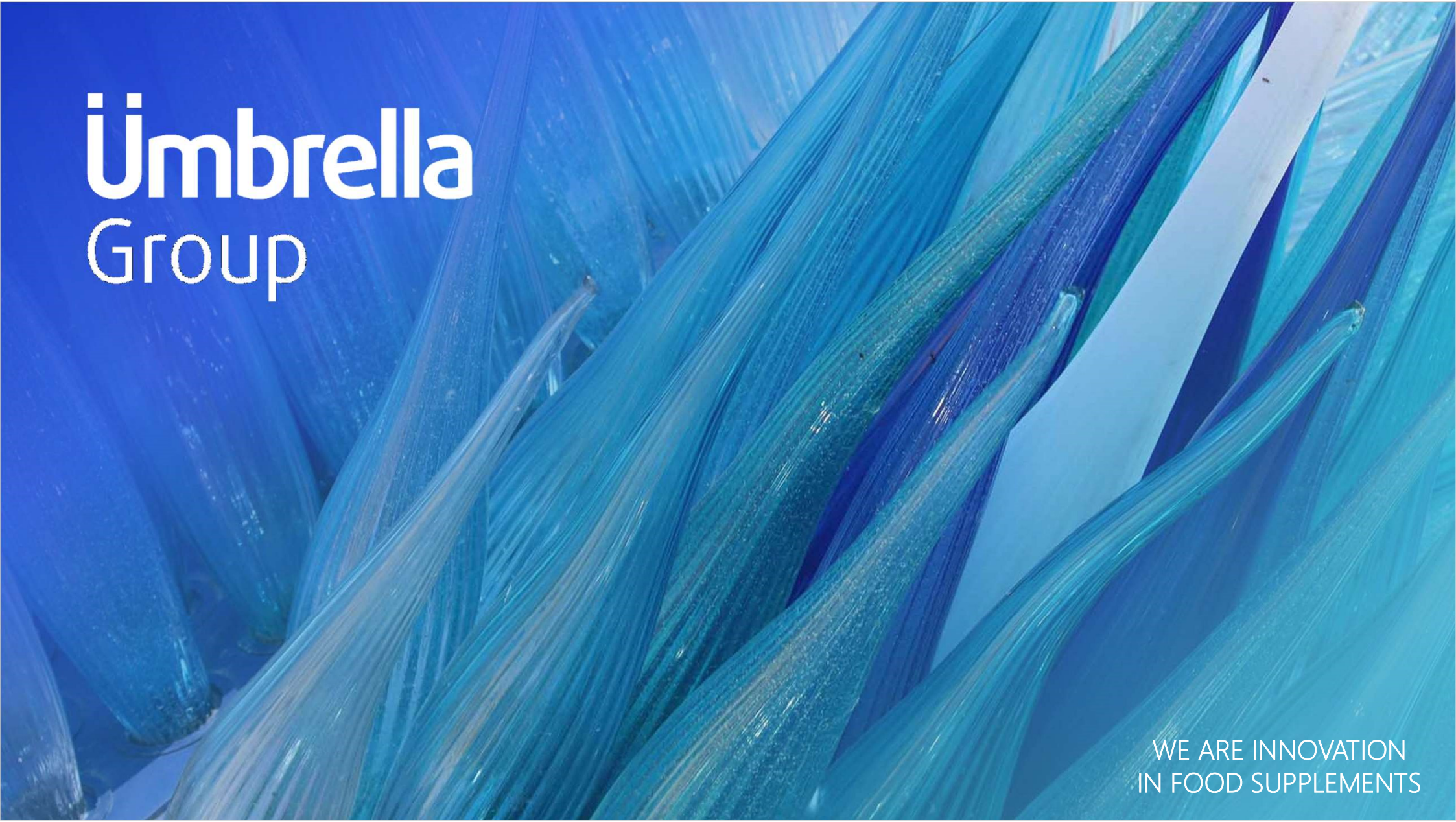

Ümbrella
Group
WE ARE INNOVATION
IN FOOD SUPPLEMENTS

WHO

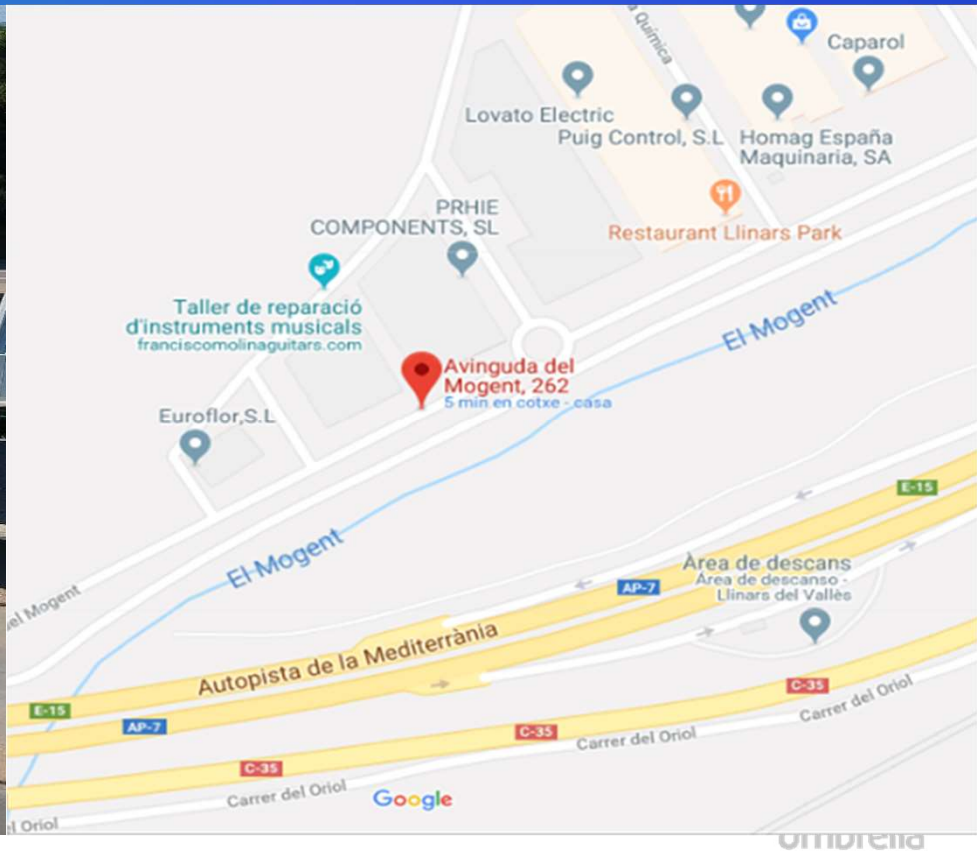
Umbrella Group work in Food Supplements, Pharma and Food Specialties

