

# flavomix®

## Natural Shelf-Life Extension

Flavomix® range of products harness the power of **natural polyphenols**, demonstrating both antimicrobial and antioxidant efficacy.

Flavomix® **replaces chemical preservatives and synthetic antioxidants** without altering the color, taste or odor of the final product.



## Flavomix® R700

**NEW  
PRODUCT**

### Key Features

- ✓ Ensures **maximum shelf life** through a proprietary blend.
- ✓ Contains specially **activated polyphenols** coupled with a natural source of sorbic acid.
- ✓ Offers **optimal functionality** across a wide array of food and beverage applications.
- ✓ It is formulated to **replace chemical compounds** such as potassium sorbate (E202) and sodium benzoate (E211).

### Additional Qualities

- ✓ E-number free:  
Friendly Label Declaration
- ✓ Kosher Certification
- ✓ Halal Certification
- ✓ Allergen Free
- ✓ Non-GMO

### Specifications

**Dosage:** 0.3-1%

**Form:** Powder



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## Flavomix® FWC

NEW  
PRODUCT

### Key Features

- ✓ Derives from fermented flour, offering **natural preservation** with an **“E-free” declaration**.
- ✓ Incorporates **activated polyphenols** with a natural source of propionic acid.
- ✓ **Augments flavors of foods**, with an especially notable impact on bakery products.
- ✓ **Inhibits fungi, molds and bacteria (rope) efficiently**.
- ✓ Acts as a **natural substitute to calcium propionate** (E282).

### Additional Qualities

- ✓ **E-number free:**  
Friendly Label Declaration
- ✓ **Kosher Certification**
- ✓ **Halal Certification**
- ✓ **Non-GMO**

### Specifications

Dosage: 0.8-1% flour based  
Form: Powder

[www.polypan.gr](http://www.polypan.gr)



**polypan®**  
FUNCTIONAL & TECHNOLOGICAL PRODUCTS

Manufactured in EU by POLYPAN GROUP S.A.

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Think. Create. **Innovate.**

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