CLEAR+STABLE™
Protect
A KEY FOOD INGREDIENT FOR A CLEAR PRODUCT
It offers key advantages over competitive products:

- Improved protein protection in acidic dairy products, for example in blends of fruit juices and dairy or soy milk
- Excellent clarity in beverages at low pH
- Stable mixes during shelf life even in acidic products

THE BENEFITS ARE CRYSTAL CLEAR

Changes in temperature, shipping and storage; these stresses can wreak havoc on the precious proteins in many of the foods we eat and beverages we drink. This can cause the proteins to separate out, causing sedimentation and cloudiness that are unappealing to consumers.

Clear+Stable™ Protect offers exceptional protection of proteins against the effects of heat. It can help stabilize highly acidic dairy products like yoghurt, whey, buttermilk, kefir or soy mixed with acidic components like fruit juices. Other hydrocolloids such as guar, carrageenans and starches, which are used in these dairy applications, do not have this protection against heat and low-pH. This is especially relevant in dairy applications, where Clear+Stable™ Protect has shown to improve protein protection by up to 50 percent compared to competitive products.

With Clear+Stable™ Protect, there is no turbidity, flocculation, sedimentation, or phase separation so you get crystal clear products.

Hoping to get picked up? You better look your best!

WHAT’S THAT FLOATING IN MY GLASS OF WINE?

People around the world have been enjoying a nice glass of wine since winemakers stomped their first grapes in 6000 BC. Over the centuries, they have improved the process of producing quality wines in all colors, tastes, and styles. So imagine the wine you pour your guest at a party is cloudy and full of residue. That’s one way to ruin the celebration, and a problem winemakers worldwide have been working to address. However, their solution involves a lengthy, expensive and complicated process.

With Clear+Stable™ Protect, we have an easier, quicker and cheaper solution for wine:

- It helps prevent the formation of tartaric acid, which causes crystallization and detracts from the wine’s overall quality
- Avoids the high costs and lengthy processing time of cold stabilization
- Produces a clear product without changing the taste or the smell of the wine itself

What can Clear+Stable™ Protect do?

- Thickens and stabilizes ingredients without making them cloudy
- Protects valuable proteins, preventing even the most acidic foods from becoming full of sediment
- Less hydrocolloid is needed in formulations compared to competitive products
- Interacts with proteins of any origin to form soluble and stable proteins
- Provides excellent clarity at low pH and stable viscosity during shelf-life
- Prevents turbidity, flocculation, sedimentation and phase separation
- Adds no additional calories or flavors to the final product

A RANGE OF SOLUTIONS TO HELP KEEP PRODUCTS LOOKING GOOD

Clear+Stable™ Protect is available in three viscosity ranges and can be used in many different food applications:

<table>
<thead>
<tr>
<th>Viscosity Grade</th>
<th>Suggested Applications</th>
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<tbody>
<tr>
<td>Low</td>
<td>• Acidic emulsions (e.g., aroma concentrates, basic emulsions for beverages, marinades) • Refreshment drinks based on fruit concentrates • Acidic milk mix beverages made of whey, kefir or buttermilk with fruit</td>
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<tr>
<td>Medium</td>
<td>• Buttermilk and yogurt drinks • MALT desserts combined with fruit • Soups and sauces made with tomato concentrate • Marinades, dressings and dips • Fruit syrups</td>
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<tr>
<td>High</td>
<td>• Sauces, ketchup, salsa (made with tomato concentrate) • Emulsions (mayonnaise-type products) • Salad dressings</td>
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Clear+Stable™ Protect 30,000 PA
Competitor sample 30,000 PA

According to internal test

1 In internal tests conducted in our laboratories
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