



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. Apart from stating „Spices“ there is no need for any further

declaration when using RoxFox® W-N and RoxFox® O-N. Thus, no E number in accordance with the Additives Approval Act (ZZuIV) has to be specified. RoxFox® N is also available in an organic variant.



The applications and combinations of seasonings serve as examples only. We would be pleased to create a customised version for you. Ask us!

Product	Product properties				Declaration	Application
	excellent antioxidant potential	high antioxidant potential	particularly fresh and complete taste	good, complete taste		
RoxFox® W Art.-no.: 71490 Additive: 0,03% to 0,1 %	●			●	E 392	Water soluble
RoxFox® W-N Art.-no.: 71244 Min. additive: 0,06%		●	●		Spices	Water soluble
RoxFox® Bio-N Dev.-no.: 41308402 Min. additive: 0,1% to 0,2 %		●	●		Spices	Water soluble
RoxFox® O Art.-no.: 71240 Additive: 0,015% to 0,05 %	●			●	E 392	Oil soluble
RoxFox® O-N Art.-no.: 71242 Min. additive: 0,03%		●	●		Spices	Oil soluble

FUCHS GmbH & Co. KG

Industriestraße 25 • D-49201 Dissen a.T.W.
Tel. +49 5421 309-0 • Fax +49 5421 309-185
info@fuchsspice.com • www.fuchsspice.com



RoxFox®

PRODUCT PROTECTION
WITH ROSEMARY



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



TECHNOLOGY

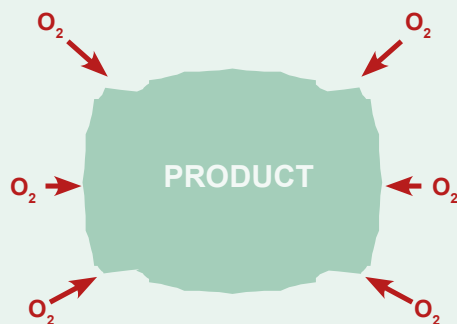
Whether cooked meats, salad dressings, delicatessen or convenience products – consumers set much store by fresh and visually impeccable foods. Optimise your product quality and freshness with the FUCHS RoxFox® series. Ensure colour stability at the same time and choose optimum product protection.

RoxFox®

PRODUCT PROTECTION WITH ROSEMARY



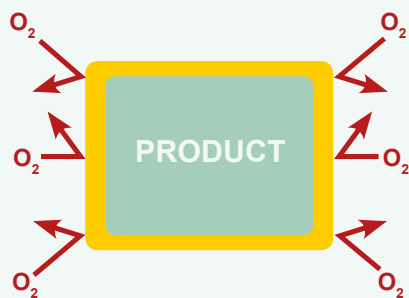
Without RoxFox® Technolgy



Oxidation: loss of freshness, colour and taste

With FUCHS Technology

RoxFox®



Optimally product protection without change of taste

BENEFITS

- Optimises product quality
- Optimises colour stability
- 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
- No E numbers with mandatory duty to declare (W-N, O-N)
- No allergenic additives
- No genetically modified ingredients

RoxFox® is available in water soluble (RoxFox® W, RoxFox® W-N, RoxFox®Bio N) and oil soluble (RoxFox® O, RoxFox® O-N) variants and thus suitable for a wide variety of products, e.g. for boiled sausages or deep-frozen minced meat products, for uncooked sausages or delicatessen products.

VARIANTS

RoxFox® W (Art.-no.: 71490)

- Rosemary extract, water soluble
- stabilises sensory properties (colour/appearance, taste)
- prevents fat autoxidation (rancidity)
- Carnosol derivatives: 10-12%
- Declaration: natural antioxidant E 392

RoxFox® O (Art.-no.: 71240)

- Rosemary extract, oil soluble
- stabilises sensorials (colour/appearance, taste)
- prevents fat autoxidation (rancidity)
- Carnosol derivatives: 20-22%
- Declaration: natural antioxidant E 392

RoxFox® Bio-N (Dev.-no.: 41308402)

- Rosemary (Spice)
- water dispersible
- with antioxidant potential
- Declaration: Spices
- from certified organic cultivation

RoxFox® W-N (Art.-no.: 71244)

- Rosemary (Spice)
- water dispersible
- with antioxidant potential
- Declaration: Spices

RoxFox® O-N (Art.-no.: 71242)

- Rosemary (Spice)
- Oil soluble
- with antioxidant potential
- Declaration: Spices



