

SYRINGOL - ANTI-MICROBIAL INTERVENTION



ABOUT SYRINGOL

Syringol is a natural, smoke-based antimicrobial agent proven to inhibit bacterial growth upon application, while not imparting any smoky flavour.

Syringol is a 100% liquid smoke extract produced from the pyrolysis of hardwood timber. It is then further processed to remove various carbonyl, phenol and acid groups, to isolate the active anti-microbial characteristics of smoke.

A CLEAN LABEL SOLUTION

As it is a liquid smoke extract, Syringol is classed as a natural flavouring under FSANZ guidelines and EU regulations. There is no E-number associated, making it the ultimate clean label solution for your product.

APPLICATION

Syringol has been developed for use on a wide variety of products in the food processing industry. This includes:

- + Seafood
- + Smallgoods
- + Fruit and vegetables
- + Equipment

Syringol can be easily applied via a wide range of methods to suit your application.

- + Atomising
- + Dipping
- + Spraying
- + Internal coating into packaging

WIDE-SPECTRUM TREATMENT

Smoke uses various mechanisms on a cellular level to both destroy and inhibit growth of microorganisms. This makes it effective against many:

- + Gram positive bacteria
- + Gram negative bacteria
- + Yeasts
- + Moulds

HOW IT WORKS

Syringol has a diverse arsenal of inhibiting mechanisms, which makes it such a widespectrum anti-microbial treatment.

- + **Phenols** - disturb cytoplasmic membranes, causing intracellular fluids in the microorganism to leak.
- + **Carbonyls (formaldehyde and acrolein)** - penetrate the cell wall and inactivate enzymes within the cytoplasm. Inhibits growth by depriving microorganisms of vital nutrients.
- + **Organic acids (acetic, benzoic)** - penetrate the cell membrane layer and deplete energy, disabling the cell from performing vital actions.

+ **All-natural product**

+ **Easy to apply**

+ **Cost effective**

+ **No impact on flavour or nutritional value**