



Spice & Flavouring Technology

Herbafresh®

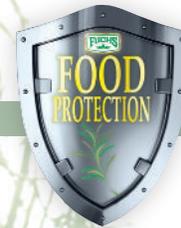
Long-life, stabilised herbs

Full of taste, fresh and natural: with their flavour and appearance herbs lend a special highlight to any dish. Whether at home, in catering or the food industry, no matter if fresh, deep-frozen or dried – herbs are true culinary all-rounders.

Yet their use in industrial food production is also subject to restrictions: the shelf life of fresh herbs is limited, which means they have to be processed quickly.

While deep-frozen produce entails high storage costs and also makes measuring out more difficult, dried herbs lose not only freshness and colour but also part of their natural flavour, even when processed carefully.

With *Herbafresh®*, FUCHS has developed a new technology to stabilise fresh herbs:



The FUCHS *Herbafresh®* method

- Thanks to the *Herbafresh®* method developed and patented by FUCHS, fresh herbs are stabilised gently with taste-neutral ingredients and salt, thereby giving them a longer shelf life.
- In this way, FUCHS *Herbafresh®* herbs retain their flavour, spice intensity and even the colour of fresh herbs.
- FUCHS *Herbafresh®* herbs can be measured out without any problem and can be kept for months like dried produce when stored correspondingly, without any loss in taste or colour
- FUCHS *Herbafresh®* herbs contain a salt component of approx. 20% in the standard variants.
- Standard variants can be stored at room temperature.
- Salt-reduced FUCHS *Herbafresh®* herbs with < 15% salt content require a storage temperature of < 8°C.

The benefits of *Herbafresh®*

- Lower germ content compared to frozen and fresh produce
- Improved microbiological stability compared to fresh produce
- Improved colour retention in the end product
- Better texture (crispness) compared to frozen produce
- Less bleeding/discoloration in the end product compared to frozen and fresh produce
- Better flavour retention
- Simpler storage
- Easier to process and measure out, as suitable for pumping
- Price effective alternative to frozen produce

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