



# Clean Label Status

How to remove sodium benzoate, potassium sorbate and sodium nitrite as preservatives in processed foods



Different kinds of preservatives are used to prevent biodeterioration of food and beverage products. Various types of preservatives are now considered unhealthy to consumers. Thus, food manufacturers conscious of Brand value and market expectations seek effective natural plant-based alternatives. Citrox Biosciences Ltd in collaboration with Nano4you



and IngeniaTouch have pioneered a new methodology which harnesses the power of Nature to help inhibit microorganisms such as bacteria, yeasts and moulds which cause food borne diseases and food spoilage. If you wish to be part of this ongoing discovery and share in the unique opportunities offered by *clean-label status*, please contact us on: [info@ingeniatouch.com](mailto:info@ingeniatouch.com)

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