

Product Highlights 2012

**The Pathway
to your Application**

Food, Beverages,
Nutritional Supplements



Dr. Paul Lohmann[®]

High value mineral salts

Soluble calcium salts

The product range of Dr. Paul Lohmann® includes various calcium salts ideal for the calcium fortification of beverages and liquid food supplements.



Calcium Lactate PLUS

[Calcium Lactate PLUS](#) provides the best results for clear beverage applications. The solubility, which is independent of the pH value, allows for the use in neutral and slightly alkaline beverage applications.

Calcium Phosphate PLUS

Calcium and phosphorus are important for the development of healthy bones and teeth. In nature, calcium phosphate is an insoluble mineral salt, but through a special production procedure, we have rendered it soluble.



Our [Calcium Phosphate PLUS](#) is completely soluble, clear and stable which makes it ideal for use in juices and clear beverages. Additional hydrocolloids or stabilizers are not required.

Calcium L-Pidolate

The highly soluble [Calcium L-Pidolate](#) is very suitable for both liquid food supplements and dietetic food. According to scientific studies, calcium pidolate shows a higher rate of absorption in the human organism than other calcium salts.



Microencapsulated mineral salts

We have specifically developed a coating process that allows us to encapsulate our mineral salts with vegetable fat. This microencapsulation process offers the following essential **advantages**:



- ✓ Reduction of interactions with other ingredients (e.g. fats, vitamins, etc.)
- ✓ Excellent taste masking
- ✓ No change of colour in the finished product
- ✓ Improved flowability and dosing properties of the mineral salts

Thus our encapsulated mineral salts offer interesting application options e.g. in:

- ✓ Milk powder and instant drink powders
- ✓ Baby food
- ✓ Smoothies
- ✓ Food supplements
- ✓ Bakery products and cereal bars

A specialty within our range of microencapsulated products is our **Micro2** mineral salts which we micronize **and** micro-encapsulate. This results in improved dispersion properties and additional sensory advantages which open up new and interesting application options.

[Ferrous Sulfate Micro2](#)

[Ferric Pyrophosphate Micro2](#)

DC: Directly compressible mineral salts

Trimagnesium Dicitrate DC 100

This soluble product delivers a particularly high magnesium content of approx. 15 %. Its neutral, slightly sweet taste makes it a suitable magnesium source for high value food supplements, effervescent tablets or instant drink powders.

[Trimagnesium Dicitrate DC 100](#) is a fine, directly compressible granulate, which offers considerable **advantages** in tableting:

- ✓ Very good solubility
- ✓ No wet granulation required as pre-stage
- ✓ Improved flowability
- ✓ Reduced dust formation
- ✓ Without excipients



Also available:
Magnesium Lactate DC 100

LomaSalt®

The easy way of sodium reduction

LomaSalt® RS 50 with Sodium Nitrite

Our newly developed LomaSalt® variant is a sodium-reduced mineral blend with 0.5 % sodium nitrite (E 250). It is optimally suited for the production of cured meat and sausage products, and offers similar technological properties compared to the classical curing salt. The application of LomaSalt® RS 50 with Sodium Nitrite allows a 50 % reduction of the sodium content, while maintaining a constant salty taste. Moreover, like all our LomaSalt® variants, LomaSalt® RS 50 with Sodium Nitrite is free of glutamates, yeast extracts or other flavour enhancers.

Furthermore, Dr. Paul Lohmann® offers a wide range of other LomaSalt® variants for a wide range of applications.



Every food has its individual needs with regards to technological and sensory aspects. Our LomaSalt® variants offer a perfect solution for almost every application.

LomaSour®

With LomaSour®, Dr. Paul Lohmann® has developed a powdered vinegar substitute, which can be used in diverse dry mix applications:

- ✓ Instant dressings
- ✓ Marinade premixes
- ✓ Seasoning blends for chips and other snack products
- ✓ Soups, sauces and instant convenience products
- ✓ Bread and bakery mixes

LomaSour® is characterised by special application **advantages**:

- ✓ Taste like household vinegar
- ✓ Powder form – allows the application in powder blends
- ✓ Highly concentrated
- ✓ Well soluble
- ✓ Suitable for vegetarians / vegans
- ✓ Free of GMO and carriers, as well as lactose, gluten or other allergens.



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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