

LycoRed Nutrition Solutions



Nutrient systems that create opportunities for innovative nutrition

Nutriblend™ premix benefits

- Usage simplicity – one composite ingredient to handle
- Nutrient compatibility – in the premix and in the finished product
- Fast turnaround – speeds up the development process
- Streamlined inventory – reduces stockholding costs
- Tailor-made batch quantities – enhance production quality control
- Analytical certification – homogeneity of each batch guaranteed

Nutriblend™ fortification solutions

- Consistent organoleptic results
- Achievement of nutrient RDA label claim
- Nutrient stability throughout shelf-life

Providing fortification solutions for:

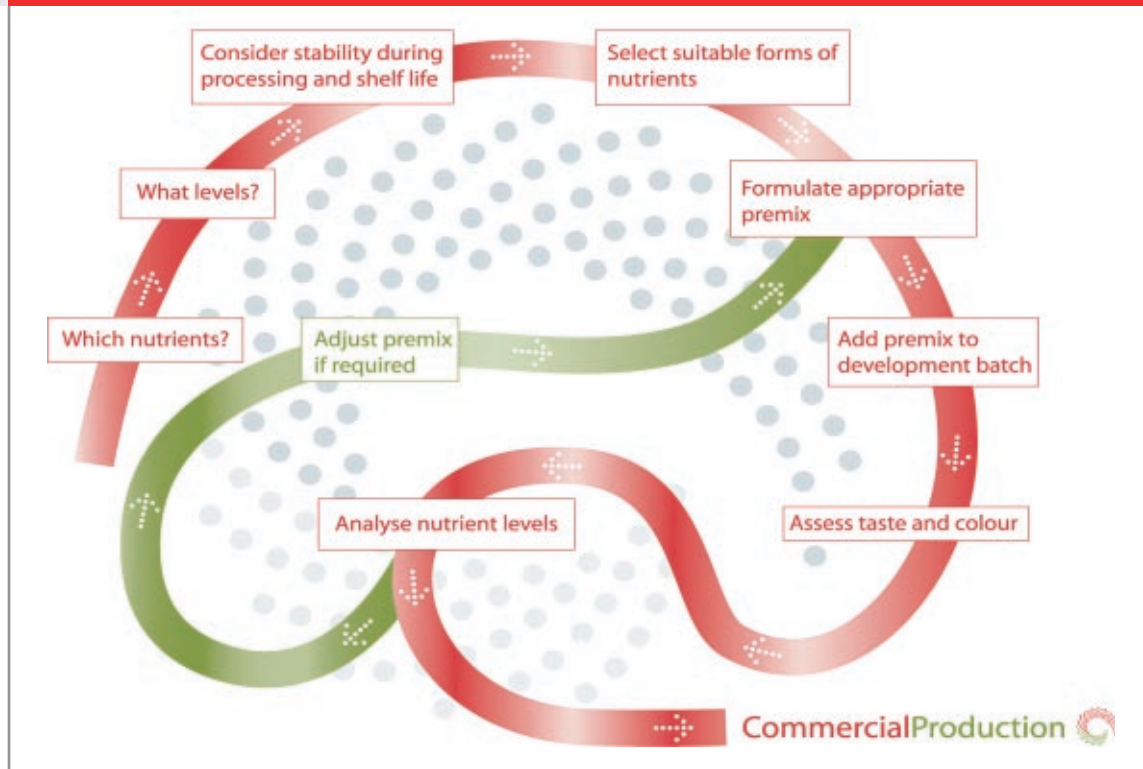
- Yogurt
- Bread
- Soups
- Sauces
- Meat and fish products
- Cereal bars
- Infant formula
- Crackers and many more...
- Breakfast cereals
- Snacks
- Juices
- Soft drinks
- Baby foods
- Dairy beverages



Creating innovative nutrition



Premix development cycle

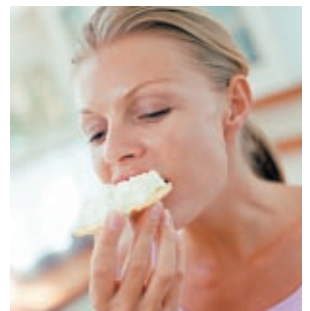


LycORed nutrients

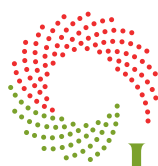
- Lyc-O-Mato® tomato lycopene complex
- Lyc-O-Pen® CWD
- Betacote™ betacarotene antioxidants
- AsparCote® aspartame
- Vitamins
- Minerals
- Amino acids
- Antioxidants
- Nucleotides

LycORed systems

- Nutriblend™ dry premixes
- Nutriblend™ oily blends
- Biodar microencapsulated ingredients



LycORed's new state-of-the-art facility in Kent, UK is a center of excellence for food and nutrition development



LYCORED

Creating innovative nutrition

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