Halal Certified Food Shelf Life Extender



Improving Shelf Life × Maintaining Quality TAKEX FRESH

Bamboo Based Product - Safe and Human Friendly!

Excel in Food Safety!





Four Excellent Features

- Prolong food's freshness by inhibiting microbial growth!
- Prevent oxidized browning and maintain good appearances on food!
- Reduce food waste by maintaining freshness of the food! Improve profitability by minimising food waste!
 - Contains Bamboo Extract.
 Safe and human friendly as all the ingredients are food grade!

Ingredients		×			NEX RES		
Denatured Ethanol		5		and the second se	Marchan Carlos C		
Purified Water	10		Takex *				
Lactic Acid		Takex					
Bamboo Extract	Taker *						
Polyglycerol Esters of Fatty Acids	0001207 ***						
Sodium Lactate	1000 M		Base in the owner sector of				
	[90g]	[450g]	[900g]	[4kg]	[17kg]		
Totor							

TAKEX FRESH helps to maintain freshness of food!

What is Bamboo Extract?

Bamboo extract, extracted from bamboo, has antibacterial, deodorizing and antioxidant effect. Bamboo extract is highly safe as it is recognized and categorized as a food additive by MHLW (Ministry of Health, Labour and Welfare) in Japan.



Excellent Effect on Maintaining Freshness of Food!

synthetic food additives, but want to control bacteria. We are concerned about residual Vegetables Washing **Processed Marine Products** chlorine and smell of sodium hypochlorite. Improving shelf life Improving Preventing shelf life blackening Bacteria elimination and antibacterial action Preventing browning Improving food texture

Effectiveness and Efficacy of TAKEX FRESH-

Bacteria Elimination of Vegetables

	Right after	1 day later	3 days later	6 days later	
Contrast	3.9×10^{4}	1.4×10^{4}	$1.8 imes 10^4$	$8.8 imes 10^5$	∫ A
5% TAKEX FRESH	2.5 × 10 ²	1.8 × 10 ³	2.4 × 10 ³	1.3 × 10 ³	L e s
Sodium Hypochlorite 100ppm	<100	1.7×10^{2}	2.5×10^{3}	1.2×10^{4}	a

Almost the same effectiveness as sodium hypochlorite and sustained effect!

What is Food Shelf Life Extender?

Used for food which has short shelf life in order to prevent them from rotting and browning for a

Compared to chemical preservatives, the

preservative effect of food shelf life extender is

shorter, so they are categorized separately in Japan. Nowadays, the demand on food shelf life

extender has been increasing from the aspect of

emphasis on safety toward freshness

We don't want to use chemical

few days or hours.

maintaining.

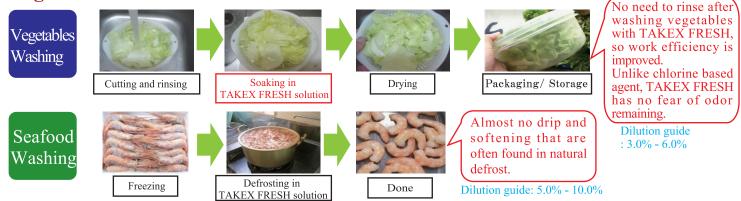
15mins dipping Storage condition: Cold storage 10°C (cfu/g)

Discoloration Prevention of Vegetables (Cabbage) Appearance situation

◆ Appearance situation							
Test liquid	Tap water	TF0.5%	TF1%	TF3%	TF5%	Sodium Hypochlorite 200ppm	
Start	0	0	0	0	0	0	
24h later	0	0	0	0	0	0	
48h later	×	0	0	0	0	×	
72h later	×	×	0	0	0	×	
					⊖: No ×: Di	othing changed scolored	



Usage of TAKEX FRESH



Produced by

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