

# Halal Certified Food Shelf Life Extender



Improving Shelf Life × Maintaining Quality

## TAKEX FRESH

**Bamboo Based Product - Safe and Human Friendly!**

**Excel in Food Safety!**



## ◆ Four Excellent Features

- **Prolong food's freshness**  
by inhibiting **microbial growth!**
- **Prevent oxidized browning**  
and maintain good appearances on food!
- **Reduce food waste** by maintaining freshness of the food!  
**Improve profitability** by minimising food waste!
- Contains Bamboo Extract.  
**Safe and human friendly** as all the ingredients are food grade!

### Ingredients

Denatured Ethanol  
Purified Water  
Lactic Acid  
Bamboo Extract  
Polyglycerol Esters of Fatty Acids  
Sodium Lactate



[90g]



[450g]



[4Kg]



[17Kg]



# TAKEX FRESH helps to maintain freshness of food!

## What is Bamboo Extract?

Bamboo extract, extracted from bamboo, has antibacterial, deodorizing and antioxidant effect. Bamboo extract is highly safe as it is recognized and categorized as a food additive by MHLW (Ministry of Health, Labour and Welfare) in Japan.



**Classification of Food Additive (Japan)**  
: List of Existing Food Additives 323  
**Usage on Food Sanitation Act**  
: Production material/ Food shelf life extender

## What is Food Shelf Life Extender?

Used for food which has short shelf life in order to prevent them from rotting and browning for a few days or hours.

Compared to chemical preservatives, the preservative effect of food shelf life extender is shorter, so they are categorized separately in Japan. Nowadays, the demand on food shelf life extender has been increasing from the aspect of emphasis on safety toward freshness maintaining.

## Excellent Effect on Maintaining Freshness of Food!

### Vegetables Washing



We are concerned about residual chlorine and smell of sodium hypochlorite.

Preventing browning

Improving shelf life

Improving food texture

### Processed Marine Products



We don't want to use chemical synthetic food additives, but want to control bacteria.

Preventing blackening

Improving shelf life

Bacteria elimination and antibacterial action

## Effectiveness and Efficacy of TAKEX FRESH

### Bacteria Elimination of Vegetables

|                            | Right after       | 1 day later       | 3 days later      | 6 days later      |
|----------------------------|-------------------|-------------------|-------------------|-------------------|
| Contrast                   | $3.9 \times 10^4$ | $1.4 \times 10^4$ | $1.8 \times 10^4$ | $8.8 \times 10^5$ |
| 5% TAKEX FRESH             | $2.5 \times 10^2$ | $1.8 \times 10^3$ | $2.4 \times 10^3$ | $1.3 \times 10^3$ |
| Sodium Hypochlorite 100ppm | <100              | $1.7 \times 10^2$ | $2.5 \times 10^3$ | $1.2 \times 10^4$ |

15mins dipping Storage condition: Cold storage 10°C (cfu/g)

Almost the same effectiveness as sodium hypochlorite and sustained effect!

### Discoloration Prevention of Vegetables (Cabbage)

◆Appearance situation

| Test liquid | Tap water | TF0.5% | TF1% | TF3% | TF5% | Sodium Hypochlorite 200ppm |
|-------------|-----------|--------|------|------|------|----------------------------|
| Start       | ○         | ○      | ○    | ○    | ○    | ○                          |
| 24h later   | ○         | ○      | ○    | ○    | ○    | ○                          |
| 48h later   | ×         | ○      | ○    | ○    | ○    | ×                          |
| 72h later   | ×         | ×      | ○    | ○    | ○    | ×                          |

○: Nothing changed  
×: Discolored

Treated by sodium hypochlorite

Treated by soaking 1% of TAKEX FRESH



Stored 72 hours

## Usage of TAKEX FRESH

### Vegetables Washing



Cutting and rinsing



Soaking in TAKEX FRESH solution



Drying



Packaging/ Storage

No need to rinse after washing vegetables with TAKEX FRESH, so work efficiency is improved. Unlike chlorine based agent, TAKEX FRESH has no fear of odor remaining.

Dilution guide: 3.0% - 7.0%

### Seafood Washing



Freezing



Defrosting in TAKEX FRESH solution



Done

Almost no drip and softening that are often found in natural defrost.

Dilution guide: 5.0% - 10.0%

\*The data is for your reference only. Necessary amount and effectiveness are different by situations. Please find the best condition for your usage.

### Produced by



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