



## ZOELTAR™

**Diseñado para los ácidos grasos OMEGA en alimentos y bebidas.**

**Zoeltar™** es una combinación de aminoácidos naturales y sales minerales específicamente diseñados para evitar la degradación de los ácidos grasos omega incorporados a los alimentos y bebidas, sin importar la condición de la naturaleza (productos lácteos no láctea, etc.) El producto previene el olor y la derivación del sabor de los productos que contienen ácidos grasos agregados.

**Minimiza la oxidación** de los ácidos grasos naturales extraídos de aceite de pescado sin importar la concentración, están muy expuestos a la oxidación, lo que puede limitar beneficios para la salud a partir del producto y arruinar el sabor de los alimentos y productos en los que ha incorporado y añadido. **ZOELTAR™** minimiza la oxidación de dichos productos en los alimentos. Además, el producto mejora la calidad y el sabor del producto final, evitando también reacciones indeseables o amargores.

**Designed for OMEGA fatty acids within foods and drinks.**

**Zoeltar™** is a combination of natural amino-acids and mineral salts specifically designed to prevent degradation of OMEGA Fatty Acids incorporated to foods and drinks, no matter the condition of nature (dairy-nondairy, etc.). The product prevent the smell and taste derivation of products containing added fatty acids.

**Minimizing oxidation.**

Natural fatty acids extracted from Fish oil and no matter of concentration, are highly exposed to oxidization, which may limit health benefits from the product and ruin the flavor of those foods and products where it's incorporated and added. **ZOELTAR™** minimizes oxidation of such products within foods. Additionally, the product improves the quality and taste of the final product, preventing also from undesirable or bitter reactions.



Research on Fatty Acids during the last 30 years has expanding understanding about the importance of such elements within our lives, health maintenance and disease prevention. Fatty Acids are being added to an ever-growing number of food products. To get these stable is a challenge to most processors and manufacturers.

We give to food manufactures and processors, the key to prevent fatty acid's oxidation and degradation ruining their nutritive products, leading to a new generation of optimal nutrition enhanced products. We give...

**ZOELTAR™**

Natural Stabilization – Optimal Nutrition

## ZOELTAR™

- 1. Nombre de la Firma:** ND Pharma & Biotech
- 2. Nombre del producto:** ZOELTAR™
- 3. Marca Comercial:** ZOELTAR™
- 4. Fabrica productora y dirección, provincia o país:** Castelltallat s/n. 08243 Manresa, Barna.
- 5. Empresa o firma que lo produce:** ND Pharma & Biotech
- 6. Sinónimo** Aminoácidos (Glicina) + Sales Minerales (*Aditio*) Anexo II Reglamento CE 1925/2006.
- 7. Características:**

Polvo cristalino blanco. Inodoro. Sabor ligeramente dulce.  
Pureza: 98'5-101.5%%  
Pérdida por desecación: (Max. 0.9%)  
Residuo Ignición: 0.1% Max.  
Cloro: 0.010 Max.  
Metales Pesados: 0.09 Max  
Sulfatos: 0.016 Max.  
Salmonella: Cumple  
E. Coli: Cumple  
Pseudomonas: Cumple  
Bacterias Totales: Cumple  
Punto de fusión: +168°C (Termoestable hasta 158°C).
- 8. Modo de empleo y dosificación:** La dosificación podrá variar en función al tipo de producto elaborado en el que se pretenda incorporar, situándose por norma general entre los 0'5 gr. Y los 5 gr. de ZOELTAR por Kilogramo de producto final.  
Disolver el producto en la materia prima a la que se incorpore. Si la materia prima no fuera apta para una disolución efectiva y homogénea, prepárese una pre-disolución antes de la incorporación.
- 9. Caducidad:** 24 meses en correctas condiciones de conservación y almacenaje.
- 10. Descripción. Función o Efecto:**

