

e(Lm)inate® Antimicrobials

- ✓ Control Listeria
- ✓ Control Pathogens
- ✓ Extend Shelf Life
- ✓ Improve Food Safety
- ✓ Clean Label Options

The e(Lm)inate® antimicrobial product line

e(Lm)inate® V:

- Buffered Vinegar

e(Lm)inate® VL:

- Buffered Vinegar
- Potassium lactate

e(Lm)inate® LAD:

- Potassium lactate
- Potassium acetate
- Sodium diacetate

Benefits:

- ✓ Lower usage levels
- ✓ Greater pathogen control
- ✓ Cleaner flavor
- ✓ Sodium reduction
- ✓ Proven performance
- ✓ Clean label options

Hawkins has partnered with industry, academia, government and independent laboratories to test and prove the efficacy of our product line.



Domestically Produced Liquid Ingredients:

- Acetates
- Benzoates
- Calcium Chloride
- Carbonates
- Citric Acid
- Diacetates
- Dipotassium Phosphate
- Disodium Phosphate
- Lactic Acid
- Lactates
- Magnesium Chloride
- Malic Acid
- Phosphoric Acid
- Potassium Citrate
- Potassium Hydroxide
- Propionates
- Sodium Citrate
- Sorbates
- Liquid (& Dry) Vinegar



Food Ingredients Group ⓘ

Scan this QR code to link to our Hawkins video and ingredients page.



Domestic, Liquid Food Ingredients



Celebrating over 80 years of serving our customers

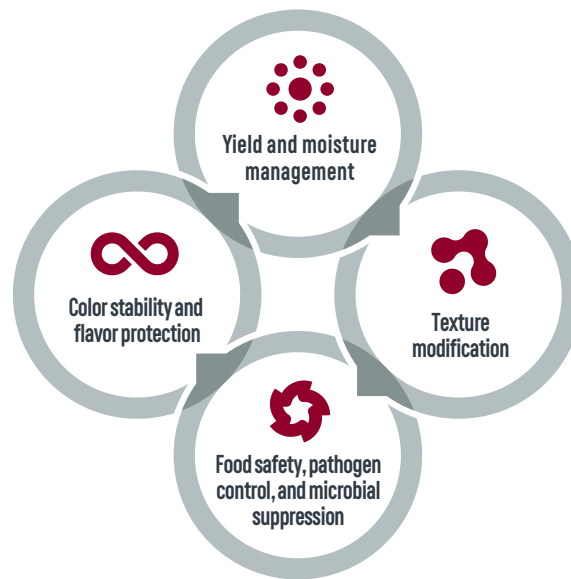
800.328.5460

www.hawkinsinc.com

email: customer.service@hawkinsinc.com

Why switch to liquid?

- Ease of handling and less need for operator interaction
- Liquids disperse more quickly, offering higher consistency than their dry counterparts
- Easily automated, greater accuracy, and provides reduced labor costs
- Raw material savings and less packaging waste
- Reduced risk of repetitive operational injuries
- Lower energy usage to help accomplish your ESG goals



Tailored Solutions From Our Ingredient Works Team

Formulators today are facing many challenges:

- Shelf-Life Challenges?
- Clean Label Challenges?
- Product Formulation Challenges?

Let Hawkins be an extension of your R&D team. Our Ingredient Works team focuses on solving issues beyond food safety with customized product solutions that will:

- Improve efficiencies
- Address yields and moisture management
- Help reduce overall costs
- Unique flavors
- Low sodium formulation
- Improve end product quality

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Sample of Our Food Grade Portfolio:

Ultralac:

Ultralac KL-564:

- Potassium Lactate
- Sodium Diacetate

Ultralac KL-60:

- Potassium Lactate

Ultralac SL-564:

- Sodium Lactate
- Sodium Diacetate

Ultralac SL-60:

- Sodium Lactate

Ultralac KL-726:

- Potassium Lactate
- Sodium Diacetate

Ultralac KSL-564:

- Potassium Lactate
- Sodium Lactate
- Sodium Diacetate

Ultra-Pure Bestate:

Ultra-Pure Bestate-DP3:

- Potassium Lactate
- Sodium Diacetate

Ultra-Pure Bestate-P:

- Potassium Acetate
- Potassium Lactate

Ultra-Pure Bestate-DS3:

- Sodium Lactate
- Sodium Diacetate

Ultra-Pure Bestate-P4218:

- Potassium Lactate
- Potassium Acetate

Vinlac-DS2:

- Sodium Lactate
- Vinegar

Vinlac-DP2:

- Potassium Lactate
- Vinegar

