



preB® is a dense, brown liquid made from over 50 plants fermented together for 6 months. It provides your products with a longer shelf life by controlling bacteria growth as well as giving them better flavors.

SUGGESTED APPLICATIONS:

- Dip or spray products before packing with 3-5% of diluted preB liquid solution.
- Mix 3-5% preB liquid with your marinating sauces before packing.
- Use as a natural sweetener and mix 3-5% preB liquid into fresh fruit and vegetable juice.