

# FOODFORTIFIERS

The key ingredient, naturally

FOOD & BEVERAGE NEW PRODUCT RELEASE

i performant



## SOURCE OF PROTEIN AND FUNCTIONAL QUALITIES NOT FOUND ELSEWHERE

Collagen is a natural source of protein from high quality hydrolysed collagen (collagen peptides), produced using an enzymatic hydrolysis process from natural origins including bovine and fish.

### Advantages

- 95% - 98% protein
- Contains 18 amino acids
- Highly bioavailable
- Can assist bone and joint health
- Easy to digest
- Neutral taste and smell
- No bitter aftertaste
- Highly soluble
- Low-calorie



### Applications

Super food, energy bars, drinks, protein blends, sports nutrition, dairy and confectionery



Chlorella



Allmicroalgae  
natural products

## A SUPERFOOD WITH A HIGH NUTRITIONAL AND FUNCTIONAL VALUE

Produced by fermentation to a light green fine powder, grown under heterotrophic conditions.

### Advantages

- Plant-based source of complete protein (including all the essential amino acids)
- Smooth with soft flavour and low fat
- No additives or preservatives
- Approved by the European Commission as a food supplement and as a food ingredient
- Water-soluble microalga
- 3 years shelf life



### Applications

Fruit juices, shakes, soups, yoghurts, sauces



# Larch Arabinogalactan

## A SAFE FIBRE FOOD ADDITIVE WITH MANY FUNCTIONALITIES

A plant-derived biopolymer, used as a dietary fibre that may enhance immune system function by stimulating natural killer cell activity.

### Advantages

- Can be used as gum, dietary fibre, humectant, stabiliser
- Soluble in hot and cold water
- Stable over a wide pH range
- Relatively unaffected by electrolytes

### Applications

Foods to make fibre claims, dairy, powdered drinks, superfoods, weight loss



# High Oleic Sunflower Oil Powder

## EXCELLENT STABILITY AND LOWER IN NATURAL FAT

A natural source of unsaturated fat for a healthier diet.

### Advantages

- Helps decrease cholesterol/LDL in the body and therefore reducing the risk of heart disease
- Contains very high concentration of oleic acid
- Off-white or slight yellow-white colour
- Free flowing
- Cold water dispersible
- Minimum two-year shelf life
- Arabic gum coated

### Applications

Powdered beverages, functional foods, premixes, salad dressings



## CLINICALLY PROVEN NATURAL SUPPORT FOR SIGNS OF AGEING

# Hyaluronic Acid

HA contains a variety of properties, including water retention, lubricity, viscoelasticity and biocompatibility, making it widely used in food.

### Advantages

- Can promote joint health
- May improve skin moisture and elasticity
- Perfect in combination with collagen for skin applications
- Suggested for hair, skin and nail formulations
- Available in low and high molecular weight conversions
- Growing global reputation for its use in food

### Applications

Beverages, jelly, dairy products, super foods



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For the latest releases and more information about our range of products contact Parva Hesami:

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