

# Naturally Inhibit Mold Growth

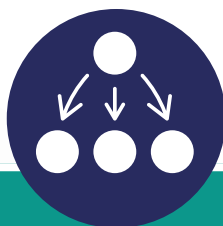


With GPI ECCO 4.8



## Clean-label

Inhibit mold growth without the use of artificial additives, creating a clean-label product that your customers can trust. With GPI ECCO 4.8, you're not only preserving food, you're preserving the integrity and trust of your brand.



## Versatile

With its low flavor impact, GPI ECCO 4.8 functions without negatively affecting taste or texture, making it applicable anywhere from the formulation to packaging. With a singular solution, inhibit mold growth and spoilage bacteria across all your product lines



## Effective

Our natural antimicrobial effectively replaces chemical-based preservatives like calcium propionate, while yielding comparable or better performance. When creating clean-label food, maintain your quality and food safety standards without compromise.





# Naturally Inhibit Mold Growth

With GPI ECCO 4.8

## Guide

The demand for clean-label food continues to grow, with 78% of global consumers willing to pay extra for natural and chemical-free options.\* This creates a substantial but challenging opportunity for processors to create food items with less ingredients and no preservatives while still maintaining shelf-life, quality, and product integrity.\*\*

GPI is here to create your solution and guide you forward.

## Perform

When formulating clean label products, **GPI ECCO 4.8** enables processors to extend shelf-life while only using label-friendly ingredients. This liquid, near-neutral pH solution inhibits mold growth without altering its texture and can also be applied to prepared and refrigerated food without impacting flavor.

### Key Benefits:

- **Clean and label-friendly ingredient declaration**
- **Inhibits the growth of spoilage bacteria and mold, prolonging product shelf-life**
- **Effective alternative to calcium propionate and other chemical-based preservatives. See performance results to the right.**

GPI understands your product's journey from formulation to processing.

## Inspire

GPI ECCO 4.8 can be used to inhibit mold growth in any food application where clean and label-friendly ingredients are required. Use it in baked goods, pastries, prepared refrigerated food, and other perishable items.

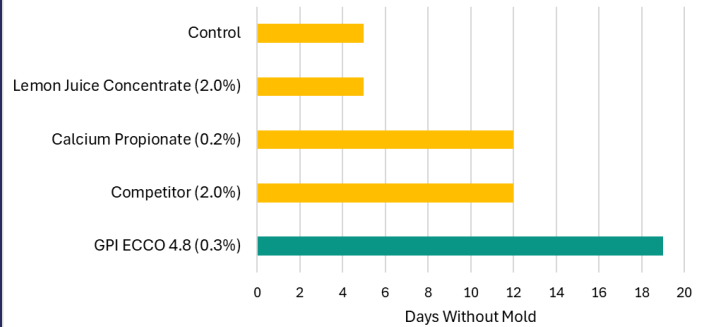
GPI ECCO 4.8 is also available as certified USDA organic. For dry powdered options, see GPI ECCO Plus DV.

GPI is your solutions partner, helping you meet the demands of your consumers.

\*Food Navigator, 78% of consumers will pay more for clean label, natural claims despite inflation, February 2023  
\*\* Restaurantware, Harmonizing Clean Labels And Extended Shelf Life in Food Packaging, July 2023

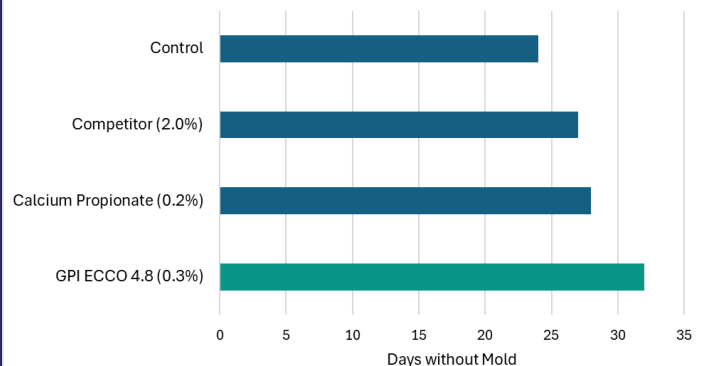
Studies investigated the efficacy of GPI ECCO 4.8 in controlling mold growth in inoculated hummus and cheesecake filling.

### Mold Inhibition in Hummus, Stored at Room Temperature



To simulate temperature abuse, all hummus samples were stored between 20°C to 25°C. GPI ECCO 4.8 inhibited mold for 19 days.

### Mold Inhibition in Cheesecake Filling



The cheesecake filling was stored under refrigeration between 3°C to 10°C. No cheesecake crust was added during the trials. GPI ECCO 4.8 inhibited mold growth for 32 days.

Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)