

## GP-1001 PRODUCT DATA SHEET

**Description:**

**GP-1001™** is an effective, user-friendly, and economically viable liquid preservative created to extend the shelf-life of baked sweet goods, tortillas, and other food products with high moisture content. **GP-1001™** has shown impressive shelf-life extension in each of these groups of foods, even with a pH as high as 9.0 **GP-1001™** shows excellent antimicrobial properties and organoleptic stability at usage levels as low as 0.5% by batch weight. The patented process of **GP-1001™** delivers preservative in liquid form to ensure complete, even dispersion in the food product. In contrast, the industry standard of dry preservatives compete for available water in the batch process and, as a rule, never solubilizes completely. As a result, it leaves unprotected areas for mold and bacteria to thrive. **GP-1001™** is Kosher certified, consists of GRAS approved ingredients, and is label friendly.



**Composition:**

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Sodium Propionate, Potassium Sorbate, Glucono Delta Lactone,  
Propylene Glycol, Methyl Paraben

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**Specification:**

Form	Liquid
Color	Light yellow
Viscosity	3.0 cP
pH (direct)	6.9-7.2

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