probio.science

HUMAN NUTRITION
TECHNICAL BRIEF

Your nutrient. Our coating.

Sensory masking.
Protection matched to your process.

AI discovered. Lab created. Built for your process.



Custom-coated nutritional ingredients for fortifying everyday foods. We tailor the coating to the selected nutrient, food matrix and processing conditions, then support application trials and ingredient supply.

Coating design parameters

Nutrient + matrix

Nutrient form and dose; pH, moisture, fats and interactions with other ingredients.

Heat + handling

Product temperature and hold time; shear, mixing order, drying and reconstitution.

Required performance

Taste and odour masking; nutrient retention, particle feel, dispersibility and release.



DEMONSTRATED IN POWDERED BEVERAGES

9/10
Matcha flavour

>8/10
All four flavours

Vitamins and minerals, protein and fibre, probiotics and postbiotics included.

Matcha | Malt | Chocolate | Coffee

Company taste-panel scores for developed powder formulations, with all intended nutritional ingredients included.

Technical specification

Customisable to your nutrient, food matrix and process.

Neutral-pH beverage | 90°C for 30 s | 8 weeks at 25°C

Readout	Method / comparison	Proposed acceptance target
Nutrient retention	Post-process / pre-process assay	**At least 90% retention**
Sensory quality	Blinded liking + off-note scoring	**Liking ≥8/10; off-notes ≤2/10**
Storage stability	Week 8 / post-process assay	**At least 90% retention**

Proposed conditions and targets for agreement, not measured results. Compare base food, uncoated nutrient and coated nutrient under matched conditions, using equal nutrient input for the two fortified arms.

Ingredient versatility

Customisable across ingredients and applications.

Beverages | Dairy | Cereals | Snacks

Coatings for vitamins, minerals and selected functional ingredients, tailored to your process.

Bring us your nutrient coating challenge

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