

Kalsec opens new laboratory in UK

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James Smith, Kalsec Europe managing director said, "Our company is known for supplying superb natural herb, spice, vegetable and hop ingredients to food and drink manufacturers. The new lab delivers benefits beyond those already offered by our products and supplies customers with scientific measures of changes in their food products over set periods of time."

"This means Kalsec can offer retailers scientific evidence to back up their claims about consistency, stability and, most importantly, shelf life. These results will show the positive impact of Kalsec ingredients on flavour and aroma retention, and sustaining the colour and appearance of products", he added.

Smith added, "The opportunity to increase shelf life and reduce waste while enhancing flavour and overall experience for the consumer continues to be a priority for packaged food and ready-meal manufacturers."

The company claims that its herbs and spices have the ability to extend the shelf life of ground beef, stabilise the colour of pepperoni, and provide innovative flavour profiles for sauces or marinades for prepared meals.

With the opening of the laboratory, Kalsec's team of food scientists will be able to duplicate a wide range of preparation techniques, including baking and confections, soups, sauces, dressings, marinades, snacks, pickled products, meat and

poultry, seasonings and beverages.