

POMEGRANATE SEED OIL POWDER

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

caps^oil
food tech | by Prodalim

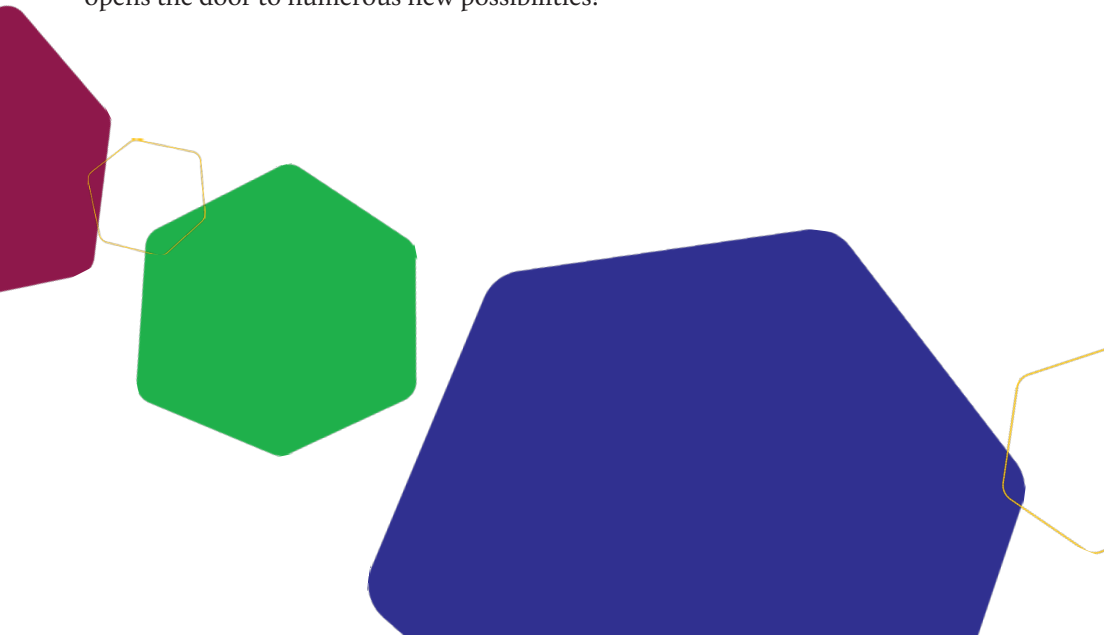




How are the powders created with our technology unique?

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!





Help your consumers enjoy the myriad benefits of pomegranate seed oil.

Capsol Foodtech's Pomegranate seed oil self-emulsifying powder provides a one-of-a-kind solution to the nutraceutical, and food and beverage industries, allowing them to use this oil in innovative formats and new formulations. Pomegranate seed oil contains a high concentration of punicic acid, a unique polyunsaturated fatty acid, also known as conjugated linolenic acid (not to be confused with CLA). Punicic acid is responsible for most of the health benefits of pomegranate seed oil. Scientific work from all over the world reveals important properties of punicic acid as an antioxidant, anti-inflammatory, anti-hypertensive and more.

We're using a novel and proprietary technology developed by Capsol, that allows the conversion of any oil or lipophilic ingredient into a self-emulsifying, water-soluble powder. Based on this innovative and proprietary technology, our self-emulsifying powders bring you the future of nano-emulsions.

Capsol 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:

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Capsoil Foodtech's unique technology can convert any oil-based or lipophilic ingredient into water-soluble powder.

- Self emulsifying nano-emulsion leading to water solubility
- Better bioavailability
- High load of oil in powder, can be tailored to fit specific profiles, but can go up to 60%
- Clean production process – no solvents, no chemicals, vegan friendly, gluten free, dairy free





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.

info@capsoilfoodtech.com

www.capsoilfoodtech.com

**effects of the technology on improved bioavailability were demonstrated in a series of in-vitro and in-vivo studies on various lipophilic ingredients such as omega-3, vitamin D and astaxanthin, and others*