

POWER YOUR KIBBLE WITH ALGAE-SOURCED OMEGA-3



PLANT-BASED ANTIOXIDANT SOLUTIONS:

Today's customers want more options with natural ingredients — including natural antioxidants to stabilize fats, oils and finished pet food ingredients. Our NaSure® plant-based shelf-life solutions provide a natural choice when extended shelf life is needed. Our portfolio includes mixtures of **tocopherols, rosemary, green tea, acerola** and other plant sources that provide high antioxidant activity.

NATURAL BENEFITS:

With NaSure, you'll be able to:

- Showcase your product with a clean label
- Get proven superior oxidation protection from the unique phenolic compound composition
- Tailor-made solutions to meet high-quality standards.



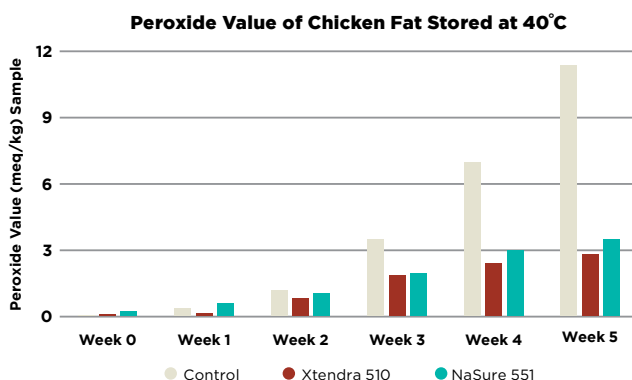
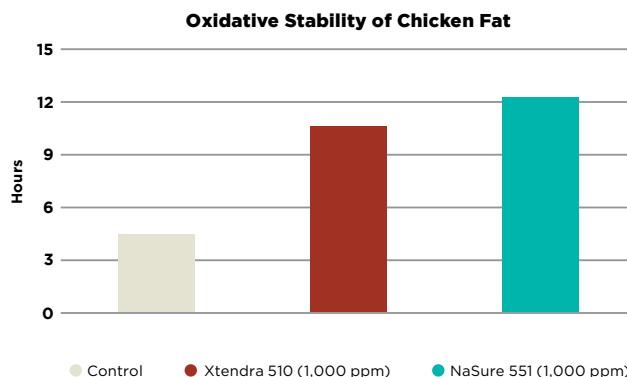
TRADITIONAL ANTIOXIDANT SOLUTIONS:

Protect the oxidative stability of your products with **TBHQ, BHA, BHT, Propyl Gallate** and **Ascorbyl Palmitate** based solutions. Trusted globally for over 30 years, Xtendra delivers consistent, economical shelf-life solutions backed by our vertically integrated production and complete process control.

From straights to blends, CFS gives the formulator the ability to use customized solutions to achieve even the most difficult shelf life requirement.

WE'RE HERE TO HELP.

Contact us to set up shelf life testing in our Customer Application Laboratory or to learn more about our extensive application-research library. We can help ensure your formulation meets your exact requirements.



- A global vertically integrated manufacturer of specialty ingredients.
- Global supply chain with local support
- Flexibility to produce tailored blends to your needs
- Industry-leading antioxidant expertise

TAILOR-MADE SHELF LIFE SOLUTIONS FOR YOUR PRODUCTS

Camlin Fine Sciences: Customer Application Laboratory

For more than 25 years, Camlin Fine Sciences has been providing reliable shelf life solutions to the food, pet food, animal feed and rendering industries. Our Customer Application Laboratory is here to help with tailor-made solutions and high-quality standards. With extensive antioxidant expertise, we offer shelf life testing and an extensive application research library—ensuring your formulations meet every requirement.

LAB TESTING CAPABILITIES

Oxidative By-Products

- Multiple testing methods to quantify both primary and secondary oxidation by-products
- Includes peroxides, aldehydes, alkenals, TBAs, and free fatty acids

Compare different antioxidants or dosages through dose-response testing

- High Performance Liquid Chromatography (HPLC) and Gas Chromatography (GC)
- Analyze TBHQ, BHA, BHT, Propyl Gallate, Ascorbyl Palmitate, Citric Acid, Rosemary Actives (Carnosic Acid, Carnosol), Ascorbic Acid (Acerola), Catechins (Green Tea), and Mixed Tocopherols

Accelerated or Real-Time Shelf Life Evaluations

- Storage chambers speed up oxidation of food products (e.g., 12-week evaluations)
- Refrigerators and freezers for on-going, real-time tests
- Custom testing schedules designed to fit your needs

Relative Shelf Life Determination

- Oxidative Stability Index (OSI) for fats and oils
- OXITEST for dry products (crackers, cereals, pet food)
- Compare different antioxidants or dosages through dose-response testing

WE'RE HERE TO HELP.

We combine proven expertise with continual innovation to protect your products, enhance brand reputation, and support your business growth every step of the way.

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- Global supply chain with local support
- Flexibility to produce tailored blends to your needs
- Industry-leading antioxidant expertise