

# OCTA-GONE™

## Helps Satisfy Efficacy and Sensory Requirements for RTE Processor

### **PROBLEM:**

An RTE processor wanted to replace the lactate and diacetate salts added to their product formulations with another *Listeria monocytogenes* intervention that would meet FSIS Alternative 2. Lactate and diacetate salts can affect the taste of some mild-flavored RTE products like oven roast turkey, they are expensive, and they must be indicated on the product ingredient label. The processor needed another option.

### **SOLUTION:**

Challenge studies using Octa-Gone™ antimicrobial treatment on representative deli meat products from the RTE processor demonstrated its superior efficacy on the surfaces of deli meat. Intensive sensory testing proved that treatment with Octa-Gone did not impact the taste, color, or smell of the RTE products. In addition, Octa-Gone is classified by USDA as a processing aid, therefore, no additive labeling is required.

### **RESULTS:**

The RTE processor is applying Octa-Gone to the deli products, enjoying superior efficacy, negligible impact on product sensory characteristics, and with no impact to the product ingredient label.

Note: Octa-Gone is not for use to sanitize hard food contact surfaces such as tanks, lines, food processing equipment, to reduce microbial count in processing water, or to treat food packaging.