AQUANOVA: Cooperation with Degussa enlarges scope of food-use safe nanostructured solubilisates

Degussa Food Ingredients empowers alpha lipoic acid with AQUANOVA´s unique food-use safe nanotechnology

Darmstadt, February 21st, 2006 – AQUANOVA, leading supplier of food-use safe nanostructured liquid formulas ("solubilisates") for active substances, enforces the global marketing cooperation with the German specialty chemicals company Degussa. In this partnership Degussa Food Ingredients, one of the world's leading manufacturer of the powerful nutraceutical alpha-lipoic acid (Alipure), markets AQUANOVA's alpha-lipoic acid solubilisate under its brand name Alipure SOL. "Alipure SOL is overcoming two of alpha-lipoic acids major obstacles in dietary supplement and food formulations, limited bioavailability and solubility" confirms Dr. Roland Rabeler, Manager Strategic Projects with Degussa Food Ingredients. „We are very much looking forward to a cooperation with AQUANOVA in the field of functional ingredients. The partnership will give us the opportunity to boost our alpha-Lipoic Acid activities in a quickly growing market."

Nanotechnology is expected to become a key technology for innovative food ingredients and also functional food or nutraceuticals. The nanostructured AQUANOVA products are food-use safe and leave the active ingredient chemically unmodified and make them available as ready to use solutions. The AQUANOVA product NovaSOL® Q for example even received GRAS-status ("generally recognized as safe"): it is the designation given to substances that are considered safe for direct or indirect additives to foods. The technology is modelled on natural mechanisms with respect to the well examined human's natural micellation process of substances. Also alpha lipoic acid benefits from this technology. Since Degussa Food Ingredients´ marketing focus is on the Japanese market for alpha lipoic acid, both companies will now present the successful results of their cooperation at the world´s largest nanotech trade fare in Tokyo (February 21st – 23rd, Tokyo Big Sight, hall 4, booth A-06 J).

The nanostructured and liquid Alipure SOL is manufactured through AQUANOVA's proprietary and patented solubilization process. The resulting solubilisates, which are always both water and fat soluble, contain the active ingredients, in the present case alpha-lipoic acid, in a nano particulate form, which means it is embedded in product micelles (mirroring the natural human micellation process) with a diameter not bigger than 30 nm. This allows application in crystal clear beverages, which has so far not been possible with the existing alpha-lipoic acid formulations. Owing to Alipure SOL, the dosage in beverages can be increased by up to 600 % compared to straight alpha-lipoic acid with its very poor solubility.

The second unique feature of AQUANOVA's technology is the significant improvement of the physiological absorption (bioavailability) of poorly available fat soluble actives. Alpha-lipoic acid in Alipure SOL, for instance, is 70% more available than market leading soy oil formulation, offering the opportunity for even more successful and efficacious alpha lipoic acid supplements and functional foods.

Company profile Degussa Food Ingredients:

Degussa Food Ingredients (www.degussa-foodingredients.com) consists of the Texturant Systems and Flavors Business Lines. Texturant Systems is comprised of product groups in the areas of hydrocolloids, blends, lecithin, cultures and bioactive ingredients. The Flavors Business Line produces flavoring solutions for the beverage, dairy, confectionary and other food sectors and provides key capabilities in formulation, application, analytical chemistry and sensory analysis. Degussa Food Ingredients provides all major segments of the food & beverages, as well as the pharmaceutical and cosmetic industries, with specialised individual ingredients and custom-developed solutions for making and keeping food fresh, tasty, healthy and safe. In September 2005, Degussa AG announced its intention to sell its food ingredients operations to Cargill Inc. of Minneapolis, Minn, USA. The transaction is still contingent on the approval of the relevant regulatory authorities.

Company profile AQUANOVA:

AQUANOVA is a leading supplier of innovative solubilisates for raw materials and active substances. Completely in accordance with the era of nanotechnology, AQUANOVA develops and produces nano structured substances (product brand “NovaSOL”) utilizing its proprietary technology and in close cooperation with renowned scientists. The basis are nano particles (so called “product micelles”), which are thermally, mechanically and pH stable, even in gastric acid. These particles exhibit an average diameter of only approx. 30 nm. By means of the producst micelle and the AQUANOVA solubilisates, the development of innovative and pioneering end products in the fields of nutraceuticals, cosmetics, and pharmaceuticals is extremely simplified technically / galenically (due to dispensing with matrix design). The absorption of the active substance in the solubilisate (product micelles) and the bioavailability is significantly increased and optimized. In addition the solubilisates generate unique technical features and benefits such as superior antioxidative capacity for essential oils. The company’s headquarter is located in Darmstadt (near Frankfurt), Germany.

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