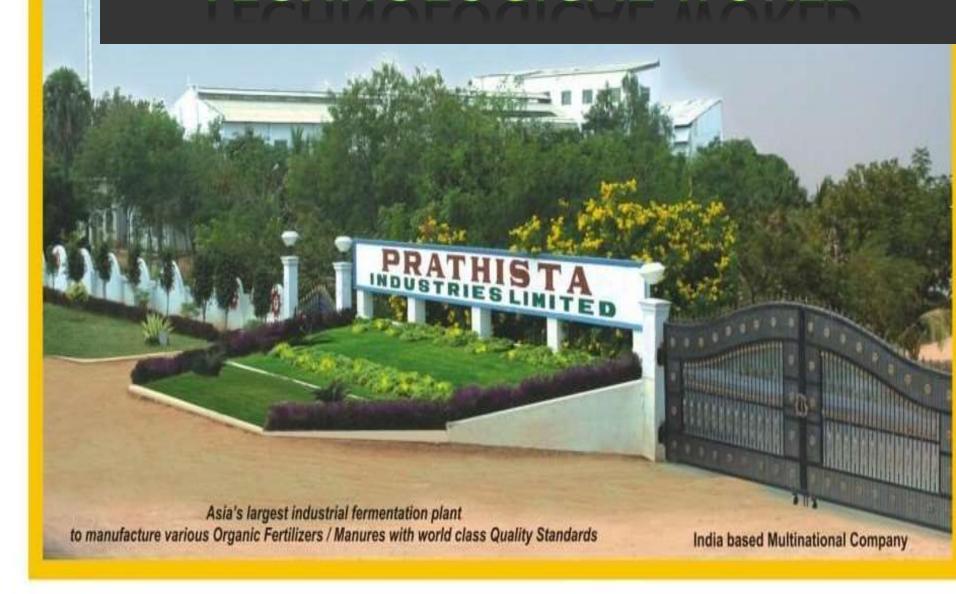
WELCOME TO PRATHISTA INTRODUCING "NATURAL FOOD PRESERVATIVES" FOR THE FIRST TIME IN THE GLOBE

"Natural Food Preservatives through Fermentation Process"

To

To enhance shelf-life, Flavor & Texture for all type of Meat products while controlling growth of dangerous "Listeria"

NEW GENERATION TECHNOLOGICAL WORLD





BIO-TECHNOLOGY "INNOVATIONS & HONORS"











Prathista – a unique technology driven company

Prathista established "State of the art"

"Aerobic & Anaerobic" industrial
fermentation facilities

under one roof – "Scientific Revolution"
&

producing range of quality Non GMO, Natural, Clean Label & Organic Food Preservatives as per "GMP / USFDA" standards



Unique Natural Food Preservatives - Based on Fermentation Process

Prathista – Food Preservatives are based on Lactate Blends
(Potassium & Sodium Salts of Lactic & Acetic organic acids) and are
manufactured using Non-GMO inputs utilizing an environment
friendly Fermentation process for production of "100 % Safe Food
Preservatives" to enhance the Shelf-Life for all type of Meat &
Poultry Products including Cooked & low medium moisture Cured,
Uncured Meat products including Frankfurter, Cooked Sausage
and Ham.

Game Changing products for "Food Safety"



FORMULATIONS OF PRATHISTA LACTATES BLEND

Formulation - 1

Label Claim: Potassium Lactate (25%)

Potassium Acetate (25 %)

Sodium Diacetate (15 %)

Target Dose Level: 0.8 – 1.50 %

Formulation - 3

Label Claim: Potassium Lactate (40 %)

Potassium Acetate (20 %)

Target Dose Level: 0.5 – 1.0 %

Formulation - 2

Label Claim: Sodium Lactate (35%)

Sodium Di-acetate (16 %)

Target Dose Level: 0.8 – 1.80 %

Formulation - 4

Label Claim: Potassium Lactate (65 %)

Sodium Di-acetate (10 %)

Target Use level: 0.50 – 1.25 %



TARGETED INDUSTRIES

Prathista Food Preservatives finding the way into different applications in the Food Industry. Both the Fresh Meat and Processed Meat sectors have found numerous benefits for using Prathista Organic Formulation.

It is used to rinse the carcasses of Beef, Pork and Poultry.



APPLICATIONS

Quality Enhancement with respect to

- 1. Antimicrobial Effect
- 2. Increases tenderness
- 3. Increases Production yield
- 4. Enhances Flavour
- 5. Enhances the Texture of all Meat Products
- 6. Top Shelf-life solution for Listeria Control
- 7. Environmental Friendly & Natural
- 8. Easy to Handle

Available packing: 40 kg Packing



APPLICATIONS













CERTIFICATIONS

- APEDA INDIAN STANDARDS
- **❖ HALAL GLOBAL STANDARDS**
- ❖ KOSHER GLOBAL STANDARDS (OK Kosher & Star K)
- **❖ LACON NOP, NPOP & EU STANDARDS (ORGANIC)**
- **❖ USFDA US STANDARDS**
- **❖ FSSAI (FOOD SAFETY & STANDARDS AUTHORITY OF INDIA), Govt. of India**



THANK YOU FOR YOUR PATIENCE & HAVE NICE DAY



PRATHISTA INDUSTRIES LIMITED www.prathista.com