

INTERNATIONAL NATURAL ELIXIR

Think Natural & Live Healthy



Quality Supplier of Natural Food Enhancers

International Natural Elixir company based in Oman in early 2023 to provide and produce creative and helpful natural products as our company name content describes to improve the safety of human consumers.

all of our products are friendly labels and have certificates and are produced from natural processes. It is our guarantee to keep your product healthy.

Due to many years successfully experience in europ, founders wants to import this knowledge to the midle east and gulf countries.

Elixir has huge prospects to achieve its goals in the Gulf countries at the global level in this field in food industries .

We all know that improving consumer health and ultimately a healthy society is one of the main production goals of large food factories. With the advancement of technology and the development of packaging science, the production of semi-prepared and ready-to-eat foods, as well as the increase in production costs, preserving the will of the food product and maintaining and improving the quality of the product becomes the most important possible. Our company works in this direction by using extracts and processes that exist in nature. The mission of our company is to maintain the quality of the product and also ensure the health of the consumer.



www.elixir-natural.com



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INTERNATIONAL NATURAL ELIXIR

Think Natural & Live Healthy



PRODUCT LINE

Natamycin

Transglutaminase

ϵ -Polylysine

Nisin

Combolex

VISION IN THE FURTHER

Dairy

And More

Meat

Beverages



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TRANSGLUTAMINASE

Natural Enzyme

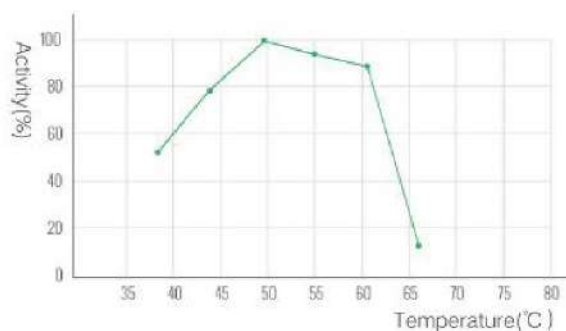
INTRODUCTION

Transglutaminase is an enzyme that crosslinks proteins together by linking the epsilon amino group of lysine in one protein to the carboxyl group of aspartic or glutamic acids in another protein. Transglutaminase is naturally present in the majority of organisms tissues and involved in various biological processes. Our TG is fermented from *Streptomyces mobaraensis* and its crosslinking characteristic is widely used to improve the physical and functional properties of food products.

