



## SternVit E 50% SD

**STERNVITAMIN**  
Fortification for a Healthy Life

Vitamin E acetate for premium quality at competitive prices



## SternVit E 50% SD

### Make use of the benefits!

- Highly dispersible
- Very good flow properties
- Low agglomeration tendency
- Contains no gelatine or other animal constituents
- GMO-free
- Wide range of applications
- Very good price-performance ratio

#### Market potential for micronutrients

Foods with additional health benefits offer considerable value-added potential. The fortification of foods and beverages with micronutrients promises consumers an important double advantage: a healthy diet coupled with convenience. Added vitamins are especially popular in cereals and beverages. Breakfast and ACE drinks now constitute a category of their own in the field of fruit juices, and also in dairy products.

SternVitamin develops and produces vitamin and mineral mixtures and also single ingredients for individual applications.

The company's products are well known for their excellent quality and competitive prices – that applies to **SternVit E 50% SD** too.

#### High dispersibility for clear drinks

Being a fat-soluble vitamin, vitamin E has a hydrophobic effect. That often causes an oil film to form on the surface when drinks are fortified.

**SternVit E 50% SD** prevents this phenomenon.

A characteristic of the powder is its excellent dispersibility in water; the oil droplets are optimally encapsulated and thus finely dispersed in the drink. No oil film can form on the surface, and the specially chosen encapsulation matrix minimizes the usual cloudiness in the drinks.

#### Excellent flow properties ensure optimum processing

The spray-dried product contains at least 50% vitamin E acetate (DL- $\alpha$ -tocopheryl acetate); the rest is made up of carriers and flow aids. As a carrier SternVitamin uses a specifically selected modified starch. An optimized spray-drying process results in a slightly granulated powder with very good flow properties. The powder is easy to use and creates very little dust.



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### Value-added for a broad portfolio

#### Little risk of lump formation even in humid conditions

Stress tests under tropical conditions have shown that **SternVit E 50% SD** remains a free-flowing powder even in an extreme climate. The product showed no tendency to agglomerate even after exposure for several hours in open containers at 37 °C and a relative humidity of 75%.



#### GMO-free and suitable for vegetarians

A further point in favour of **SternVit E 50% SD** is that it contains no genetically modified substances, nor are any animal ingredients whatever incorporated – neither milk proteins nor gelatine. That means it is also suitable for use in products for vegetarians and vegans.

The micronutrient is available in halal and kosher quality too.

#### A wide range of applications

As a single ingredient, **SternVit E 50% SD** is suitable for all foods that are to be fortified with micronutrients. The range of applications includes drinks for athletes, ACE energy drinks, juices and other beverages, muesli and muesli bars, baby food and dairy products – from milk and flavoured milk drinks through yoghurt to milk powder.

Of course **SternVit E 50% SD** can be added to food supplements and special foods for athletes, too.



# SternVitamin

## The specialist in vitamins and minerals

SternVitamin develops and produces tailor-made vitamin and mineral premixes for fortifying drinks, cereals, pasta and baked goods, dairy products, sweets, baby food, margarine and edible oils. We can integrate other active substances with additional benefits into the premix formulation too, depending on the customer's requirements; they include plant extracts, isoflavonoids, omega-3 fatty acids, amino acids and phospholipids. When implementing ideas for new products, SternVitamin cooperates closely with the customer's development department. The new formulations are always devised with the specific product and process parameters in mind. Moreover, customers benefit by interdisciplinary cooperation between the sister companies in the Stern-Wywiol Gruppe and their advanced applications technology. Besides the laboratory for vitamins and micronutrients, the modern Technology Centre incorporates a trial bakery, an enzyme laboratory, a dairy laboratory, a laboratory for deli foods and meat and a technical trials plant for lipids. Short communication routes and an intensive exchange of information between the applications technologists are important features of our daily work.

