

EUROPEAN LEADER
YOUR FULL SERVICE POWDER DESIGNER
FOR TOLL MANUFACTURING CONTRACTS

The "tailor-made" in low temperature spray drying, agglomeration, micro-encapsulation and coating technologies for the best preservation of active functional ingredients.

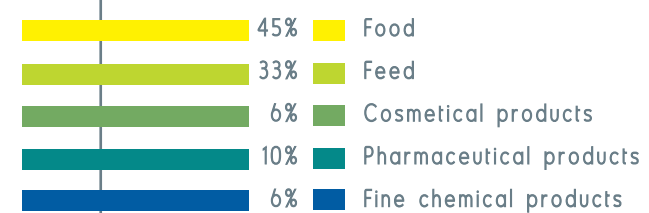
RANGE OF MORE THAN 600 PRODUCTS

- flavours
- probiotics
- micro-granulated enzymes
- gel gums
- food supplements
- plant extracts
- vitamins
- APIs and excipients

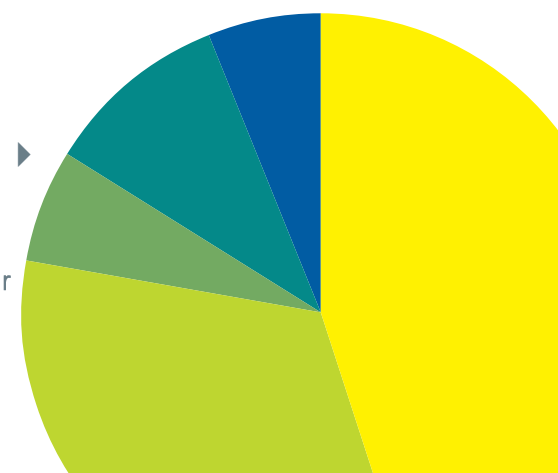
WHY DESIGN THE SHAPE OF A POWDER?

- Getting homogenous particle size distribution between 50 μm to 3 mm
- Controlling the density
- Reducing the hygroscopicity
- Adjusting the residual humidity
- Making the powder free flowing for easy dosing
- Standardization of wettability
- Instant dispersibility
- No dust powders
- Making direct compressive powders
- Protecting the active ingredients against aggressive environments

78% OF THE TURNOVER IN FOOD INDUSTRY



EXPORT SALES : 28% of the turnover





SPRAY DRYING

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



FEED ADDITIVES
Alternative to freeze drying technology
Bioavailability
Free flowing powders
Instant cold water dispersibility



HIGH PERFORMANCE ENZYMES
Micro-granulated powders
No dust powders
Free flowing
High preservation of activity
Temperature barrier

LOW CALORIE SWEETENERS
Instant cold water dispersibility
Free flowing powders
Crunchy feeling
Spoon for spoon concept



GRANULATION
AGGLOMERATION

TEXTURIZING INGREDIENTS
No dust powder
High speed of rehydration
Free flowing
Instant soluble



AROMAS AND FRAGRANCES
Micro-granulated powders
Control of essential oils droplets
Oxygen barrier
High stability

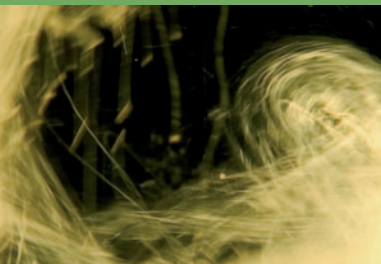


NATURAL COLOURINGS
High protection against oxidation
High stability
Extended shelf life



MICRO
ENCAPSULATION

PREBIOTICS
High speed of rehydration
Free flowing
Instant soluble
Reduced hygroscopicity

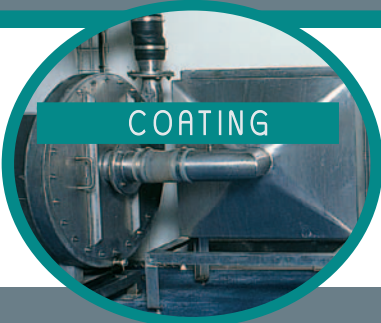


OILS AND FATS
High fat content powders
Free flowing powders
No free fat release
Protection against oxidation

VITAMINS
Protection against oxidation
Free flowing
Direct compressive powders
High bioavailability



FOOD SUPPLEMENTS
Low temperature drying
High preservation of functionalities
Control of hygroscopicity
High wettability
Instant dispersibility
Hot melt coating



COATING

PROBIOTICS
Alternative to freeze drying technology
High preservation of functionalities
Control of hygroscopicity
High revivifiability and extended shelf life
Instant dispersibility
Bioavailability



OMEGA 3 POWDERS
Fish oil rich in EPA and DHA
High protection against oxidation
High stability
Free flowing powders
Taste masking



FATS AND WAXES
From 50°C to 90°C melting point
Very homogeneous particle size
distribution
(from 50 µm to 3 mm)



SPRAY CHILLING

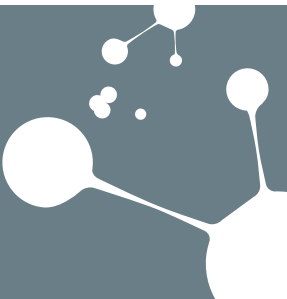
NATURAL MIXED CAROTENOIDS
Low temperature process
High preservation of functionalities
High wettability

OPTIMISATION OF PHYSICAL PROPERTIES

- Wettability
- Flowability
- Instant Solubility
- No fine particles

PRESERVATION OF FUNCTIONALITIES

- Barrier effect
- Taste masking
- Sustained release

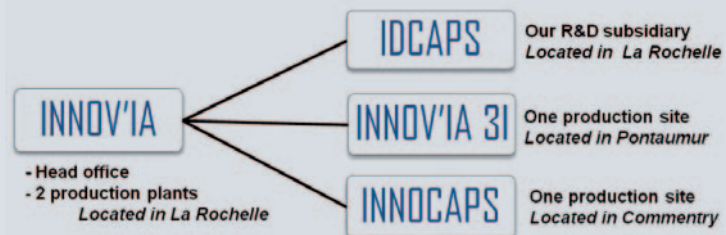


The "must" in continuous processes to obtain regular particles size from 20 µm to 3 mm
Drying, Spray Drying, Spray chilling, Spray agglomeration, Coating

INDUSTRIAL EQUIPMENT

PROCESSING FACILITIES

La Rochelle (3h from Paris by TGV)
Pontamur (4h from Paris by Motorway, close to Clermont Ferrand, center of France)
Commentry (3h from Paris to Montluçon, center of France)



- 4 industrial sites
- Research & Development unit
- More than 150 employees
- 600 manufactured products
- Under quality insurance
- FSSC 22 000



Audited and Certified by the most famous international ingredients producers and food companies

CREATIVITY



SECURITY

FLEXIBILITY



QUALITY

REACTIVITY



PRODUCTIVITY



INNOV'IA 

WORLDWIDE INFLUENCE

INNOV'IA 

4, rue Samuel Champlain - Zone Agrocéan - 17000 La Rochelle
Tel. : + 33 (0)5 46 45 45 11 - Fax : + 33 (0)5 46 44 84 76
contact@innov-ia.com - www.innov-ia.com