

SHELF LIFE CUSTOMIZED JUST FOR YOU



For more than 25 years, Camlin Fine Sciences has been providing shelf life solutions to the food, pet food, animal feed and rendering industries. Our Customer Application Laboratory is here to help. CFS has the most combined antioxidant experience in the industry and can create the tailor-made solution you want with the high-quality stands you need.

Contact us to set up shelf life testing or to learn more about our extensive application-research library. We can help ensure our formulation meets your exact requirements.

camlinfs.com/shelflife

LAB TESTING CAPABILITIES

OXIDATIVE BI-PRODUCTS

We perform multiple testing methods to quantify the level of both primary and secondary bi-products of oxidation, which include Peroxides, Aldehydes, Alkenals, TBA's and Free Fatty Acids.

ACCELERATED OR REAL TIME SHELF LIFE EVALUATIONS

We have storage chambers to accelerate the oxidation of food products where we can evaluate oxidative bi-products that are forming over time (ex: 12 weeks). We have refrigerators and freezers that we can also store food products for on-going shelf life evaluations. We work together to come up with the best testing schedule to meet your needs.

RELATIVE SHELF LIFE DETERMINATION

We utilize two different instruments to give us data to show how different antioxidants perform versus one another or to show how different treatment levels of the antioxidant performs in a dose response type scenario. The Oxidative Stability Index, or OSI, is used for liquid substrates like fats and oils and the OXITEST is used for dry food substrates like crackers, cereal or petfood.

QUANTIFICATION OF ACTIVES

We utilize both the HPLC (High Performance Liquid Chromatography) and GC (Gas Chromatography) to quantify the levels of active compounds found in antioxidants. This includes TBHQ, BHA, BHT, Propyl Gallate, Ascorbyl Palmitate, Citric Acid, Total Phenolic Diterpenes (rosemary actives, which also includes a breakdown of Carnosic Acid and Carnosol), Ascorbic Acid (Acerola actives), Catechins (Green Tea actives) and Mixed Tocopherols.

