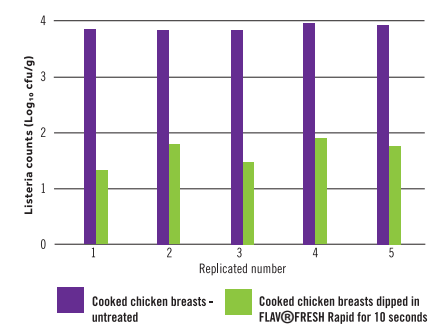
Natural benefits

- Maintains food integrity and safety
- Enhances flavour, taste and texture
- Extends shelf life
- Easy to apply and completely safe for employees
- Low application rates of just 0.3% - 0.5%
- Cost-effective
- Ready to use or concentrate formats available

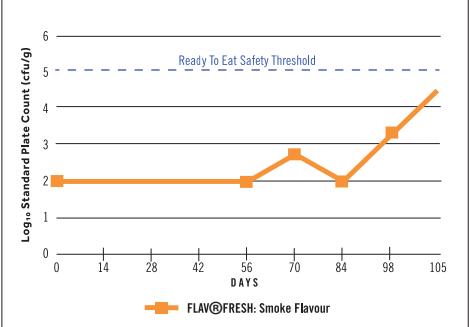
FLAV®FRESH - Citrus Flavour against three foodborne microbes



FLAV®FRESH Rapid - Listeria inoculated chicken breast results after 15 minutes



Antimicrobial effectiveness of FLAV®FRESH - Smoke Flavour on Frankfurts



TREATMENT GUIDE

Suitable for	FLAV®FRESH Smoke Flavour	FLAV®FRESH Citrus Flavour	FLAV®FRESH Rapid
Smoked and non-smoked meats, including smallgoods, chicken, beef, pork and lamb	✓		✓
Raw meat which is either marinated or will be further processed, including chicken, beef, pork and lamb	✓		✓
Cooked and ready-to-eat meats, including chicken, beef, pork and lamb	✓		✓
Smoked seafood	✓		✓
Non-smoked and cooked meats, including chicken, beef, pork and lamb		✓	✓
Cooked seafood		✓	✓
Fresh salads		✓	✓
Label declaration	Smoke flavour	Natural flavour	Natural flavour

Contact us for a consultation or more information:

The latest innovation from Earlee Products – a leading Australian owned ingredients supplier to the global food processing industry.

We're here to help

Our local expert technical support is available to assist with your application development.

Continuous innovation in clean label food safety

More Earlee Control innovative anti-microbial solutions will be released soon for:

- Ingredient Applications
- Machinery & Interiors

Earlee | Control

Clean & safe. Naturally clever.

www.earleecontrol.com.au/earleecontrol



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