MECHANISM



OPTIMUM PH AND TEMPERATURE



CHARACTERISTICS



Natural and safe



Strong binding force



Good pH and thermal stability

APPLICATION



Texture Improvement



Meat Reconstruction



Dairy Products

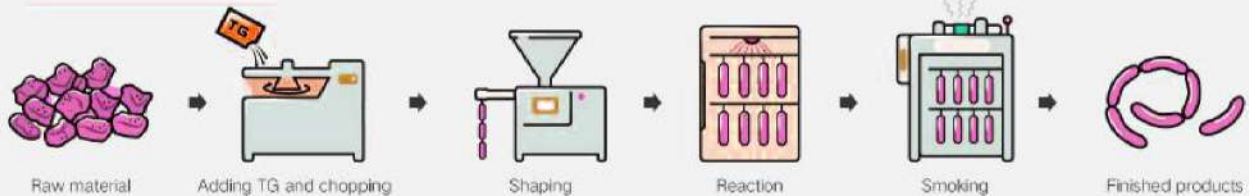


TRANSGLUTAMINASE

Texture Improvement

SAUSAGES

PROCESS

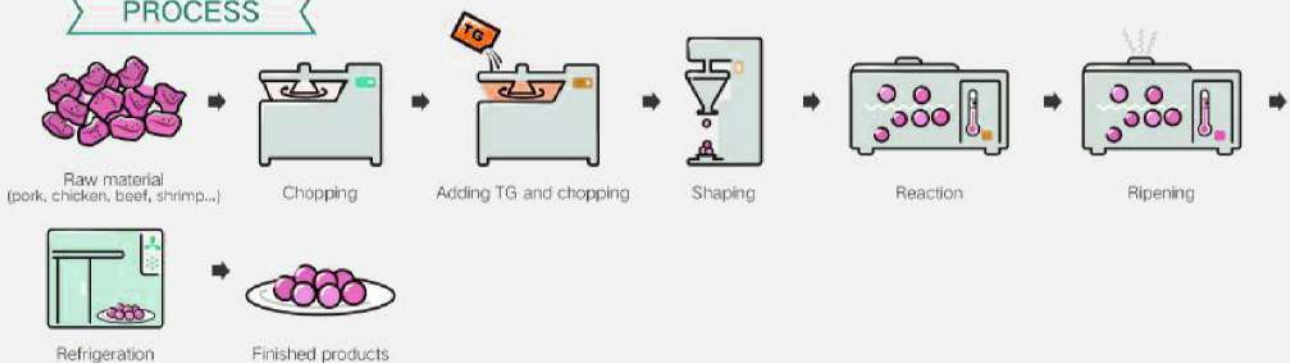


ADVANTAGES

- Improves gel strength, elasticity and quality
- Prevents splittig and improves slicing
- Reduces production cost by eliminating the addition of raw material
- Increases water-holding capacity and yield
- Reduces syneresis in storage

MEAT BALLS

PROCESS



ADVANTAGES

- Improves texture and elasticity
- Prevents splittig
- Reduces production cost by eliminating the addition of raw material
- Increases water-holding capacity and yield
- Reduces syneresis in storage

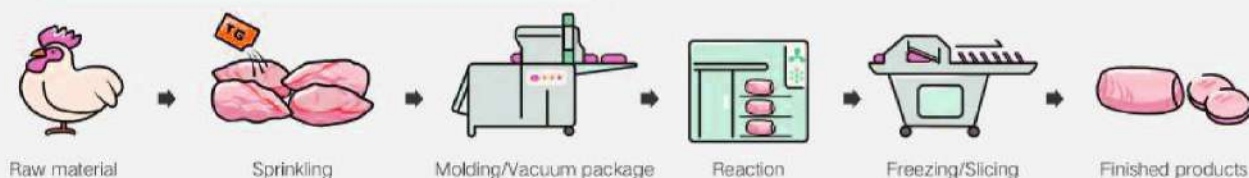


TRANSGLUTAMINASE

Meat Reconstruction

BEEF, PORK, POULTRY, SEAFOODS ETC...

PROCESS—SPRINKLE METHOD

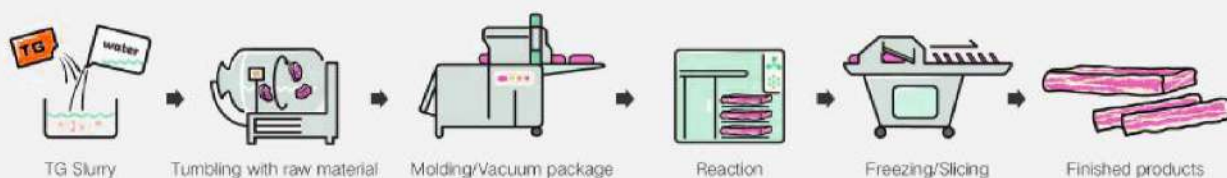


ADVANTAGES

- Cost-effective
- Transforms cuts into uniformed portions with a high added value
- Water retention
- Structured products are thermo-irreversible

BEEF, PORK, POULTRY, SEAFOODS ETC...

PROCESS—SLURRY METHOD



ADVANTAGES

- Cost-effective
- Transforms cuts into uniformed portions with a high added value
- Water retention
- Structured products are thermo-irreversible

