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# Press Release

**For Immediate Release: May 4, 2010**

## Maximize Edible Oil Stability and Eliminate the need for Trans Fats with Kalsec®'s Natural Antioxidants

Kalamazoo, MI. May 4, 2010 – In a recent study, Kalsec® evaluated the role that natural antioxidants can play in extending the shelf life of edible oils and fried food products.

The concern about trans-fatty acids continues to create challenges for product developers. The purpose of oil hydrogenation is to extend the life of fats and oils in food products. Removing this processing step detrimentally affects the shelf-life of food products containing fats or oils. As a result, off-flavors and aromas develop which are particularly noticeable in low flavor applications.

This study found that by adding natural antioxidants to fats and oils, it is possible to increase the stability of the fat and improve the shelf life of fried food without the use of hydrogenated oils. Details of the study will be discussed during a webinar, scheduled for May 12, 2010 at 11:00 a.m. EST. To register for this webinar, visit [www.foodnavigator-usa.com](http://www.foodnavigator-usa.com) and click on the link for webinars.

Antioxidants are often used to delay the onset of off flavors and aromas, thus improving the shelf life of a food or beverage. However, synthetic antioxidants may not be heat-stable, have regulated usage limits and present undesirable consumer labeling issues. In the past, natural antioxidants have contributed unwanted flavors to food products. Kalsec® has developed Herbalox® Seasoning XT, a new line of low flavor and aroma natural antioxidants to address these concerns. These new low flavor natural antioxidants can be used in a variety of products including frying oils and snack foods.

“Customers were asking for a natural antioxidant that imparts little or no flavor to their food products and now we are able to respond to their needs with Herbalox® Seasoning XT,” said Gary Augustine, Product Director, Antioxidants. “The addition of Herbalox® Seasoning XT to our portfolio provides food manufacturers with the broadest range of natural antioxidant solutions, with maximum oxidation control and a clean label,” said Augustine. With a “clean” label such as “natural flavoring, herb extract or rosemary extract,” Herbalox® Seasoning is consumer-friendly.

Kalsec® sells and markets in more than 70 countries worldwide and is dedicated to delivering the best products on time, and backed with unparalleled technical expertise. Founded in 1958, the company has facilities in Kalamazoo, Michigan; Denver City, Texas; Mildenhall, England, and Shanghai, China. For more information, visit [www.kalsec.com](http://www.kalsec.com).

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