Iron benefits without the hassle

Description
The intake of iron every day is essential to avoid iron deficiency, the most prevalent nutritional deficiency. This can be prevented by increasing iron intake via food fortification. The biggest iron fortification challenges in food processing are metallic taste, high reactivity (oxidation) and unpleasant gastro-intestinal side effects. These disadvantages are successfully overcome by the use of AB-Fortis® microencapsulated iron.

Natural Health Benefits
This microencapsulated iron ingredient allows the fortification of foods with iron without changing the appearance, palatability or taste of these fortified foods. AB-Fortis® is stable in high pressures and temperatures, therefore staying intact during processing.

In addition, the encapsulation protects oxidation-sensitive ingredients such as vitamins and fatty acids from oxidation. AB-Fortis® is highly bioavailable as shown by a human clinical study on bioavailability.

Science
AB-Fortis® is supported by published scientific research. A human clinical trial shows the high bioavailability of iron, in comparison with iron sulfate.

Manufacturing and Properties
AB-Fortis® is produced by a patented manufacturing process, which provides stable encapsulation that leads to a minimal release of free iron in the food matrix. The spherical gelation of ferric saccharate by calcium alginate results in a microencapsulated iron salt with a high (40%) content of iron.

Product information
<table>
<thead>
<tr>
<th>Standardized on</th>
<th>40% Iron</th>
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<tbody>
<tr>
<td>Appearance</td>
<td>Brown fine powder</td>
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<tr>
<td>Dosage</td>
<td>6-35 mg</td>
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