



## Natural Fermentation For Shelf Life Extension

*Looking for more natural and label friendly ways  
to increase the shelf life of your pet food and treats?*

### **CALDIC CAN HELP!**

*We have partnered with **Third Wave Bioactives** to provide a product range of fermentation derived from nature for use in extending shelf life of pet food and pet treats.*

These natural ingredients control the growth of:

- Yeast
- Mold
- A variety of gram positive and gram negative spoilage organisms

With friendly labeling such as:

- Cultured Dextrose
- Dried Bacillus Coagulans Fermentation Product



### **Advantages:**

- Contains no allergens
- Produced without GMOs
- Enhances flavor profile
- Minimally-processed
- Low dust
- Easy to use
- Format flexibility
- Application support

**GFSI-SQF Level II | Kosher | Organic | Gluten-Free Facilities**

For More Information Please Contact a Caldic Customer Development Manager:

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