

Product Spotlight: Octa-Gone®

Food additive tissue treatment for RTE meat and poultry surfaces

Product Applications:

- In-package application

Product Benefits:

- Enhances food safety and quality in RTE processing applications
- Reduces spoilage and pathogenic bacteria contamination on deli meats, frankfurters and other RTE products

Case Study: RTE Third Party Taste Evaluation

Professional tasters determine Octa-Gone® treatment demonstrates no negative impact on flavor

SITUATION

A Ready-to-Eat processing facility wanted to understand how Octa-Gone® treatment would impact sensory characteristics of their products.

ACTIONS

The facility set up a third-party sensory evaluation on 11 RTE products including meat, poultry, whole muscle and comminuted product. A 60-member professional taste panel was employed to detect differences in treated and untreated products.

RESULTS

Testers compared samples of Octa-Gone®. Treated and untreated samples of 11 RTE products to determine if flavor differences were present. Only one product, Mesquite smoked turkey had a detectable flavor difference. It was judged as a loss of flavor and not an off-flavor by the panel.

Study conclusion: Judged as no negative impact on sensory



Case Study: Alternative 2 on Deli Meats with Clean Product Labels

Octa-Gone® helps satisfy efficacy and sensory requirements to replace the lactate/diacetate salts

SITUATION

A Ready-to-Eat processing facility wanted to replace lactate/diacetate salts added to their product formulations with another *Listeria monocytogenes* intervention. Lactate/diacetate salts can affect the taste of some RTE products and must be indicated on the product label, the customer needed another option.

ACTIONS

- Challenge studies using Octa-Gone® food tissue treatment on representative deli meats
- Intensive sensory testing to show no sensory impact to the final products

RESULTS

- Challenge studies using Octa-Gone® demonstrated superior efficacy on deli meat surfaces
- Intensive sensory testing proved that treatment with Octa-Gone® did not impact the taste, color, or smell of the RTE products
- The RTE processor applies Octa-Gone® to deli products with no impact to the product label.



Case Study: Helping Customers Protect Their Customers

Octa-Gone® helps processor meet their customer's requirement to be an FSIS Alternative 1 facility

SITUATION

A Ready-to-Eat processing facility was approached by one of their major customers with a new policy that all deli-style meats be processed under FSIS Alternative 1.

ACTIONS

The processor was using a suppression agent but lacked a post-lethality treatment that met their internal standards. Ecolab partnered with the customer to complete a validation of Octa-Gone® for their process.

RESULTS

- Validation - The Octa-Gone® treatment alone achieved >1 log reduction against *Listeria monocytogenes*. Addition of a short-term heat exposure using a modified shrink tunnel provided >2 log reduction.
- Octa-Gone® has been a big win for the processor and satisfied their major customer's requirement.

