NovaSOL®
EMPOWERING NATURAL INGREDIENTS

Patented NovaSOL® micellization – Made by AQUANOVA AG in Germany

NovaSOL®
TECHNOLOGY

APPLICATIONS & ADVANTAGES

Nature like BIOMIMETIC encapsulation

Key technology with outstanding physiological and technical characteristics:

- Colloidal micelle structure
- Water and/or fat soluble (“amphiphilic”)
- Broader applications for nutraceuticals
- Superior efficiency for antioxidants and preservatives
- Superior bioavailability of actives
- Chemically unmodified substances
- Crystal clear, liquid solutions
- Mechanically, thermally, pH stable
- Ready to use for production
- Processing without additives
- Patent protected
- Food Safety (FSSC 22000) certified
- Compliance with Good Manufacturing Practice (GMP)

COMPANY PROFILE

AQUANOVA AG is a FSSC 22000 (Food Safety) certified process manufacturer located in Darmstadt, Germany near Frankfurt Main airport. Our NovaSOL® technology is patent protected and relies on scientific evidence.
We offer ready to use products for use in the food/beverage, supplement, pharma and cosmetics industry.

We empower natural ingredients by applying our NovaSOL® processing technology, which results in liquid fully water and fat soluble, yet water free formulas. The key is the creation of a nature like micelle ingredient encapsulation, which enables both superior bioavailability (health solutions) as well as superior technical efficacy (food additives) of the processed ingredients.

HALAL CONTROL · KF · FSSC 22000 · intertek

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