



IPS provides a contract manufacturing service for dry microcapsules containing raw materials supplied by customers. Upon request, the essential oils needed to be used for microencapsulation can also be supplied.



Some examples of productions made for our customers.
Dry microcapsules containing



Serenoa Repens



Peppermint



Rosemary



Cinnamon



Anise



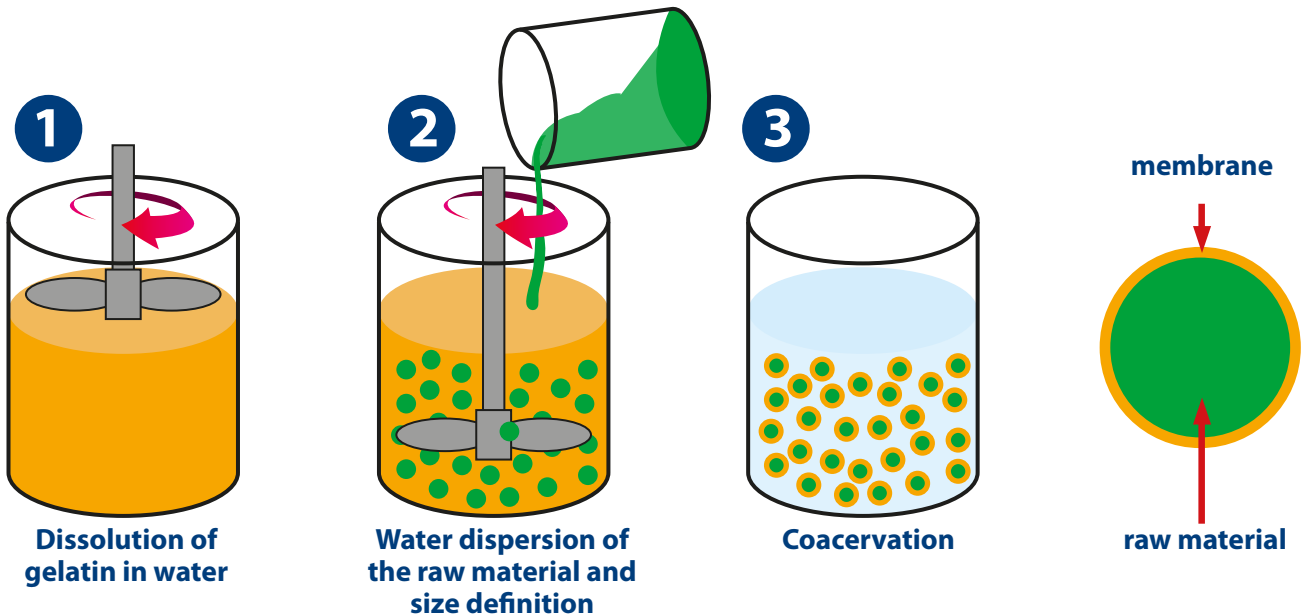
Ginger



Fennel

MICROINCAPSULATION BY COACERVATION

The membrane of the microcapsule that covers the raw material is made up of gelatin for food use of porcine or bovine origin (certified Kosher, Halal, BSE-TSE). The process develops in three different phases:



Dimensions of dry microcapsules:

Up to 100 microns: excellent mechanical resistance but lower concentration of the active ingredient (about 55%)
From 100 to 300 microns: good mechanical resistance good concentration of active ingredients (about 65%)
From 300 to 600 microns: low mechanical resistance excellent concentration of the active ingredient (about 80%)



Features and benefits of microencapsulation:

- Concentration of the active ingredient up to 87%
- Transformation of the raw material from liquid to solid
- Improvement of the stability of the active ingredient over time
- Reduced oxidation of the active ingredient
- Resistance to high temperatures and mixing
- Taste masking of the raw material

Certifications:

ISO 9001: 2015



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