

May 23 & 24, 2023

# FOR NATURAL & CLEAN LABEL SHELF-LIFE EXTENSION



# **AGENDA**

Intro MILLBO/MILLBIO

X-TRA GUARD™ Rowan berry extract

Product range cultured flours & sourdoughs

Synergies

Conclusions



# **MILLBO/MILLBIO**

MILLBIO, headquartered in Northern Italy, was founded in 1995 and focuses on highly innovative, cleanlabel and all-natural solutions for baking, food & beverage applications.

The acquisitions of **Bionaturals and Shanghai Millbio Biotec** allowed expanding its position as a leading global player in food ingredients such as fermented/cultured flours and plant extracts addressing the increasing demand for clean-label shelf-life extension.



# THE RIGHT SOLUTION FOR YOUR PRODUCT

#### **COLOR**



Malts Mixes



All the colors of nature to make your products even more appetizing, to eat with your eyes too.

#### **TASTE**



Fermented Flours
Sourdough
Malts



Natural solutions conceived to improve the aroma and flavor of bread and oven-baked products.

#### **SHELF LIFE**



Fermented Flours
Plant Extracts
Enzymes



A range of solutions created to increase the shelf life and freshness of your products.

#### **STRUCTURE**



Improvers Enzymes





Products for highquality baking: from softness to crispiness.

#### **NUTRITIONAL**



**Enzymes Sourdough** 



Innovative solutions for increasingly good, nourishing and sustainable products.



# X-TRAGWARD



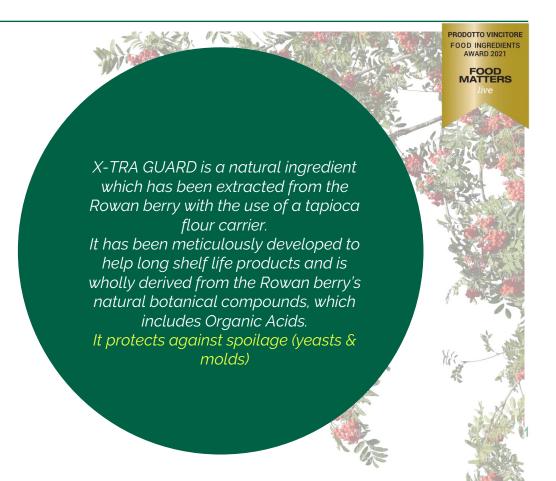
#### **ROWAN BERRY EXTRACT**

#### Sòrbus aucuparia L.

(n.) [cent. XV; lat. Scient. sŏrbus]

"Latin name used in the botanical classification to indicate trees and saplings of the rosaceae pomoidee genus: The Rowan Berry Tree.

The tree has orange or scarlet fruits with a 1cm diameter from which an edible essence, much loved by birds, (Aucuparia) can be extracted".



#### WHAT IS X-TRA GUARD ™?

- \* X-TRA GUARD™ is an aqueous extract from Rowan Berries and includes natural botanical compounds found in the fruit
- Incorporating a tapioca starch carrier to standardize the content and to facilitate extraction and handling
- A fully cold-water-soluble version, X-TRA GUARD™ S, uses maltodextrin as a carrier.
- Possible declarations include botanical / Rowan Berry extract (Sorbus aucuparia L.), plant/fruit extract, natural flavor.\*
- Self-affirmed GRAS
- Kosher and Halal certified
- Available as Organic and Gluten-free

<sup>\*</sup> Declarations and labeling claims are manufacturer's responsibility



### **HOW IS X-TRA GUARD ™ MADE?**





A product rich in natural organic acids



#### WHY AND HOW TO USE X-TRA GUARD ™?

- X-TRA GUARD™ is rich in natural organic acids, in particular sorbic acid
- Sorbic acid was first discovered in the rowan berry in 1800s
- Primarily protects against yeast & mold spoilage in a wide range of applications
- Off-white, easy to handle, free flowing powder
- Overall impact on taste, aroma, texture and color is usually minimal / not noticeable
- Interaction with other ingredients in the recipe usually minimal / not noticeable
- Recommended level of use is very application specific but broadly 1,000 to 8,000 ppm
- Guide: approx. 3 3.5 times the level of potassium sorbate that might be considered effective