Innovación alimentaria formulada a base de ingredientes con diferentes usos en el campo de la alimentación, especialmente indicado para su adición a leche (materia prima) y productos lácteos en general que deseen ser mejorados en su condición, vida útil y seguridad alimentaria. **ZOELTAR™ está especialmente diseñado para obtener la mayor preservación de los ácidos grasos OMEGA y otros añadidos en alimentos y bebidas.** ZOELTAR™ es una combinación de aminoácidos naturales y sales minerales específicamente diseñados para evitar la degradación de los ácidos grasos omega incorporados a los alimentos y bebidas, sin importar la condición de la naturaleza (productos lácteos, materias primas no lácteas, etc.) El producto previene el olor y la derivación del sabor de los productos que contienen ácidos grasos agregados. **Minimiza la oxidación** de los ácidos grasos naturales extraídos de aceite de pescado sin importar la concentración, están muy expuestos a la oxidación, lo que puede limitar beneficios para la salud a partir del producto y arruinar el sabor de los alimentos y productos en los que ha incorporado y añadido. **ZOELTAR™** minimiza la oxidación de dichos productos añadidos en los alimentos. Además, el producto mejora la calidad y el sabor del





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**Natural Stabilization – Optimal Nutrition**

## ZOELTAR™

- 1.- **Name of Producer:** ND Pharma & Biotech
- 2.- **Product Name:** TM ZOELTAR
- 3.- **Commercial Name:** ZOELTAR TM
- 4.- **Factory production and address, province or country:** Castelltallat s / n. 08243 Manresa, Barcelona.
- 5.- **Company owner of IP:** ND Pharma & Biotech
- 6.- **Synonymous:** Amino Acids (Glycine) + Mineral Salts (Aditio) Annex II Regulation EC 1925/2006.
- 7.- **Characteristics:** White crystalline powder. Slightly sweet flavour.

**Typical Assay:**

**Purity:** 98.5-101.5 %

**Loss on drying (Max 0.9%.)**

**Ignition Residue:** 0.1% Max.

**Chlorine:** 0.010 Max.

**Heavy Metals:** 0.09 Max

**Sulphates:** 0.016 Max.

**Salmonella:** Meets

**E. Coli:** Meets

**Pseudomonas:** Meets

**Total Bacteria:** Meets

**Melting point:** 168 ° C + (158 ° C. Thermostet up).

8.- **Directions for use and dosage:** The dosage may vary according to the type of product produced in which you try to include, as a rule ranking between 0.5 gr. and 5 gr. ZOELTAR per kilogram of final product. Dissolve the product in the raw material to which it is incorporated. If the raw material is not suitable for an effective and homogeneous solution, prepare a pre-solution prior to incorporation.

9.- **Shelf life:** 24 months in proper storage conditions and storage.

**10.- Description. Function and Effects:**

Food Innovation formulated from ingredients with different uses in the field of food production, especially suitable for addition to milk (raw material) and dairy products in general who wish to be improved in its condition, shelf life and food safety. ZOELTAR™ is specially designed for greater preservation of OMEGA fatty acids and other additives in foods and beverages. ZOELTAR™ is a combination of natural amino acids and minerals specifically designed to prevent degradation of omega fatty acids incorporated into food and beverages, regardless of the condition of nature (dairy, non-dairy raw materials, etc.) The product prevents odours and taste derivation of products containing added fatty acids. Minimizes oxidation of natural fatty acids extracted from fish oil regardless of concentration. Fatty acids and fats in general are very prone to oxidation, which can limit health benefits from the product and ruin the taste of foods and products fabricated with such and/or where fats are added. ZOELTAR™ minimizes oxidation of such additives also within such food products. Moreover, the product improves the flavour quality of the final product, while also prevents actively the undesirable reactions or bitter tastes and disgusting aftertaste. ZOELTAR™ is helpful to the process of food bio preservation naturally using ingredients and nutrients without negative impact on consumer health.

In other embodiments may also act as nutritional support (depending on the dose used), maintainer of flavour throughout the shelf life of food and other technology functions that have been assigned. (Refer to ND Pharma & Biotech other applications). Especially suitable for UHT milk and other products subject to special heat treatment or high temperatures, which acts to repair damage to the milk protein and other components to improve its flavour, palatability and texture. Improves performance in percentage made with respect to its manufacturing milk not incorporating ZOELTAR™. Especially applicable in liquid fats, raw animal fat or vegetable origin, collagens, etc., particularly for the industrial production of

other products made (with or without sweeteners / sugar added). In sugary fats ZOELTAR™ allows the reduction of the amounts of added sugars with subsequent healthy lead, flavour and savings in other commodities and costs. Improves taste of all processed to which is incorporated by indirect action. Reduces unpleasant tastes and loads resulting from thermal processing of fats, gastric discomfort or refusal thereof and palate. Reduces the formation of by-products of thermal processing of carbohydrates and fats.

