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PRESS RELEASE
VITAFOODS 2015

NATECO₂ announces heavy investments to set up a Center of Excellence for extracting natural ingredients

Find out more about innovative and sustainable extraction technologies
at Vitafoods Europe 2015

17th of March, 2015

(Wolnzach/Geneva, May 2015) NATECO₂ is a global pioneer and technology leader in concentrating active substances without any harmful solvent just by CO₂-extraction. According to the recent strategic alignment, the company is going to focus on new exclusive tasks. At Vitafoods 2015 those novel priorities are introduced publicly: Adjacent technologies will be implemented and new raw materials like hemp, millet or flax will be extracted. Therefore the capacities of the ultra-high pressure area will be expanded significantly by two more extraction-units. Additionally the R&D and analytical capabilities are extended and the consulting team is strengthened to guarantee individual customer support.

NATECO₂ is extracting a variety of plant material in an ecological and natural way for close to 40 years now. By using pure carbon dioxide, sensitive ingredients like omega-3, natural pigments or vitamins are gained. After intensive discussions, NATECO₂'s owners recently decided to invest **30 Mio Euros** to expand capabilities and capacities of the CO₂-technology.

Managing Director Dr. Andreas Wuzik is convinced of the strategy: "The market of natural supplements is booming - and CO₂ extraction technology is the method of choice to conserve naturalness. But to achieve sustainable success, investments in our innovative strengths are crucial."

NATECO₂'s know-how in ultra-high-pressures up to 1000 bar is already recognized worldwide. Now the company gets the chance to strengthen our processing- and R&D-equipment to realize a great portfolio of individual customer requirements and to develop innovative products like - for example - micro-encapsulated lipophilic extracts and more.

Further innovations can be discussed at the Vitafoods 2015 Show at Geneva

Length max. 256 words

CO₂-Extraction: The process

CO₂ enables a environmental friendly, sustainable and gentle extraction of products. Simple physical transport processes replace chemical reactions. With the aid of pressure and temperature the compressed - so-called "supercritical"- CO₂ resolves the desired substances from the raw material. When pressure is decreased, the CO₂ 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 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. <http://www.nateco2.de>



*Meet us at Vitafoods Europe 2015, 5th-7th of May,
Booth Nr. L54*



Some products gained by NATECO₂ through CO₂ extraction:
Yellow & dark-green Xanthohumol powders from hops,
Orange beta-carotene powder from carrots, Triterpene-powder from apple pomace in front.
White Powder at the right: High-proteine powder from sunflower seeds (Heliaflor)
Background: Capsules with active hop ingredients and Extracts and oils from sabal, sea buckthorn & flax

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