



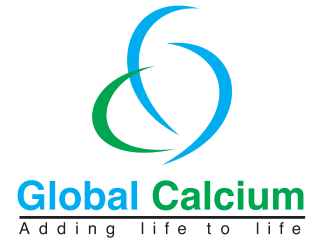
GloCal[®], a super solution to Calcium Fortification

Product information

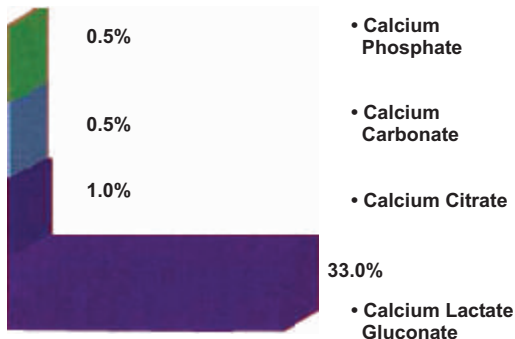
**GloCal[®], provides cutting edge organoleptic properties:
Neutral pH. Super Solubility. Super Clarity.**

Benefits

- Instant dispersability & solubility in hot and cold water upto 30 %
- Neutral taste, crystal clear & odorless
- RDA of 1.6 grams of GloCal 20% of Calcium
- Excellent Bioavailability due to lactate gluconate combination



Solubility of Ca & Mg salts



Applications

- Bottled Water
- Mouth Dissolving Tablets
- Baby Food
- Senior Food
- Isotonic Drinks
- Syrup Supplements
- Vitamin Water
- Yogurts
- Instant Soups
- Carbonated Drinks
- Nutrition Bars

Technical Information

Dissolving Properties

- Time for 1 gram @ 20°C = 0.3 seconds

General

- | | |
|---------------------|--------------|
| • Appearance | White Powder |
| • Calcium Source I | Lactate |
| • Calcium Source II | Gluconate |
| • Calcium Content | 12.4-13.3% |

Physical Properties

- | | |
|------------------|---------------------------|
| • Loss on Drying | Max. 6%w/w |
| • Bulk Density | 300-650 kg/m ³ |
| • Shelf Life | 3 years |

Microbiology

- | | |
|----------------------------|---------------|
| • Standard Plate Count | Max 500 cfu/g |
| • Yeasts | Max 5 cfu/g |
| • Mould | Max 45 cfu/g |
| • Salmonella in 50g Absent | |

Kosher & cGMP

- | | |
|----------------------|----------------|
| • Kosher Certificate | Star K (Parve) |
| • WHO cGMP | HACCP |

Labeling & GRAS

Labeled as: Calcium Lactate & Calcium Gluconate.
Both are included on US GRAS list for use as
Direct Food Substance



MagiCal®, a revolutionary answer to
Magnesium & Calcium
 Fortification in a clinically effective ratio of 1: 2

Product information

Patent pending MagiCal® provides cutting edge organoleptic properties:
 Neutral pH. Super Solubility. Super Clarity.

MagiCal®



Benefits

- Instant dispersability & solubility in hot and cold water upto 25 %
- Neutral taste, crystal clear & odorless
- RDA of 1.5 grams of MAGICAL = 15% of Magnesium & 10% of Calcium
- Excellent Bioavailability due to lactate gluconate combination.

Applications

- Bottled Water
- Milk
- Fruit Juices
- Baby Food
- Senior Food
- Isotonic Drinks
- Syrup Supplements
- Vitamin Water
- Yogurts
- Instant Soups
- Carbonated Drinks
- Nutrition Bars

Technical Information

Dissolving Properties

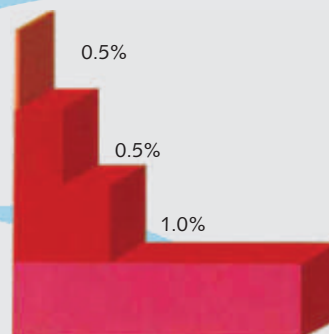
- Time for 1 gram @ 20°C=0.3 seconds

General

- Appearance
- Calcium Source
- Magnesium Source
- Calcium Content
- Magnesium Content

White Powder
 Lactate
 Gluconate
 7.0-8.0%
 3.0-4.0%

Solubility of Ca & Mg salts



• Calcium
 _Phosphate

• Calcium
 Lactate

• Magnesium
 Gluconate

• MagiCal

Physical Properties

- Loss on Drying
 - Bulk Density
 - Shelf Life
- Max. 10% w/w
 250-550 kg/M3
 3 years

Microbiology

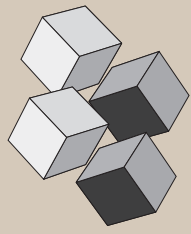
- Standard Plate Count
 - Yeasts
 - Mould
 - Salmonella in 50 g
- Max 500 cfulg
 Max 5 cfulg
 Max 45 cfu/g
 Absent