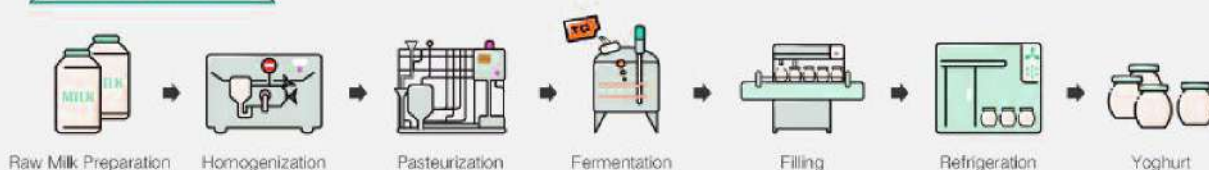


TRANSGLUTAMINASE

Dairy Application

YOGHURT PRODUCTS

PROCESS

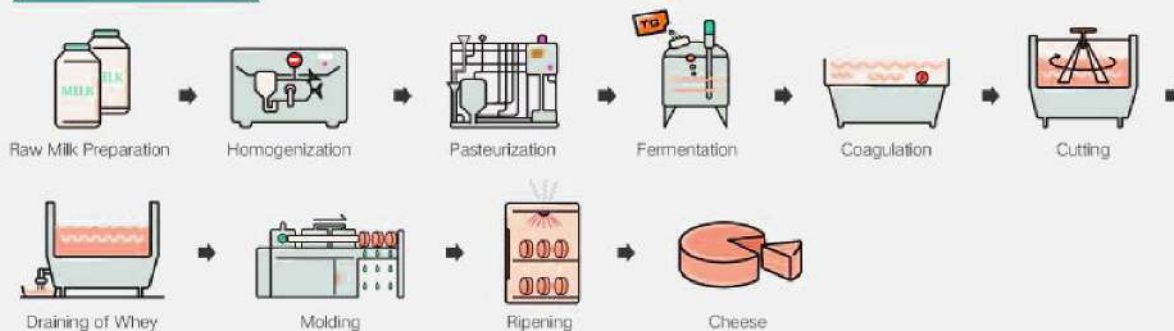


ADVANTAGES

- Reduces syneresis
- Enhances the gel strength
- Improves the viscosity and consistency
- Reduces or replaces the usage of emulsifiers or stabilizers
- Enables cost savings through reduction of proteins and other additives

CHEESE PRODUCTS

PROCESS



ADVANTAGES

- Reduces syneresis
- Increases yield in cheese between 10% - 20%
- Facilitates slicing process
- Provides a better structure
- Reduces and eliminates the addition of proteins, standardizing and reducing final product costs



CURDLAN

Natural Gum

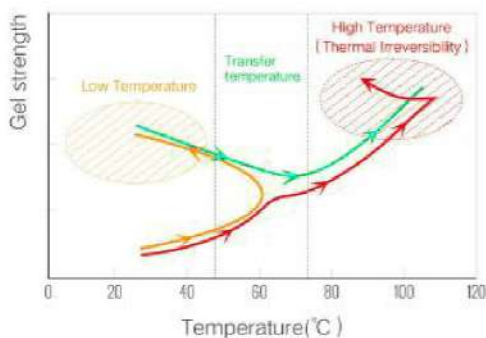
INTRODUCTION

Curdan was discovered in 1976 by Prof. Tokuya Harada and started manufacturing since 1989.

Curdan is a β -1,3 glucan, produced by microbes in glucose fermentation. It's odorless, tasteless, thermal irreversible, colourless and insoluble.

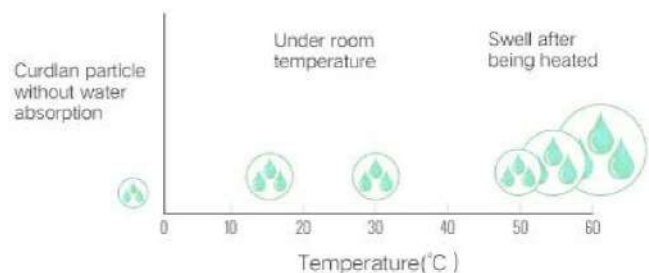
CHARACTERISTICS

1. Gelling ability



2. Strong water-holding capacity

Curdan can absorb 10 times of water at room temperature, and the water absorption capacity is highest at 50°C.

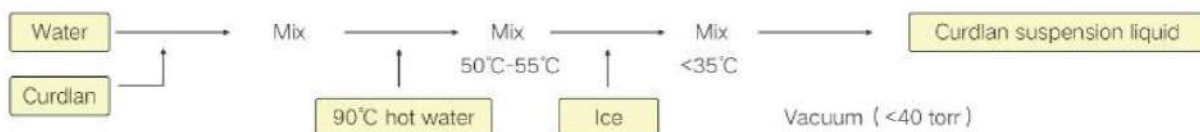


PREPARATION OF SUSPENSION LIQUID

1) High speed stirring method



2) High viscosity method





APPLICATION



Meat Products



Aquatic Products



Wheat Products



Snacks



Vegetarian Products

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COMPARISON OF CURDLAN WITH OTHER GUMS

	Water dissolution	The needed steps and conditions for gelling				Irreversibility of gel
		Only need heat	Heat + cool	Add ion	Ph value	
Curdlan	Insoluble	●	●	● (Ca ⁺⁺ or Mg ⁺⁺)	2-10	Irreversible or reversible
1-carrageenan	Soluble		●		5-8	Reversible
K-carrageenan	Soluble		●		>3.2	Reversible
Agar	Soluble		● ¹⁾		5-8	Reversible
High methoxyl pectin	Soluble*				2.7-3.2	Reversible
Low methoxyl pectin	Soluble*			● (Ca ⁺⁺)	3.2-6.8	Reversible
Sodium alginate	Soluble*			● (Ca ⁺⁺)	>4.3	Reversible
Gellan gum	Soluble		● ²⁾		3.5-8	Reversible
Gelatin	Soluble		●		5-8	Reversible
Albumen powder	Soluble*	●			6-8	Irreversible
Whey protein	Soluble*	●			7-8	Irreversible
Isolated soy protein	Soluble*	●			6-8	Irreversible
Konjac powder	Soluble*			● (Ca ⁺⁺)	10-13	Irreversible

