

Naturally Extend Shelf-life

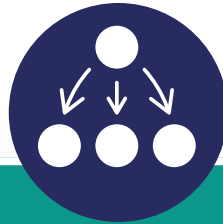


With GPI Vanguard DV-X2



Clean-label

Extend shelf-life without the use of artificial additives, creating a clean-label product that your customers can trust. With GPI Vanguard DV-X2, you're not only preserving food, you're preserving the integrity and trust of your brand.



Versatile

With its neutralized pH, GPI Vanguard DV-X2 functions without negatively affecting taste or texture. This dry powder can be easily added to formulations for brine, sauces, coatings, ground meat, and more. Streamline inventory management while improving food safety with our natural antimicrobials.



Effective

Vanguard DV-X2 antimicrobial effectively replaces chemical-based preservatives like sodium lactate, while yielding comparable or better performance. It successfully inhibits total bacteria and Listeria growth. When creating clean-label food, maintain your quality and food safety standards without compromise.





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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 Vanguard DV-X2** enables processors to extend shelf-life while only using label-friendly ingredients. This powdered, near-neutral pH vinegar inhibits the growth of spoilage bacteria and Listeria across multiple applications. It preserves fresh meat 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 *Listeria Monocytogenes*, general spoilage bacteria and lactic acid bacteria, prolonging product shelf-life.** See performance results to the right.
- **Effective alternative to sodium lactate for cooked or raw meat applications.** See performance results to the right.

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

Inspire

GPI Vanguard D-X2 can be used to extend shelf-life in any food application where clean and label-friendly ingredients are required. Use it in fresh raw meat and seafood, prepared foods and other perishable food items.

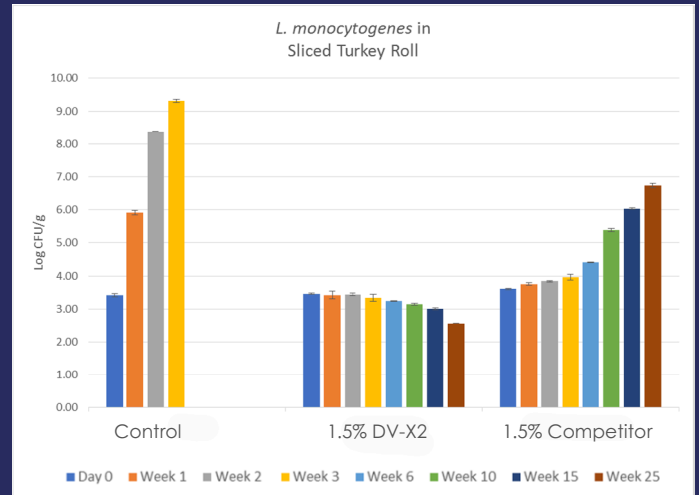
GPI Mulled Vinegar 6.2 is also available as certified USDA organic. For dry powdered options, see GPI DV X2.

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

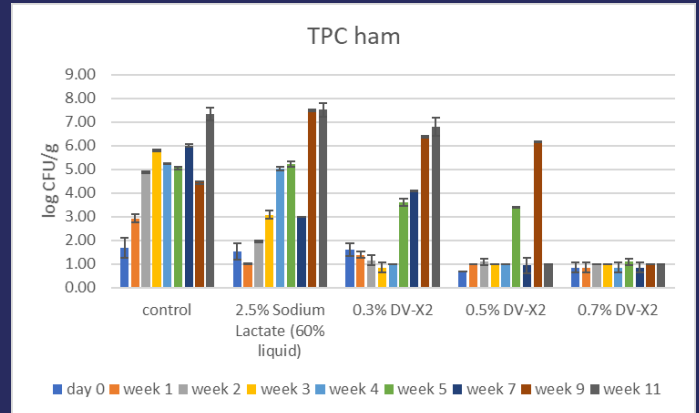
** Restaurantware, Harmonizing Clean Labels And Extended Shelf Life in Food Packaging, July 2023

A comparison of the effectiveness of GPI Vanguard DV-X2 with competitors in controlling *L. Monocytogenes* in cooked and inoculated turkey.



Results demonstrate that Vanguard DV-X2 was more effective in controlling *L. Monocytogenes* throughout the 25-week test period

An 11-week shelf-life study comparing the effectiveness of DV-X2 against sodium lactate in controlling total bacteria growth in cooked ham.



Results demonstrate that at 0.3% concentration, DV-X2 yields comparable results to Sodium lactate, and DV-X2 outperforms sodium lactate at 0.5% and 0.7% concentration.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

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