

## **OREGANO-CRANBERRY MIX (ORIGANOX WS-CR) FOUND TO INHIBIT LISTERIA BACTERIA**

### **DISTRIBUTED EXCLUSIVELY BY FRUTAROM**

A September 20 release by FoodNavigator.com cited an interesting study by Prof. Shetti et al from the University of Massachusetts, which described the use of OriganoX-cranberry concoction as a potent food preservative. This patented product of RAD Natural Technologies ([www.rad-int.com](http://www.rad-int.com)) in combination with lactic acid has been shown to inhibit the growth of *Listeria monocytogenes* in meat and fish (as well as *Vibrio* sp).

This natural product (regarded as GRAS by the FDA) is distributed exclusively by Frutarom ([www.frutarom.com](http://www.frutarom.com)), a world leader in developing, producing and marketing flavors and ingredients for the food, food additives, pharmaceutical, nutraceutical, and functional food industries.

Several food grades of OriganoX™ (a water soluble, heat stable potent antioxidant) are available:

- **OriganoX WS**  
A water soluble powder used to prevent rancidity by the food industry
- **OriganoX WS-LB**  
A similar powder used in specific foods where taste and color is of the utmost importance
- **OriganoX WS-CR**  
The above mentioned oregano-cranberry concoction
- **OriganoX OS-A**  
An oil dispersible emulsion for use in vegetable oils (e.g. during frying) or for prolonging the shelf life of Trans Fat Free formulations.

For samples and to place orders, check our website for your nearest Frutarom representative ([www.frutarom.com](http://www.frutarom.com)).