



ProFood International, Inc.

Brobitor™

PRODUCT DATE SHEET

Brobitor™ is Brown Inhibitor, a white to cream powder. It is designed to keep fresh cut vegetables and fruits being fresh. It provides valuable functional benefits in improving the quality and shelf life. It inhibit catechol oxidase activities, and keep the cutting surface fresh for 14~16 days.



Quality Standard: Food Grade, meeting vegan diet requirements.

Applications: We recommend the use of **Brobitor™** in a solution. The solution concentration is about 1.5%. And the fresh cut vegetables and fruits, are dipped for 10 minutes. For a better effect, apply in the range of 1 to 2.0 % in the water solution.

Ingredients: Natural antioxidants, etc.

Package:

The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

Storage:

Store in shady, cool, and dry places. When open, keep in a moisture-tight container.

Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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