



New possibilities for product design

Unique high-performance process for the manufacture of powders directly from melts, with which liquids and/ or powders can be encapsulated as well.

Infinite different applications for you and your customers:

Particularities of LiCAP[®]:

Your benefits

Examples of application

Pulverization of low- and high viscosity substances, as well as hard to crystallize substances (viscous products, pastes or meltings)

- Simple processing
- Economization of production steps/process costs/raw material costs

- Nut- and chocolate powder for confectionery, ice cream, pastries, dairy, desserts
- Fat powders for bakery, soups & sauces, convenience foods

Matrix-encapsulation of solid in solid or liquid in solid

- Active substances:
- Develop their effect when required
- Are protected from external influences (atmospheric oxygen, light, etc.)
→ Longer shelf-life
- Smell and/or taste is masked

- Flavour or colorant integration for baked goods, convenience foods, pharmaceuticals, cosmetics, dairy or desserts
- Integration of oxygen sensitive vegetable active ingredients for health food, pharmaceuticals, cosmetics
- Integration of garlic extractis, fish oil, PUFA, etc. in convenience, baby food, health food, pharmaceuticals

Adjustable particle size distribution

- Adjustment of the particle size according to your requirements

- Ready mixes for baked goods, soups & sauces, dessert

Different particle shapes (e.g. drops, flakes, emulsions, suspensions) are conveyed in a homogeneous powder structure without problems, by means of LiCAP[®]

- Simple processing
→ Economization of production steps/process costs/raw material costs

- Mixtures consisting of fats/waxes for baked goods, confectionery, ice cream

Pulverization of low-temperature melting and temperature-sensitive products

- Conservation of value by means of gentle processing:
→ Sensory Increased are maintained to the greatest extent
→ Increased shelf-life in comparison to other pulverization-processes

- Temperature-sensitive oils such as e.g. LC-PUFA for baby food, health food

Your contact person for the next steps:

Wolf-Dieter Borowitz
Sales manager Processing Services
Tel.: +49-581-806-5870
borowitz@uelzena.de

