



RoxFox[®]

EFFICIENT
PRODUCT PROTECTION

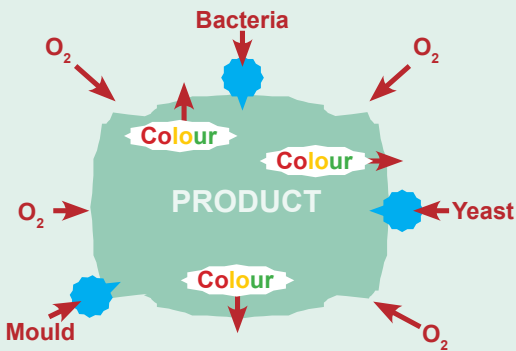




TECHNOLOGY

Whether sausage products, salad dressings, snacks, delicatessen or convenience products – consumers set much store by fresh and visually impeccable foods. Within the RoxFox® series we offer you different product optimisers with different application possibilities and effects. The prevention of fat rancidity, the microbiological stabilization, the prevention of mould formation and the colour stabilisation characterises the spectrum of the RoxFox® product series.

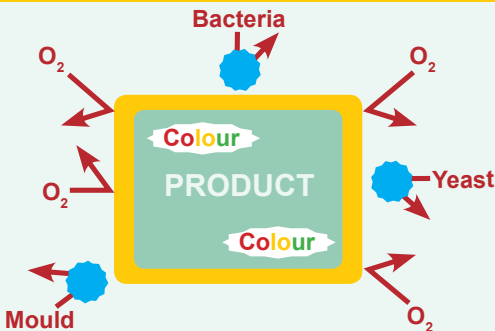
Without RoxFox® Technology



Loss of freshness, colour and flavour. Microbiological contamination and danger of mould formation.

With FUCHS Technology

RoxFox®



Optimally product protection without change of taste.



For boiled and cured ham, gammon, schnitzels, gyros, cooked and raw sausages products, deep-frozen minced meat products, delicatessen products, snacks, fish and more.


RoxFox®

**EFFICIENT
PRODUCT PROTECTION**



APPLICATION

Effects depend on the RoxFox® product and application:

- STOP** Protection against rancidity
- STOP** Protection against mould growth
- STOP** Protection of microbiological spoilage
-  Stabilisation of the colour

BENEFITS (DEPENDING ON THE ROXFOX® PRODUCT)

- Optimises product quality
- Optimises colour stability
- Protection of microbiological spoilage
- Optimises the distribution of ingredients within the final product
- For use in brine applications
- For use in products with a high oil and fat content
- Prevents fat autoxidation
- Prevents mould growth
- No E numbers with mandatory duty to declare (W-N, O-N)
- No allergenic additives
- No genetically modified ingredients
- Tasteless in the end product





N FOR NATURAL

The RoxFox® W-N and O-N products are the logical complement to the RoxFox® product range by FUCHS. Both contain a complete taste profile with simultaneous antioxidant potential.



The applications shown are exemplary. We would be pleased to create customised versions for you. Ask us!

Product Name	Suitable for	Clean Label	Avoidance of fat rancidity	Micro-biological stabilisation	Effective against mould	Colour stabilisation	Consistency	Possible labelling (in accordance to EU-regulations)	Solubility
RoxFox W	Fermented sausages, cold cuts and convenience products		● ●			●	Dry	Rosemary extract (E 392)	Water
RoxFox W-N	Fermented sausages, cold cuts and convenience products	●	●			●	Dry	Spices, salt	Water
RoxFox O	Fermented sausages, cold cuts and convenience products		● ●			●	Dry	Rosemary extract (E 392)	Oil
RoxFox O-N	Fermented sausages, cold cuts and convenience products	●	●			●	Dry	Spices, salt	Oil
RoxFox MB TRA	Convenience and sausage products	●		●	●		Dry	Natural flavour	Water
RoxFox MB Liquid A	Convenience and sausage products	●		●			Liquid	Spice extracts, salt, spices	Water
RoxFox MB TRS	Surface of sausages			● ●		●	Dry	Acid (E 330, E 334, E 270, E 262)	Water
RoxFox MB Super	Cooked sausages, cold cuts and meat replacement products			● ●		●	Dry	Preservative E 223, stabilizer (E 262, E 331)	Water
RoxFox MB Basic	Cooked sausages and cold cuts			●		●	Dry	Acidity regulator (E 262, E 331), salt, antioxidant E 301	Water
RoxFox MB F	Surface of fresh fish and fish products			● ●		●	Dry	Acidity regulator (E 330, E 334, E 262), antioxidant E 300	Water
RoxFox MB Liquid AntiMould	Sausage and meat products			●	● ●		Liquid	Preservative (E 202, E 262)	Water

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