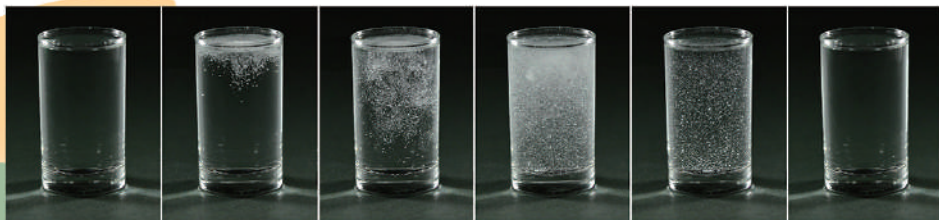
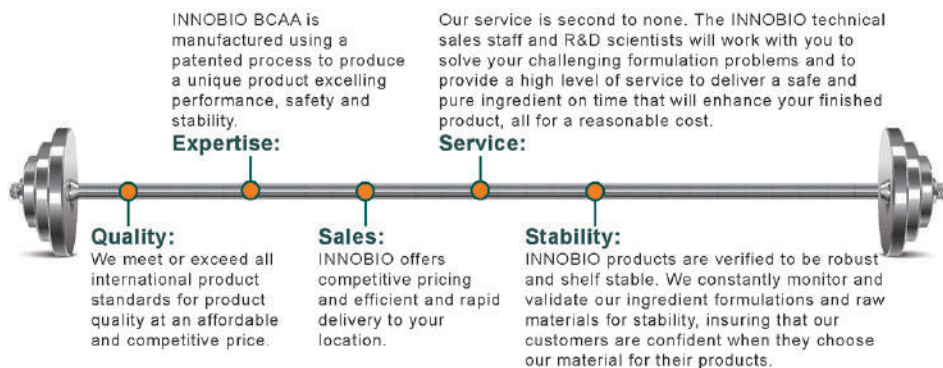


Instantized BCAA

INNOBIO offers a superior microencapsulated BCAA product. INNOBIO BCAA disperses rapidly and dissolves quickly with no foaming or sedimentation. Our BCAA is the clear choice for any ready to mix beverage powder, providing a clean, crystal clear, and pure finished product important to consumers. INNOBIO BCAA product options include a standard blend of L-leucine, L-isoleucine and L-valine in a 2:1:1 ratio. We also work with our customers to provide customized, tailor made amino acid ratios. Alternative amino acids options in any ratio are available as well according to customer requirements. We always accommodate vegan and non-allergenic BCAA options.

5 reasons to select INNOBIO BCAA



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Instantized BCAA

Product Comparison

INNOBIO Instantized BCAA versus the competition

Sample	IBCAA(2:1:1)	IBCAA(2:1:1)	IBCAA(2:1:1)	IBCAA(2:1:1)
Company	A	B	C	INNOBIO
Appearance	White powder	Light yellow powder	White powder	White powder
Odor	Typical	Smelly	Typical	Typical
2% Solution turbidity (Smaller value, higher transparency)	43.28	20.55	55.55	16.30
Dispersion in H ₂ O	Infiltration rate	++	no dispersion	+++
	Sedimentation rate	+++	—	++++
Total content	<96%	<93%	96%	>98%

INNOBIO Advantages

Stable Raw Material Source	Patented Technology	Product Purity	Physical Characters
Fermented BCAA combined with a non-allergenic and non-GMO sunflower derived lecithin guarantee the safety of INNOBIO BCAA.	INNOBIO patented microencapsulation technology delivers better stability, longer shelf life and perfect performance under low pH conditions.	Total amino acid content of NLT 98%.	Rapid dispersion, fully dissolved with no foaming.