Kosher & cGMP

- Kosher Certificate
 - WHO cGMP
- Star K (Parve)
 HACCP

Labeling & GRAS

- Labeled as : Calcium Lactate & Magnesium Gluconate. Both are included on US GRAS list for use as Direct Food Substance







EZ-Zinc®

Benefits :

- Excellent solubility up to concentration of 20%
- 0.075g of EZ-Zinc provides 100% of RDA of Zinc
- Neutral pH and very clear
- Excellent bio-availability

1 gram of EZ-Zinc® equals:

	=	50 OYSTERS
	=	4 KGS BEEF
	=	100 EGGS
	=	25 cups PUMKIN SEEDS

- Bottled water & fruit juices
- Isotonic drinks
- Soya Milk
- Milk & Yogurt
- Cereal Bars

Technical information

Appearance :

- White crystalline powder
- Zinc content 14-15%
- Lead < 2 ppm
- Arsenic < 2 ppm
- Cadmium < 2 ppm

A PATENT PENDING SALT OF ZINC GLUCONATE, LACTIC ACID & GDL WITH EXCELLENT CLARITY, SOLUBILITY AND LOW TASTE

Physical Properties :

- Solubility: Freely Soluble
- Bulk density: 0.6-0.8 kg/m
- Shelf life: 3 years

Typical Microbiology :

- Total aerobic count <500 CFU/g
- Total Yeasts & Molds < 50 CFU/g
- Salmonella Absent
- E.Coli Absent
- P. Aeruginosa Absent

Kosher & c GMP :

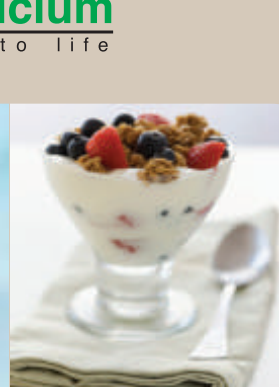
- Kosher Certificate Star K
- HALAL ISOM
- WHO cGMP HACCP

Labeling and GRAS status :

Labeled as : Zinc Gluconate, Lactic Acid and GDL. All three are included in the US GRAS list for use as direct substances

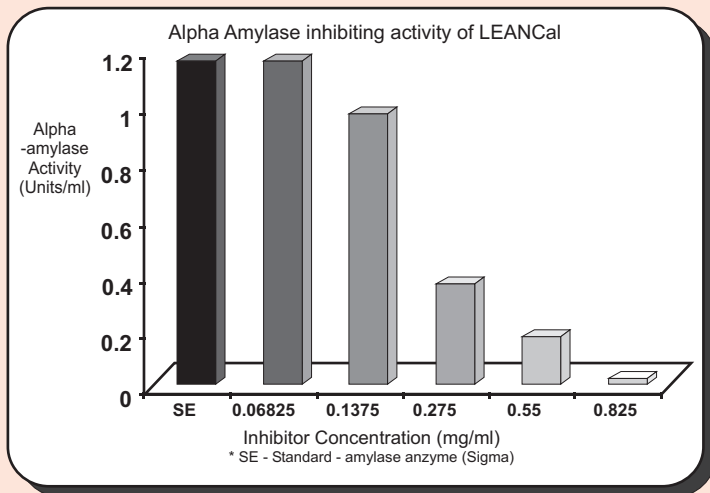


Global Calcium
Adding life to life



An innovative product aimed at SMART WEIGHT MANAGEMENT

CLINICAL EFFICACY



CHARACTERISTICS

- Off white to creamish white powder
- Mild sensory profile
- Highly soluble in water
- Particle size : 80% thru 80 mesh

NUTRITIONAL DATA

Each serving to provide 3mg of Zinc, 60 μ g of Chromium & to prevent significant absorption of carbohydrate as proven in human clinical studies

PRODUCT INFORMATION

A proprietary product composed of organic Phaseolus Vulgaris, & highly bioavailable salts of Chromium and Zinc

- The product functions by blocking the activity of alpha – amylase and prevents absorption of complex carbohydrates
- The product improves glucose tolerance factor
- The product enhances immunity under stress from weight loss



US GRAS STATUS

Phaseolus Vulgaris, Chromium Poly Nicotinate, Zinc Gluconate & Lactic Acid are all included on the US GRAS list

PARTICLE ATTRIBUTES

- Bulk density : 0.68 – 0.85 kg/m³
- Particle size : 80% thru 80 mesh
- α amylase inhibitory activity NLT 8000 units / gram

