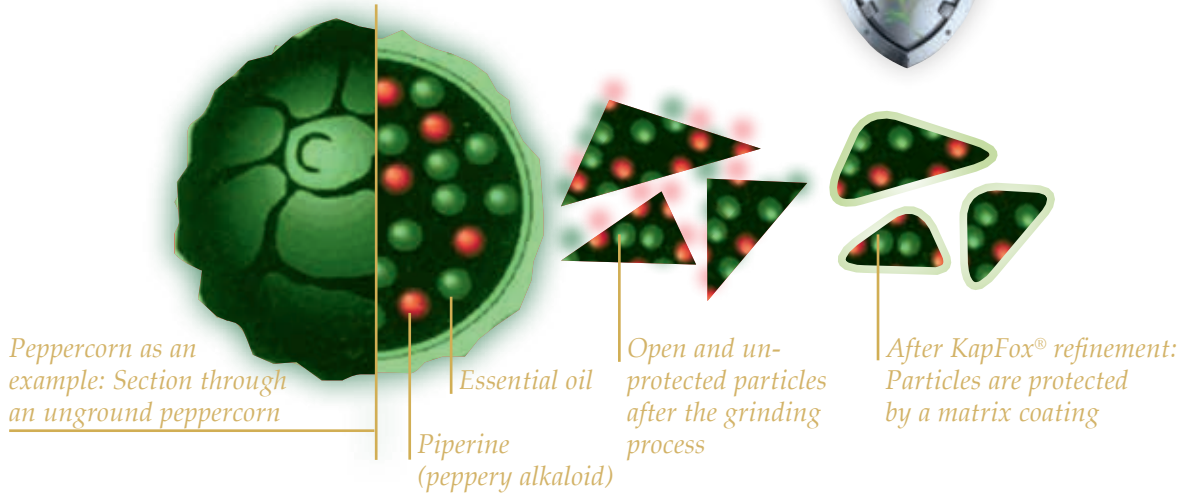




## Spice & Flavouring Technology

# KapFox®

Microencapsulation of spices and extracts



### The challenge:

When spices are ground their natural protective layer is broken-down. The valuable ingredients are then exposed and can escape. This results in a high loss of flavour and a significant reduction in quality. This is the point where **KapFox®** technology comes into its own.

### The solution:

The natural flavours and colours of spices are preserved both by their adhesion to sugars and in the form of enclosed droplets in a sugar / starch matrix. The extracts are thereby protected from evaporation, oxidation and the influence of light.

The reverse process takes place when the spices come into contact with moisture: the glassy, sugary mass is dissolved and the flavours and colours release their original natural properties. Another positive effect occurs with regard to colouring extracts from paprika and turmeric: the small particles are distributed homogeneously in the sugar / starch matrix and produce a coloured emulsion in the water – without the use of emulsifying agents (E-numbers).

The illustrated applications are only intended as examples.

We produce the following **KapFox®** products:

Paprika oleoresin, Pepper oleoresin, Turmeric oleoresin, Basil oil, Garlic oil, Orange oil, Pepper oil, Rosemary oil, Thyme oil, Lemon oil, Onion oil, Garlic, Paprika, Pepper, Onion, Turmeric

We would be pleased to create a customised version for you. Just ask us.

## The advantages of KapFox®

- Full flavour protection
- Neutral taste
- Versatile use, e.g. for the

- Meat industry
- Snack industry
- Dairy industry

or convenience items such as:

- Pizzas
- Casseroles
- Gourmet fillets

