

moisturLOK®

NATURAL HUMECTANT

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

Better eating quality & longer shelf Life

*100% natural gluten-free
hypoallergenic formula*



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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



 **ANDERSON**
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