

**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.



### 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

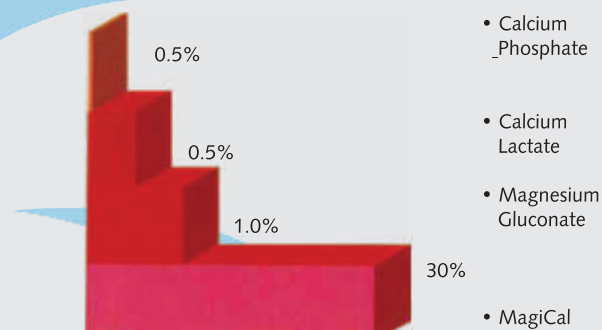
- Time for 1 gram @ 20°C=0.3 seconds

#### 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



### 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