

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® 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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