



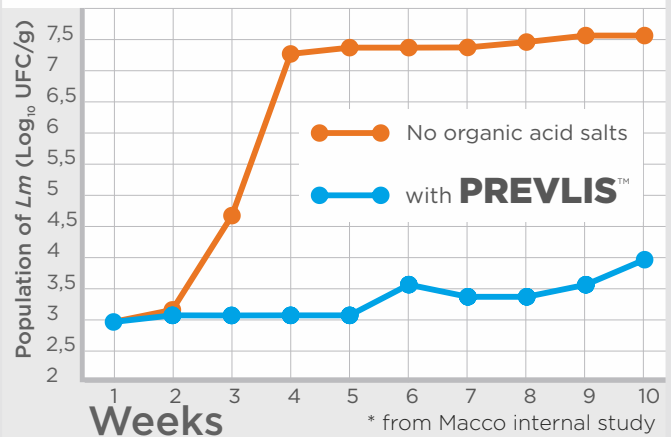
The leader of  
Dust free ingredients

# PREVLIS™

## An effective meat shelf-life extender



Population of *L.monocytogenes* inoculated on sliced ham and incubated at 4°C for 9 weeks\*



### PREVLIS™

is a food grade dry blend of well-established organic acid salts

- Effective in minimizing growth of *Listeria monocytogenes*
- No taste alteration

### PREVLIS™

Available in 25kg bag

Typical use: 0.1- 0.4% (refer to local regulations)

**Because your products  
deserve the best ingredients**

**Macco Organiques Inc.**

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