

HOW LONG WILL YOUR PRODUCT LAST?



In our global market, where food is shipped across a country almost as easily as down the street, the stability of your product could not be more important.

The question is:

WILL YOUR PRODUCT DELIVER THE SAME NUTRITIONAL INTEGRITY, FLAVOR, AND APPEARANCE 3 MONTHS FROM NOW? HOW ABOUT 6 MONTHS? A YEAR?



Factors Affecting Appearance

COLOR CHANGE

- Storage Temperature
- Light
- Humidity
- Enzymatic browning
- Microbial growth



Consumer Appeal

INCREASING UNSATURATED FAT CONTENT

FAT ↑

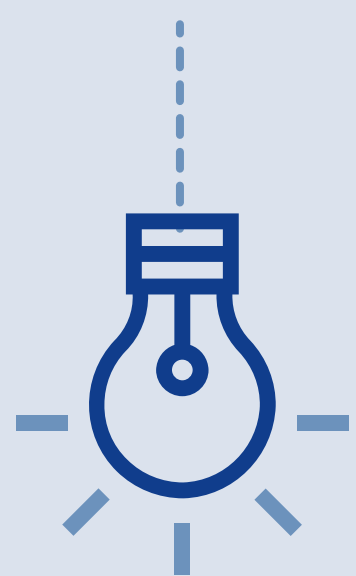
Increases Potential Off-flavor Production through Rancidification processes

Decreases Shelf Life and results in Aroma/Flavor degradation

Can also result from microbial action or enzyme activity if product is not sufficiently thermally processed

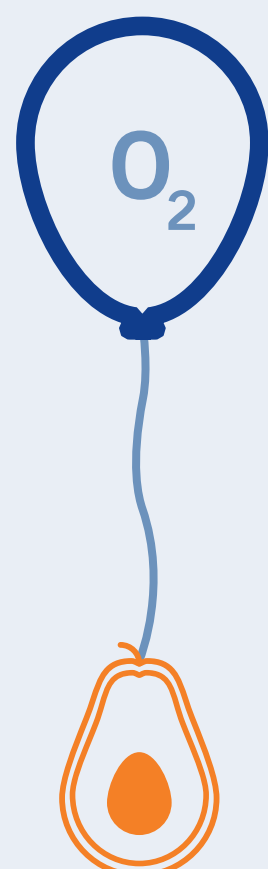
Nutritional Delivery

Vitamin content is a key factor to consider in the stability of your products. If vitamins are listed on your nutritional declaration, they need to be present in compliant amounts for the **entire** shelf life of the product.



LIGHT SENSITIVE

Vitamin A
Folic Acid (B9)
Vitamin B12
Vitamin K



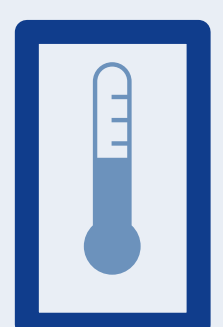
OXYGEN SENSITIVE

Vitamin A
Vitamin C
Vitamin D
Vitamin E



HUMIDITY SENSITIVE

Vitamin K
Vitamin C



HEAT SENSITIVE

Vitamin A
Pyridoxine (B6)
Folic Acid (B9)