Umbrella Group

WHERE

Contact

Ümbrella Group



Ümbrella Group | Xavier Sàez ©

Ümbrella Group

INNOVATION

UMBRELLA FLAVOURS & FUNCTIONAL INGREDIENTS SL

A person with a new idea is a crank until the idea succeeds."
- Mark Twain / Writer

New Ideas

Innovation comes from creativity and teamwork.

It requires time to think, analyze, define ...

and above all, time to become inspired

Concepts

An idea becomes a concept when you create a product than can meet the needs of a market, that already exists or that will be new

New Solutions

The product must offer an easy and new solution to a need. If the need does not exist, it must be created with time and effort

Tortitas Marketing Concepts

Classic and typical application

Food Innovation Concepts

Ümbrella Group

Tortitas Concept

- Fortification
  - ✓ to ensure a Nutritional Values
- Enrich
  - ✓ to offer Other Nutrients
- Functionality
  - ✓ designed for Special Diets

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Nutritional Values – Niche of Market

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White toast bread			
Ingredients	**Nutritional information 100 gr**		**2 slide 60 gr**
Flour	Energy	245 Kcal	142 Kcal
Water	Fat	2 gr	1,2 gr
Yeast	from which saturated fats	0,4 gr	0,2 gr
Sugar	Carbohidrates	47 gr	27,2 gr
Sunflower oil	from which sugars	4 gr	2,4 gr
Salt	Protein	9 gr	5,2 gr
Vinegar	Salt	0,5 gr	0,29 gr
Bean flour			
E-472e: Diacetyltartaric acid esters of mono- and diglycerides			
E-471: Mono&di glicerides			
E-341iii: Tricalciumphosphate			
E-300: Ascorbic acid			
E-282: Calpro			
E-202: K sorbate			

Flour tortilla: Banderos Original			
Ingredients	**Nutritional information 100 gr**		**1 tortilla 40 gr**
Flour	Energy	332 Kcal	133 Kcal
Water	Fat	8 gr	3,2 gr
Rapeseed oil	from which saturated fats	0,9 gr	0,4 gr
E-422: Glycerine	Carbohidrates	54,2 gr	21,7 gr
E-466: CMC	from which sugars	1,3 gr	0,5 gr
E-412: Guar gum	Protein	9,3 gr	3,7 gr
E-500: Na bicarb	Salt	1,3 gr	0,5 gr
E-450: SAPP			
Salt			
E-296: Malic acid			
E-471: Mono&di			
Dextrose			
E-202: K sorbate			
E-282: Calpro			

Main differences:

- Tortillas are higher in fat
- But lower in sugar
- And lower in protein

Fortification

Umbrella Group

Content per 100 g of edible substance (unless otherwise indicated)	VITAMINS								MINERALS									
	A* IU	B_1 mg	B_2 mg	B_6 mg	Nicotinic acid (B_3) mg	Pantothenic acid mg	C mg	Other vitamins**	Sodium Na mg	Potassium K mg	Calcium Ca mg	Magnesium Mg mg	Manganese Mn mg	Iron Fe mg	Copper Cu mg	Phosphorus P mg	Sulphur S mg	Chlorine Cl mg	Zinc (mg/d) Choline (mg/d)
CEREALS AND FLOUR																			
Brown rice	-	0.29	0.05	-	4.7	-	-	E 1.2	9	150	32	119	1.7	1.6	0.36	221	121	-	
Maize (flour)	340	0.20	0.06	0.06	1.4	0.55	-	Biotin 0.006 FA 0.01 E 0.3	1	120	6	-	-	1.8	-	164	-	-	
Pearled rice	-	0.07	0.03	0.15	1.6	0.63	-	E 0.35	6	113	24	28	1.08	0.8	0.06-0.19	94	79	27	
Rolled oats	-	0.55	0.14	0.75	1.1	0.92	-	E 0.25	2	340	53	145	4.9	3.6	0.74	407	199	49	
Rye																			
White flour	-	0.15	0.07	-	0.6	-	-	-	1	156	22	73	-	1.1	-	185	-	-	
Whole flour	-	0.30	0.12	-	2.9	-	-	-	1	203	27	83	-	2.6	-	262	-	-	
Rye bread	-	0.16	0.12	0.22	1.1	-	-	-	220	100	22	47	1.28	1.9	0.28	134	-	-	
Wheat																			
White flour	-	0.06	0.05	-	0.9	-	-	-	2	92	16	25	-	0.8	-	87	-	-	
Whole flour	400	0.55	0.12	-	4.3	-	-	E 3.2	2	290	41	131	-	3.3	0.17	372	124	-	
Wheat germ	650	2.0	0.68	0.92	4.2	2.2	-	FA 0.31; E 15	2	780	72	336	-	9.4	1.3	1118	-	70	

A-vitamin A activity due to vitamin A + carotenes; 1 IU of vitamin A = 0.0006 mg of beta-carotene.
***FA = folic acid; E = alpha-tocopherol, unless otherwise indicated.*

