

Reformulate Your Products



ArdusTech
ENCAPSULATED INGREDIENTS



ArdusTech is a BTB company that produces a solid form (powder) of olive oil using the technique of spray drying. Our premium quality **clean label ingredient** (natural and chemical-free) has not been subject to changes to the sensory properties or the chemical composition.

Our company addressed to the **Food, Supplements and Cosmetic Industry** producing different products, depending on the customers' need: Olive Oil, Virgin and Extra Virgin soluble powder of immediate release with a **concentration** of oil as much as **65%**.

ARDUSTech is the first company globally that produces Extra Virgin Olive Oil Powder, suitable for vegans and vegetarians. Our customers have the opportunity now to take advantage of the "ethical" labelling and religious diets because of the **Kosher Certification**.

Urgency: Reformulate your products

In 2015 the FDA established a new legal framework (FDA-2013-N-1317) commanding **the abolishment of TRANS fatty acids**, as they are no longer considered safe for consumption. ARDUSTech is producing an innovative vegetable source ingredient as an alternative source of fats for the increased demand of consumers for a healthier diet (health and wellness trend).

— Market Facts

According to Mintel International

- 70% of consumers are using olive oil – including 86% in sauté & frying (Olive Center, 2013)
- 80% of consumers choosing olive oil as healthier alternative to other oils & fats (Olive Center, 2013)
- Health-promoting monounsaturated fatty acids (MUFAs) have become a mass market opportunity for product developers (Sloan, 2011c)

Our Team

Vassilis Sioros
Chief Executive Officer



Akis Kapetas
Chief Operating Officer





Baking

With Olive Oil

In the area of baked goods the type of fat largely determines the overall quality.

There is now the opportunity to incorporate extra virgin olive oil in baking recipes that call for butter and automatically turn recipes healthier, as the olive oil is lower in saturated fat.

The olive oil dramatically cuts back on the cholesterol and saturated fat content of desserts. It produces lighter-tasting baked goods and allows the flavour of the other ingredients to come forth. It also contains vitamin E that helps to naturally maintain the freshness of baked goods and creates moist cakes, biscuits and muffins.

The olive oil powder as an alternative fat source that adds creaminess, opacity and adhesive properties. In addition improves ingredient handling, provide accurate measuring and enhance incorporation and distribution in ready to use mixes while decreasing the use of antioxidants. All these result in a consistently high quality finished product.



Features & Benefits

- Improve fat distribution in mixes
- Fat increase specific volume of the loaf
- Add creaminess, opacity and adhesive properties
- Enhance texture increase moisture content of your final products
- Harder and less sticky dough
- Improves the chewiness
- Easier storage, handling and incorporation into
- Finished blends

Sauces & Soups

According to a report released by Mintel International, consumer interest in food quality and healthfulness is driving soup product trends. Instant Soup Industry revenue will reach 710 million USD by the end of 2018. Continued growth for the industry is guaranteed for this category, with innovation being a key to boosting consumer interest.

Flavor/variety is a driving factor in determining soup selection for 75% of respondents surveyed by Mintel International, followed by price/value, and then health. Just 15% of consumers find brand important, illustrating the lack of brand loyalty with the category.

Healthy soup products, such as those with all-natural ingredients and low-sodium content, are important factors for more than four out of 10 respondents.

Our ingredient is a perfect match at the soup industry not only because of the competitive advantage for the ingredient and the health claim that can be made on packaging, but also for the strong aroma and taste that it offers to the final product.



Food Supplements

The olive oil powder can be used as functional ingredient for the production of parpharmaceutical products such as food supplements. Olive Oil is high in monounsaturated fatty acids (MUFAs) which are widely considered a healthy dietary fat. Studies have found that regular olive oil intake helps reduce inflammation, blood vessels problems, lowers the blood pressure, thrombosis and many more.

Boosts the protein daily income with good fats:

- 1 Olive oil powder provides a ready and lasting supply of energy for the day or the gym workout without causing any crash or the negative effects of releasing insulin.
- 2 Supplements work better because of the more efficient of absorption the micronutrients.

According to the Merck Manual medical text, essential fatty acids should make up 1-2% of the dietary calories for adults with a suggested ratio of 10:1 for omega-6, omega-3 fatty acids.

Moreover as a dietary fat, it should represent 30% of the calories in a daily diet. An excellent option specifically in diets without any animal delivered ingredient (e.g. fish, animal fat).