**11.- Raw materials employed or composition:** The described

**12.- Specifications for identity and purity:**

(According to the recommendations of the JECFA- Specification's for identity and purity FAO Food and Nutrition Paper) Purity 5% to 98 101 to 5%. Manufactured to specifications. Dir 2008/84 / EC and 2000/63 / CE FCC 6 RD 1466/2009. For food use under CE and FCC Regulation 1925/2006 CE 1924/2006 for "health claims" subject to regulation dose. Clean Label under Reg. 1169/2011 EC (ex Art.. 19 & 20)

**13.- Brief description of the technological process:** Purification, Ultra-filtration, crystallization and mixing of the pure components as indicated in the claim of the invention. Single-Grain Fusion Technology (a proprietary system of ND Pharma & Biotech is used to conform this product).

**14.- Type of packaging used:** 25kg Bags

**15.- Labelling:** According CODEX STAN 107-1981, EUROPEAN AND NATIONAL LEGISLATION. **This product in its basic application does not require labelling in accordance with Regulation EC 1169/2011.** (Certain restrictions apply).

**16.- Storage and preservation:** Store away from light

**17.-License of production establishment:**

RSIPAC: 31.00195 / B-RGS: 31.00195 / B (Catalonia/Spain)

**INTABIOTECH<sub>SLU</sub>**

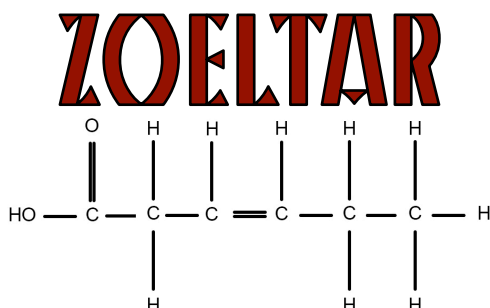
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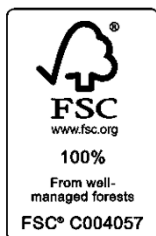
SPAIN



ND Pharma & Biotech Co.  
Church Street, Great Bookham  
Surrey, England  
United Kingdom  
KT23 3PB

[www.ndpharmabiotech.com](http://www.ndpharmabiotech.com)  
[info@ndpharmabiotech.com](mailto:info@ndpharmabiotech.com)

Tel# (+44(0)7)045-758-894  
Tel# (+44(0)7)622-153-841  
Fax# (+44(0)8)435-643-106



ND Pharma & Biotech is a biopharmaceutical company that discovers, develops and commercializes innovative products and therapeutics in areas of unmet medical, food, nutritional, agro, industrial and many other needs. The company mission is to advance the care of people suffering from certain diseases, worldwide and to make life better promoting green chemistry issues and removing certain chemical toxics from our daily lives. Company also acts as a chemical supplier and molecular provider including certain rare molecules and hard-to find compounds, APIs Intermediates, Reactives, etc. Headquartered in Surrey, England, UK, ND Pharma & Biotech Company has operations worldwide thru a network of commercial and industrial partners, both companies and/or corporations.

PreserFood, Acarisin, Moldstop, Mycostop, Glaice, Lactofife, Acquafife, SteriFood, Fruitfresh, Kangen, Alkiow, Noceptil, Noogluti, Inofish, Zoeltar, Bacterskin, Bacterskin 5000, Pindolipol, Veri-K and Veri-K Series, X-Fresh, Acnifol, Glicospart, Mitoprotect, Citrusol, Ihusol, Stevisol, Sucrasol, Acek, 250, PureATP, Aminoprot 100, Asparsol, EcoEff, Anisakill, Calcior, Ferristat, Chiknsafe, Cocqwa, Maltolan DRM, Monki, Peppersol, Reduxait, Vegafresh, Sugar 50, Sugar 20, Florafresh, FishFresh, Zellitem, Tancream, Psoriacrem, Ovofresh, Xantamar, Mohostop, PS454 Nitroboost, PS452 Glicoboost, M.A.R.S. (Micro Alcohol Reaction System) and many others, are registered trademarks of ND Pharma & Biotech Co. Ltd. And/or some of its related companies. Marks may not be available everywhere.

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