



# **The Healthy Way To Prolong And Preserve**

Arjuna's Extenfo offers a whole new range of natural food protection solutions that help in maintaining food in its freshest and natural form for longer period without the need to use any harmful synthetic chemicals. Our natural food protection range enhances shelf life and quality of food without compromising on safety and sensory attributes.



## **The finest natural food preservatives to protect and extend shelf life of your products.**

Extenfo is new age natural solutions for food products that enhance shelf life and quality without compromising safety or sensory attributes . Extenfo is a combination of anti - bacterial , anti - fungal and anti - oxidant components isolated from different natural sources . Today world over , there has been a growing interest in natural anti - microbials and anti - oxidants . Consumers are moving to alternatives with fewer synthetic additives .

Made by Arjuna Natural Pvt . Ltd. Extenfo is one of the best in natural food preservatives . when you need quality and extended shelf life .

# Features

	Fruit Juice	Bread	Cake
Targeted Microbes	Yeast, Lactobacillus sp., Acetic acid bacteria, Bacillus sp., Aspergillus sp., & Rhizopus sp.	Bacillus sp., Rhizopus sp., Penicillium sp.,	Bacillus sp., Rhizopus sp., Penicillium sp., Aspergillus sp.
Shelf Life	6 months	6-7 days	10 days
Mechanism of Actions	<ul style="list-style-type: none"> <li>• Enzyme Inhibition</li> <li>• Interfere Cell wall Synthesis</li> </ul>	<ul style="list-style-type: none"> <li>• Interfere Cell wall Synthesis</li> <li>• Interfere Cell wall Metabolism</li> </ul>	<ul style="list-style-type: none"> <li>• Enzyme Inhibition</li> <li>• Interfere Cell wall Synthesis</li> <li>• Interfere Cell wall Metabolism</li> </ul>
Distinctive Features	<ul style="list-style-type: none"> <li>• Stable at different pH</li> <li>• Homogeneous Dispersion</li> <li>• No Color and Flavor Imparation</li> </ul>	<ul style="list-style-type: none"> <li>• Stable at baking temperatures</li> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>	<ul style="list-style-type: none"> <li>• Stable at baking temperatures</li> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>

	Jams & Jellies	Mayonnaise	Hummus
Targeted Microbes	Bacillus sp., Yeast, Mucor sp., Aspergillus sp.,	Bacillus sp., Yeast, Penicillium sp.,Aspergillus sp.	Bacillus sp., Yeast, Penicillium sp.,Aspergillus sp., Staphylococcus so., Coliforms
Shelf Life	6 months	6 months	10-11 days
Mechanism of Actions	<ul style="list-style-type: none"> <li>• Cell wall Inhibition</li> <li>• Interfere Cell Metabolism</li> </ul>	<ul style="list-style-type: none"> <li>• Reduces oxidative rancidity</li> <li>• Enzyme Inhibition</li> <li>•Interfere Cell wall Synthesis</li> <li>•Interfere Cell wall Metabolism</li> </ul>	<ul style="list-style-type: none"> <li>• Enzyme Inhibition</li> <li>• Interfere Cell wall Synthesis</li> <li>• Interfere Cell wall Metabolism</li> </ul>
Distinctive Features	<ul style="list-style-type: none"> <li>• Stable at different pH</li> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>	<ul style="list-style-type: none"> <li>• Stable at processing temperatures</li> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>	<ul style="list-style-type: none"> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>

	Indian Sweets	Raw Meat	Processed Meat
<b>Targeted Microbes</b>	Staphylococcus sp., Bacillus sp., Penicillium sp., Saccharomyces sp.	Staphylococcus sp., Yeast Coliforms, Pseudomonas sp., Salmonella sp., Listeria sp., Clostridium sp.	Yeast, Lactic acid bacteria, Pseudomonas sp., Rhizopus sp., Aspergillus sp., Enterococci.
<b>Shelf Life</b>	2 weeks	1 months	2 months
<b>Mechanism of Actions</b>	<ul style="list-style-type: none"> <li>• Enzyme inhibition</li> <li>• Effect energy production</li> </ul>	<ul style="list-style-type: none"> <li>• Enzyme Inhibition</li> <li>• Interfere DNA Synthesis</li> <li>• Interfere Cell wall Synthesis</li> <li>• Interfere Cell wall Metabolism</li> </ul>	<ul style="list-style-type: none"> <li>• Enzyme Inhibition</li> <li>• Interfere DNA Synthesis</li> <li>• Interfere Cell wall Synthesis</li> <li>• Interfere Cell wall Metabolism</li> </ul>
<b>Distinctive Features</b>	<ul style="list-style-type: none"> <li>• Stable at cooking temperature</li> <li>• No impact on Color</li> <li>• Flavour and texture</li> </ul>	<ul style="list-style-type: none"> <li>• No color impartation</li> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>	<ul style="list-style-type: none"> <li>• No color impartation</li> <li>• No Impact on texture</li> <li>• No Sensory Variations</li> </ul>

	Frying Oils	Garlic Paste	Spraying Oil
<b>Distinctive Features</b>	<ul style="list-style-type: none"> <li>• Enhanced productivity</li> <li>• Replace TBHQ</li> <li>• Low dosage and no color Impartation</li> <li>• High efficacy compared to TBHQ and Mix Tocopherol</li> <li>• Cost benefit due to reduction in oil consumption</li> </ul>	<ul style="list-style-type: none"> <li>• Enhance shelf life</li> <li>• Replace Sodium Benzoate</li> <li>• Low cost with minimum dosage</li> <li>• No color and flavour impartation</li> <li>• No impact on pH</li> </ul>	<ul style="list-style-type: none"> <li>• Heat stable at baking conditions</li> <li>• Synergistic effect of Green Tea &amp; Rosemary extracts</li> <li>• High Antioxidant Activity</li> </ul>

Arjuna Natural Pvt. Ltd. is India's leading manufacturer of standardized botanical extracts for healthcare industries with customers around the world and has business operations in the US. The company has more than 80 international patents to its credit and many reputed universities from Australia, US, Europe and Japan have chosen Arjuna's botanical extracts for their clinical studies. Arjuna offers internationally recognized botanical extracts backed by carefully documented and clinically proven scientific data on their efficacy in various health indications.



100+ Published Patents



Customers in 60+ Countries



1 Million+ Consumers

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