

INNOV'IA



 CAPSULAE

 INODRY

 INNOCAPS

FORMULATION OF INNOVATIVE FUNCTIONAL INGREDIENTS

Provider of
manufacturing
services with
high-performance
industrial
processes



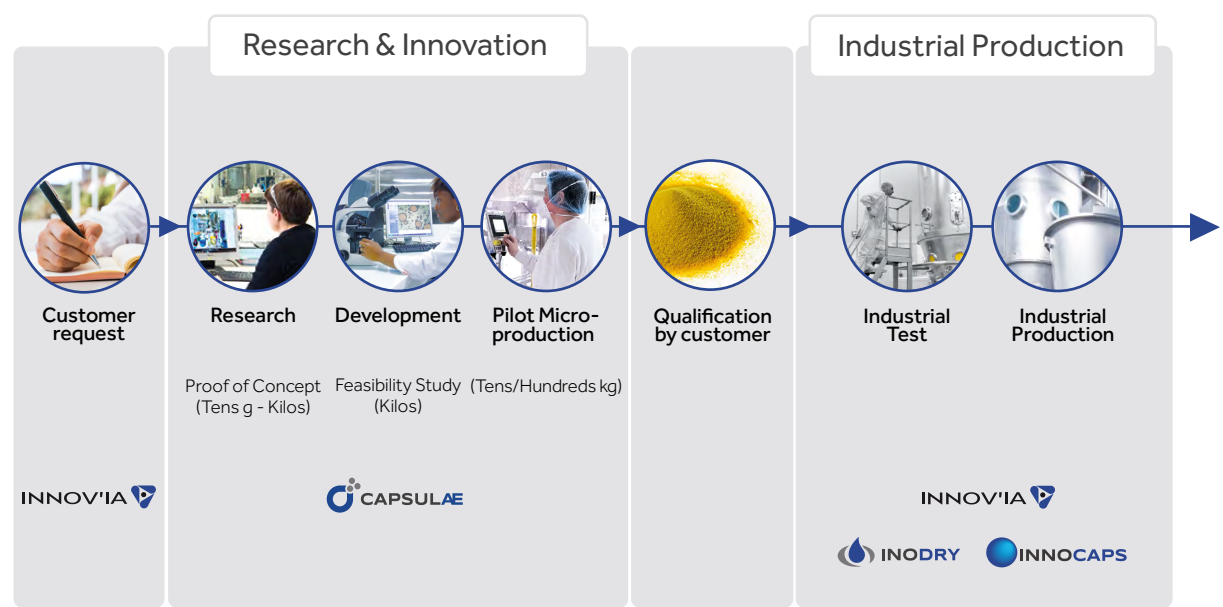
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INNOV'IA

EUROPEAN LEADER IN THE DEVELOPMENT AND PRODUCTION OF FUNCTIONAL INGREDIENTS.

- Highly optimized formulation for innovative ingredients.
- Development of competitive tailor-made solutions thanks to the combination of a wide range of technologies.

Our development process



RESEARCH & INNOVATION



RESEARCH AND INNOVATION CENTER OF INNOV'IA, SPECIALIZED IN MICROENCAPSULATION

Our services

Contract Research

The assurance to get a full service, from your idea to your product

Patent & Know-how licensing

Licensing on ready-to-use technologies such as **CapsuBeads™ CapsuCaps™ CapsuPearls™**

Microproduction

Contract manufacturing at pilot and semi-industrial scales

Analysis

A set of high-performance tools for analysis and characterization

WITH MORE THAN 30 YEARS OF EXPERIENCE, CAPSULAE

has developed unique know-how and expertise in the field of ingredient formulation.

CAPSULAE relies on high-level scientific and technical skills (highly qualified team of more than **35 RESEARCHERS** including PhDs, engineers and technicians) **TO OPTIMALLY MEET THE VARIOUS REQUIREMENTS OF THE INDUSTRIAL WORLD.**



SPRAY DRYING



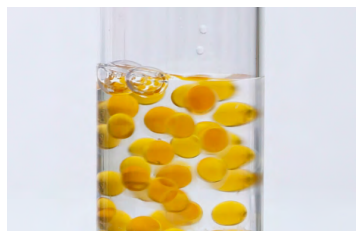
Plant extracts

- Low temperature drying
- High preservation of functionalities
- Control of hygroscopicity
- High wettability
- Instant dispersibility



Feed additives

- Alternative to freeze drying
- Improved bioavailability
- Free flowing powders
- Instant cold water dispersibility