● Forming gel

* Soluble in cold water

¹⁾ Add sugar

²⁾ Add ion





ϵ -POLYLYSINE

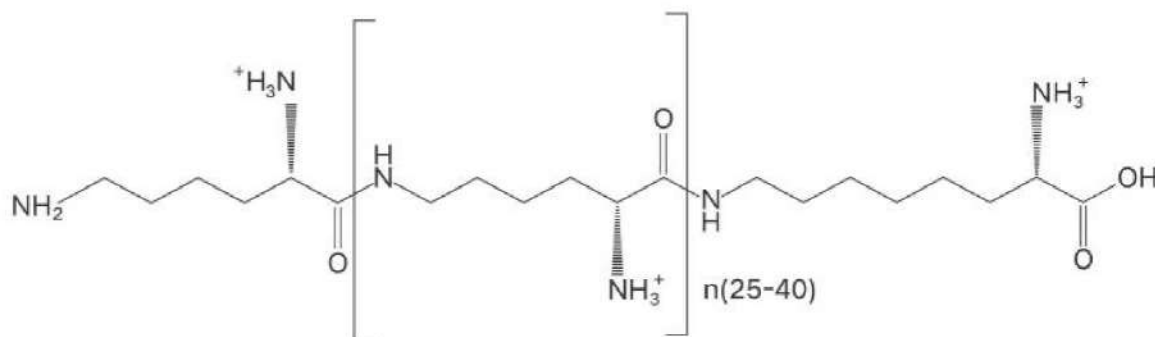
Natural Preservative

INTRODUCTION

ϵ -Polylysine is a natural, safe and healthy antibacterial food preservative. It is produced from fermentation process by using *Streptomyces albulus* under aerobic conditions. It has obvious inhibition to gram-positive bacteria and gram-negative bacteria, yeast, mould, virus, therefore it is widely used as an antistaling agent.

MOLECULAR STRUCTURE

ϵ -Polylysine is homopolymer of L-lysine, one of the essential amino acids. It is connected by ϵ -amido bond compounded by a ϵ -amido of L-lysine and a ϵ -carboxyl of another L-lysine. The chemical formula for ϵ -Polylysine is shown below:



