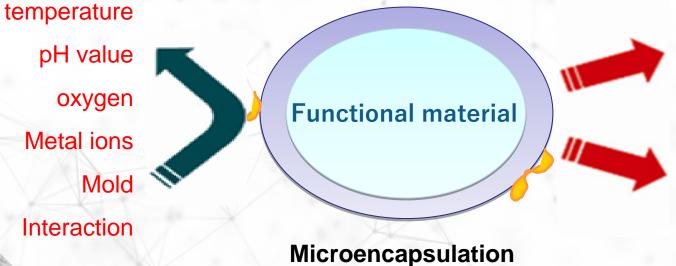


Microencapsulation

Microencapsulation technology

Microencapsulation is a process in which ingredients are converted to micro-capsules, coated with a protective barrier against environmental effects to promote a stable finished product.



Good liquidity

Increased solubility in water

Better taste and smell

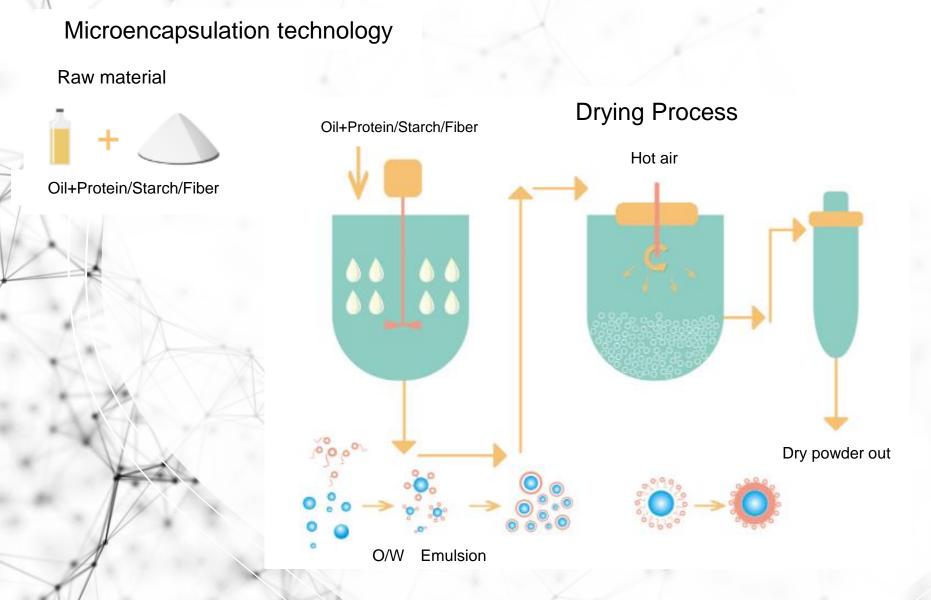
Better bioavailability

High stability

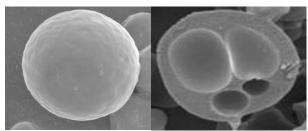
More application opportunities

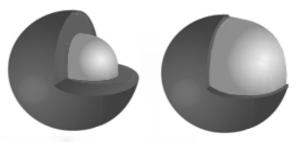


Microencapsulation technology



Morphology - SEM





Oil Loading: Low ------- High

Available Coating Material: Sodium caseinate (milk), Modified starch (corn or tapioca), Arabic

starch (corn or tapioca), Arabic gum (Acacia), Pea protein isolate, etc.



Vegan Serise

| No. | Product | Fat percentage | MCT source | C8/C10 ratio | Feature |
|-----|----------------------------|----------------|-------------|-----------------|---|
| 1 | MCT Powder 50% CWD | 50% | Palm oil or | 60/40 | - Vegan formula |
| 2 N | MCT Powder 70% CWD | 70% | | | - MCT high content 70% - Vegan formula |
| 3 1 | MCT Powder 70% CWD-T | 70% | | | Clean label displayNo corn ingredientsMCT high content 70% |
| 4 N | MCT Powder 70% CWD-A | 70% | Coconut oil | | Clean label display No corn ingredients MCT high content 70% High fiber content, low sugar, no carbohydrates |
| 5 N | MCT Powder 60% CWD-PPI/SPI | 60% | | | Vegan formulaWith plant proteinHigh fiber content, low sugar, no carbohydrates |



Dairy Series



| No. | Product | Fat percentage | MCT source | C8/C10 ratio | Feature |
|-----|---------------------|----------------|----------------------------|--------------|---|
| 1 | MCT Powder 70% WDP | 70% | Palm oil or Coconut oil | 60/40 | - MCT high content 70% - Milk protein formula |
| 2 | MCT Powder75% WDP-S | 75% | | | MCT high content 70%Milk protein formulaHigh fiber content, low sugar, no carbohydrates |



Feature 1: Product formula differentiation

- High fat content: MCT content is 70% 75%.
- ◆ High fiber content: Except for MCT, fiber content is 25% 30%.
- ◆ Low carbs, low sugar: There are various fibers, for example, oligosaccharide / inulin / corn fiber / gum

 Arabic.





Feature 2: Uniform and free flow fine particles



MCT Oil Powder is a white or off-white, free-flowing powder with superior flow properies.

- Do not lump
- ♦ No adhesions
- Uniform size
- ◆ Easy to save



Feature 3: Quickly dissolves in both cold and hot water

- 1 Dissolves quickly in both cold and hot water
- 2 Rapid dissolution in acidic, neutral and alkaline
- 3 Even dissolve in Solid drinks, milkshakes, shaved ice





Feature 4: You can enjoy a creamy texture without odor.

- ◆Since the taste and smell of MCT oil powder is light, customers can freely season it according to their needs.
- ◆High MCT content gives you a creamy texture





Applications



Ketone coffee / tea / creamy



Meal Alternatives-Solid Drinks, Milk Shakes



Solid drinks, energy bars, sports nutrition



Quality Certification

























Add: No.49, DDA, Dalian 116600, P.R.China E-mail: info@innobio.cn Web: www.innobio.cn

Tel: + 86 411 65864677; 65864666 ; 65864688 Fax: + 86 411 65864677