Product

	Vegetarian	Kosher	Halal	Allergen Free	Non GMO	BSE/ TSE Free
Instantized BCAA Powder (2:1:1)	●	●	●	●	●	●
Instantized L-Leucine Powder	●	●	●	●	●	●
Vegan Instantized BCAA Powder (2:1:1)	●	●	●	●	●	●
Vegan Instantized L-Leucine Powder	●	●	●	●	●	●
Customized Instantized BCAA Powder	●	●	●	●	●	●
Instantized BCAA Powder (2:1:1) – BMA	●	●	●	●	●	●
Vegan Instantized BCAA Powder (2:1:1) – BMA	●	●	●	●	●	●

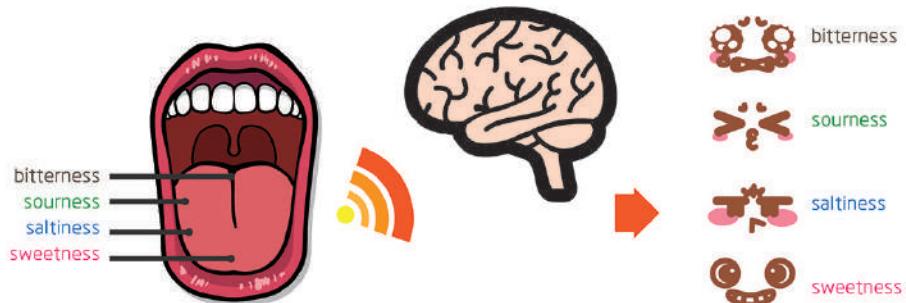




Instantized BCAA-BM

Branched chain amino acids (BCAAs) are extremely bitter and it is very difficult to mask this bitter flavor. Now, INNOBIO offers a solution to bitter BCAAs, Instantized BCAA-BM. Our microencapsulation process greatly reduces bitterness while providing excellent dispersion properties and eliminates foaming and sedimentation associated with other BCAA products. We guarantee that INNOBIO Instantized BCAA-BM will improve beverage flavor profile and improve overall customer satisfaction.

How the taste process works



Instantized BCAA-BM Advantages



- Decreased Bitterness**
 The bitterness is reduced 60-80% in contrast to regular BCAAs
- Physical Characteristics**
 Rapid dispersion, fully dissolved with no foaming.

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Instantized BCAA-BM

Bitterness analysis for Instantized BCAA-BM

- A laboratory taste sensing system for evaluating drug and food flavors employs the same mechanism as that of the human tongue and converts taste data of various substances such as food and drugs into numerical data.

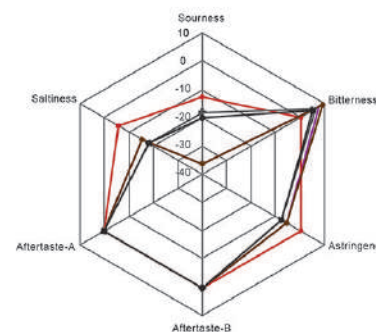


Fig1. Taste evaluation data using a taste sensing system

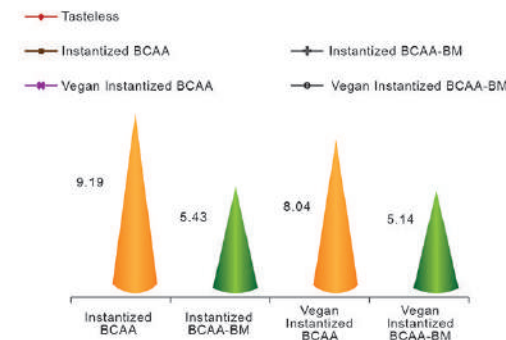


Fig2. The bitterness data using a taste sensing system

- Sensory evaluation of BCAA by human subjects

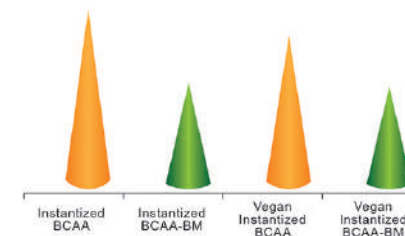


Fig 3. The bitterness evaluation of BCAA by human subjects

Product

Product	Vegetarian	Kosher	Halal	Allergen Free	Non GMO	BSE/ TSE Free
Instantized BCAA Powder (2:1:1) – BM	●	●	●	●	●	●
Vegan Instantized BCAA Powder (2:1:1) – BM	●	●	●	●	●	●

