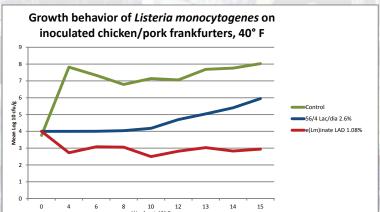
e(Lm)inate[®] listeria concerns and gain control of your formula costs.

New e(Lm)inate® low-inclusion technologies deliver greater pathogen control and better flavor.

Hawkins is a leader in lactate blended technologies and using that expertise we developed an exceptional new line of low-inclusion antimicrobial blends that employ unique combinations of organic salts, including lactate, acetate, diacetate and propionate.

These unique blends offer you the ability to reduce usage up to 50% compared to traditional lactate and diacetate blends which reduces your costs because e(*Lm*)inate® is more effective at much lower levels at suppressing listeria growth.

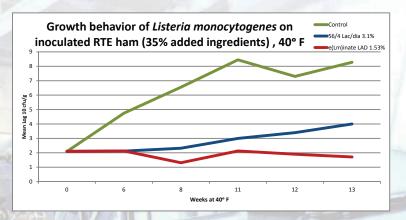
We've partnered with industry, academia, government and independent laboratories to test our antimicrobials under real-world conditions. That's the only way we know to ensure the efficacy of our world-class products.



Need a natural alternative? We offer e(*Lm*)inate® V made from natural vinegar in a concentrated liquid form for uniform blending, superior flavor and enhanced effectiveness.

Let Hawkins work with you to customize exactly the right e(*Lm*)inate® formula.

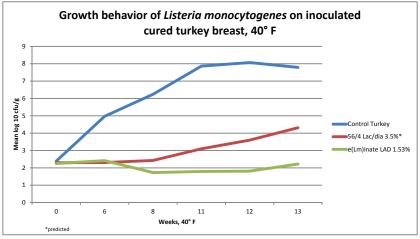
- e(Lm)inate® LAD potassium lactate, potassium acetate, sodium diacetate
- e(Lm)inate® 411 potassium lactate, potassium diacetate, potassium propionate
- e(Lm)inate® 411S potassium lactate, potassium diacetate, sodium propionate
- e(Lm)inate® 6810 potassium lactate, sodium diacetate
- e(Lm)inate® VL vinegar, potassium lactate
- e(Lm)inate® V vinegar

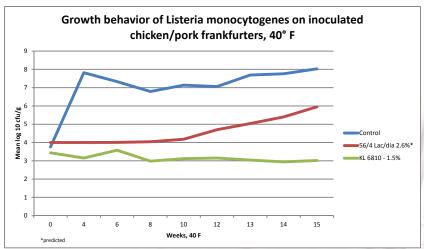






e(Lm)inate® means lower inclusion, lower costs, proven performance and customization





Science, Innovation, Application and Commitment to Customer Service

We have the most extensive product line and it continues to grow. Our product lines are based on the proven science of lactates, diaceates, acetates, vinegar and propionates in helping you make your product safer. UltraLac, Ultra-Pure and the NEW e(Lm)inate products offer you:

Food Safety Hawkins is focused on liquid solutions to deliver the following advantages:

Liquids can be easily automated helping ensure accuracy and ease of handling and storage

Pathogen Control

Liquids offer better mixing and distribution than dry products

Liquids are generally more economical

Our unique process creates a cleaner flavor profile

Meat & Poultry Solution Portfolio:

UltraLac:

UltraLac SL-60: Sodium Lactate, 60% USP

UltraLac KL-60: Potassium Lactate, 60% FCC

UltraLac SL-564: Sodium Lactate, 56% + Sodium Diacetate, 4% USP/FCC

UltraLac KL-564: Potassium Lactate, 56% + Sodium Diacetate, 4% FCC

UltraLac KSL-564: Potassium Lactate, 28% + Sodium Lactate, 28% + Sodium Diacetate, 4% FCC

UltraLac KL-726: Potassium Lactate, 72% + Sodium Diacetate, 6% FCC

Ultra-Pure Bestate:

Shelf Life Extension

Ultra-Pure Bestate-DS3: Sodium Lactate, 52% + Sodium Diacetate, 8% FCC

Ultra-Pure Bestate-DP3: Potassium Lactate, 52% + Sodium Diacetate, 8% FCC

Ultra-Pure Bestate-P: Potassium Acetate, 40% + Potassium Lactate, 20% FCC

Ultra-Pure Bestate-P4218: Potassium Lactate, 42% + Potassium Acetate, 18% FCC

Vinlac-DS2: Sodium Lactate, 52% + Vinegar, 48% FCC

Vinlac-DP2: Potasium Lactate, 52% + Vinegar, 48% FCC

e(Lm)inate®:

Our newest line of antimicrobials that benefit the Meat & Poultry industries

