

CREA Food

Microencapsulation solution against oxidation of sensitive oils (fish, microalgae, EPA/DHA...)

✦ Decreases anisidine value

✦ Preserves nutritional properties

✦ Preserves aromas



CREATHES
Think positive

Impact positively on consumer health

www.creathes.com

CREA Food

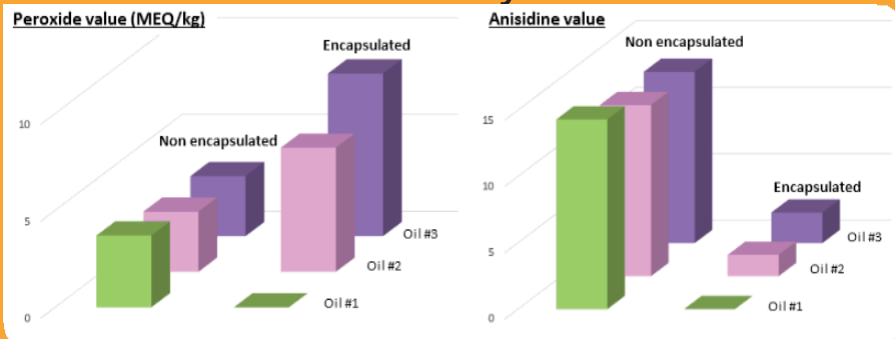
To make nutrition with sensitive oils possible

Solid form (powder)	Liquid form
Food encapsulation matrix: 53%	Dispersion: 30% in water
Encapsulated sensitive oil: 38%	
Arabic gum: 5%	
Water: 4%	

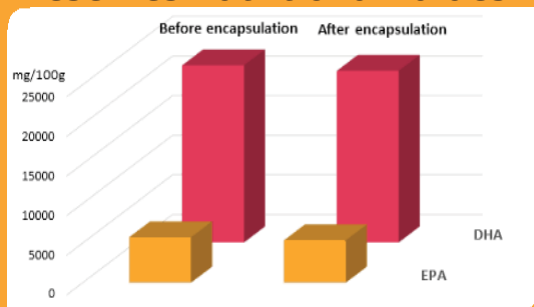
- Easy to incorporate in dairy products or powder forms
- Redispersible at room temperature in drinks and liquids



Reduces oxidation sensitivity



Preserves nutritional values



Your contact:

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