



# Protection

The use of antioxidants in the food industry is well established as a way of prolonging shelf life. Virtually all foodstuffs containing fats or oils will be susceptible to oxidative rancidity, as this process progresses the sensorial characteristics and nutritional value of the food will deteriorate. The use of antioxidants effectively delays this process and becomes ever more important as the industry moves to healthier unsaturated fats which are more prone to oxidation.

The range of antioxidants permitted is actually quite limited but it includes synthetic antioxidants such as BHA, TBHQ and BHT and more natural alternatives such as tocopherols or rosemary extracts. Vitablend can of course supply these ingredients, however our expertise is in formulating these ingredients together, the results of which are improved performance through synergistic effects and solubility. Product handling is also improved as we can supply a soluble liquid formulation suitable for direct dosing or spraying onto the product. Typically we find that the "performance : cost" ratio of our formulated products is superior to those of single antioxidant ingredients.

Vitablend has extensive experience in all applications for antioxidants including oils and fats, potato products, baby foods, margarines and spreads, chewing gum bases, natural colours and even pet foods. We can offer a range of standard products or can develop a specific blend for customers with exact performance requirements.

We can measure the applicational performance of our antioxidant products in our laboratory using a wide variety of techniques including "Rancimat" and "Oxipres" measurements. When we develop a new antioxidant product for a specific customer or application we can check how it performs in our laboratory and provide shelf life estimations.

Our formulated antioxidant products are manufactured to the highest standards in an ISO9001, HACCP and GMP+ environment. Raw materials are checked in our in house laboratory to ensure they conform to internationally recognised purity criteria and finished products are released according to stringent analytical protocols. Recipes and production are managed by an integrated barcode controlled weigh protocol system enabling full track and trace capabilities, where necessary Kosher and Halal certification is available.

Allow Vitablend to accelerate your product development process and minimise the burden of selection, usage and performance testing of antioxidant blends.

Given the care we take with our premix production, we are particularly successful in supplying premixes for high care applications such as infant formula and clinical nutrition products. We are equally as successful though in applying our development and production expertise to the fortification of more mainstream products such as cereal bars, juices, energy drinks and dairy products.

Vitablend's flexible but rigorous Development, Production, Sales and Service teams are committed to providing fortification solutions that exceed all expectations.

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