

MEDIUM CHAIN TRIGLYCERIDE POWDER

A self-emulsifying MCT powder
for the food and beverage, and
dietary supplements industries.

caps^oil
food tech | by Prodalim

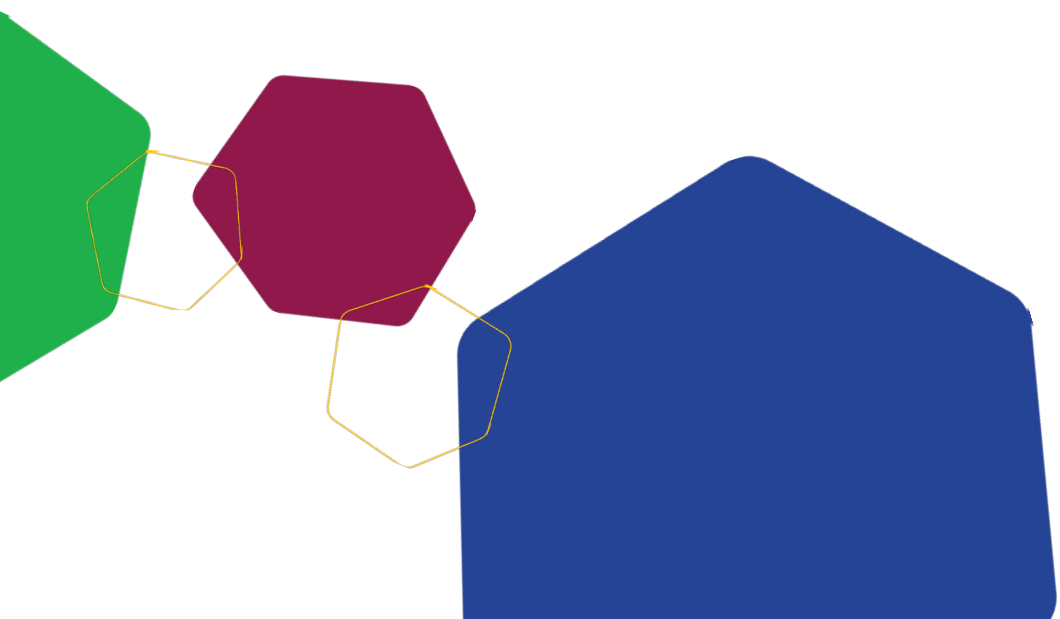




How are the powders created with our technology unique?

Our technology simplifies the usage of oils in RTDs and powdered beverage bases alike. No need for special equipment - our plug and play technology allows you to create emulsions easily and effortlessly.

For our dietary supplement customers, the technology opens the door to numerous new ways of using oils: no more need to use only softgels for oil-based ingredients. The powders created with our technology can be used in capsules and tablets, stick packs and sachets, liquid shots and tinctures, and gummies – Capsoil's technology opens the door to numerous new possibilities!





Adding MCT oil to beverages has never been easier.

Medium Chain Triglyceride (MCT) is a plant-based oil sourced mainly from coconuts and palm kernel oil. MCT is a refined form of these oils and contains more concentrated medium chain triglycerides. MCT itself is composed of medium-length chain fatty acids - caprylic acid (fatty acid with an 8 carbon chain, or C8) and/or capric acid (fatty acid with a 10 carbon chain, or C10). MCT oil can be produced as a pure C8 or C10 product, or as a blend with ratios such as 60:40 or 70:30. Unlike longer-chain fatty acids, medium-length fatty acids go straight to the liver, where they can be used as an instant energy source or turned into ketones. Ketones can then cross from the blood to the brain, providing an alternative energy source, as the brain ordinarily uses glucose for fuel (Augustin et al 2018). Because these fatty acids are easily converted to energy in the body, many consumers use MCT to replace the caloric intake and energy normally generated by carbohydrates. Consumers following paleo or keto diets as well as athletes and others are actively seeking ways to include MCT in their daily diets.

MCT oil use is limited in the food and beverage industry, especially in beverages, because of its inability to mix readily with water-based ingredients, thus adding MCT to coffee or to RTD beverages is difficult. In dietary supplements MCT is limited mainly to a softgel delivery format or used directly as oil. Having MCT oil in a powder format, especially one that can easily dissolve in water, opens up new ways to include MCT in products not possible previously, and opens gives consumers easier ways to consume this important oil.



Capsoil Foodtech's game-changing technology can help! We use breakthrough innovation to transform oil-based or lipophilic ingredients into self-emulsifying, water-soluble powders.

References:

- Augustin et al, Mechanisms of action for the medium-chain triglyceride ketogenic diet in neurological and metabolic disorders. *Lancet Neurol.* 2018 Jan;17(1):84-93



Capsoil Foodtech's unique technology can convert MCT oil into a water-soluble powder with these specific properties.

- All forms of MCT – C8, C10 or blends – can be turned into Capsoil's powder
 - Self-emulsifying system soluble even in cold water
 - Suitable for RTD beverages as well as beverage bases
 - Standard oil load is 40% and can go as high as 60%
 - Dry powders with good flowability and ease of use
 - Dairy-free, gluten-free, vegan-friendly
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Discover all the ways Capsoil Foodtech's technology can create value in your products.

We're constantly innovating and testing our technology across a range of ingredients and applications, so contact us today to see how our game-changing technology can help your products stand out.

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