



# good science makes **GREAT FOOD**



## Mineral Fortification Never Tasted So Good!

### **Taste Reduced Chelated Minerals for Functional Foods, Food Fortification and Pharmaceutical Products**

Our products will assist customers in formulating new products, optimizing current products, and developing innovative delivery systems.

### What are the Benefits of Chelation?

Mineral fortification + Stability + Bioavailability = Clinical Effectiveness + Product Efficacy

**Mineral Fortification:** Minerals are found in small quantities in everyday foods and are generally present in chemical that are not readily bioavailable.

**Stability:** Chelation binds the desired mineral and amino acid into a stable molecule that will not react with other ingredients or chemicals and is readily absorbable.

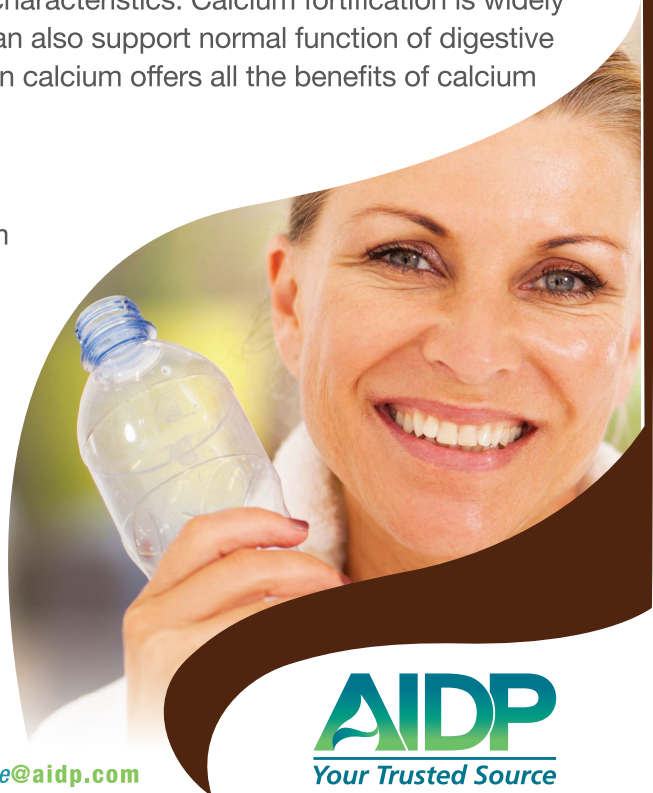
**Bio-Availability:** The chelate now has increased “bio-availability” meaning that it now exists in a form that is more easily processed by the human body.

### TastiMin Calcium Glycinate 13%

A highly bioavailable form of a chelated calcium glycinate. Excellent for use in foods, drinks and dietary supplements because of its taste free characteristics. Calcium fortification is widely used for the maintenance of bone and teeth, but can also support normal function of digestive enzymes, muscles and neurotransmission. TastiMin calcium offers all the benefits of calcium without any off favor notes or mineral taste.

### TastiMin Magnesium Glycinate 8%

A highly bioavailable form of a chelated magnesium glycinate. It has been reported that almost 50% of the US is deficient in magnesium making it an ideal ingredient for fortification. As the benefits of magnesium with consumers grow, TastiMin Magnesium is an excellent solution for use in foods, drinks and dietary supplements because of its taste free characteristics. TastiMin Magnesium does not interact with your product's original flavor and has good solubility in water based beverages. Magnesium contributes to normal muscle and nerve function, protein synthesis and normal energy development.



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## TastiMin Zinc Glycinate 10%

A highly bioavailable form of a chelated zinc glycinate. Zinc is a more difficult mineral to find in the normal diet. However the benefits of zinc are wide, including contributing to DNA synthesis, protection from oxidative damage to supporting normal cognitive function and maintenance of hair and nails. TastiMin Zinc is well suited for liquids and chewable products because of its excellent taste characteristics and that it dissolves well in water-based beverages.

Product Features:	TastiMin Calcium	TastiMin Magnesium	TastiMin Zinc
Vegetarian Friendly	×	×	×
Kosher	×	×	×
Halal	×	×	×
Non-GMO	×	×	×
BSE Friendly	×	×	×
Nutritionally Functional	×	×	×
Heat Stable	×	×	×
Soluble	×	×	×

\*These statements have not been evaluated by the Food and Drug Administration.  
This product is not intended to diagnose, treat cure or prevent any disease.