## State-of-the-art blending technology for dosing accurate to the gram

All micronutrients, vitamin blends and mineral premixes are made up at one of Germany's most modern compounding plants. This high-tech facility consists of three separate, fully automatic blending lines and several pilot lines for different quantities and products. They are complemented by a container blending unit designed to pharmaceutical standards in a completely new and separate part of the factory. All the steps in production are accompanied by a sophisticated quality management system.

## Top-level research

In order to offer optimum solutions from the nutritional point of view at all times, SternVitamin maintains close partnerships with universities and research institutions and has entered strategic alliances with vitamin manufacturers. When new premixes are made up, careful attention is given to synergisms between nutrients as well as to economy and optimum processing characteristics.

**Are you interested in SternVit E 50% SD? We will advise you individually and competently.**

### Germany

SternVitamin GmbH & Co. KG  
Kurt-Fischer-Straße 55  
22926 Ahrensburg, Germany  
Phone: +49 / (0) 41 02 / 202-007  
Fax: +49 / (0) 41 02 / 202-070  
info@sternvitamin.de  
www.sternvitamin.de

### Brazil

Stern Ingredients do Brasil Ltda.  
Alameda dos Maracatins, 1435  
Edifício Imaginaire - Conj 1110  
04089-015 São Paulo,  
SP / Brazil  
Phone: +55 / 11 37 28-47 60  
Fax: +55 / 11 37 28-47 62  
info@sterningredients.com.br  
www.sterningredients.com.br

### China

Stern Ingredients (Suzhou) Co., Ltd.  
Block 9, Unit 1,  
Ascendas Linhu Industrial Square  
1508 Linhu Avenue, Fenhu Economic  
Development Zone,  
215211 Wujiang, P.R. China  
Phone: +86 / 512 6326 9822  
Fax: +86 / 512 6326 9811  
info@sterningredients.com.cn  
www.sterningredients.com.cn

### India

Stern Ingredients India Private Limited  
211 Nimbus Centre, Off Link Road  
Andheri West  
Mumbai 400053, India  
Phone: +91 - 22 - 4027 5555  
Fax: +91 - 22 - 2632 5871  
info@sterningredients.in  
www.sterningredients.in

### Mexico

Stern Ingredients, S.A. de C.V.  
Guillermo Barroso No. 14, Ind.  
Las Armas,  
Tlalnepantla, Edo. Méx.,  
C.P. 54080, Mexico  
Phone: +52 / (55) 5318 12 16  
Fax: +52 / (55) 5394 76 03  
info@sterningredients.com.mx  
www.sterningredients.com.mx

### Poland

Representative Office  
Krzysztof Grabinski  
ul. Kwitnacza 15/2  
01-926 Warsaw, Poland  
Phone: +48 / (0) 22 / 244 37 90  
Fax: +48 / (0) 22 / 490 62 94  
info@sterningredients.pl  
www.sterningredients.pl

### Russia

KT "000 Stern Ingredients"  
pr. Obuchovskoj oborony, d. 45, lit. "O"  
192019 St. Petersburg, Russia  
Phone: +7 / (812) 319 36 58  
Fax: +7 / (812) 319 36 59  
info@sterningredients.ru  
www.sterningredients.ru

### Singapore

Stern Ingredients Asia-Pacific Pte Ltd  
No. 1 International Business Park  
The Synergy # 09-04  
Singapore 609 917  
Phone: +65 / 6569 2006  
Fax: +65 / 6569 1156  
info@sterningredients.com.sg  
www.sterningredients.com.sg

### Turkey

ABP Mühlenchemie Gıda Sanayi  
ve Ticaret Anonim Şirketi  
10.006/1 Sokak No:25  
Atatürk Organize Sanayi Bölgesi  
35620 Çiğli / Izmir, Turkey  
Phone: +90 232 325 20 01  
Fax: +90 232 325 20 06  
info@abpmuhlenchemie.com.tr  
www.abpmuhlenchemie.com.tr

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