Oils and fats

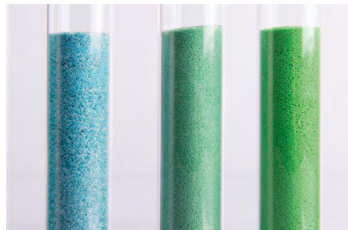
- High fat content powders
- Free flowing powders
- No free fat release
- Protection against oxidation

GRANULATION AGGLOMERATION



Low calorie sweeteners

- Instant cold water dispersibility
- Free flowing powders
- Crunchy feeling
- Spoon for spoon concept



Texturizing Ingredients

- No dust powders
- High speed rehydration
- Free flowing powders
- Instant solubility



Aromas and fragrances

- Micro-granulated powders
- Size control of essential oil droplets
- Protection against oxidation

MICRO ENCAPSULATION



Prebiotics

- High speed rehydration
- Free flowing powders
- Instant solubility
- Reduced hygroscopicity



Natural coloring

- Protection against oxidation
- Extended shelf life



High performance enzymes

- Micro-granulated powders
- No dust powders
- Free flowing powders
- Preservation of activity
- Thermostability

COATING



Food supplements

- Low temperature drying
- Preservation of functionalities
- Control of hygroscopicity
- Instant dispersibility
- Thermo coating



Vitamins

- Protection against oxidation
- Free flowing powders
- Direct compressive powders
- Improved bioavailability



Probiotics

- Alternative to freeze drying
- Control of powder hygroscopicity
- High revivifiability
- Extended shelf life
- Instant dispersibility
- Bioavailability

PRILLING



Natural mixed carotenoids

- Low temperature process
- Preservation of functionalities
- High wettability



Omega 3 powders

- Fish oils rich in EPA and DHA
- Protection against oxidation
- Free flowing powders
- Taste masking



Fats and waxes

- Very homogeneous particle size distribution (from 50µm to 3 mm)

DRIPPING/EMULSION



Biocides

- Microplastic-free capsules
- Biodegradability
- Controlled release of volatiles
- UV protection
- Easy and secure implementation for user

Optimization of physical properties

- Wettability
- Flowability
- Instant solubility
- No fine particles

Preservation of functionalities

- Barrier effect
- Taste masking
- Sustained release

INNOV'IA AND ITS SUBSIDIARIES TODAY

- 4 industrial sites
- 1 R&I center
- +350 team members
- +600 manufactured products
- Corporate Social Responsibility commitments



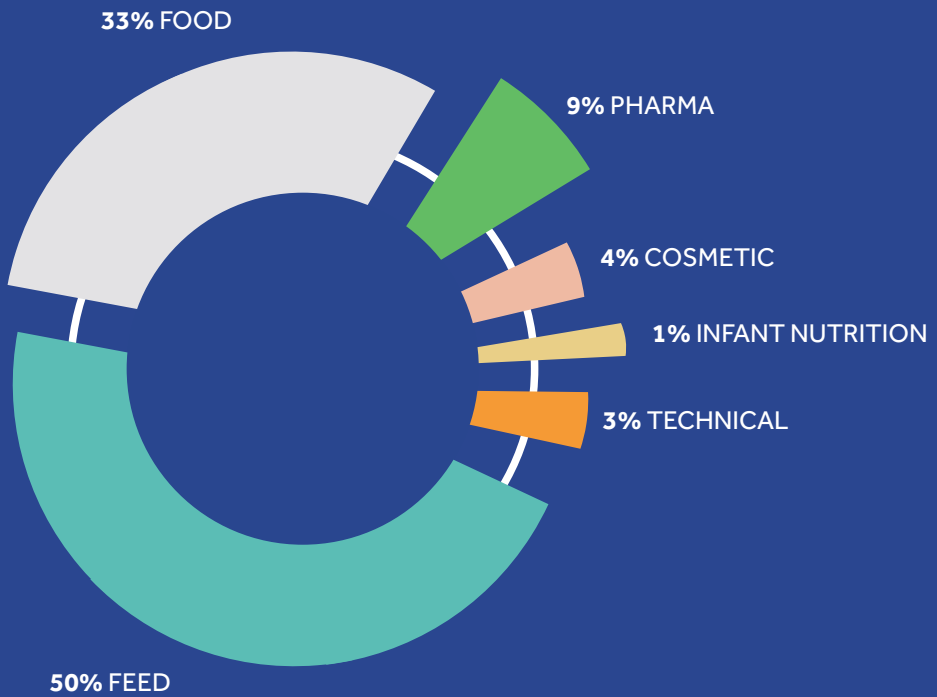
FSSC 22000 **FAMI**QS

Organic, Halal and Kosher certifications available on all our factories

GLOBAL SCOPE



MARKETS



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