

CAMLIN FINE SCIENCES PRODUCT SHEET



NaSure® 76

Blend of Plant Based Extracts

A combination of green tea and acerola extracts to naturally delay oxidation and preserve the red, fresh appearance of raw meat - while extending shelf life without synthetic additives.

PRIMARY
APPLICATION



Meat

**REDDER.
LONGER.
NATURALLY.**

Preserve meat
color and
freshness the
natural way.

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 Green Tea Extract,
Acerola Cherry Extract

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.

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