

MICROENCAPSULATED NATURAL VITAMIN E AND PHYTOSTEROLS

Development - Spray Drying Contract Manufacturing Services



MICROENCAPSULATED NATURAL VITAMIN E AND PHYTOSTEROLS

Development - Spray Drying Contract Manufacturing Services

A new state-of-the-art microencapsulation facility, based on spray drying technology, began its activities in 2015. Microencapsulated phytosterols and tocopherols are being produced entirely on our premises. This was a great challenge, investing a great deal of our time and effort, and after years of outsourcing this process.

Vitasterol®

S-80 WDP (90%) - mixed phytosterols water dispersible.

Vitapherole®

TP-300 WD - mixed tocopherols water dispersible.

Vitapherole®

EP-500 WD - alpha tocopherol water dispersible.

Vitapherole®

EP-500 acetate WD - alpha tocopheryl acetate water dispersible.

Main advantages of microcapsules for food industry:

- Improve stability of active ingredient during storage.
- Protect from deteriorating effects of oxygen, light, temperatures, pH, etc. during incorporation process.
- Promote easy handling and flow-ability.
- Slow-down release of the active ingredient.
- Control release of core material.
- Mask tastes and odors in foods to make them more palatable to consumers.
- Convert insoluble substances into water dispersible powders.

Many ingredients such as vitamins, minerals, functional ingredients, antioxidants, additives, aromas, oils, etc. can be microencapsulated and *Vitae Naturals* can provide your company with:

- Know-how, highly qualified staff and vast experience with a variety of coating materials allow us to optimize the encapsulation process.
- A laboratory scale spray dryer to develop and test microencapsulated products requested by customers, where key operating parameters are set to scale up.
- An industrial production plant.

Vitae Naturals will design and develop customized solutions with and for its customers and produce their formulated products.

Additionally, we also offer contract manufacturing services of microencapsulated products.

What sets us apart?

- For those products prone to degrade in the presence of oxygen, we are able to work in an inert controlled atmosphere during the different steps of the production process. This possibility along with non-stop production minimize microbiological issues.
- Equipment capable of both high temperatures and pressure to use with ingredients having non-easy emulsification processes.
- Cost-efficient adaptable production capacity.

In this dynamic world, we quickly turn our customers' needs and ideas into reality and with low development costs, because our success depends on our customers' success.

Vitae Naturals' **Microencapsulated** range is produced under FSSC 22000 and applicable regulations.



www.vitaeNaturals.com

C/ Gutenberg • Parc. 356 • Políg. Ind. Torrehierro
45614 Talavera de la Reina. Toledo. Spain
ph: +34 925 851 013 • fax +34 925 851 021
e-mail: commerce@vitaeNaturals.com