Fortificantion - Opportunity

Umbrella Group

Calcium (Ca), Iron (Fe)

efsa European Food Safety Authority

Males

Age group (years)	Calcium (mg/d)	Age group (years)	Iron (mg/d)
7–11 mo[a]	[b]	7–11 mo[a]	8
1–3	390	1–3	5
4–6	680	4–6	5
7–10	680	7–10	8
11–14	960	11–14	8
15–17	960	15–17	8
18–24	860	≥ 18	6
≥ 25	750		

Females

Age group (years)	Calcium (mg/d)	Age group (years)	Iron (mg/d)
7–11 mo[a]	[b]	7–11 mo[a]	8
1–3	390	1–3	5
4–6	680	4–6	5
7–10	680	7–11	8
11–14	960	12–14	7
15–17	960	15–17	7
18–24	860	≥ 18	
≥ 25	750	Premenopausal	7
		Postmenopausal	6
		Pregnancy	
18–24	860		7
≥ 25	750		
		Lactation	
18–24	860		7
≥ 25	750		

Enrich your Product

Umbrella Group

Content per 100 g of edible substance (unless otherwise indicated)	VITAMINS								MINERALS										
	A* IU	B_1 mg	B_2 mg	B_6 mg	Nicotinic acid (B_3) mg	Pantothenic acid mg	Vit D (µg/d)[b,c] C mg	Other vitamins**	Sodium Na mg	Potassium K mg	Calcium Ca mg	Magnesium Mg mg	Manganese Mn mg	Iron Fe mg	Copper Cu mg	Phosphorus P mg	Sulphur S mg	Chlorine Cl mg	Zinc (mg/d) Choline (mg/d)[f]
CEREALS AND FLOUR																			
Brown rice	-	0.29	0.05	-	4.7	-	-	E 1.2	9	150	32	119	1.7	1.6	0.36	221	121	-	
Maize (flour)	340	0.20	0.06	0.06	1.4	0.55	-	Biotin 0.006 FA 0.01 E 0.3	1	120	6	-	-	1.8	-	164	-	-	
Pearled rice	-	0.07	0.03	0.15	1.6	0.63	-	E 0.35	6	113	24	28	1.08	0.8	0.06-0.19	94	79	27	
Rolled oats	-	0.55	0.14	0.75	1.1	0.92	-	E 0.25	2	340	53	145	4.9	3.6	0.74	407	199	49	
Rye																			
White flour	-	0.15	0.07	-	0.6	-	-	-	1	156	22	73	-	1.1	-	185	-	-	
Whole flour	-	0.30	0.12	-	2.9	-	-	-	1	203	27	83	-	2.6	-	262	-	-	
Rye bread	-	0.16	0.12	0.22	1.1	-	-	-	220	100	22	47	1.28	1.9	0.28	134	-	-	
*A-vitamin A activity due to vitamin A + carotenes; 1 IU of vitamin A = 0.0006 mg of beta-carotene. **FA = folic acid; E = alpha-tocopherol, unless otherwise indicated.																			
Wheat																			
White flour	-	0.06	0.05	-	0.9	-	-	-	2	92	16	25	-	0.8	-	87	-	-	
Whole flour	400	0.55	0.12	-	4.3	-	-	E 3.2	2	290	41	131	-	3.3	0.17	372	124	-	
Wheat germ	650	2.0	0.68	0.92	4.2	2.2	-	FA 0.31; E 15	2	780	72	336	-	9.4	1.3	1118	-	70	

Enrich - Deficiencies

- The results reveal that, although vitamin D is the most extreme case, European citizens -- across all age and sex ranges -- do not consume sufficient iron, calcium, zinc, vitamin B1 (thiamine), vitamin B2 (riboflavin), vitamin B6 and folic acid

- A group of researchers from the International Life Sciences Institute (ILSI Europe) has evaluated the low intake of 17 micronutrients in eight European countries: Belgium, Denmark, France, Germany, the Netherlands, Poland, the United Kingdom and Spain

Enrich - Opportunity

Umbrella Group

Zinc (Zn)

efsa European Food Safety Authority

Males

Age group (years)	Zinc (mg/d) LPI (mg/d)	
7–11 mo[a]	[c]	**2.4**
1–3	[c]	**3.6**
4–6	[c]	**4.6**
7–10	[c]	**6.2**
11–14	[c]	**8.9**
15–17	[c]	**11.8**
18–24	300	**7.5**
≥ 25	600	**9.3**
	900	**11.0**
	1,200	**12.7**

Females

Age group (years)	Zinc (mg/d) LPI (mg/d)	
7–11 mo[a]	[c]	**2.4**
1–3	[c]	**3.6**
4–6	[c]	**4.6**
7–10	[c]	**6.2**
11–14	[c]	**8.9**
15–17	[c]	**9.9**
≥ 18	300	**6.2**
	600	**7.6**
	900	**8.9**
	1,200	**10.2**
		+1.3[d]
		+2.4[d]

Functionality Targets - Exemple I

Umbrella Group

CHILDREN

Medical advice is frequently sought by parents on how to deal with what is often a typical childhood problem. These problems are addressed below.

1. CHILDREN WHO EAT POORLY

Issues to consider

Faced with a temporary period of anorexia or lack of appetite, one way to prevent nutritional deficiency and to provide reinforcement for the body and the immune system is to administer a functional preparation made up of vitamins, minerals and other functional ingredients that may be of interest. Moreover, it is important to bear in mind that a vitamin deficiency can cause anorexia. The preventive administration of certain vitamins contributes to keeping children healthy and strong.

Functional ingredients which may be helpful in this type of situation

Vitamin B_1

Prolonged vitamin B_1 deficiency can lead to non-specific symptoms such as anorexia, irritability and sleep disorders.

Vitamin C

Latent or subclinical deficiencies can lead to symptoms such as asthenia, decreased performance, anorexia, delayed wound healing, weakened defences and decreased iron absorption.

