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FOOD INDUSTRY PROCESS ADDITIVES

FOOD INDUSTRY PROCESS ADDITIVES – DIRECT AND INDIRECT FOOD CONTACT

- Process Additives for Extending Production/Processing Duration
- Process Additives for Improving Processing Conditions
- Process Additives for Improving Product Quality
- Process Additives for Improving Product Safety



SANITATION TECHNOLOGIES

**PRODUCT PERFORMANCED ENHANCEMENTS
OF FOOD PROCESS ADDITIVES**

EXTEND/EXTEND PLUS - *process additive to extend production*

EXTEND and **EXTEND PLUS** are liquid polyphosphates dispensed directly into the process stream prior to the evaporator, resulting in improved heat transfer through reduced tube fouling during evaporation; this delays efficiency drop-offs and yields longer process run times and increased profitability. **EXTEND** results in more rapid cleanup while lowering cleaning costs and overall operational costs. **EXTEND** results in more uniform and controllable lactose crystal size. Improved lactose recovery occurs, increasing solids by as much as 5-15%. **EXTEND** reduces "whey pudding", helping to eliminate thickening or coagulation of whey during storage.

ADJUST CH - *food grade process additive*

ADJUST CH lengthens production duration specifically for RO (reverse osmosis) or NF (nanofiltration) membrane systems. The acid blend's chelating acid binds calcium-based minerals in the process stream, reducing/conditioning deposits (including calcium-protein complexes) on membrane surfaces. Commonly used citric acid powder is often manually added or requires pre-mixing and pre-mixing equipment. **ADJUST CH** is a liquid alternative that can be dispensed automatically at a low dose rate, eliminating labor and effectively controlling soils that can foul membranes quickly. Use of **ADJUST CH** has been found to reduce the amount of both alkaline and acid cleaning products, saving costs and improving membrane-operating life.

Z-90 DEFOAMER - *food grade defoamer*

Z-90 DEFOAMER food grade antifoaming agent is a water-based silicone emulsion designed to control foam in food processing applications. It functions both as an anti-foam that prevents foam formation and as a defoamer that collapses foam formation. This FDA-approved product can be used as a direct additive in most food products to eliminate problematic foam issues during food processing. It can be used as a processing aid as a "secondary direct food additive" that is recognized as safe.

WHEY-CIDE - *antimicrobial process additive for WPC and Latose*

WHEY-CIDE is a peroxyacetic-based food process antimicrobial. Its use effectively controls microorganisms in whey, whey protein concentrate, and lactose. It will reduce the incidence of bacteria that negatively impact food quality, including spoilage and decay. It improves food safety by killing pathogenic organisms. It is acceptable for direct or indirect contact in whey or lactose products intended for use as a food or beverage additive for human consumption.

SAN-PREP CW-10 - *peroxyacetic acid for direct food contact*

SAN-PREP CW-10 is a peroxyacetic acid-based microbiocide for use in federally inspected meat, poultry, and seafood facilities. It helps reduce contamination and cross-contamination of edible food products. It imparts no color or odor and enhances food product quality throughout its useful shelf life. This additive does not need to be listed as an ingredient when used as directed. **SAN-PREP CW-10** use is acceptable for direct or indirect contact in or on food, including meat and poultry (raw or further processed), seafood, fruit and vegetables (fresh cut and/or further processed).