

SERVICE OFFER

# SOLUB*ease*™

MAKE YOUR POWDERS INSTANT

POWER UP  
YOUR POWDER

by INNOV'IA 

OPTIMIZE THE  
DISPERSIBILITY OF YOUR  
POWDERS

**Application areas**

- Sports nutrition
- Nutritional ingredients
- Clinical and senior nutrition
- Instant beverages and mixes



INNOV'IA 



INNOV'IA sets a benchmark in drying technologies and a leader in microencapsulation. Leveraging its R&D and industrial expertise, INNOV'IA develops and manufactures high value-added ingredients on a contract basis for the food, feed, cosmetics, nutraceutical, and pharmaceutical industries.

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 [www.innov-ia.com](http://www.innov-ia.com)

# Making your powders instant

by INNOV'IA 

## OUR CUSTOMER PROMISE

Your active compound is preserved.  
The wettability and dispersibility of your ingredient are maximized.



Quick reconstitution



No lumps or sediment



Homogeneous and stable dispersion

## Flex Technology

A flexible combination of tailored solutions, made possible by the seamless integration of our areas of expertise:






**Combined technologies:** drying, microencapsulation, agglomeration

**Customization options:** natural flavors & colorants, additives

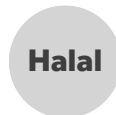
**Tailored packaging solutions**



## SCOPE OF THE SERVICE

-  Characterization of ingredient & target applications
-  Definition of appropriate instantization process
-  Pilot testing and processing on industrial lines
-  Functional customization options
-  Supply of a ready-to-use ingredient

## Certifications and accreditations as guarantees of quality :



## USE CASE: WHEY\*

Thanks to spray lecithination, whey powder becomes instantly dispersible and can be easily reconstituted as a milkshake or beverage.

This property makes spray lecithination particularly suitable for sports nutrition applications where ease of use and functional performance are essential.

\*Whey is a milk-derived protein, popular for its rapid absorption and its content of essential amino acids.



## FRENCH INDUSTRIAL EXCELLENCE

35 years of expertise · 4 production sites ·  
1 integrated R&D center · 370 team members ·  
9 spray drying towers & 13 fluidized bed units ·  
Traceability

## A unique expertise:

- Leader in microencapsulation
- Multiple technologies (Drying, Microencapsulation, Agglomeration)
- Scale-up and industrial production