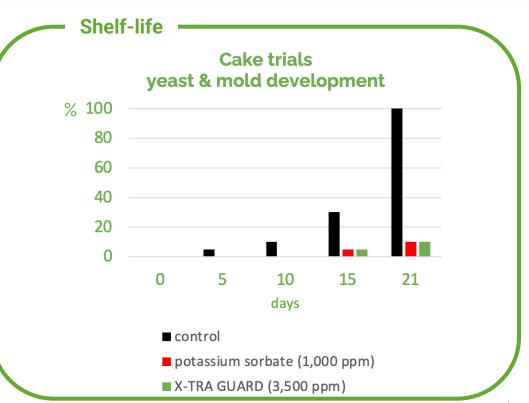
## **APPLICATION TRIAL INDUSTRIAL CAKE**

#### **Trial**

Carried out in-house trials to demonstrate efficacy in cake inoculated a cake (industrial cake recipe with approx neutral pH) with yeast & mould strains and observed their growth over 21 days

# **Cake Recipe**

Rapeseed oil	21%
Egg	21%
Sugar	19.5%
Starches	16%
Wheat flour	10%
Water	9.5%
Baking powder	1.0%
Others	2.0%

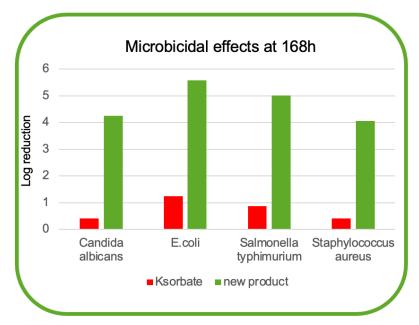


#### **FURTHER STUDIES & PRODUCTS**



- We are carrying out studies at the University of Pavia (Pavia, Lombardy, Italy) in order to demonstrate the antimicrobial activity of various Millbio products
- These studies involve using two types of in-vitro tests and various micro-organisms
- In addition to X-TRA GUARD™ we are studying a new product designed to offer a wider spectrum of antimicrobial functionality i.e. less focused on yeasts & molds and more effective with various bacteria
- Early results are promising on a range of gram positive
   and gram negative bacteria (4-5 log reduction 1 week)







### **APPLICATIONS & ADDING VALUE**



**CAKES / MUFFINS** 



JAMS / FILLINGS / CREAMS



# **Clean up ingredient labels**

 By replacing potassium sorbate and facilitating possible claims on pack

# For existing clean-label end products

- Extend the existing shelf-life
- Facilitate product reformulation to improve the nutritional and/or organoleptic profiles
- Resolve an existing microbial spoilage issue and/or build in an enhanced inherent microbial robustness
- Allow the commercialization of new products that could otherwise be unsafe
- Facilitate reformulation of refrigerated products to make them suitable for ambient storage



SAUCES / DRESSINGS / DIPS

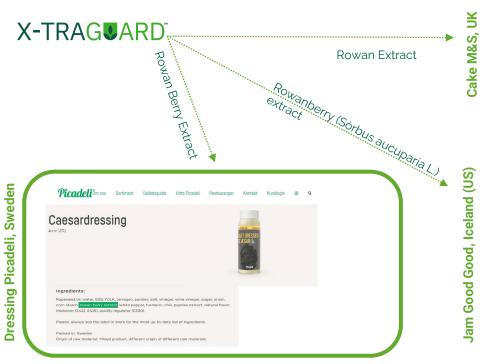


CHEESE / PLANT-BASED DAIRY





# **MARKET EXAMPLES**

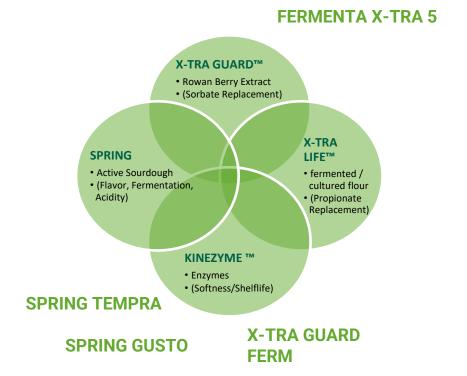






#### ADDITIONAL PRODUCTS & SYNERGIES WITH X-TRA GUARD™

**Fermented Flours**  Wheat **SPRING X-TRA LIFE ™**  Dextrose • (Brown) Rice Flours \* Authentic Italian Sourdough Natural **SPRING**  Active Tailored Solutions Pure / Concentrated **Enzymes** KINEZYME ™ · Diluted / Blended Specialties / Tailor Made Manufactured by **MILLBO Italy** 





#### CONCLUSION

#### X-TRA GUARD™

- A novel, clean-label, ingredient to help manage the shelf-life (yeast and mold spoilage) in a wide range of food & beverage applications
- Provides unique and unprecedented solutions for clean-label products
- Can be used in a synergistic way with other MILLBIO products
- Research is underway to develop broader-spectrum products able to offer different solutions including the control of various bacteria



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# Thank you!



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