Our solution offers supplements without the use of gelatin too.

Gelatin is a translucent, colourless, and flavourless material derived from collagen, extracted from the skin, bones, commonly used as a gelling agent.

By using microencapsulated olive oil powder with coated materials of vegetal sources, clean label dietary supplements with Kosher or Halal Certification is now also possible.

Olive oil Powder may be incorporated in various powder food supplements, such as:

- As a standalone powder fatty acid supplement
- As an ingredient in protein shakes
- In protein pizza dough



Cosmetics

Olive oil is a valuable good for the health of the skin. Homer had described it as the "liquid gold". Olive oil is a true source of beauty and life. Since ancient times olive oil is used for the production of perfumes and toiletries. Since Homeric times, the olive oil was exclusively used for the care of the body. The ancient Greeks also believed that olive oil eliminates wrinkles and slows the fall of hair.

Olive oil is actually a natural inhibitor that helps reduce the damage done to skin cells through sun exposure and aging. It is the large amounts of vitamins A, D, K, and E the high levels of polyphenols that are the key source of protein that helps fight the deterioration of the skin. The high levels of polyphenols in Extra Virgin Olive Oil, functioning as both antioxidants and anti-inflammatories, increase the moisture retention capacity of our skin slows down the deterioration of our skin in the form of wrinkles and discoloration, and so much more.

Add the benefits of olive oil to your powder cosmetics!

Up until now, olive oil was used in liquid or semi-liquid products. With microencapsulated olive oil powder you may use olive oil in several powder products such as: **— Clay mask** **— Bath salts** **— Foot powder** **— Dry shampoo** and many other cosmetics powder formulas.

Non animal ingredient/ Best Ingredients

Our formula contains only 4 ingredients, suitable for vegan cosmetics production. No parabens and silicones. We only use Extra Virgin Olive oil of the highest quality to give you the best product.

Top quality

Our top quality ingredients, the state of the art production and a vast Quality Control Analysis in every step of the production ensure that your products will meet all the requirements of International Regulation.

Clean Label – Minimize your ingredients

Microencapsulation builds a protective physical shield around olive oil. The olive oil is protected from light, oxygen and the other ingredients of the formula. No need to use extra antioxidants or stabilizers. Offer products with the minimum amount of ingredients.

Data

Chemical data

Parameters	Target	Max. value	Method
Fat	64%	67%	NF ISO 5508/09
Proteins	0.16%	0.25%	Internal method based on NF EN 1736
Carbohydrates	21.50%	22.50%	Calculated
Moisture	2.60%	2.70%	ISO 5537
Ashes	12%	13%	FIL- IDF 27

Physical data

Parameters	Indicative values	Method
Color	Creamy white	Own reference
Taste	Fresh, typical of olive oil	Own reference
Carr Index	16	-
Flodex	10	-
Bulk Density (g/L)	428	-

Microbiological data

Types	Average values	Specification	Method
Total Viable Count/g	<100	<5.000 cfu/g	NF ISO ISO 4833-1
Yeast and moulds/g	<40	<100 cfu/g	NF V08-059
staphylococcus aureus coagulase (+)/g	<10	<10 cfu/g	NF EN ISO 6888-2
Enterobacteriaceae/g	<10	<10 cfu/g	NF V 08-054
Salmonella spp./25g	Absence	Absence/25 g	BRD 07/06-07/04
Listeria spp./25g	Absence	Absence/25 g	BRD 07/13-05/07

Packaging

Olive oil powder will be packaged as follows, according to our customers' needs:

- 1 box that contains four (4) small boxes with a 5 kg aluminium foil bag.
- 1 box that contains one (1) 25 Kg aluminium foil bag.

Product Specifications will be as follows:

Weight	25 kg net or 5 kg net
Bags	Aluminum foil bags with polythene liners. Food grade.
Shutting	Heat-sealed, crepe taped and sewed
Pallets	Standard pallets, shrink-wrapped
Labelling	Standard ARDUStech

If stored under clean, cool <20°C, dry conditions (HR <65%), not exposed to direct sunlight or strong odors and avoiding direct contact with walls and floors, the product can be kept 18 months in unopened packaging.



ArdusTech
ENCAPSULATED INGREDIENTS

Evipidou 9 Str
10561 Athens Greece
+30 211 4116324

info@ardustech.com
www.ardustech.com

