

Product Description

Nutridan Omega-3 C50 Powder contains a vegetable oil with app. 40% omega-3 fatty acids in a matrix (carrier) of tapioca dextrin and silicon. Nutridan Omega-3 C50 Powder is a white to off-white free-flowing powder that is particularly suitable to be used in Omega-3-enriched **tablet and capsule** formulations. The load (50% oil in powder) and high omega-3 content of oil (40%) provides a unique **powder formulation with 20% Omega-3**. The use of a special oil-to-powder conversion process has allowed us to produce a powder containing intact oil. This combined with our unique **Internal Stabilization** technology ensures a product that will stay fresh for extended periods of time. Nutridan Omega-3 C50 is dispersible in aqueous solutions. The **vegetable origin** makes Nutridan Omega-3 C50 Powder acceptable to vegetarians and individuals allergic to fish.

Special features of Nutridan Omega-3 C50 Powder

- Vegetable omega-3
- Reduced oil load for increased powder flowability
- Non-GMO
- No cholesterol
- No fishy flavor

Product Code, INCI Name and CAS No.

Product code: 607001

INCI Name:	CAS no.:	EINICS no.:
Brassica Campetris Seed Oil	90889-79-0/8002-13-9	232-299-0/292-737-1
Linum Usitatissimum Seed Oil	8001-26-1	232-278-6
Maltodextrin	9050-36-6	232-940-4
Silicon	7440-21-3	231-130-8

Physical and chemical properties

Appearance:	Free flowing white/off white powder
Oil content:	50%
Carrier content:	50%
Content of Omega-3 (α -linolenic acid):	20%
Bulk density:	0.40 – 0.70 g/ml
Particle Size:	> 70% thru 20 mesh

OUR QUALITY - YOUR STRENGTH

To the best of our knowledge the information contained herein is correct. However, no responsibility or liability for any consequences arising from its use can be accepted, including possible patent infringement or other rights belonging to another party. Users should make their own tests for their purposes.

Data Sheet

Nutrigan Omega-3 C50 Powder

For tablet and capsule formulation

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Nutrition pr. 100g

Energy:	2675 kJ / 644 kcal
Protein:	0 g
Carbohydrate:	48.5 g
Fat:	50 g

Specifications of the oil

% Free Fatty Acids (as Oleic Acid):	0.50 % max. ex works
Peroxide value (meq/kg):	1.0 max. ex works
Typical fatty acid composition (%):	
	C16:0 5.2
	C18:0 3.4
	C18:1 omega-9 33.3
	C18:2 omega-6 16.3
	C18:3 omega-3 39.6
Omega-6/Omega-3:	0.42
Total monounsaturated fatty acids:	Min 30%
Total omega-3 fatty acids:	38-45%
Omega-6/Omega-3 fatty acids:	Max. 0.6
Trans fatty acids:	Max. 1%

Method of analysis

AOCS Ca 5a-40
AOCS Cd 8-53
IUPAC 2.301 and 2.302
IUPAC 2.301 and 2.302
IUPAC 2.301 and 2.302
IUPAC 2.301 and 2.302

Packaging and shelf life

Packaging:	25 kg bags or bigger on customer's requirements.
Shelf life:	24 months if stored in original package in a cool, dry and odor free area.

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