

# EPT

## Energy Potential Technology

An innovative technological platform, able to maximize the active ingredients of natural substances and thus allow a biologically correct interaction with surprising results. EPT technology is a process that guarantee a natural, non-chemical and ecologically sustainable action as it is able to enhance existing substances in nature. It represents significant progress in the food, agricultural, livestock and industrial chemical industries, including the organic product segment and waste disposal. The use of EPT technology can replace the use of many chemical agents and toxic substances, guaranteeing safety and quality, increasing production and respecting the environments.



**PHENOM**  
**T-ADVANCE**

*T-Advance is an acidifier with incredible antioxidant and bacteriostatic properties. Its natural characteristics are enhanced through EPT technology.*

### DESTINATION

Meat

### FEATURES

Phenom T-Advance is a formula composed of organic acids enhanced with the EPT technology, characterized by differentiated acidifying, antioxidant and bacteriostatic activities. The various techniques applied and suggested for conservation still give unsatisfactory results. Both on the product and on the preparation and packaging systems, the dangers of contamination are more and more frequent, despite the various chemical additives used, to which these microorganisms adapt, creating ever greater resistance. Even the "minimum tolerance" must be addressed, considering that there are microorganisms capable of reproducing rapidly with temperature variations. Low storage temperatures as well as freezing are no guarantee for maintaining food quality and safety in meat-based preparations, especially fresh ones. Phenom T-Advance demonstrates in its results to provide greater and prolonged microbiological control by improving the organoleptic characteristics of the product.



### RECOMMENDED PROTOCOL

from 20 to 150 grams per 100Kg of meat

### COMPOSITION

Citric acid boosted with EPT technology.

### PRODUCT FEATURES

Consistency: White powder

Odor: Neutral

Packaging: 5-10 Kg. And Big-Bag 600 Kg.

Shelf life: 2 years

**Our products leave no residue and respect crops, livestock and the environment**

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### ABOUT

We are an Italian company which deals with innovative biotechnologies in agriculture, livestock, food and environment. We work closely with a team of scientists and researchers, whose work focuses on the development of biotechnologies capable of boosting a healthy and safe production, reduce energy consumption in full respect of the environment.