

COATING AND MORE...

VIGNETTES OF VANTAGE TRANSFORMATION STORIES FROM THE NUTRACEUTICAL WORLD

With a vision to transform the nutraceutical world and help nutraceutical providers meet increasing market demands, Vantage Nutrition (VN) offers end-to-end product support and concept-to-counter solutions. Apart from catering to finished product manufacturers, VN now extends its services to raw material producers as well.

OmniActive Health Technologies, an established player in the ingredients industry with a prominent global presence was the first customer to avail VN's ingredient-processing service.

The company employs an innovative technology developed inhouse to coat sugar beadlets with naturally extracted actives. These coated beadlets are supplied to nutraceutical and pharmaceutical manufacturers worldwide. The actives used for coating these beadlets are obtained from natural ingredients, some of which include lutein (obtained from marigold), capsaicin (obtained from red chilly), and curcumin (obtained from turmeric), that are cultivated in the company farms.

The rising market demand for naturally derived ingredients resulted in a surge in the volume of orders, and OmniActive was in urgent need of capacity expansion.

Overcoming Obstacles

OmniActive approached VN seeking support for their capsaicin beadlets, one of their highest selling products. The concentrated oleoresin cake extracted from red chilies were to be mixed with the necessary excipients and three coats of it applied on the beadlets.

Coating the beadlets was identified as the most critical aspect of this project. The minute size of these beadlets made it difficult to achieve a uniformly coated layer on them. Additionally, handling the hot capsaicin oleoresin cake was very challenging due to its highly pungent nature.

With the necessary care, VN's technical expertise and dedicated workmanship, the beadlets were coated desirably. Finally, a huge volume of these beadlets was processed in record time using a high capacity 800 L fluid bed coater installed at VN's facility. The coating was certainly a grand success. But most importantly, VN optimised the process to quite an extent that reduced wastage significantly and helped save a great deal on the cost of raw materials.

As the coated beadlets were intended for export to regulated markets, VN's manufacturing facility was required to possess certain quality credentials. VN worked closely with OmniActive to understand their market-specific requirements and secured the necessary regulatory approvals.

The Outcome

The 3-layered coated beadlets met all the necessary quality control tests, and VN was successfully able to deliver, living upto OmniActive's expectations.

Offerings of Vantage

Vantage Nutrition is one of the first companies globally to offer a unique solution to nutraceutical brand owners. It offers a wide array of solutions to varied challenges of nutraceutical formulations, one of them being its ingredient processing service which ranges from manufacturing agglomerate-free blends to coating fine granules and much more.

VN's FSSC 22000 certified and EIC approved state-of-the-art manufacturing facility and technical expertise ensure high quality processing of ingredients. This facility is well-equipped for seamless manufacturing right from development to commercialisation.