

**WELCOME TO PRATHISTA  
INTRODUCING “NATURAL FOOD PRESERVATIVES”  
FOR THE FIRST TIME IN THE GLOBE**

**“Natural Food Preservatives through  
Fermentation Process”**

**To**

**To enhance shelf-life, Flavor & Texture for  
all type of Meat products while controlling  
growth of dangerous “Listeria”**



# NEW GENERATION TECHNOLOGICAL WORLD



*Asia's largest industrial fermentation plant  
to manufacture various Organic Fertilizers / Manures with world class Quality Standards*

**India based Multinational Company**



**PRATHISTA®**  
*The pride of being*

# BIO-TECHNOLOGY “INNOVATIONS & HONORS”





# Prathista – a unique technology driven company

**Prathista established “State of the art”  
“Aerobic & Anaerobic” industrial  
fermentation facilities  
under one roof – “Scientific Revolution”  
&**

**producing range of quality Non GMO, Natural,  
Clean Label & Organic Food Preservatives as per  
“GMP / USFDA” standards**



# Unique Natural Food Preservatives – Based on Fermentation Process

Prathista – Food Preservatives are based on Lactate Blends (Potassium & Sodium Salts of Lactic & Acetic organic acids) and are manufactured using Non-GMO inputs utilizing an environment friendly Fermentation process for production of “100 % Safe Food Preservatives” to enhance the Shelf-Life for all type of Meat & Poultry Products including Cooked & low medium moisture Cured, Uncured Meat products including Frankfurter, Cooked Sausage and Ham.

**Game Changing products for “Food Safety”**



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# FORMULATIONS OF PRATHISTA LACTATES BLEND

## Formulation - 1

Label Claim: Potassium Lactate (25%)  
Potassium Acetate (25 %)  
Sodium Diacetate (15 %)  
Target Dose Level: 0.8 – 1.50 %

## Formulation - 2

Label Claim: Sodium Lactate (35%)  
Sodium Di-acetate (16 %)  
Target Dose Level: 0.8 – 1.80 %

## Formulation - 3

Label Claim: Potassium Lactate (40 %)  
Potassium Acetate (20 %)  
Target Dose Level: 0.5 – 1.0 %

## Formulation - 4

Label Claim: Potassium Lactate (65 %)  
Sodium Di-acetate (10 %)  
Target Use level: 0.50 – 1.25 %



## TARGETED INDUSTRIES

**Prathista Food Preservatives finding the way into different applications in the Food Industry. Both the Fresh Meat and Processed Meat sectors have found numerous benefits for using Prathista Organic Formulation.**

**It is used to rinse the carcasses of Beef, Pork and Poultry.**

# APPLICATIONS

## Quality Enhancement with respect to

1. Antimicrobial Effect
2. Increases tenderness
3. Increases Production yield
4. Enhances Flavour
5. Enhances the Texture of all Meat Products
6. Top Shelf-life solution for Listeria Control
7. Environmental Friendly & Natural
8. Easy to Handle

**Available packing : 40 kg Packing**



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# APPLICATIONS





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# CERTIFICATIONS

- ❖ **APEDA – INDIAN STANDARDS**
- ❖ **HALAL – GLOBAL STANDARDS**
- ❖ **KOSHER – GLOBAL STANDARDS (OK – Kosher & Star – K)**
- ❖ **LACON – NOP, NPOP & EU STANDARDS (ORGANIC)**
- ❖ **USFDA – US STANDARDS**
- ❖ **FSSAI (FOOD SAFETY & STANDARDS AUTHORITY OF INDIA), Govt. of India**



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**THANK YOU FOR YOUR PATIENCE  
&  
HAVE NICE DAY**



**PRATHISTA INDUSTRIES LIMITED**  
[www.prathista.com](http://www.prathista.com)