

INCR-EDIBLE

IN-Xtra

Product Overview

IN-Xtra is a high value natural additive rich in potent antioxidants, vitamins and healthy fats. It is a 100% plant based ingredient made through a proprietary process which retains the natural bioactive components and benefits. Mainly from parts of the *Oryza Sativa L.* botanical species, it is gluten-free, soy-free, and nuts-free.

IN-Xtra is rich in Gamma oryzanol, Vitamins, omegas 3-6. IN-Xtra adds nutritional, economic, functional, and often sensory value to food and nutraceutical products. IN

Features

- High in naturally occurring plant sterol
- Rich in potent antioxidants
- Richest source of γ -Oryzanol
- Clean label, clear declaration
- Rich in vitamins & minerals
- Contains Inositol hexaphosphate (IP6)



Droplets



Functional food



Benefits

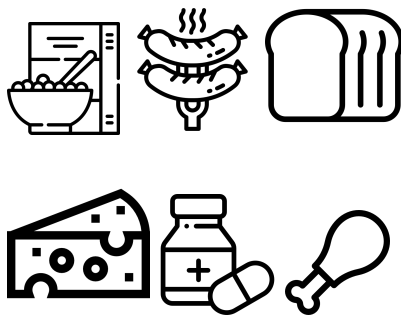
- ★ Maintain quality over shelf life
- ★ Lower cooking loss
- ★ Improve emulsion stability properties
- ★ Preventing lipid oxidation
- ★ Replace synthetic vitamins
- ★ Improved structure
- ★ Allow making EFSA approved cardiovascular, brain, and muscle health claims



Soft gel capsules



Applications



- ✓ Soft gel capsules
- ✓ Yogurts & Cheeses (plant-based)
- ✓ Cereal & Cereal bars
- ✓ Meat & meat analogues
- ✓ Meal replacement bars
- ✓ Bakery

Product Forms

IN-Xtra comes in liquid form and is composed entirely from lipids & healthy fats. It can become water soluble. It can be added onto a dry powder carrier eg. maltodextrin

Application Summary

IN-Xtra is suited for a variety of food applications which need help improving texture & lowering cooking loss, pr im. Improvement aspects in end products include better water holding capacity, maintaining fresh look & taste over shelf life, and better crumb color.

Using IN-Xtra can help reduce or eliminate the use of synthetic vitamins such as vitamin E. It can also assist with reducing the use of antioxidants such as E316.

Shelf life is a challenge which IN-Xtra may help tackle. By including IN-Xtra your end product can last longer on the shelf as well as retain sensory attributes. The antioxidant properties may help prevent lipid oxidation. In most emulsions, it also helps stabilize the emulsion over the storage period.

Usage Information

Typical usage levels in some applications:

Nutritional Supplements	1 dose of 3g
Functional foods: <ul style="list-style-type: none"> - Meal replacements bars - Porridge - Dairy - Meat applications 	Examples: <ul style="list-style-type: none"> - ~4% of a typical 60g bar - 3g per serving - 3% of net weight - 2-3% of weight
Droplets	Add 3-4 ml. to thick drinks

Label declaration recommendation

Oryza Sativa (Rice) extract

EU Classification

Food ingredients