

# CAMLIN FINE SCIENCES PRODUCT SHEET



## NaSure® 18 Rosemary Extract

A powerful rosemary-based antioxidant solution designed to delay lipid oxidation and extend shelf life in fat-rich and oil-containing foods. Offers clean-label protection with minimal sensory impact.

### LIPID STABILITY YOU CAN TRUST

Delays oxidation, protects flavor, and preserves shelf life - naturally.

#### PRIMARY APPLICATION



Fats  
Oils



Meat



Sauces  
Dressings



Snacks



Confection  
Chocolate

## SHELF STABILITY CHALLENGE?

# LET'S SOLVE IT TOGETHER

### **Your Product. Your Conditions.**

**Your Performance.** That's where our Customer Application Lab comes in.

We partner with your team to test, validate, and optimize solutions for shelf life, texture, flavor, and safety—tailored to your process, your formulation, and your goals.

From pilot trials and shelf-life testing to sensory and analytical insights, we combine technical rigor with real-world relevance.

Let's bring **Your Next Solution** to life

### **LABELED AS**

Natural Flavor,  
may also appear as Rosemary Extract  
or Spice

### **RECOMMENDED USAGE LEVEL**

*Dosage may vary based on the active component, application, fat content, regulatory requirements, and product quality targets.*



### **SCAN TO LEARN MORE**

See how this solution can help preserve freshness, protect quality, and optimize performance.

camlinfs.com/cfsna  
info.us@camlinfs.com • 515-278-1559  
4415 Urbandale Drive, Urbandale, IA 50322 USA