

GP-150 PRODUCT DATA SHEET

Description:

GP-150™ is an effective, user-friendly, and economically viable liquid preservative effective in a broad range of food and beverage products. GP-150™ can be used in a pH range as high as 6.5 with usage levels as low as 0.5 bakers percent per batch. GP-150™ has been extremely successful in the area of sweet goods. One of the largest bakeries in the U.S. has doubled the shelf-life of their snack cake line by switching to GP-150™.

Although GP-150™ was designed for the baking industry for a variety of non-yeast leavened products, it is very effective in many other food and beverage applications such as, dipping solution for pasta, and carbonated and non-carbonated sport drinks. GP-150™ has excellent antimicrobial properties and produces organoleptic stability in many food products. The patented process of GP-150™ 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-150™ is Kosher certified, consists solely of GRAS approved ingredients, and is label friendly.



Composition:

Potassium Sorbate, Sodium Propionate, Sodium Benzoate,
and Methylcellulose

Specification:

Form	Liquid
Color	Slight yellow
Viscosity	6.0 cP
pH (direct)	9.5-10.5

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