

# EFA Powder Characteristics & Applications

## Application Advantages

- **High oil load:** providing higher dosages of active EFA
- **Minimal Flavor and Odor:** allows for effortless addition of EFA powders to existing or new products without adversely affecting the flavor and odor
- **Neutral Color:** pale, off-white shade allows for simple coloring of EFA powders when combined with other ingredients
- **Cold Water Dispersibility:** allows EFA powders to smoothly blend into non-acidic beverages such as milk and water without releasing the oil
- **Free-Flowing/Non-Clumping Properties:** cohesion resistant powder matrix allows each particle to flow independently and prevent agglomerated lumps from forming, thereby improving the ease of handling



## Powder Applications

Microencapsulating Bioriginal EFA oils provides a greater range of application possibilities to product development specialists.

## Powder Applications

### Functional Foods and Beverages

- Convenient way to introduce EFA oils into foods
- Can be added to yogurts, bakery products, cereals, protein drinks, non-acidic beverages, nutritional bars and dry mixes, etc.

### Dietary Supplements

- Able to offer consumers omega-3, omega-6 and omega-9s in a new format
- Can be combined with other ingredients such as vitamins, minerals or medicinal herbs in tasty flavored drink mixes or in two-piece capsules

### Specialty Nutrition

- Added to formulas for targeted population groups such as sports, slimming, children and clinical nutrition
- Sports nutrition is a vast market including nutritional bars and protein drinks
- EFA powders can be easily incorporated due to their excellent palatability and complete dispersability

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