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The best way to gain carotenoids from algae

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NATECO₂ presents ultrahigh-pressure carbon dioxide extracted ingredients at the FIE

(Wolnzach/Frankfurt, September 2013) At the Food Ingredients Europe show 2013 at Frankfurt, the German extraction service provider NATECO₂ will show carotenoids produced by ultra-high pressure extraction up to 1.000 bar from algae (see poster added).

About one year ago NATECO₂ announced the production start of its first and largest CO₂ ultrahigh pressure extraction plant, which can operate at a pressure of up to 1.000 bar. Thus even very sensitive substances such as carotenoids, like astaxanthin from algae, omega-3 fatty acids or vitamins, now can be gained with outstandingly high quality results. Additionally also hardly soluble substances, amongst which are long-chain waxes for the cosmetics industry and other large molecules, now can be extracted with CO₂ gently. For comparison: classical extraction with supercritical CO₂ was run at a pressure of 300 bar.

NATECO₂, the company from the Bavarian hop region Hallertau, is a highly experienced service extraction provider for the food & beverage, nutraceuticals and cosmetic industry. By using CO₂-extraction tea can be decaffeinated, waxes can be produced even out of press cakes, odours can be taken out of valuable substances, or very high quality oil can be processed with yields of over 90 percent - kosher, organic, ecologically friendly by using biogenic CO₂ - and absolutely solvent-free.

Dr. Andreas Wuzik, managing director of NATECO₂, describes the focus of the company as follows: "It is our specialty to accompany and implement the extraction processes of our customers from first lab tests to an industrial scale. We certainly prove this ability with our worldwide probably unique ultrahigh-pressure plant of such

dimensions.” NATECO₂ has been a subcontractor of CO₂ extraction for more than 30 years and operates plants with up to 16.000 liters production capacity.

CO₂-Extraction: The process

CO₂ enables a very environmental friendly, sustainable and gentle extraction of products. Simple physical transport processes replace chemical reactions. With the help of pressure and temperature the compressed, so-called supercritical CO₂ resolves the desired substances from the raw material. If the pressure is decreased, the CO₂ again releases the valuable extracts. The single process parameters are individually adjusted to the raw material. The biogenic CO₂ used for extraction has the GRAS (generally recognized as safe) status of the US authorities and can be used for food and cosmetics right away without any limitations - even for organic products. The oils and extracts gained with the CO₂ technology are not contaminated by this process at all. They can be used without any further treatment by manufacturers of natural products or consumers. Add on, even the CO₂ used is recovered within closed, sustainable circles.

In addition to extraction, NATECO₂ offers a variety of possibilities for product preparation, completion and refinement.

For more information, please visit their website: www.nateco2.de

Meet us at Food Ingredients Europe

Hall 8 - Booth P44

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