

SERVICE OFFER

PROTECT*ease*™

PROTECT YOUR HEAT-SENSITIVE INGREDIENTS

POWER UP YOUR POWDER

by INNOV'IA 

TRANSFORM YOUR
HEAT-SENSITIVE
INGREDIENTS INTO
HIGH-PERFORMANCE
POWDERS

Application areas

- Food ingredients & flavors
- Dietary supplements
- Beverages
- Animal nutrition
- Cosmetics and perfumery



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.



+33 (0)5 46 45 45 11



customers@innov-ia.com



www.innov-ia.com

Preservation of your heat-sensitive ingredients' activity

by INNOV'IA 

OUR CUSTOMER PROMISE

Thanks to our drying and encapsulation technologies, combined with controlled storage and processing conditions, we ensure the stability and functional performance of your heat-sensitive ingredients throughout their lifecycle.



Preservation of your heat-sensitive ingredients' activity



Protection against processing and storage stresses (temperature, humidity, etc.)



Guaranteed functional performance

SCOPE OF THE SERVICE

PROTECT^{ease}™ applies to all your sensitive ingredients: microorganisms (bacteria, yeasts, enzymes), volatile compounds (flavors, fragrances, essential oils), proteins, and vitamins.

- Definition of customer needs and target application
- Feasibility study and prototype development
- Industrial validation
- Industrial-scale production of a ready-to-use ingredient

Flex Technology

A flexible combination of tailored solutions, made possible by the seamless integration of the most relevant areas of expertise for each project:

Combined technologies: drying, microencapsulation, agglomeration

Customization options: natural flavors & colorants, additives

Tailored packaging solutions (big bags, cartons, drums, bags, PE/aluminum pouches)



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Certifications and accreditations as guarantees of quality:

 FSSC 22000



Halal

Kosher

USE CASE: ENZYMES IN THE BAKING INDUSTRY

Enzymes improve bread volume, crumb texture, and dough tolerance. Sensitive to humidity, oxidation, and temperature, they may lose their activity before use.

INNOV'IA stabilizes your enzymes in powder form thanks to its encapsulation and carrier-based drying technologies, delivering a homogeneous, easy-to-dose product. PROTECT^{ease}™ preserves their activity until the kneading stage, while ensuring consistent performance throughout the process.



FRENCH INDUSTRIAL EXCELLENCE

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

A unique expertise:

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