

**YOUR BENEFITS  
AT A GLANCE**

**INCREASE  
SHELF LIFE!  
> 100%**

**Significant reduction of meat and sausage greying**

NATURALMEAT lighting significantly reduces the greying of meat and sausage products.

**Reduction of food waste**

By minimizing greying, the shelf life of packaged and unpackaged meat and sausage products is extended.

**Increased product safety**

With NATURALMEAT, light absorption—and thus photo-oxidative processes in meat and sausage products—is reduced. This delays associated chemical degradation and helps maintain product quality for longer.

**Your contribution to sustainability**

In addition to reducing meat and sausage waste, you can enhance your company's sustainability performance thanks to maximum luminaire efficiency and regional European production.

**Developed in cooperation with the Fraunhofer Institute and FH JOANNEUM**

**FRAUNHOFER LEBERKÄSE**  
**>60% Shelf Life\***

**INTERNAL TESTING OF SPECIAL SAUSAGE**  
**>100% Shelf Life\***

\*Time to same greying at same illuminance with Natural Meat vs. standard 4000/4200K



**NATURALMEAT**