ADVANTAGES



Natural and healthy



Broad spectrum of antibacterial



Great water-solubility & thermal stability



Friendly blend with other preservatives

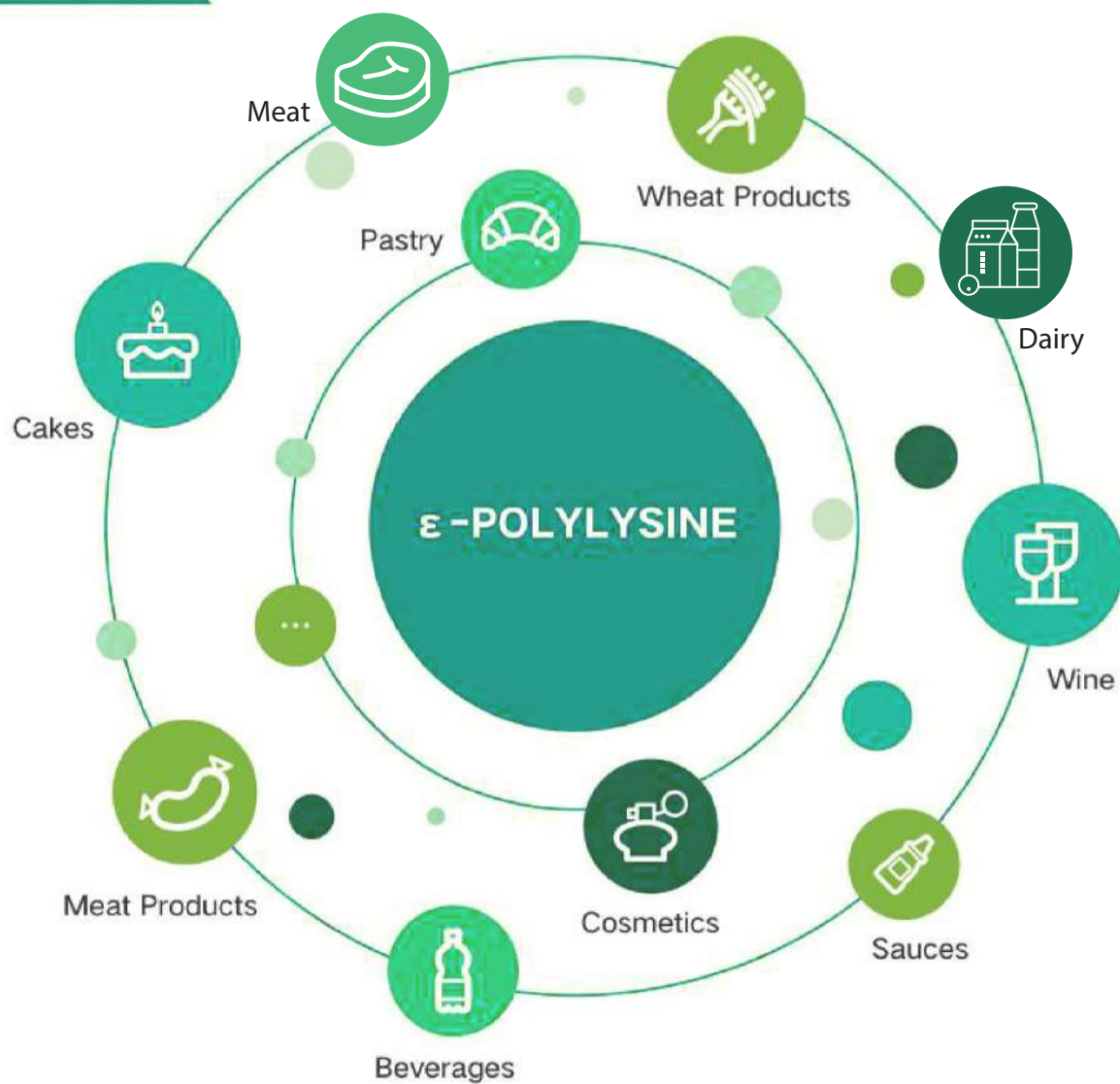


Wide range of applications





APPLICATION



USAGE

Prepare 5%-10% ϵ -Polylysine solution with cold water or distilled water, then mix with the rest of ingredients. ϵ -Polylysine could provide a better result when it cooperates with other food preservatives.





APPLICATION





Nisin

Nisin is a polycyclic antibacterial peptide produced by the bacterium *Lactococcus lactis* that is used as a food preservative. It is soluble in water and can be effective at levels nearing the parts-per-billion range.

USAGE

Extend shelf life

Prevent food spoilage caused by gram-positive bacteria

Shorten food sterilization time

Lower sterilization temperature

No impact on taste and flavor





APPLICATION





Natamycin

Natamycin preservative has been used for decades in the food industry as a hurdle to fungal outgrowth in dairy products and other foods. The activity of natamycin against yeasts and moulds, but not bacteria, makes it convenient for uses in foods that undergo a ripening period after processing. Its low solubility in water and most organic solvents makes it suitable for the surface treatment of foods.

USAGE:

Extend shelf life

Prevent food spoilage caused by yeasts and molds

Replacement of traditional chemical preservatives

Common with chemical preservatives

Less dependence on pH for efficacy

No impact on taste and flavor

Other :