RoxFox[®]

PRODUCT PROTECTION
WITH ROSEMARY

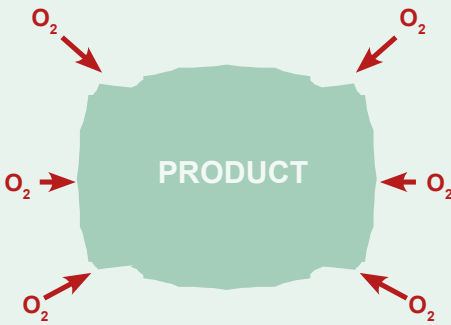




TECHNOLOGY

Whether cooked meats, salad dressings, delicatessen or convenience products – consumers set much store by fresh and visually impeccable foods. Optimise your product quality and freshness with the FUCHS RoxFox® series. Ensure colour stability at the same time and choose optimum product protection.

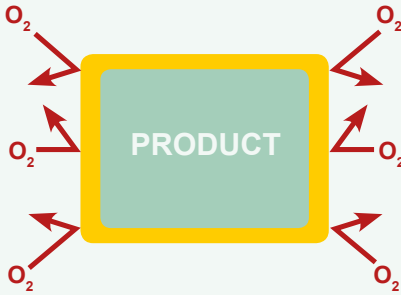
Without *RoxFox*® Technology



Oxidation: loss of freshness,
colour and taste

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®

PRODUCT PROTECTION
WITH ROSEMARY



BENEFITS

- Optimises product quality
- Optimises colour stability
- 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
- No E numbers with mandatory duty to declare (W-N, O-N)
- No allergenic additives
- No genetically modified ingredients

RoxFox® is available in water soluble (RoxFox® W, RoxFox® W-N, RoxFox® Bio N) and oil soluble (RoxFox® O, RoxFox® O-N) variants and thus suitable for a wide variety of products, e.g. for boiled sausages or deep-frozen minced meat products, for uncooked sausages or delicatessen products.

VARIANTS

RoxFox® W (Art.-no.: 71490)

- Rosemary extract, water soluble
- stabilises sensory properties (colour / appearance, taste)
- prevents fat autoxidation (rancidity)
- Carnosol derivatives: 10-12%
- Declaration: natural antioxidant E 392

RoxFox® O (Art.-no.: 71240)

- Rosemary extract, oil soluble
- stabilises sensorials (colour / appearance, taste)
- prevents fat autoxidation (rancidity)
- Carnosol derivatives: 20-22%
- Declaration: natural antioxidant E 392

RoxFox® Bio-N (Dev.-no.: 41308402)

- Rosemary (Spice)
- water dispersible
- with antioxidant potential
- Declaration: Spices
- from certified organic cultivation

RoxFox® W-N (Art.-no.: 71244)

- Rosemary (Spice)
- water dispersible
- with antioxidant potential
- Declaration: Spices

RoxFox® O-N (Art.-no.: 71242)

- Rosemary (Spice)
- Oil soluble
- with antioxidant potential
- Declaration: Spices



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. Apart from stating „Spices“ there is no need for any further

declaration when using RoxFox® W-N and RoxFox® O-N. Thus, no E number in accordance with the Additives Approval Act (ZZuV) has to be specified. RoxFox® N is also available in an organic variant.



The applications and combinations of seasonings serve as examples only. We would be pleased to create a customised version for you. Ask us!

Product	Product properties				Declaration	Application
	excellent antioxidant potential	high antioxidant potential	particularly fresh and complete taste	good, complete taste		
RoxFox® W Art.-no.: 71490 Additive: 0,03% to 0,1 %	●			●	E 392	Water soluble
RoxFox® W-N Art.-no.: 71244 Min. additive: 0,06%		●	●		Spices	Water soluble
RoxFox® Bio-N Dev.-no.: 41308402 Min. additive: 0,1% to 0,2 %		●	●		Spices	Water soluble
RoxFox® O Art.-no.: 71240 Additive: 0,015% to 0,05 %	●			●	E 392	Oil soluble
RoxFox® O-N Art.-no.: 71242 Min. additive: 0,03%		●	●		Spices	Oil soluble

FUCHS GmbH & Co. KG

Industriestraße 25 • D-49201 Dissen a.T.W.
Tel. +49 5421 309-0 • Fax +49 5421 309-185
info@fuchsspice.com • www.fuchsspice.com