ASTAXANTHIN WATER DISPERSIBLE EMULSION

DISPERSA®: TURNING OILS INTO TRANSPARENT AND STABLE DISPERSIONS
Thanks to astaxanthin’s diverse array of clinically validated health benefits it has become known as “king of the carotenoids” and is becoming widely used in food and nutritional supplements.

However, two key challenges have limited its use in drink formulations:
- Poor solubility in water
- Intense pigment profile which leads to staining of the mouth & tongue and containers

BGG has taken an innovative approach to overcome these two challenges by formulating Astaxanthin using its state-of-the-art Dispersa® technological platform.

Thanks to this technology, AstaZine® is turned into a 1% by HPLC Astaxanthin oily emulsion. When put in water at 40°C (104°F) it forms a small micellar system almost instantaneously. It is completely transparent and stable over time with no suspensions, sedimentations or aggregations.

Thanks to the physical entrapment of Astaxanthin in this micellar system, the drink does not stain the mouth and glass, differentiating it from Astaxanthin’s trademark red stain.

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