Artichoke extract

Artichoke extract can stimulate appetite and aid digestion.

2. CHILDREN WHO FALL ILL FREQUENTLY

Issues to consider:

The body's immune system depends on different factors.
An adequate intake of vitamins and minerals is essential for the proper functioning of this defence system. One way to reinforce this function is to take functional supplements containing ingredients which stimulate or help increase the immune response.

Functional ingredients which can be beneficial in this type of situation

Vitamin A

Vitamin A deficiency increases the risk of respiratory tract illnesses and diarrhoea.

Vitamin C

Weakness, fatigue, bleeding and increased vulnerability to infections can all be signs of hypovitaminosis resulting from insufficiencies, illness or stress. Vitamin C is found in relatively high concentrations in leucocytes (white blood cells) and is used up quickly in cases of infection. Ascorbic acid stimulates the formation of interferon.
The antiviral activity (e.g. against influenza viruses) frequently observed in ascorbic acid is attributed to the stimulation of the immune system and the formation of interferon.

Vitamin B_6

Vitamina B_6 deficiency can increase susceptibility to infection.

Iron

Iron deficiency can affect performance, alter thermoregulation, increase susceptibility to infection and cause behavioural disorders.

Imunoglukan®

This polysaccharide boosts the immune response, without overstimulating, in order to counter immune deficiency conditions or different types of infection.

Hibiscus extract

This extract has interesting fungicidal properties and is useful for urinary tract infections.

3. CHILDREN WHO ARE ALWAYS PALE

Issues to consider

In general, it is recommended that you consult your physician regarding this problem, especially if the paleness is non-specific or not just occasional. A possible cause for paleness is a deficiency of iron and/or vitamins B_{12}, C and folic acid. A multivitamin with iron may be recommended, without forgetting to treat the cause of the problem.
Vitamin and mineral deficiencies can cause anaemia.

Functional ingredients which may be beneficial in this type of situation

Iron

Iron is an important component of the haemoglobin in red blood cells. Poor diet is a factor which can lead to iron deficiency. Clinically, it can cause paleness, palpitations, fatigue, pain and cold legs, etc.

Vitamin C

Vitamin C stimulates iron absorption.

Folic acid

An insufficient amount of folic acid for prolonged periods can cause megaloblastic anaemia (a decrease in the number of erythrocytes or red blood cells and an increase in their size).

Functionality Targets – Exemple II

Umbrella Group

SPORT

Adolescents have certain needs relating to typical activity at this age. These needs are discussed below.

1. ADOLESCENTS DO A LOT OF SPORTS

Issues to consider

Doing sport puts the body in a special situation. It increases energy consumption a great deal, it increases the formation of "free radicals" and it causes a loss of electrolytes (especially sodium, potassium, magnesium and zinc) as a result of sweating.

The more intensely a sport is played, the greater the likelihood of nutritional deficiencies. Making up for deficiencies does not involve increasing food quantity, but rather food quality. Increasing the consumption of certain functionals directly related to exercise, exertion, resistance and muscular power is necessary. However, replacing electrolytes lost through sweat should not be forgotten.

Adolescents who regularly play sports may have nutritional and vitamin deficiencies.

Functional ingredients which may be beneficial in this type of situation

Vitamin C

Vitamin C is consumed in higher quantities during intense exercise. Its most beneficial qualities involve strengthening the immune system, improving circulation, increasing iron absorption, decreasing lactic acid concentration (responsible for muscle cramps), preventing a decrease in intellectual performance and preventing fatigue.

Iron

Iron is important for the formation of haemoglobin and, therefore, for oxygen transport (internal cellular respiration). Iron deficiency decreases aerobic capacity and, as a result, performance decreases and it can cause premature hyperacidity in muscles as well as circulatory regulation disturbances.

Vitamin E

Vitamin E facilitates cardiac and muscle work, increasing capacity and performance.

Vitamins B_1, B_2 and B_6

B-complex vitamins (B_1, B_2 and B_6) are essential in converting food into energy. In only a few weeks, limited intake of these vitamins causes a decrease in physical performance.

Magnesium

Magnesium is involved in energy production processes. This is obviously important in people who do a lot of sport since they are using up much more energy. Furthermore, a magnesium deficiency may cause muscle cramps which can be prevented with additional magnesium intake.

Antioxidant vitamins

Vitamins C, E and beta-carotene (provitamin A) belong to this group.

Sport can cause both mental and physical stress. Heightened stress increases free radicals and this excess in free radicals can damage cells.

L-Tryptophan

Due to its properties which help normalise sleep and night-time rest and regulate heart rate, L-Tryptophan can aid resistance to fatigue and help mental concentration as an important neuronal precursor.

Imunoglukan®

During physical exertion, especially involving competition, a regular and significant decrease in immunological activity is observed. This can contribute to the development of certain opportunistic illnesses such as herpes, mononucleosis, hepatitis, viral diarrhoea, etc. and it is therefore advisable to stimulate the immune system. Imunoglukan® is a molecule with demonstrated efficacy for the treatment and subsequent recovery of defences in athletes.

Others

The use of certain functional ingredients like taurine, mate extract, guarana, theophylline, choline, L-carnitine, coenzyme Q10 and some probiotics may be of interest in this area.

2. WOMEN WHO SUFFER FROM SEVERE MENSTRUAL PAIN

Issues to consider

Most women perceive menstruation as something unpleasant. Often, their performance is affected and their periods are accompanied by a series of symptoms which include asthenia, irritability, headache, palpitations, nausea, abdominal spasms (dysmenorrhoea) and back pain. One way to improve this situation would be to think positively about menstruation and perform relaxation exercises. If pain persists, it could be alleviated with analgesic medicinal products or antispasmodics. Another option would be to take advantage of the positive aspects of vitamins and minerals.

