



CATALINA
Food Solutions

NATURAL PRESERVATION



**CATALINA
NATURAL
SOLUTIONS**



**NATURAL
PRESERVATION
SOLUTIONS
BASED
ON TRADITIONAL
METHODS.**



Natural solution

Consumers are looking for just natural, less processed and healthier food products. Perception of artificial preservatives as undesirable chemical products is a growing concern. Spices and other fermented products as vinegar have been used to preserve food since ancient times, and this is how we prolong the shelf life of a wide range of foods.



**NATURAL
LABELLING**



**EXTEND
SHELF LIFE**



**MICROBIOLOGICAL
SPOILAGE PROTECTION**



**REDUCE
FOOD WASTE**

ABOUT PRESAN

Meeting these natural preservation challenges without compromising food safety has been our concern.

We have been researching natural solutions based on traditional methods and the solutions that nature itself offers us.

PRESAN-CL is a range of synergistic blends combining extracts of spices and fermented food, with or without vinegar, from natural sources, which allows limiting the growth of harmful microorganisms and thus extending the shelf life naturally in the food products to which they are added.

WHERE TO USE IT?

PRODUCT



FRESH



FROZEN



COOKED



RTE

ANIMAL



PORK



BEEF



POULTRY



FISH



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