

# Retenavi

Functionality and performance



The Retenavi line encompasses solutions to optimise the composition of food products, always through highly functional ingredients.

- . Formulations for the entire food industry
- . Clean label performance development
- . Usage rate adaptable to percentage yield: high and low yields



# Benefits

- Indirect improvement of the organoleptic characteristics of the product: its texture and juiciness.
- Increase in the economic profitability of the final product.
- Contribution of sensory nuances in premium products.

## Some of our solutions:

- Avilon f2
- Retenavi EF
- Retenavi EF pork
- Retenavi EF beef
- Retenavi EF beef 2
- Retenavi EF poultry