Taking certain vitamins and minerals may reduce the discomforts caused by menstruation. Vitamins C and E and those in the B group are the ones most often recommended for preventing menstrual problems.

Functional ingredients which may be beneficial in this type of situation

Magnesium

Magnesium has been used as a muscle relaxant to treat premenstrual abdominal pain. Forty-one patients with primary dysmenorrhoea were treated within the framework

Functionality Targets - Trends

Umbrella Group

PREGNANCY AND LACTATION

Pregnant or breastfeeding women also need to receive, under medical supervision, certain functional nutrients beneficial to them as well as their future babies.

Issues to consider

Pregnancy and lactation are physiological situations which need to receive special attention. According to the FNB (Food Nutrition Board), during pregnancy, the need for vitamins A and E increases by 25%, for vitamin D by 50% and vitamin C should be received in an amount 40% above the usual rates. While breastfeeding, vitamin A and D needs increase by 50%, vitamin E needs by 37% and vitamin C needs by up to 66%. B_{12}, B_1, B_2, folic acid, B_6, iron and magnesium requirements are also important.

Functional ingredients which may be beneficial in this type of situation

Vitamin A. Additional vitamin A needs during pregnancy may be met with beta-carotene (without risk of overdose), or with vitamin A (1 mg/day).

VEGETARIANS

Issues to consider

Strict vegetarians reject any food of animal origin. In general, a vegetarian diet is healthy when it is well-planned, supplementing the possible vitamin and mineral deficiencies.

Functional ingredients which may be beneficial in this type of situation

Vitamins

Despite the fact that a vegetarian diet is rich in carotenoids and certain vitamins, it contains a very limited amount of vitamin B_{12} (not present in vegetable products) and also of riboflavin (B_2) and vitamin D.
If a lacto-ovo vegetarian diet is followed, milk and eggs provide fat of animal origin that is rich in vitamins A and D, while olive and seed oils provide vitamin E.

Minerals

The vegetarian diet is also deficient in minerals such as iron, calcium, iodine and zinc. Above all, attention should be paid to iron levels because although some vegetables contain this mineral, its bioavailability is low.

Others

Fatty oils like DHA (omega-3) are highly recommended supplements to the vegetarian diet which tends to be deficient in these oils. This type of oil tends to come from oily fish, although it may be substituted by DHA from algae.

PEOPLE WITH FOOD INTOLERANCE

Issues to consider

Patients who turn to pharmacies for food intolerance problems are increasingly more common. Moreover, the number of allergies to certain foods or food components is on the rise. Some individuals cannot tolerate strawberries because they break out in a rash. Others cannot consume citrus products because their acne worsens.
Eating cabbage, peppers or onions induces meteorism in certain people while others suffer from diarrhoea after consuming oils and fats.
Many patients are lactose intolerant and are allergic to milk and its by-products.
Those with coeliac disease cannot consume gluten, found in wheat, rye, barley and oats.
In all these cases, individuals must do without a series of very healthy foods. As a result, their diet can be monotonous or not sufficiently varied.

Functional ingredients which may be beneficial in this type of situation

Vitamins and minerals

Depending on the corresponding food intolerance, supplementing those vitamins or minerals that are found in said foods is recommended. Likewise, fruits and vegetables contain a high quantity of beta-carotene, vitamin C, vitamins B_1, B_2, B_6 and folic acid, whereas cereals are abundant in iron and vitamin B complex (B_1, B_2, B_3, B_6 and folic acid) which in cases of intolerance should be compensated for with an extra supply in the form of a dietary supplement.
The regular intake of oils and fats is also important. This is because they contain fat-soluble vitamins (A, D, E and K) and, moreover, encourage the absorption of these vitamins. People who are allergic to fatty foods may develop deficiencies in this vitamin group.
Lactose intolerance can lead to a calcium deficiency due to the reduced consumption of milk and dairy products. A deficiency in various vitamins and minerals can occur as a result of fruit, vegetable or gluten intolerance.

Probiotics

It seems that lactose intolerance can be corrected with adequate intestinal flora. Thus, 4th generation probiotics may be a deciding factor in treating this intolerance. Likewise, probiotics may be important for certain vitamins (B_9, B_{12}) which are synthesised in the intestines by intestinal flora and they may also aid the assimilation of different minerals (Ca, P, Fe).

Ideas - Exemples

- Main deficiencies in Europe, China, Middle East (Saudi, Dubai), South Korea for vitamins and minerals

- Ideas on how tortillas could be more nutritional

  - Idea 1: tortillas for children:
    - Fer una idea de formulació amb una etiqueta nutricional –e
    - Posar 15% de les vit/minerals q recomanis per nens

  - Idea 2: tortillas for Active life people
    - Quines vit/minerals recomenaries
    - Un exemple de etiqueta nutricional posant 15% de RDI

  - Idea 3: Asian tortillas
    - Quines vit/minerals recomanes segons deficiencies
    - Exemple nutritional label

Supplement Facts

Serving Size: 3 Capsules
Servings Per Container: 30

	Amount Per Serving	% Daily Value
Vitamin A (as retinyl palmitate and 50% as beta-carotene)	10,000 IU	200%
Vitamin C (as ascorbic acid)	180 mg	300%
Vitamin D (as cholecalciferol)	3,000 IU	750%
Vitamin E (as d-alpha-tocopheryl acetate)	60 IU	200%
Vitamin K (as phytonadione)	120 mcg	150%
Thiamin (as thiamin mononitrate)	12 mg	800%
Riboflavin	12 mg	706%
Niacin (as niacinamide)	40 mg	200%
Vitamin B6 (as pyridoxine HCl)	12 mg	600%
Folate (as folic acid)	800 mcg	200%
Vitamin B12 (as methylcobalamin & cyanocobalamin)	500 mcg	8333%
Biotin	600 mcg	200%
Pantothenic acid (as D-calcium pantothenate)	20 mg	200%
Iodine (as potassium iodide)	150 mcg	100%
Magnesium (as magnesium oxide and 40% magnesium citrate)	100 mg	25%
Zinc (as zinc amino acid chelate)	30 mg	200%
Selenium (as selenium amino acid chelate)	140 mcg	200%
Copper (as copper amino acid chelate)	3 mg	150%
Manganese (as manganese amino acid chelate)	2 mg	100%
Chromium (as chromium amino acid chelate)	200 mcg	167%
Molybdenum (as molybdenum amino acid chelate)	75 mcg	100%

* Daily value not established.