APPLICATIONS

- Energy drinks
- Products for weight management
- Tablets
- Liquid Supplements

A PATENTED SALT OF MAGNESIUM CITRATE MALATE WITH EXCELLENT SOLUBILITY AND NEUTRAL TASTE

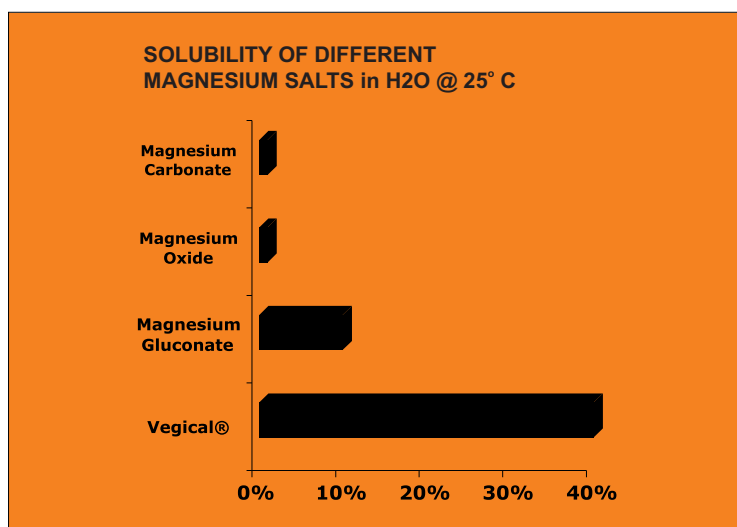
Product Information

Benefits

- Excellent solubility upto concentration of 20%
- 1.25g of VegiCal provides 50% of RDA of Magnesium
- Neutral taste and pH
- Excellent bio-availability

Applications

- Bottled water
- Baby food
- Isotonic drinks
- Vitamin water
- Milk and Milk products



Technical Information

- Appearance: White crystalline powder
- Magnesium content: 14-15%

Physical Properties

- Loss on drying: Max 15% w/w
- Bulk density: 500 - 700 kg/m³
- Shelf life: 3 years

Microbiology

- Total aerobic count: Max 1000 CFU/g
- Total Yeasts & Molds: Max 100 CFU/g
- Salmonella: Absent
- E.Coli: Absent

Kosher & c GMP

- Kosher Certificate (Parve): Star K
- WHO cGMP: HACCP

Labelling and GRAS status

- Labelled as : Magnesium hydroxide, Citric acid and Malic acid. All three are included in the US GRAS list for use as direct substances



Global Calcium
Adding life to life

A SUPERIOR IRON PRODUCT
WITH EXCELLENT
ORGANOLEPTIC PROPERTIES,
HIGH BIOAVAILABILITY


Tasty Iron®



PROPERTIES

- Excellent taste
- Appearance: light greenish powder. Almost colorless in H₂O
- Clarity: 100% clear in water
- Iron Content: 5.2%



PRODUCT INFORMATION

- Ferrous Gluconate, Ferrous Citrate
- Highly bioavailable organic source of iron
- Better tolerated than other forms of iron Malic Acid & Citric Acid
- Organic acids aid in iron absorption
- Malic Acid supports energy production and allows the body to produce Adenosine Tri Phosphate (ATP) more efficiently

US GRAS STATUS:

- Ferrous Gluconate, Ferrous Citrate, Malic acid, & Citric acid all are included in the GRAS list

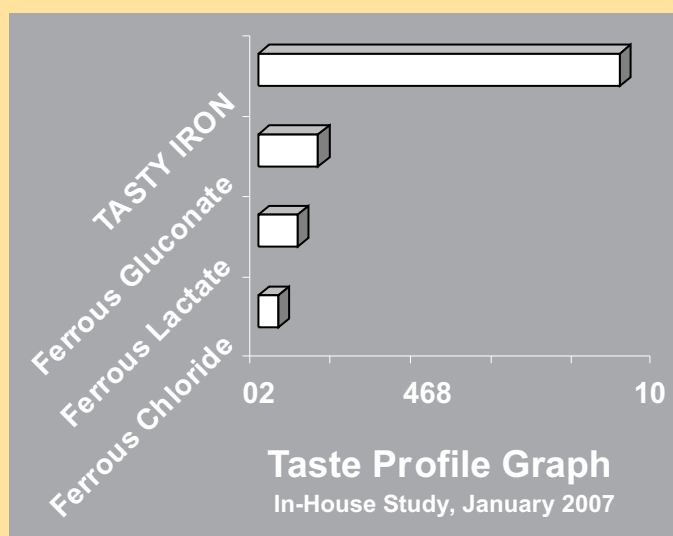
TECHNOLOGY:

- Proprietary combination drying

- pH of 5% solution @ 25°C = 3-3.5
- Solubility in H₂O@25°C 10%
- Bulk Density = 550 to 750 kg/m³

APPLICATIONS

- Bottled Water & Vitamine Water
- Fruit Juices & Sport Drinks
- Syrups & Tonics
- Children & Senior foods



- Tolerance level of 100 % Iron RDA from each of the above salts in 100 ml of H₂O
- N = 20 adults with normal
- sensitivity to iron taste Rating = 0 to 10 ranging from least tolerant to highly tolerant

INSTRUCTIONS

- Mix sachet contents of Tasty Iron® in 1 Liter of water (5 servings)
- Each serving of 200 ml (1 serving) will provide 100 % US RDA of Iron