

Product Highlights 2011



**The Pathway
to your Application**
Food, Beverages,
Nutritional Supplements



Dr. Paul Lohmann[®]

High value mineral salts

Focus 2011

GOOD NEWS

Health claims for minerals as backbone

Scientific experts on EFSA's panel on Dietetic Products, Nutrition and Allergies (NDA) assessed all available scientific data submitted to substantiate the mineral health claims for minerals. The outcomes of the evaluations were favourable as there was sufficient scientific evidence to support the mineral claims.

Dr. Paul Lohmann® Add **Minerals** - Think **Positive**
Health Claims for Minerals

Magnesium contributes to normal muscle function including the heart muscle*

Calcium and vitamin D are needed for the maintenance of normal bone*

Zinc contributes to a normal function of the immune system*

Iron contributes to normal cognitive function*

*Health claims checked by European Food Safety Authority (EFSA) but not listed in Community list, yet.

Dr. Paul Lohmann® can offer consumer-relevant health benefit solutions, supported by positive EFSA opinions. Contact us! Our sales team will be readily at your disposal, answering declaration questions, offering hints and ideas for the optimum labelling of your products.

Green Mineral Salts



- Environmentally friendly since foundation in 1886
- Water-based and resource-efficient production (no organic solvents)
- Made in Germany

Lactate and gluconate product lines

One focus in 2011 are mineral lactates and gluconates. You can find interesting information about our "lactate and gluconate" product lines on the internet at www.lactate-gluconate.com

The site also contains many application examples for the use of lactates and gluconates in the food, beverages, pharmaceuticals, and cosmetics industries.



Product Highlights

Mineral salts low in heavy metals for food supplements

The European Union (EU) has set maximum levels for **lead** (max 3.0 mg/kg), **cadmium** (max. 1.0 mg/kg) and **mercury** (0.10 mg/kg) for food supplements. [Commission Regulation 629/2008/EC]

To ensure that final products do not exceed the legal limits, Dr. Paul Lohmann® offers a wide selection of mineral salts with low content of heavy metals. These products are particularly suitable as ingredients for the use in food supplements.



High Purity Food Grade – HPFG

Our solution for sensitive food applications; selected processes and raw materials assured by further analysis of the products:



- Full documented processes ✓
- Extra low in heavy metals ✓
- Strict microbiological parameters ✓
- Melamine negative ✓

Mineral Pidolates

According to the current EU regulations (1170/2009/EC and 2009/953/EC), our soluble products **calcium L-pidolate**, **magnesium L-pidolate** and **zinc L-pidolate** may be used in food supplements and dietetic foods.

L-pidolic acid is naturally present in many foods and is synthesized by the human organism. The soluble salts of L-pidolic acid demonstrate good bioavailability.

LomaSour®

Dr. Paul Lohmann® **LomaSour®** is a powdered vinegar replacer. It is added to convenience products for vinegar flavouring of foods.

LomaSour® is easy to handle, highly concentrated and well soluble. The taste and smell is just like common vinegar. **LomaSour®** is a great option for the use in dry mixes like instant dressings and marinades as well as bread mixes, instant soups and sauces or various snacks.

Innovations 2011

Innovative Iron Salts – Micro2

Micro2 products combine the benefits and positive properties of our micronized and micro-encapsulated minerals. This way offers high bioavailability and sensoric advantages and thus new and interesting possibilities for various applications such as smoothies, dairy based baby food or milk powder.

[Ferric pyrophosphate Micro2](#)

[Ferrous sulfate Micro2](#)

LomaSalt® – A mineral blend for the tasty way of sodium reduction

Our [LomaSalt®](#) variants are a versatile, general alternative to table salt. By providing 50 - 100 % less sodium, they can help to reduce the sodium content of foods. Thanks to the



expertise of our R&D department Dr. Paul Lohmann® can offer a wide range of [LomaSalt®](#) variants. New in our product range: [LomaSalt® RS 50 Classic with Iodine](#)
[LomaSalt® RS 50 Classic Fine](#)

Using iodized salt should be part of the dietary choices to increase health. We can offer an iodized version out of our [LomaSalt®](#) range and various other enriched [LomaSalt®](#) variants. Ask us for special granulometries of [LomaSalt®](#). Fine [LomaSalt®](#) is used to enhance a products flavour profile such as salty snacks.

LomaFer®

[LomaFer®](#) is our new product group for the enrichment of food with iron. The main focus of the current variants is on applications in fruit juice, near-water beverages, and fruit preparations. We have even achieved good results with [LomaFer®](#) products in viscous applications such as smoothies.

With [LomaFer®](#) our R&D department has succeeded in developing products that do not cause significant colour changes in the final product. In addition, the often typical metallic taste of iron is virtually no longer noticeable

when using [LomaFer®](#). Our range of products comprise the following variants:

[LomaFer® Red Fruit Preparation](#)

[LomaFer® Yellow Fruit Preparation](#)

[LomaFer® Smoothie](#)

[LomaFer® Juices](#)

Premixes

Minerals are important micronutrients which increase the nutritional value of your food product. Dr. Paul Lohmann® has 125 years of experience in handling and producing mineral salts. We have an outstanding know-how with regard to reactivity, granulometry, solubility and stability. We use our own mineral salts to create premixes – and on request, also include other ingredients like vitamins or others.

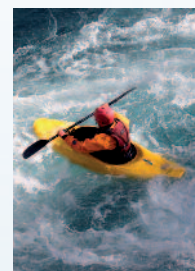
Our technologists and nutritionists assist you to develop safe, economic and reliable solutions for new trends and concepts.

Research-Development-Application Technology (RDA)

In our RDA labs, we develop products and methods in close cooperation with our customers for application in pharmaceuticals, food, and further application areas.

With our new laboratory facilities, we have increased our lab capacities several times over. So, we are in a position to provide varied research and development work to our customers.

In addition, we offer our customers to develop solutions for special applications together with us in our application technology lab in Emmerthal.



The information given in the document corresponds to our current knowledge. We warrant in the frame of our General Terms and Conditions of Sale that our products are manufactured in accordance with the specifications. However, we disclaim any liability with regard to the suitability of our products for a particular purpose or application or their compatibility with other substances. Tests have to be performed by the customer who also bears the risk in this respect. Nothing herein shall be construed as a recommendation to use our products in conflict with third parties' rights.



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