HARKE
Food

Olive Fruit Extracts

Natural Antioxidants for Enhanced Food Stability



Food

YOUR BENEFITS

- Oxidation Delay
- Shelf Life Extension
- Fragrance Improvement
- Clean Label



YOUR PARTNER FOR FUNCTIONAL INGREDIENTS

HARKE Food
Your Partner for Functional Ingredients

OUR PRODUCTS

PhenoFarm

HARKE Food

NatComplex® and **Phenolea®** are water-soluble olive extracts that act as **powerful antioxidants** developed by our partner **PhenoFarm®.** They effectively protect fatty foods such as meat, snacks and baked goods from rancidity in the second oxidation stage – all without any E-numbers. To secure an even higher functionality **Phenolea® R-Plus** combines the advantages of **Phenolea®** and Rosmary Extract (E392). Rely on high functionality and a clean label for natural, long-lasting product stability.

Phenolea®

Phenolea® improves the freshness, quality and shelf life of food products by delaying oxidation, off-flavour and rancidity.

Product	State	Functionality	Dosages
Phenolea® Complex Plus L	Liquid	Provides a powerful antioxidant effect that protects food fats and prevents oxidation	0.2 - 1.5 g/kg
Phenolea® CompleX	Powder		0.2 - 2.0 g/kg

Phenolea® R-Plus

Phenolea® R-Plus is a synergistic natural blend of olive fruit and rosemary extracts that enhances flavor whilst providing powerful antioxidant protection.

Different Labelling: E392

Product	State	Functionality	Dosages
Phenolea® R-Plus	Powder	Protects the taste of food from the negative effects of oxidation and ensures long-lasting freshness and a pleasant taste	0.25 - 1.5 g/kg

NatComplex®

NatComplex® improves the freshness, quality and shelf life of meat products by delaying oxidation, off-flavor and rancidity.

Product	State	Functionality	Dosages
NatComplex®	Powder	Natural antioxidant that protects freshness without artificial additives	0.2 - 2.0 g/kg

NatComplex® FM

NatComplex® FM serves as a neutral functional base by combining our olive extract with fruit and spice extracts.

NatComplex® FM	Powder	Protects against rancidity, preserves the natural color of meat and meat alternatives and ensures an attractive appearance over longer periods of time	2.0 - 4.0 g/kg

Applications

Bakery | Meat & Sausages | Vegetarian & Vegan | Bars & Snacks

Properties

- Water soluble
- Clean Label
- Non GMO
- Allergen-free
- Gluten-free
- Halal
- EDTA & E392 replacement

Certification

- ISO 9001
- HACCP
- Kosher
- BRC
- Halal

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