

INNOV'IA



 CAPSULAE

 INODRY

 INNOCAPS

FORMULATION OF INNOVATIVE FUNCTIONAL INGREDIENTS

Provider of
manufacturing
services with
high-performance
industrial
processes



INNOV'IA 

**EUROPEAN LEADER IN THE
DEVELOPMENT AND PRODUCTION
OF FUNCTIONAL INGREDIENTS.**

-  Highly optimized formulation for innovative ingredients.
-  Development of competitive tailor-made solutions thanks to the combination of a wide range of technologies.

Our development process



RESEARCH & INNOVATION



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 semi-industrial 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



Plant extracts

- Low temperature drying
- High preservation of functionalities
- Control of hygroscopicity
- High wettability
- Instant dispersibility

GRANULATION AGGLOMERATION



Low calorie sweeteners

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

MICRO ENCAPSULATION



Prebiotics

- High speed rehydration
- 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 rehydration
- 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



Food supplements

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

PRILLING



Natural mixed carotenoids

- Low temperature process
- Preservation of functionalities
- High wettability

DRIPPING/EMULSION



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



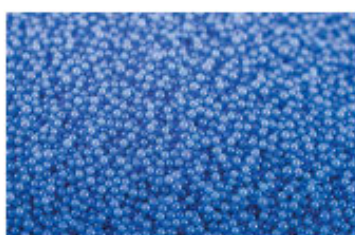
Omega 3 powders

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



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)

Optimization of physical properties

- Wettability
- Flowability
- Instant solubility
- No fine particles

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

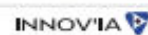
Corporate Social Responsibility commitments



1



2



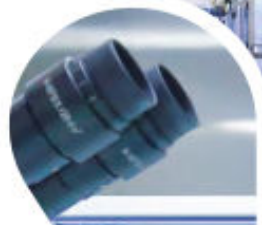
3



4



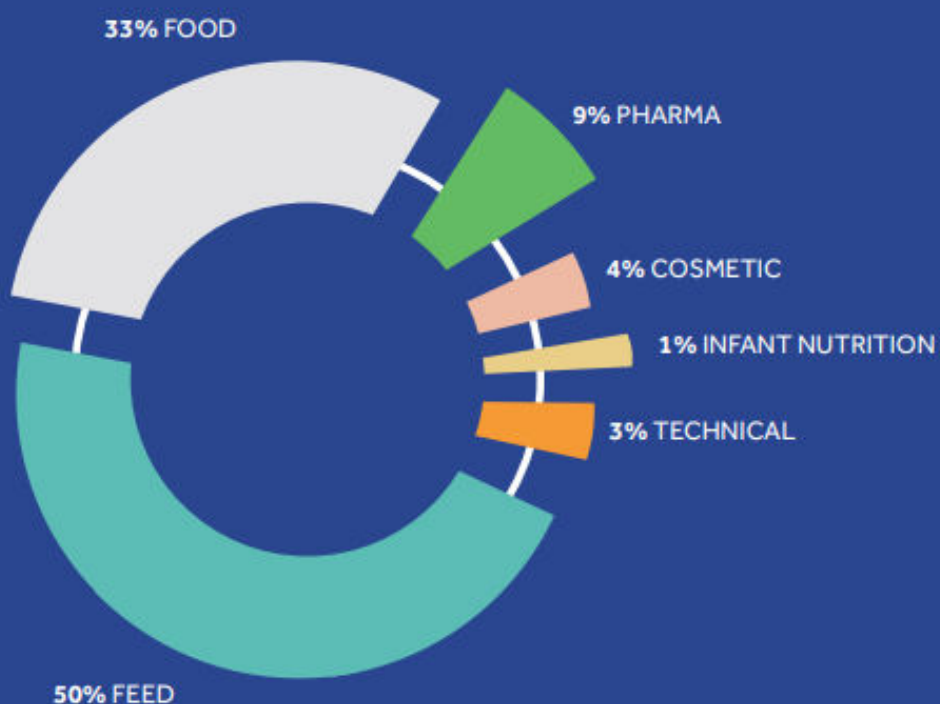
Organic, Halal and Kosher certifications available on all our factories



GLOBAL SCOPE



MARKETS



INNOV'IA 

WWW.INNOV-IA.COM

Printed on recycled paper