Natamycin 95%

Natamycin Liquid

Natamycin NaCl

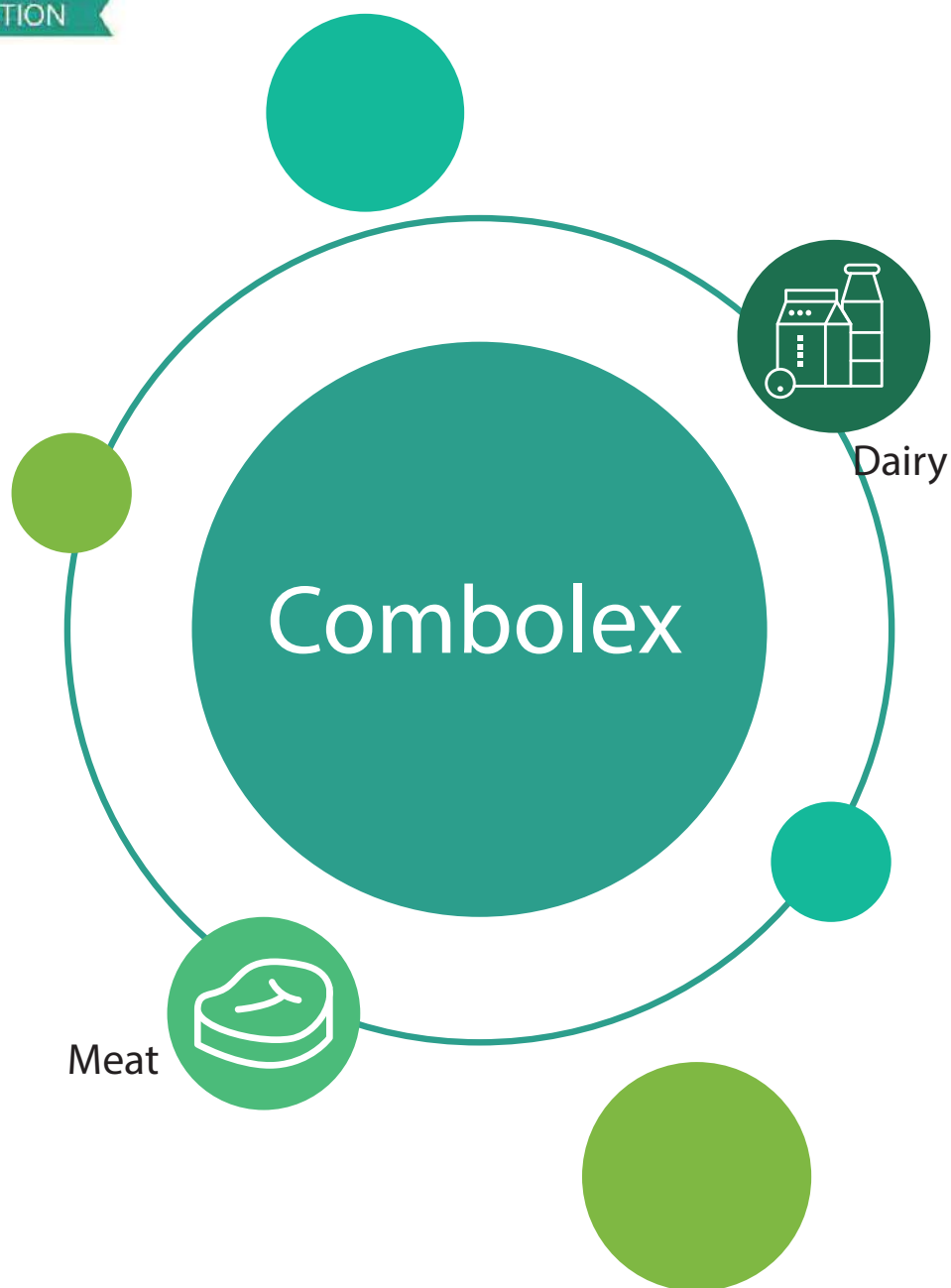


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APPLICATION



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Combolex

combolex is a preserver effective against deterioration of foodstuff such as undesired mould, yeast and fungi which directly affect the product and its quality.

USAGE :

It can be safely used in food of animal origin such as yoghurt, Ayran drink, buuer, yellow cheese, strained yoghurt, cultured white cheese, halva, jam, meat and meat products and all foodstuff which may be subject to moulding problem.

ADVANTAGE :

use, overdose is not hazardous to human health.

Its content is completely natural and consists of organic acids, thus it is not included in the preserver groups examined in Ministry's analysis.

Reliable results are obtained in the tests made using DAIRY IMPROVER .

DAIRY IM PROVER keeps the product without moulding for minimum 10 days. This duration can reach up to 45 days in the environments where the cold chain is not broken.





<i>Product Type</i>		<i>Country of origin</i>	<i>Use</i>	<i>Dosage</i>
Stabilizer	Elixir	Oman	Tupi cream cheese	0.5%
Stabilizer	Elixir	Oman	Arabic set yogurt	3.2%
Stabilizer	Elixir	Oman	Set Vip Yogurt	3.2%
Stabilizer	Elixir	Oman	Sttrid Yogurt	3.9%
Stabilizer	Elixir	Oman	Cream Cheese	0.5%
Stabilizer	Elixir	Oman	Recombine 30% Yogurt	0.5%
Stabilizer	Elixir	Oman	Recombine 100% Yogurt	16.5%

