

reFRESH™

From farm to fresh.™

Consumers want to make informed decisions about what they're feeding their families. It's that simple. They're demanding transparency. They're pressuring food producers to remove artificial ingredients. They're seeking cleaner and clearer ingredient decks. As a brand owner, the pressure is on to deliver innovative products that fulfill and embody these needs. With the launch of reFRESH™ from Third Wave Bioactives, the path to meeting these demands is clearer than ever.

The reFRESH line combines two things consumers already "know" are good for them: vegetables and fermentation. The rapid expansion of the kombucha market globally is one obvious example of how widespread consumer acceptance of fermentation has become. As a pioneer in fermentation technologies, Third Wave Bioactives has applied our knowledge of microbial fermentation to traditional food components, creating vegetable juice powders capable of controlling common spoilage and pathogenic bacteria in thermally-processed foods and beverages, eliminating the need for artificial preservatives.

So, go ahead - tell consumers what ingredients you're putting into the brands they know and love. We think they're going to like what your ingredient deck has to say.

A Natural Fit

Our next generation of clean label technologies combine whole, natural foods with innovative fermentation technology, taking freshness to new heights.



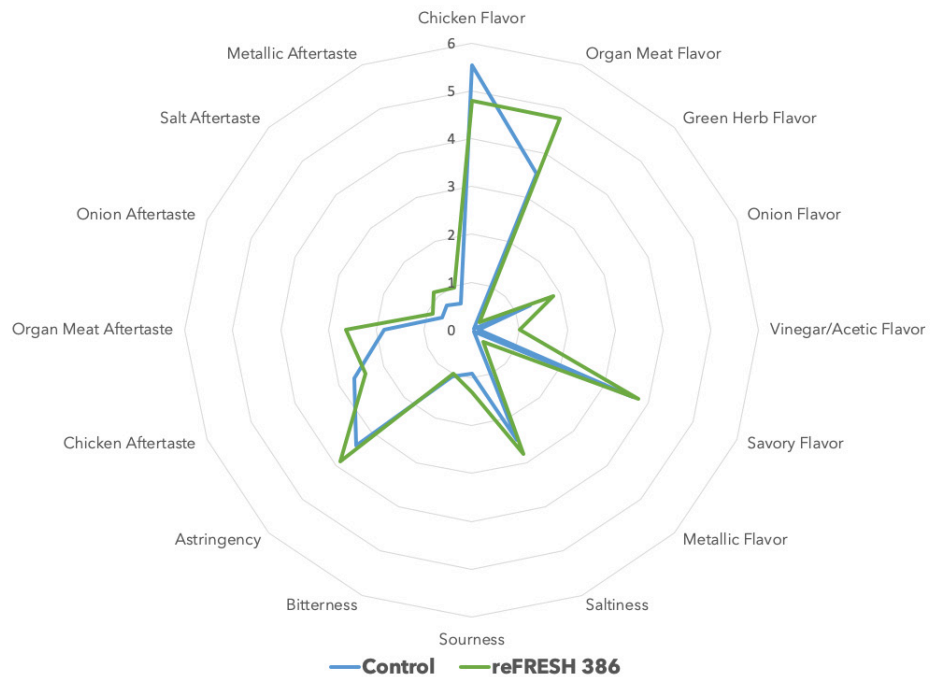


Pioneering performance. Traditional taste.

Clean label ingredients are most beneficial when they fit seamlessly into the flavor profile of the foods they're used in. With the increasing length of the modern food supply chain, the need for more robust means of preserving foods becomes essential. reFRESH 386 (cultured onion juice) from Third Wave Bioactives imparts a mild onion flavor common to perishable foods, but can also help protect them from spoilage and pathogenic bacteria. This utilitarian approach make reFRESH 386 suitable for use in an array of food products, such as soups, dressings, sauces, meats, refrigerated meals and side dishes, etc.

To request samples, or for more information about reFRESH from Third Wave Bioactives, please visit us at www.thirdwavebio.com.

Chicken Broth Flavor Profile



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.