

# NUTRIPHEROL



## RAPESEED TOCOPHEROLS

- THE NON-GMO, NON-SOY CHOICE -



Consumers in most major markets are placing stricter demands on the quality of the products they buy. With a higher level of knowledge regarding health issues and transparent labeling regulations, consumers are ever more focused on specific attributes of their products and ingredients.

*Today, consumers demand natural ingredients that are also Non-GMO and allergen free. Nutripherol is the newest natural antioxidant released by AOM that can satisfy this market need. Sourced exclusively from Non-GMO rapeseed in Europe, this product guarantees a Non-GMO status, and provides effective antioxidant power without the presence of soy, allowing for a clean label.*

## PRODUCT HIGHLIGHTS

- **Clean-label Natural Tocopherols sourced entirely from European rapeseed-00 oil**
- **Powerful protection from rancidity**
- **Vitamin E fortification**
- **Non-GMO origin guaranteed**
- **No allergen labeling required**
- **Kosher and Halal certified**

## Natural tocopherols as a leading antioxidant

The antioxidant properties of tocopherol have been well documented for decades, and their presence in some of the major oilseeds used in commercial processing has positioned it as one of the leading fat-soluble antioxidants, used as an effective replacement of synthetic antioxidants, which are often associated with health conditions and increasingly being removed from consumer products. Their versatility has led to a wide array of applications, including industries such as food and beverage, nutrition, personal care, feed and petfood, among others.

*While tocopherols have historically been produced from soybean oil, the current market demands new alternatives with a broader range of application. Abundance of soybean oil and commercial refining meant that for a long time soybean tocopherols became the industry standard, representing the major step forward versus synthetic antioxidants. However changes in consumer perceptions of soybean as a GMO crop and association with food allergies have reduced its universal appeal. Nutripherol addresses these issues to provide a non-GMO, non-allergen alternative.*



## Rapeseed: a Non-GMO alternative to soy

Rapeseed has progressively been developed as a mainstream, Non-GMO, edible oil. The development of Rapeseed 00 with a low Erucic Acid content enabled this growth in the edible oil market. This is now the only variety of rapeseed grown in Europe today, and the exclusive source of our Nutripherol product range.

*Genetically-modified organisms (GMO's) were developed and proliferated in order to increase yields through more resistant crops. Despite a broad scientific consensus that GMO foods pose no greater risk than conventional foods, many consumers believe that GMOs may have yet unknown effects on human health.*

*Led by Europe and spreading across developed economies, consumers have become increasingly opposed to the use of GMO in their food and have demanded their food suppliers and brands to limit their ingredients strictly to non-GMO sources.*

## Allergen implications

Foods and other products containing Rapeseed and its derivatives are more suitable for avoiding allergic reactions and typically do not require specific allergen labeling. This sets Nutripherol apart from many of the mainstream tocopherol products which are derived from sources that need to be specified in allergen labeling.

*Food allergy is one of the other growing concerns among urban population. They occur when the immune system mistakenly identifies food proteins as germs, producing high amounts of antibodies to attack them. The chemicals released in this process trigger the symptoms of an allergic reaction.*

*The vast majority of food allergies are linked to a small handful of foods: nuts, milk, eggs, wheat, fish, shellfish, and soy. Rapeseed is broadly considered safe from the allergy standpoint, showing only rare cases of sensitivity.*



## Vitamin E fortification

While delivering protection from oxidation to fat-based products, Nutripherol delivers a considerable amount of Vitamin E fortification. Up to 40% of the tocopherol content of rapeseed is d-alpha tocopherol, the most natural and potent form of Vitamin E. This means that, when used in the right dosage, Nutripherol carries out a dual function, protecting other fat-based ingredients from rancidity and fortifying the finished product with Vitamin E.

*There are 4 main forms of tocopherol available in nature. Alpha-tocopherol, better known as Vitamin E, delivers strong antioxidant performance in-vivo. The other forms, beta, gamma and delta, are powerful in-vitro antioxidants used to protect other fat based ingredients in natural preparations.*

## AOM, the only producer with the full range of tocopherols

Continuing our efforts in the production of differentiated tocopherol products, AOM has pioneered the development of new sources of raw material.

*Starting from the soybean range in our early days of production, we have become the only manufacturers in the global market to offer the full range of tocopherol sources commercially available. This also allows us to produce custom blends with the optimum tocopherol profile for our customers applications:*

Tocopherol Content (*)	Advantiox 70 and Advantiox 70 IP	Advantiox 70 SF	Nutripherol 70
Alpha	6-14%	61-65%	26-36%
Beta-Gamma	38-48%	3-5%	35-44%
Delta	13-22%	1-3%	0.5-4%

(\*) Based on 70% total tocopherol concentration.



### About AOM

Advanced Organic Materials is a leading producer of valuable nutritional ingredients and antioxidants derived from natural sources. We are a global reference in our field and a pioneer in Latin America, offering tocopherols from a full range of sources, custom blends for application-specific tocopherol profiles, as well as our range of plant sterols used across multiple industries worldwide.

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