

Beyond Green™ Cleaning

Fresh Wash - Lamb/Veal™

PRODUCT DESCRIPTION

Fresh Wash Lamb/Veal™ is a FDA and USDA-cleared, food additive for improving taste, color and odor for longer shelf-life for Lamb and Veal.

BENEFITS

- Based on an all-natural derived fruit-based extracts which complies and is considered a “Natural Flavor Enhancement” according to the FDA. All ingredients are on the FDA GRAS (“Generally Regarded AS Safe”) list.
- It can safely increase the shelf life of processed foods, and independent laboratory tests have shown increased shelf-life of up to 30 days.
- Designed to treat lamb and veal parts, trim, organs, primal and sub-primal cuts.
- Plant processes and production will have little to no change as application and protocols can be easily adjusted to current plant production methods and comply with Federal, State and Local regulations.
- It is easy to use and mixed directly with Lamb, Veal and/or spices during the processing stage to prevent the emergence of pathogens.
- Because it can be used at multiple intervention points, it helps break the contamination cycle without interrupting plant operations.
- It has no adverse effects on waste water biological systems.

TO USE



Mixing Applications for Decontamination and Longer Shelf-Life: Prior to mixing and grinding meats, make sure all equipment is sanitized. Use 0.5 pounds of Fresh Wash-Lamb/Veal™ to 100 pounds of lamb and veal. Add 0.5% by weight of food being processed. If no spices, food additives or casings are being used, add Fresh Wash-Lamb/Veal™ directly to mixing and grinding protocol of food plant. Make sure that Fresh Wash-Lamb/Veal™ product is mixed well with food product.

Consult your CI representative for specific use instructions and recommended dispensing systems. Please refer to Material Safety Data Sheets before use.