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How to get the maximum out of valuable plants and fruits

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NATECO₂ presents its first directly marketed extraction product at the Vitafoods Europe

(Geneve, May 2013) At the Vitafoods Europe show 2013 at Geneve, the German extraction service provider NATECO₂ will show its first directly marketed product: Carbondioxide-extracted Sallow thorn oil. The fruit of the buckthorn bush is a real upcoming bestseller in the European and US Health ingredient market. Usually NATECO₂, the company from the Bavarian hop region Hallertau, is working as a service extraction provider for the food & beverage and cosmetic industry. By using CO₂-extraction tea can be decaffeinated, waxes can be produced out of the remainder of anteriorly done pressing, smell can be taken out of valuable substances, or very high quality oil can be produced with yields of over 90 percent - kosher, halal, organic, ecologically friendly by using biogas - and absolutely solvent-free.

Just some month 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 - classical extraction with supercritical CO₂ was previously done at a pressure of 300 bar - also very sensitive substances such as carotenoids, omega-3 fatty acids or vitamins now can be gained with outstandingly high quality results. Add on hardly soluble substances, among which are long-chain waxes for the cosmetics industry or other large molecules, can be extracted with CO₂ gently.

Dr. Andreas Wuzik, plant manager 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 singular maximum-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 biological 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 Vitafoods Europe 2013

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