

PRODUCT RANGE

FOOD ADDITIVES

We consider NovaSOL® formulations, which add application scope and efficacy to functional ingredients as "Food Additives".

They are meant for use in raw materials, intermediates or finished products in human nutrition and animal food/feed. "Dissolution is the key": Amphiphilic solubility means the ability to make use of natural ingredients, which were insoluble or difficult to process before.

"Do more with less": Enhanced efficacy of ingredients means both responsible use of raw materials and lower cost in use.

NovaSOL® ANTIOXIDANTS	ART. NO.	INGREDIENTS
C	AS10012/20	Vitamin C
COF	COF1005	Vitamin C + tocopherols
CT	CMT1065	Vitamin C + tocopherols
E	EW0014	Tocopherol mix
EGCG	EW0349	Green tea extract
ROSEMARY	EW0110C45/1	Rosemary extract

NovaSOL® COLORS	ART. NO.	INGREDIENTS
BC	EW0254/18/3	β-Carotene (yellow shade)
APO	EW0161/7	Apocarotenal (orange shade)
CAPO	EW0245/1	Blend of Carmine / Apocarotenal (orange shade)
CARMINE	EW0292	Carmine (purple shade)
SP	EW0106/80/1	Sweet pepper extract (orange shade)

NovaSOL® FLAVORS	ART. NO.	INGREDIENTS
CHAMOMILLE	EW0193	Chamomile oil
LEMON	EW0346	Lemon oil
LIME	EW0347	Lime oil
MENTHOL	EW0290	Menthol crystals
ORANGE	AROL2410	Orange oil
PEPPERMINT	EW0179	Peppermint oil

NovaSOL® PRESERVATIVES	ART. NO.	INGREDIENTS
DS/12	EW0108/12/80	Benzoic acid
DS/4	EW0107/17	Sorbic acid
DS/44	EW0109/11/80	Blend of sorbic / benzoic acid

NovaSOL® DISINFECTANTS	ART. NO.	INGREDIENTS
Curcumin	EW0124/5	Curcumin extract
DC/12	EW0108/12	Benzoic Acid
DC/44	EW0109/11	Blend of sorbic / benzoic acid

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