





www.neaox.com www.synthite.com











Neaox is a natural and effective antioxidant brand from the house of Synthite that provides application specific antioxidant solutions by considering the factors responsible for oxidative degradation of food. Our natural antioxidants arrest oxidation and help preserve the original flavor, color, texture and wholesome goodness of the food. This is because our product development team focuses on the chemistry and mechanism behind auto-oxidation and pro-oxidant effects. This helps in providing the perfect application-based solution to keep food fresher and healthier for longer periods of time.

Neaox products are developed using antioxidant rich extracts of rosemary, green tea, curry leaves, sage and oregano as base; and blended with other secondary antioxidants that can provide synergistic effects. Neaox product is deodorised and decolorised which makes it perfect for all food applications without impact on flavour and colour.



NEAOX

NATURAL AND EFFECTIVE ANTIOXIDANTS Neaox provides application specific natural shelf life enhancement solutions based on rosemary, green tea, curry leaf, sage and oregano, customized after carefully studying your product matrix. The efficiency of our antioxidant blends in terms of shelf-life is comparable to synthetic antioxidants and it does not impart colour or flavor to end application.

With careful shelf-life and application studies being done in our state-of-the-art laboratories; we develop customized products under your regional regulatory guidelines. Our dedicated team of researchers and marketers thoroughly understand the consumer needs that help you keep up with the market trend of simplified products.

NEAOX APPLICATIONS



EDIBLE OILS AND FATS



MEAT, POULTRY AND SEAFOOD



NATURAL COLOUR STABILISER



SAUCES AND SALAD DRESSINGS



CEREAL BASED PRODUCTS



BAKERY AND CONFECTIONARY



PET FOOD



NUTS AND NUT BUTTERS

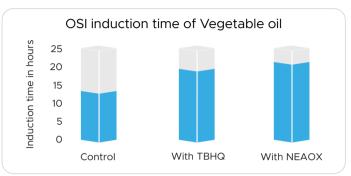


SNACKS

EFFICIENCY DATA OF NEAOX ANTIOXIDANTS

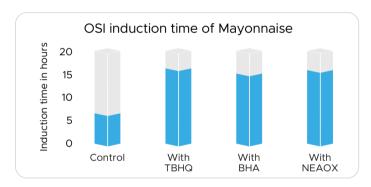
Vegetable oils: Various vegetables oils are used in food industries all over the world for multiple applications like frying, flavoring etc. Low frying stability, rancidity, color and flavor changes are the major issues faced by the edible oil industries and end users. Neaox provides specific anti oxidants for each vegetable oil ensuring prolonged shelf life and good frying stability. Following is the OSI values of vegetable oil with antioxidant, in comparison with the control.





Mayonnaise: Creamy and tangy condiment used worldwide as spread, dip and ingredient for cooking is susceptible for oxidation due to its high fat content. Neaox offers antioxidant solutions which can delay oxidation and stabilize the flavor and freshness of mayonnaise.

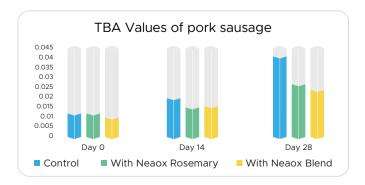
Following is the OSI values of mayonnaise with antioxidant, in comparison with the control.





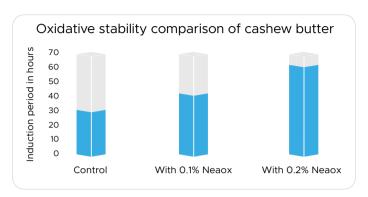
Meat products: Lipid oxidation in fresh, dried and fermented meat products negatively affects the flavor, colour and overall acceptability which leads to spoilage and wastage. Neaox antioxidant helps to preserve the appetizing flavor, aroma and colour of the meat products by delaying oxidation in the product. The data below shows the comparison of TBA (Thiobarbituric acid) formed in meat which is an indicator for oxidative rancidity. Higher the value of TBA, higher the rate of oxidation in the product.



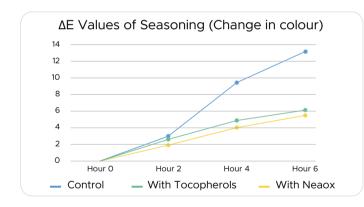


Nut butter: Nut butters were only used as sandwich filler once. But now, nut butters are increasingly replacing mayonnaise, cream cheese, and other tasty spreads. Nut butters are high in fat content and thus highly prone to oxidation. Neaox offers antioxidant blends to delay the oxidation and extends the shelf life naturally up to 70%. The study below shows the oxidative stability of nut butters with antioxidant in comparison with the control. Higher the induction period, higher the oxidative stability and shelf life of nut butter.





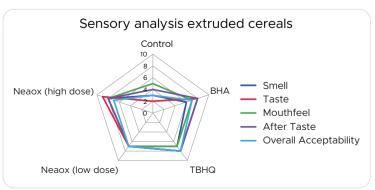
Seasonings: Colour and flavor degradation of seasoning, especially paprika powder is a common hurdle faced by the manufacturers worldwide. Neaox blends effectively stabilize the colour and flavor of seasonings and spice blends. The study below shows the effectiveness of Neaox antioxidant in stabilizing the colour of the paprika powder. The study was done by exposing paprika powder directly to sunlight and ΔE denotes the difference/change in colour. The lower values of ΔE denotes the lesser degradation in colour.





Cereal Product : Neaox when used in cereal flakes, extruded products, and cereal based bars, gives a pleasant taste along with enhanced shelf life. Following is the data for Milled based flakes. The hedonic value for flakes with high dose of Neaox is comparable to TBHQ. The samples are judged on 60th day by sensory panel. The samples were packed in sealed high density plastic film





























NATURAL AND EFFECTIVE ANTIOXIDANTS

- Synthite Industries Pvt. Ltd Corporate House, Synthite Valley Kolenchery, Kerala, 682 311, India
- **491** 484 2889000 | + 91 484 2889050
- www.neaox.com
- www.synthite.com

INDIA | USA | EUROPE | CHINA | SRILANKA | BRAZIL