



Blending is our speciality

Why buy a blend?

Our vegetable oil production is one of our core strengths. We manage the entire value chain from 'soil-to-oil'. On top of this strength we have a long experience in producing customised blends of the different Essential Fatty Acids (EFAs). Be it for application in Supplements, Infant Food, Functional Foods, Cosmetics or Pet Food, consistency in quality and reliability of supply are always key.

But what are the advantages of buying tailor-made blends versus single oils? The short answer: to make your life easier.

We can blend a wide range of oils in order to obtain the desired Fatty Acid Profile according to your specification. We can also add components like antioxidants, flavours and vitamins.

Blending can add value and avoid hidden costs for you in the following ways:

- **Reduce inventory costs** - we keep stock so you will need less financing, you will have less critical items to buy and no shelf life issues with the raw materials.
- **Reduce quality control costs** - we take care of the analysis and the standardisation of the blend.
- **Responsibility** - we guarantee the safety and quality as mentioned in the specification.
- **Economies of scale** - we buy ingredients in large quantities allowing us to pass cost advantages on to you.

Tailor-made blends can make your life easier

Curious? Please read the other side of this Newsletter.

Bioriginal blending operation

Where technical know-how meets formulation expertise

We have extensive knowledge on formulating, blending, stabilising and flavouring oil and oil-soluble products. Blends are composed of a range of high quality marine and plant based oils containing Omega-3, 6 and 9 fatty acids. Blends can be enriched by numerous fortifications and antioxidants. Our R&D team can advice on formulations, label claims and nutritional recommendations.

High-end equipment to produce homogenous blends

Our blending unit has been in operation since 2003 and designed according to Hazard Analysis of Critical Control Points (HACCP) standards. The processing vessels are equipped with temperature controlled heating jackets and run under a continuous flow of food grade nitrogen. This set up is perfectly suited to minimise oxidation of sensitive ingredients. Furthermore, our facilities are optimally equipped to produce homogenous blends, directly drummed and ready for use. The batch sizes vary from 2.5 to 10 m³, however smaller runs are also possible depending on the formulation and your specific needs.

Every ingredient thoroughly checked

We start every blending operation with the product specification. The mutually agreed upon specification is then translated into a blending recipe. When defining the recipe the desired fatty acid profile is leading. All raw materials come from our own production or are sourced from approved suppliers. We thoroughly check every ingredient on critical parameters. After the raw materials are released our well trained and experienced staff begins the blending process following strict standard operating procedures. Our team is flexible and always strives for reliable and short lead-times.

The desired fatty acid profile is leading



Our blending facility

Traceability from source to shelf

We operate according to the legally required food safety management system HACCP. Through a continuous process of risk assessment to ensure food safety, and consequent appropriate actions, we ensure both a safe process and product. Our system is organised in such a way that it allows us to trace our products through all stages of production and distribution.

Each blend with its own Certificate of Analysis

After production the blends are analysed by accredited external laboratories. Each batch will be delivered with its own Certificate of Analysis with analytical information (e.g. Fatty Acid Composition, Heavy Metals, Contaminants and information about Allergens).

Of course the blend always complies with all legal requirements. We can help to identify possible specification adjustments in light of specific national legislation. We can also provide some products with even lower levels of contaminants, than legally required.

Temperature controlled stock keeping

Our warehouse is temperature controlled in which we keep stock of a wide range of EFAs, antioxidants, vitamins and flavouring. We can offer you temporary chilled and frozen stock-keeping of ingredients and blends for just in time delivery.

Furthermore, we can co-develop a specific formulation and assist with the design and production of finished products. We are well experienced in arranging bottling, encapsulation, blistering and various other packaging formats. Your ideas and expertise combined with ours will maximise the chance of a successful innovative retail product.

We are looking forward to further discuss this with you.

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