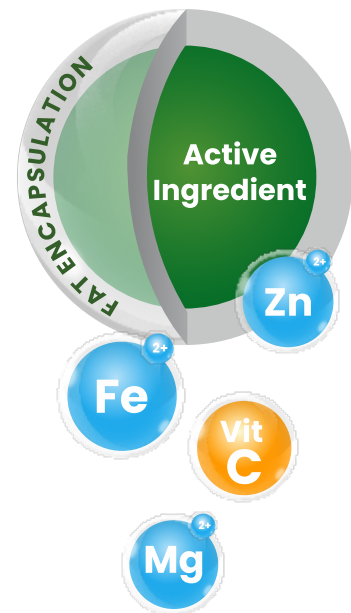


ENCAPSOLATED ACTIVES



ENCAPSOL brings cutting-edge encapsulation technology to salts, minerals, and active ingredients, enabling precise, targeted, and sustained release for superior product performance. It enhances stability, protects sensitive nutrients, and ensures controlled delivery under diverse processing conditions.

With outstanding resistance to heat, moisture, and ingredient interaction, ENCAPSOL opens up new possibilities for innovation in bakery, dairy, beverages, and nutritional products, where performance, precision, and shelf life matter most.



AVAILABLE AS:

Encapsulated vitamins, minerals & bakery ingredients

THIS TECHNOLOGY IS IDEAL FOR USE AS:



Encapsulated leavening agents



Preservatives and Acidulants



Encapsulated salts for improved structure

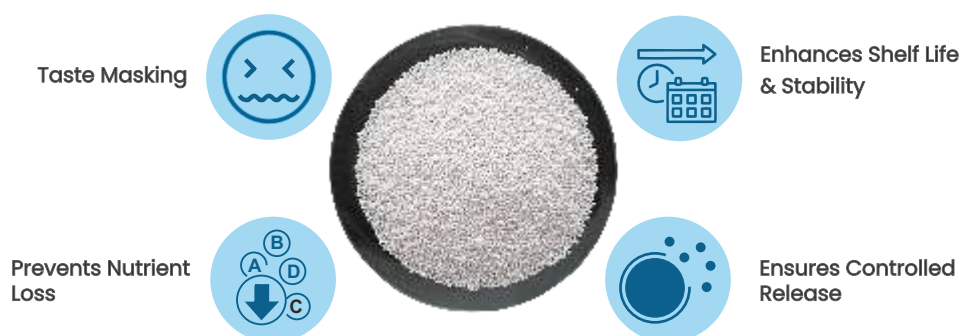


Flavoring of sourdough



Sours for candies and gummies

BENEFITS OF ENCAPSOL TECHNOLOGY:



ENCAPSULATED BAKERY SALTS

- ❖ Ammonium Bicarbonate
- ❖ Sodium Bicarbonate
- ❖ Calcium Propionate
- ❖ Fumaric Acid
- ❖ Sorbic Acid
- ❖ Citric Acid
- ❖ Malic Acid
- ❖ Sea Salt

MINERALS

- ❖ Cupric Sulphate
- ❖ Ferrous Fumarate
- ❖ Magnesium Oxide
- ❖ Zinc Citrate

VITAMINS

- ❖ Ascorbic Acid (Vitamin C)
- ❖ Niacin (Vitamin B3)