

# *moistur*LOK<sup>®</sup>

NATURAL HUMECTANT

*Superior moisture control for flatbreads,  
frozen foods and baked goods*

*Better eating quality & longer shelf Life*

*100% natural gluten-free  
hypoallergenic formula*



# moistur<sup>LOK</sup>

NATURAL HUMECTANT

**Keeping CPG Products Fresh For Decades**

**MoisturLOK**® is an all natural, allergen free humectant made of a patented distribution of concentrated fruit juices, fibers and starches. Perfect for binding water and adding moisture without increasing water activity ( $a_w$ ), **MoisturLOK**® will actually lower  $a_w$  by immobilizing water by binding with free hydroxyl groups from the proprietary saccharide complex. Available as a syrup or powder, **MoisturLOK**® has been keeping food moist and fresh-tasting longer for decades as it has been proven to extend the shelf life of food products by as much as three times.

## Features and Benefits

- applications span **sweet and savory**: confectionary, bakery and meat
- improves texture, softness and mouthfeel
- shown to extend shelf life by as much as 300%
- increases yield due to increased moisture retention
- available in a powder or syrup form to suit your needs

## Case Study: Nutrition Bars

- ◇ reduced **water activity** by 2.3-4.93% after 28-30 days at ambient conditions
- ◇ decreased **moisture loss** by 34.5%
- ◇ superior **sensory attributes**: texture, sweetness and freshness

## Case Study: Cookies

- ◇ increased **shelf life** by 300%
- ◇ increased average **finished weight** of the cookies by 6.7%

## Case Study: Gluten-Free Cookies

- ◇ decreased **moisture loss** by 20.8%
- ◇ reduced **water activity** by 2.3% after 15 days
- ◇ superior **sensory attributes**: mouthfeel, taste and sweetness

## Case Study: Noodles

- ◇ increased **yields** by 6.8% in the finished product
- ◇ reduced **moisture purge** by 13.0% in packaged wet product

## Case Study: Pita

- ◇ increased dough **yields**
- ◇ increased **moisture retention** during storage
- ◇ superior **sensory attributes**: appearance, flavor quality and moistness
- ◇ doubled **shelf life**

## Case Study: Gummies

- ◇ **Sugar Free** Label Claim
- ◇ Reduced Sweating Over Time
- ◇ Increased Processing Yield
- ◇ Improved Gummy Integrity



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