Other ingredients: gelatin, microcrystalline cellulose, magnesium stearate, silica

Ideas – Exemple of the Market

Umbrella Group

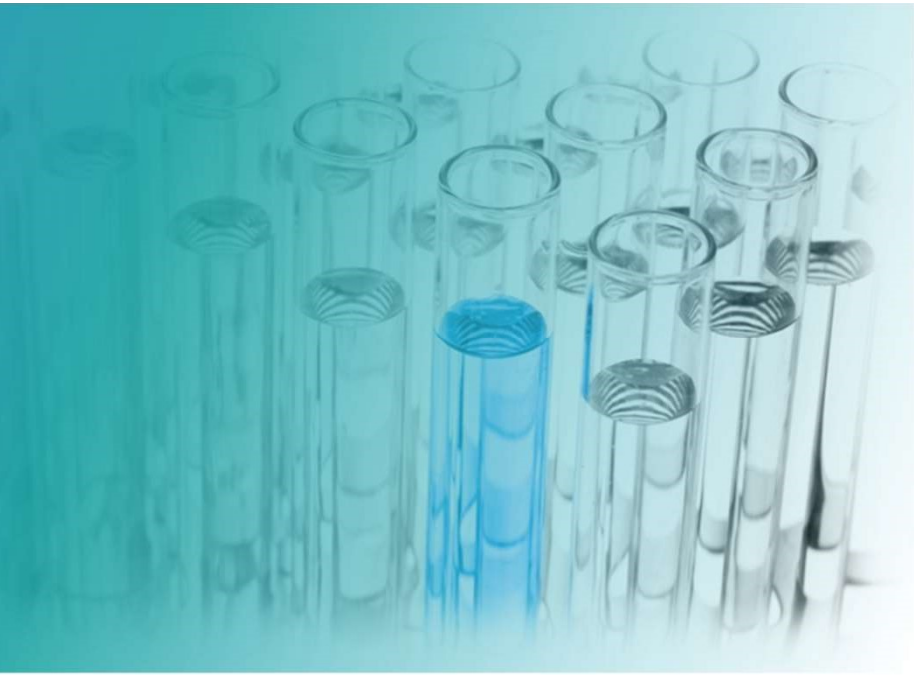
EGG PROTEIN Plus

VEGANA

PROCESS

Deveolping Innovation

Umbrella F&FI offers the possibility of developing Food Supplements from a new idea to create an innovative Concept.



Idea

A good idea can be a successful business, and in most cases, requires much effort, time and money to aunch.

Formulation

A new product (Concept) Requires innovative Ingredients, consistent and scalable formula

Flavouring

Good taste is always an important objective.

Pilot

A little production is necessary to check the product or to promote the Concept.

Quality

All products need a correct register, technical data sheet, quality analysis and stress cameras to stablish shelf life.

Production

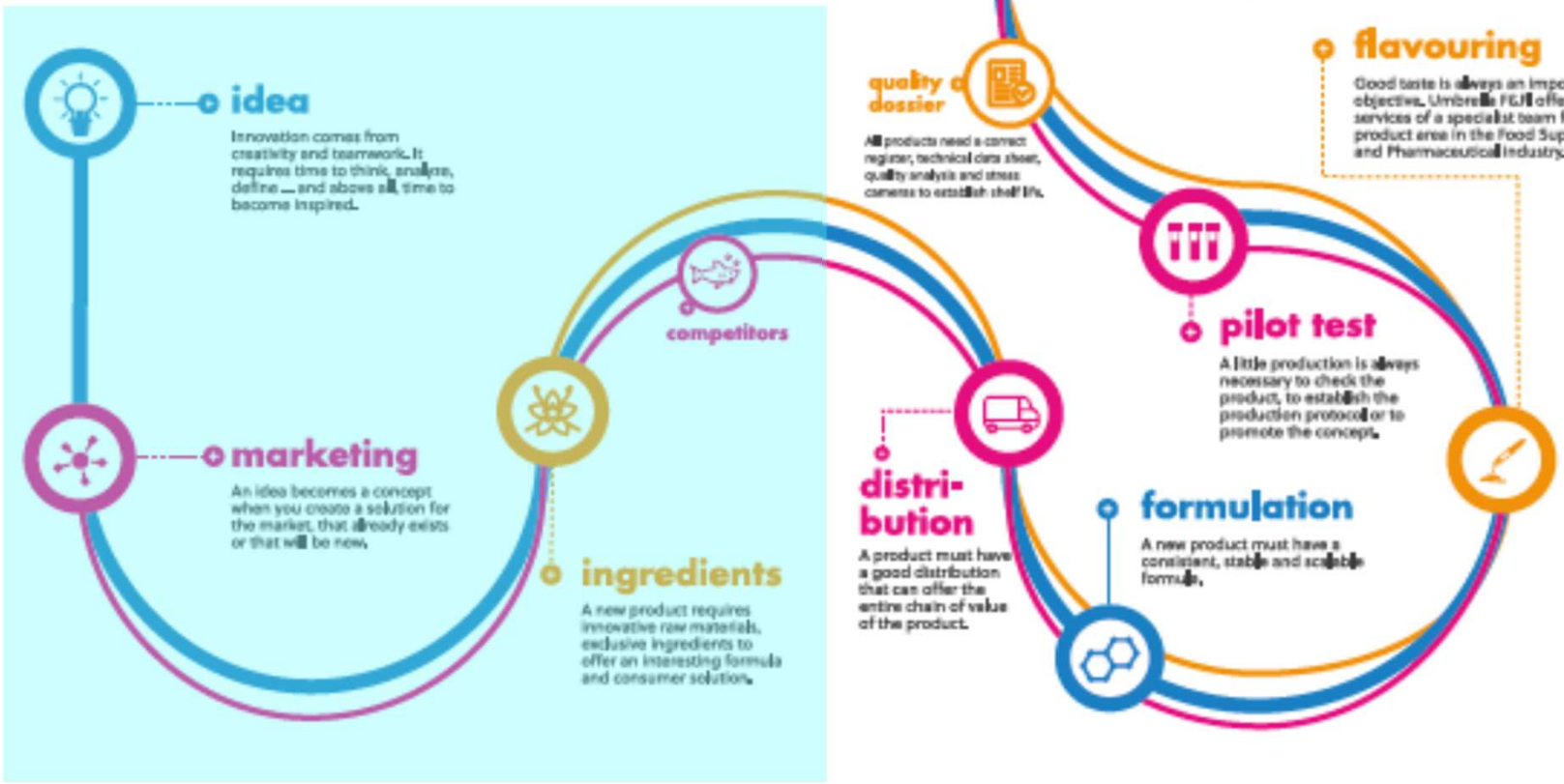
The Innovation needs a flexible productions and perfect quality control.

