

PROTECT*ease*™

Protect your heat-sensitive ingredients

Transform your heat-sensitive ingredients into high-performance powders

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

INNOV'IA is a technical authority in drying and microencapsulation processes. Applying extensive R&D and production expertise to customer powders, **INNOV'IA** develops and manufactures high-value-added ingredients for the food, feed, cosmetics, nutraceutical and pharmaceutical industries.

INNOV'IA

OUR SERVICE

PROTECTease™

Your heat-sensitive ingredients protected

by INNOV'IA

OUR CUSTOMER PROMISE

We safeguard the stability and functional performance of your heat-sensitive ingredients throughout their lifecycle, using our drying and encapsulation technologies, combined with controlled storage and processing conditions.

- Heat-sensitive active components preserved
- Protection against processing and storage challenges (temperature, humidity, etc.)
- Guaranteed functional performance

SERVICE DETAIL

PROTECTease™ can protect all your sensitive ingredients: microorganisms (bacteria, yeasts, enzymes), volatile compounds (flavors, fragrances, essential oils), proteins, and vitamins.

- Definition of customer needs and the target application
- Feasibility study and prototype development
- Industrial process validation
- Production launch of the ready-to-use ingredient

Flex Technology™

A flexible combination of tailored solutions. We handpick 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.

USE CASE • *Enzymes in the baking industry*



Enzymes improve bread volume, crumb texture and dough tolerance. However, they are sensitive to humidity, oxidation and temperature variations, and so can experience enzyme activity loss before use.
INNOV'IA stabilizes your enzymes in powder form using encapsulation and carrier-assisted drying technologies to deliver a homogeneous, easy-to-dose product.
PROTECTease™ preserves enzyme activity until the dough is kneaded, ensuring consistent performance throughout the manufacturing 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 • Scale-up and industrial production

CERTIFICATIONS AND ACCREDITATIONS AS A GUARANTEE OF QUALITY:

FSSC 22000 · BPF · BIO · HALLAL · CASHER

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