

WE BELIEVE IN CREATING MEMORABLE
FOOD MOMENTS FOR YOUR CONSUMERS



Dosage*:
For 1 kg oil,
add 1 gm of
Xtendra 06

Packaging:
1 kg HDPE bottle,
5 kg HDPE can,
25 kg & 200 kg HDPE drum

Applications

- Donuts
- Potato Chips
- Extruded Snacks
- All other Fried Foods



NaSure[™] 17
Extending Shelf Life Naturally

PREFERRED NATURAL SHELF LIFE
SOLUTION FOR FRYING APPLICATION

Dosage*:
0.01% to 0.2%
i.e upto 2 gm in
1 kg oil
NaSure[™] 17
Extending Shelf Life Naturally

Packaging: 1 kg HDPE bottle,
5 kg HDPE can,
25 kg HDPE container

SHELF LIFE SOLUTIONS FOR FRYING APPLICATION

Product Name	Active Ingredients				
	TBHQ	Ascorbyl Palmitate	Citric Acid	Rosemary extract	Mixed tocopherol
Xtendra 06	•		•		
Xtendra 08	•		•		
Xtendra 47		•	•		•
NaSure 17				•	

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DISCLAIMER: The literature and the suggested uses presented by us concerning our product are for information purposes only. The customer should determine the suitability of the products for his purpose, before using them on a commercial scale. Since the use of our products by others is beyond our control, no representations, guarantees or warranties expressed or implied are made for and no responsibility is assumed by us in the use of the products or the results to be obtained from there.

PREVENTS RANCIDITY,
ENHANCES SHELF LIFE.

Xtendra[®] 06
shelf life solutions

Designed for Frying Application



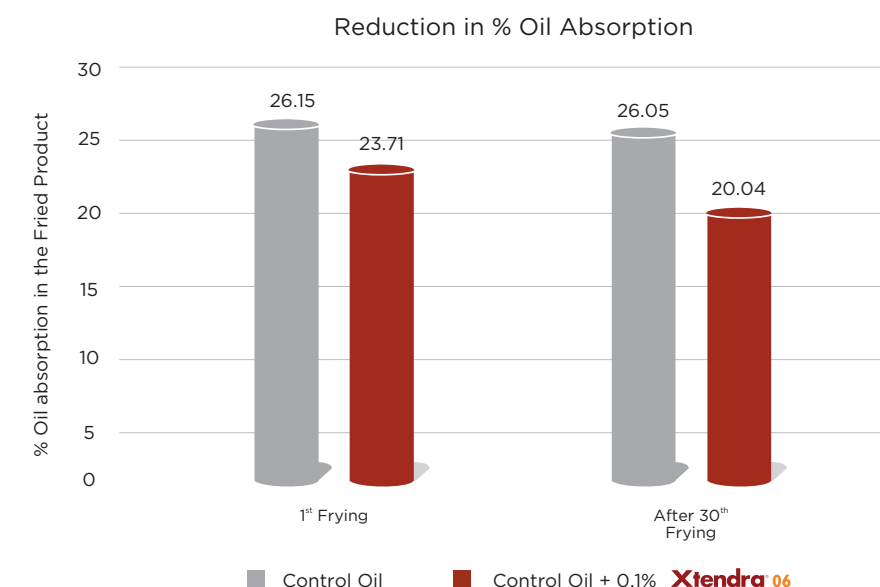
MULTIPLE BENEFITS:

- 🔥 Doubles rancimat hours of the oil [shelf life], thereby increasing the stability of frying oil and giving better shelf life to the fried product
- 🔥 Decreases the rate of formation of FFA [Free Fatty Acids] and PV [Peroxide Value] of oil during frying and storage of the fried products
- 🔥 Oil absorption in fried products is reduced by 5 to 15%
- 🔥 Oil can be reused a multiple number of times, thus reducing your production cost.
- 🔥 The frequency of adding top-up oil during continuous frying is also reduced
- 🔥 Significantly reduces the rate of blackening and thickening of oil during frying
- 🔥 Decreases polymer deposited on utensils during frying
- 🔥 Reduces the smoke generated during frying



Xtendra[®] 06

COST REDUCTION USING Xtendra[®] 06 IN FRYING OILS



- With 0.1% **Xtendra[®] 06**, there is about 10 to 20% less oil absorption in the fried product during 30 frying cycles (analyzed by soxhlet) in comparison to oil without antioxidant.
- The % oil absorption in the fried product is relatively reduced using Frying Oil dosed with 0.1% **Xtendra[®] 06**. Thus, the frequency of addition of top-up oil will be reduced.

