

WE
CAPTURE
WHAT
MOVES

MANE

KANCOR



NATURAL ANTI-OXIDANTS

oxikan
EXTENDING SHELF LIFE NATURALLY

NOW FOOD LIVES LONGER NATURALLY

Anti-oxidants are substances that prolong the shelf life of food by delaying the oxidation process. Synthetic anti-oxidants were widely used to arrest undesirable deterioration of food products, but recent research studies indicate that these cause detrimental effects and are viewed as a threat to human health.

Mane Kancor has identified ways to tackle oxidation in food by providing natural solutions. It all started with the enquiry for a shelf life enhancement solution in a meat product. Kancor's R&D team tried to understand customer requirements and performed application studies to test the solutions for their oxidation management problems. Thus, OxiKan was born, a range of natural anti-oxidants extracted from the finest rosemary. OxiKan offers a way to extend shelf life the natural way, without resorting to artificial or synthetic means. In-house research has identified three main principles in rosemary - carnosic acid, carnosol and rosmarinic acid that inhibit the oxidation of other molecules by being oxidised themselves. This helps in extending the shelf life of the product by fighting rancidity in oils and fats, and stabilising natural colours.



OxiKan CL has won the IFT Food Expo Innovation Award.





OxiKan CL

Mane Kancor's new and completely refined anti-oxidant, OxiKan CL, is a major breakthrough in the field of natural extracts that help prolong shelf life. Rosemary extracts are used to naturally extend shelf life of food products. However, its flavour, aroma and colour pose a challenge in its application. OxiKan CL, which is the fully decolourised, deodourised and deflavourised extract of rosemary, has been specially developed to solve this problem. Mane Kancor's OxiKan CL is much ahead of the competition as it is a completely refined extract, consisting of selective non-polar anti-oxidant molecules from rosemary, uniquely formulated at Kancor. The absence of unwanted molecules such as chlorophyll, carotenoids, xanthophylls and other less oil soluble non-anti-oxidant molecules make OxiKan CL stand out from the rest.

APPLICATIONS

- SEASONING
- FLAVOURING
- FATS & EDIBLE OILS
- BEVERAGE
- MEAT, POULTRY & SEAFOOD
- VEGETABLE & FRUIT PREPARATIONS
- SNACKS & BAKED GOODS
- POTATO PRODUCTS
- CONFECTIONERY
- CEREALS
- DAIRY
- PET FOOD

Mane Kancor

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