DEVELOPING INNOVATIVE PRODUCTS

Ümbrella F&FI is located in Llinars del Vallès, Barcelona. Our company offers the possibility of developing Food Supplements from a new idea to create an innovative concept.

Innovation never stops, focus on taking control.

Ümbrella Group offers you all support to develop your Product: Ingredients, Formulation, Flavouring, Regulatory Affairs, packaging, marketing dossiers...



Ümbrella Group

Idea → Marketing Concept → Ingredients

VITAMINS /PSEUDOVITAMINS

Co-Actives, Excipiented, Dispersables, Encapsulated, Adducted

MINERALS

Excipiented, Chelated, Encapsulated, Passivated, Liposomated

AMINOACIDS

Free, Encapsulated, Acetylated, Chelates, Peptides, Glutation

PROTEINS

Hydrolyzed, Skimmed, Isolated, Caseinate, Collagens, Keratines.

PLANT EXTRACTS

Dry, Molle, Aqueous, Hydroalcoholics, Glycerinates, Oils.

FLAVOURS

Liquid, Essential Oils, Microencapsulated, Supported, CO_2 Supercritical, Masking, Enhancers, Modulators, Neuro Impacting, Satiating, Anti-Satiating, Emulsions

COLORANTS

Powder, Dispersables, Excipiented, Emulsions.

FUNCTIONALS

Valorated Plant Extract, No Novel Foods, Novel Foods.

DEVELOPING INNOVATIVE PRODUCTS

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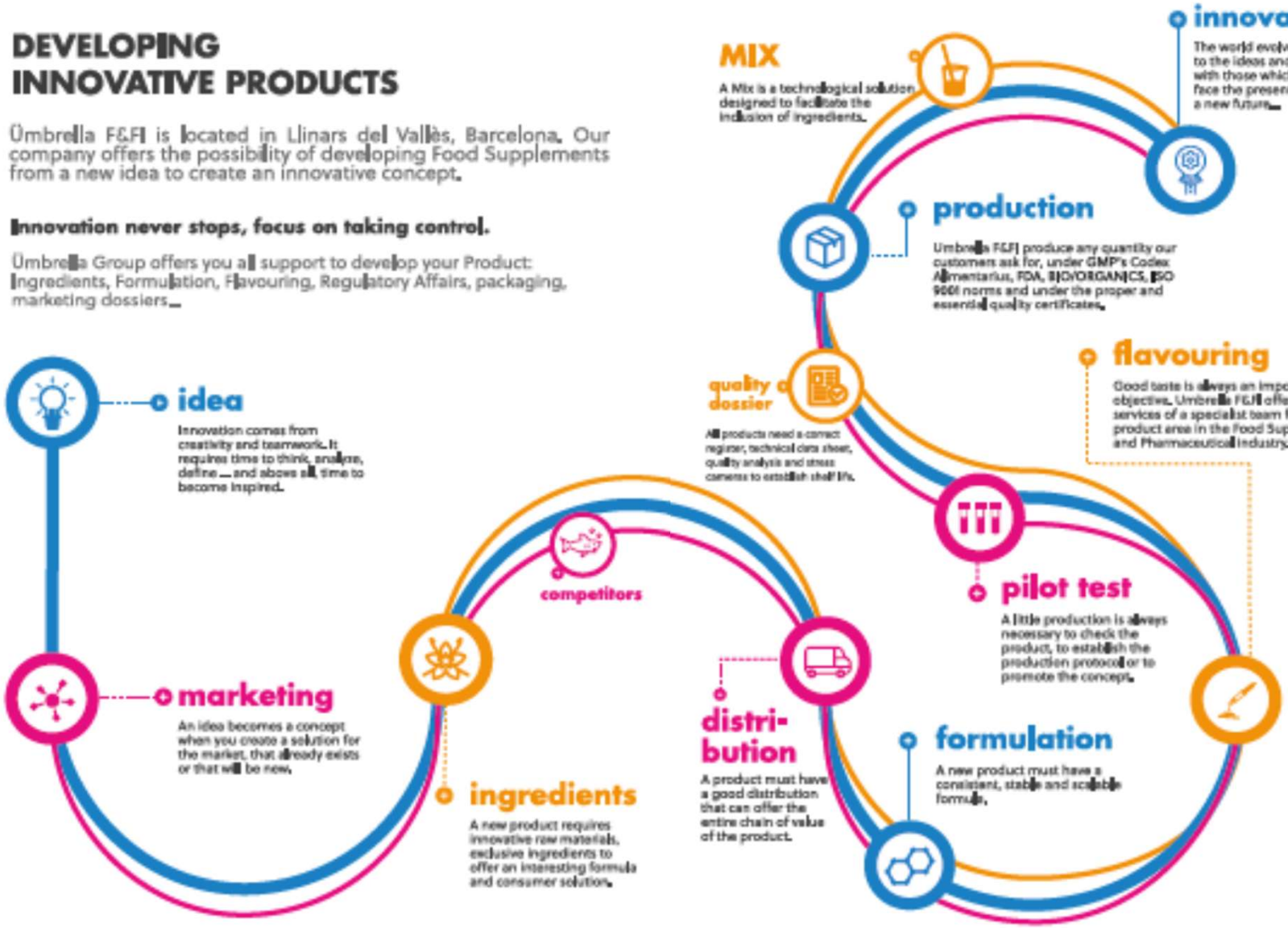

