

NovaSOL® C
NovaSOL® S

The Solution for Meat Curing and Color Stability



NovaSOL® C

NovaSOL® S

The Solution for Meat Curing and Color Stability

NovaSOL® C and NovaSOL® S are new liquid antioxidant for the processed meat industry. They can be used in meat products ranging from salami and scalded sausage to cooked ham.

NovaSOL® C and S speed up and control nitrite-curing reactions by reducing metmyoglobin to myoglobin and reacting with nitrite to increase the yield of nitric oxide. After the curing process is complete, the residual NovaSOL® C or S help to increase color and flavour stability. Furthermore it inhibits nitrosamine formation.

NovaSOL® C and S are a yellowish transparent liquid directly miscible in fat, oil and water a fact that greatly improves the uniform distribution of its active ingredient. It can be added directly to the cutter, without the need for a pre-dispersion step.

NovaSOL® S is based on DL-alpha-tocopherol and ascorbic acid, NovaSOL® C is based on ascorbic acid only, that has been solubilised by means of polysorbate.



NovaSOL® C and NovaSOL® S can be used in meat applications. It is the responsibility of the user to ensure that the application of the product is permitted for its intended use under national law.

Applications NovaSOL® S

NovaSOL® S is recommended for the following applications:

- Salami and all dry sausages
- Wet cured ham

Applications NovaSOL® C

NovaSOL® C is recommended for the following applications:

- Cooked ham
- Scalded sausages
- Cooked sausages
- Poultry meat products



Presentation

NovaSOL® C and NovaSOL® S are offered as bulk solubilisate (yellowish liquid)

Advantages

Utilize the unique NovaSOL® C and NovaSOL® S characteristics for your products:

- Prolonged shelf life
- More intensive color
- Improved color stability
- Reduced curing time
- Improved production reliability

Documentation & Samples

On request we will supply you with:

- Product data sheets
- Material safety data sheets (MSDS)
- Study reports
- Samples

The Solution for Meat Curing and Color Stability



AQUANOVA is a leading supplier of innovative solubilisates for raw materials and active substances. Completely in accordance with the era of nanotechnology, AQUANOVA develops and produces nano structured substances (product brand "NovaSOL®") utilizing its proprietary technology and in close cooperation with renowned scientists. The basis are nano particles (so called "product micelles"), which are thermally, mechanically and pH stable, even in gastric acid. These particles exhibit an average diameter of only approx. 30 nm. By means of the product micelle and the AQUANOVA solubilisates, the development of innovative and pioneering end products in the fields of nutraceuticals, cosmetics, and pharmaceuticals is extremely simplified technically / galenically (due to dispensing with matrix design). The absorption of the active substance in the solubilisate (product micelles) and the bioavailability is significantly increased and optimized. In addition the solubilisates generate unique technical features and benefits such as superior antioxidative capacity for essential oils. The company's headquarter is located in Darmstadt (near Frankfurt), Germany.

AQUANOVA AG

Birkenweg 8-10
64295 Darmstadt
Germany

Phone: +49 (0) 61 51 / 6 69 69 -0
Fax: +49 (0) 61 51 / 6 69 69 -29
E-Mail: agt@aquanova.de

AQUANOVA® and NovaSOL® are registered trademarks of AQUANOVA AG, Darmstadt/Germany.