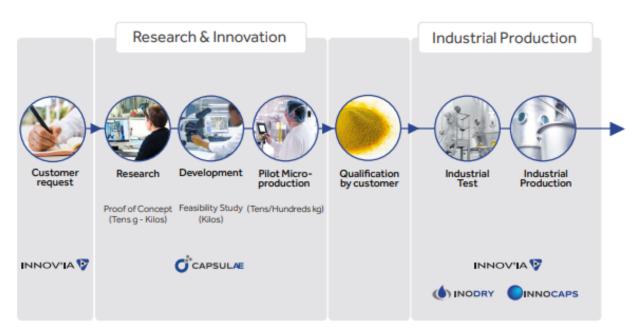




to the combination of a wide range of technologies.

# Our development process





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 semiindustrial 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**

# GRANULATION AGGLOMERATION

#### MICRO ENCAPSULATION



#### Plant extracts

Low temperature drying Highpreservation of functionalities Control of hygroscopicity High wettability Instant dispersibility



#### Low calorie sweeteners

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



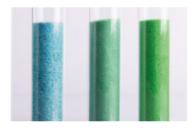
#### **Prebiotics**

High speed rehydratation Free flowing powders Instant solubility Reduced hygroscopicity



#### Feed additives

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



# Texturizing Ingredients

No dust powders High speed rehydratation Free flowing powders Instant solubility



#### Natural coloring

Protection against oxidation Extended shelf life



#### Oils and fats

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



#### Aromas and fragrances

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



# High performance enzymes

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

#### COATING

#### **PRILLING**

#### **DRIPPING/EMULSION**



#### Food supplements

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



#### Natural mixed carotenoids

Low temperature process Preservation of functionalities High wettability



#### **Biocides**

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



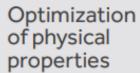
#### Vitamins

Protection against oxidation Free flowing powders Direct compressive powders Improved bioavailability



#### Omega 3 powders

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

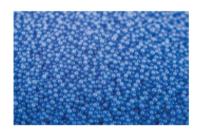


- Wettability
- Flowability
- Instant solubility
- No fine particles



#### **Probiotics**

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



#### Fats and waxes

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

# 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





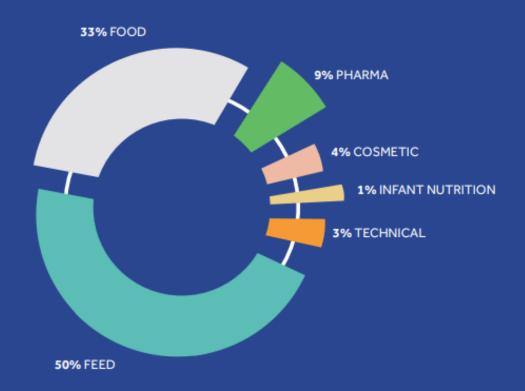




# **GLOBAL SCOPE**



# **MARKETS**





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