

Naturex introduces **Ultimine™ Zinc** – the world’s first wholefood fermented zinc for immune health support

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Naturex, part of Givaudan, is expanding its Koji minerals portfolio with the launch of **Ultimine™ Zinc**. Developed in partnership with Cura Global Health, this latest ingredient solution for supplements, food and beverages is the perfect complement to the range’s existing offer of **Ultimine™ Iron** and **Ultimine™ Multi 7**. Available in powder and granule form, **Ultimine™ Zinc** is suitable for use in tablets, capsules and gummies, and guarantees compliance with Non-GMO, Kosher Pareve, Halal and vegan labelling.

Ultimine™ Zinc offers an excellent source of zinc, delivering an 11mg dose in a 200mg serving. It is produced using a patented fermentation process, during which koji culture biomass incorporates food grade zinc. The resulting product is a dried biomass, rich in protein, that naturally encapsulates the zinc – responding to growing demand for mineral ingredients from wholefood sources.

In December 2019, **Ultimine™ zinc** as well as other **Ultimine™** mineral products obtained Generally Recognized as Safe (GRAS) status for legal use in a wide range of applications, including beverages marketed as functional drinks, fruit juice, breakfast cereals and bars, meat substitutes, rice and pasta. The US Food & Drug Administration (FDA) responded to the company’s GRAS Notice (GRN) with a ‘no objection letter’, thereby agreeing with the safety assessment under the condition of use.

Nearly one third of the global population suffers from a zinc deficiency, according to the World Health Organization¹. America’s Centers for Disease Control & Prevention considers it to be one of six essential minerals that are key to fighting micronutrient malnutrition.² In the European Union, zinc is subject to several authorised health claims, reported by the European Food Safety Authority³, including one relating to the normal functioning of the immune system.

Timothée Olagne, Global Category Director, Nutritional Ingredients commented: “**Ultimine™ Zinc** is the world’s first fermented wholefood zinc supplement. It delivers high levels of zinc in a small dose and can be used in a range of food and nutrition applications. With broadly recognized regulatory acceptance, it offers an exciting new source of zinc, an important nutrient that many people do not get enough of.”

Known as the ‘miracle mold’, koji is a culture that is widely used to make fermented products such as soy sauce, miso, amazake and sake. It has enjoyed a higher profile in recent years as a result of growing consumer interest in fermented foods and beverages, including kombucha, kefir, kimchi and vinegar.

¹ <https://www.who.int/publications/cra/chapters/volume1/0257-0280.pdf>

² <https://www.cdc.gov/nutrition/micronutrient-malnutrition/micronutrients/index.html>

³ <https://efsa.onlinelibrary.wiley.com/doi/abs/10.2903/j.efsa.2009.1229>



About Naturex, part of Givaudan

Naturex sources, manufactures and markets natural specialty ingredients for the food and health industries. Naturex's portfolio includes natural preservation ingredients, specialty fruits & vegetables, phytoactives, and numerous other plant-based natural ingredients, designed to help its customers switch to natural ingredients and create healthy, authentic and effective products. The success of the company is based on a strong commitment to sustainability, continuous innovation and the talent of its people.

Naturex was founded in 1992 and is now part of Givaudan, the global leader in the creation of flavors and fragrances. Naturex invites you to discover more at www.naturex.com

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