



Elissa Coyer
414-217-1293
elissa.cover@thirdwavebio.com

FOR IMMEDIATE RELEASE

Third Wave Bioactives Adds reFRESH™ Cultured Onion Juice to its Growing Portfolio of Ingredient Solutions

July 13th, 2020 (Milwaukee, WI): Third Wave Bioactives, LLC announces the expansion of their fermentate portfolio with the official launch of their patent-pending cultured onion juice line, reFRESH™ 386.

“reFRESH™ 386 was a collaborative effort with our partner Biorigin and it represents the next evolution of microbially-fermented ingredients.”, says Matt Hundt, President at Third Wave Bioactives. “Our goal is to offer food formulators the ability to work with protective ingredients that fit seamlessly into the flavor profile of the foods they work so hard to develop.”, he adds. “We think reFRESH™ does that.”

reFRESH™ couples the savory, umami flavor inherent to onions with the protective capacity of traditional cultured ingredients. When used in savory foods, reFRESH™ provides a natural way to extend the shelf life and improve the safety of perishable foods without reaching for traditional chemical preservatives. And, with consumer interest in recognizable ingredients reaching an all-time high, the availability of reFRESH™ could not be timelier.

For Biorigin, this partnership reinforces their strategy in creating added value to their customer’s business by innovation in a sustainable manner, focusing on consumer health and well-being. “Together, we shared our knowledge in fermentation, expanding the technological possibilities, and we were able to offer to the food industries worldwide a natural solution, clean & clear, that meets specific health needs of consumers, and that adds value to the product’s labels”, said Mario Steinmetz, Biorigin director.

To request samples, or to learn more about reFRESH™ from Third Wave Bioactives, please visit www.thirdwavebio.com.

About Third Wave Bioactives

Third Wave Bioactives is focused on developing novel microbial solutions for the food industry. Our bioVONTAGE®, proVONTAGE®, reFRESH™, and Nisin products are designed to preserve the quality of perishable goods, while helping our customers meet the growing demand for healthier, cleaner-labeled foods. Our open innovation platform and collaborative team make product selection and project engagement simple. For more information, visit www.thirdwavebio.com.

About Biorigin

For more than 15 years, Biorigin is dedicated to the art of creating and producing innovative natural ingredients for the health and well-being of people and animals. Committed to adding value to its customers’ products, it ensures traceability, sustainability, and quality throughout the production process, from the raw material sugarcane to the finished products.

It is the **first company to obtain the Bonsucro Chain of Custody certification for yeast extracts and derivatives** produced from fermentable sugar and sugarcane yeast cream, demonstrating Biorigin’s commitment to social, environmental, and economic practices through sustainable sourcing.

###