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Innovative Ingredients for Tortitas

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VITAMINS /PSEUDOVITAMINS

- Vitamin A
- Vitamin D
- Vitamin B Group
- VitaCholine

MINERALS

- Calcium BisGlicinate
- Potassium Citrate or Phosphate
- Zinc BisGlicinate
- FerroChel
- Magnesium BisGlicinate

PROTEINS

- Egg
- Egg White
- Pea
- Collagen
- Functional Peptides

AMINOACIDS

- Collagen
- Functional Peptides

PLANT EXTRACTS

- Chinoa Gluten Free
- Rie Gluten Free
- Rice Gluten Free
- Mache

FLAVOURS

- Chili
- Spices
- Sugar Free Sensations
- Salt Free Sensations

FUNCTIONALS

- Fistosterols
- Pollyphenols

MIX

PROTECTING YOUR IDEA

Our "state-of-the-art" and software to produce "Tailor-Made" mixes and protect the confidential formula.

Umbrellal F&FI produce "Tailor-Made" MIX

A Mix is a technologic solution designed to facilitate the inclusion of ingredients

- Stable and homogeneous composition as a single raw material.
- Easy and Guaranteed dose.
- Include overdose (Process & Shelf Life).
- To avoid interactions (Chelation, Passivation, Complexation, Microencapsulation, Adduction)
- Mixed and Bulk packaging in inert atmosphere

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MIX

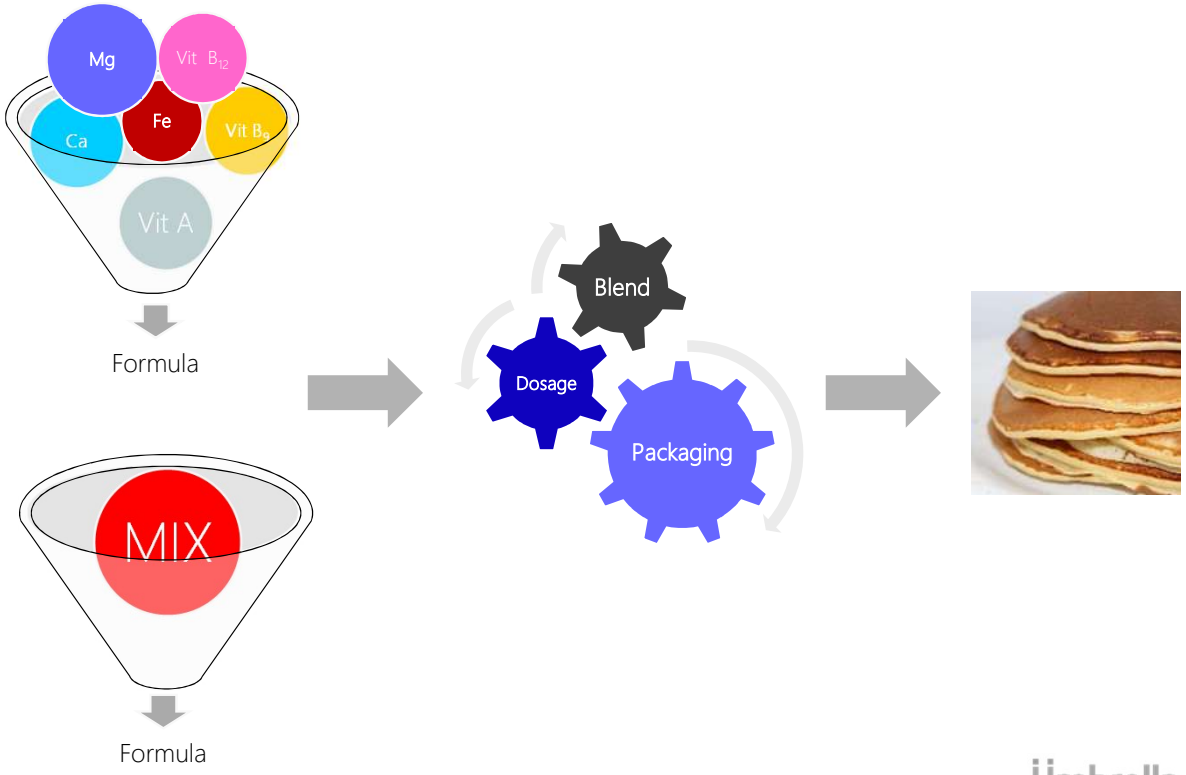
PROTECTING YOUR IDEA
WHEN YOU USE
CONTRACT MANUFACTURES
OR PACKAGING SERVICES

The Contract Manufacturer receive:

- CoA
- Specification Data Sheet & Claims
- Allegen List
- Nutritional Values
- Certification BSE/TSE, GMO,...

Process when you uses a MIX.

The MIX is confidential and you can sent this ingredient to any Contract Manufacturer or Packer without revealing your secret formula and Know-How.



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Moltes gràcies
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