

Dry Vitamin A Palmitate NI

Product code 5018189

Our scientists carefully developed this unique, more stable and clean label form of vitamin A for food fortification. This form is ideal for flour fortification due to its small particle size and high stability.

Rising hunger: Food insecurity has surged to 345 million people across 79 countries due to climate change, COVID-19, and conflicts (WFP, 2023). The number of people facing hunger has more than doubled since 2020. Additionally, there is hidden hunger too. **At least 3 billion lack essential nutrients** (WHO, 2023), with Vitamin A deficiency causing severe health issues for millions. We are now reaching ~640 million vulnerable people globally with our nutrients, and a large percentage of this is vitamin A. We believe in a world where humans don't just survive, but thrive. That's why we're working to reduce the nutrient gap of 800 million people by 2030.

Vitamin A deficiency (VAD): This is one of the three major and most important nutritional deficiencies. According to WHO, **190 million preschool children and 19 million pregnant women** are exposed to VAD globally. VAD can cause growth and development deficits in children, loss of vision, and increase the risk of infection. VAD is a potential risk factor for cognitive impairment and mental illness (WHO, 2009).

The challenge: Vitamin A is the most unstable of all vitamins. The harsh processes of hulling and milling strip away essential vitamins and minerals, diminishing their power to fight the rampant scourge of micronutrient deficiency. At the same time, **the demand for clean labels is becoming increasingly important** to customers and consumers, reflecting a growing trend towards health-conscious and transparent eating habits. Therefore, vitamin A demands careful formulation.

The solution: More stable and clean label dsm-firmenich's Dry Vitamin A Palmitate NI.

More than 300 companies worldwide trust us and choose our vitamin A.

Together with our customers, we can deliver to the needs of consumers. We go beyond the essential, to co-develop desirable and sustainable science-backed products, powered by our expert services. A healthier world takes more than just ingredients. It takes an end-to-end purpose-led partner that brings progress to life. Together, elevating health.

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- ✓ Vegetarian
- ✓ Sugar-free
- ✓ GMO-free
- ✓ Halal, Kosher
- ✓ Min 90% of particles pass through sieve No. 60 (250µm) which is perfectly suited for flour fortification
- ✓ Stabilized with all-rac-alpha tocopherol and sodium ascorbate, BHA/BHT-free
- ✓ High stability in flour fortification
- ✓ No silicon dioxide added
- ✓ No microplastics added

We bring progress to life