



The O2P™ Powder Process

O2P™ is unlike any existing oil-to-powder conversion process.

Developed by NPRI, O2P™ is a proprietary process that supercedes existing conversion technologies such as spray dry, freeze dry or micro-encapsulation.



O2P™ is designed to ensure that the integrity of the oil remains the same throughout the process, yet delivers a production-friendly and/or formulation-ready powder.

O2P™ converts most edible oils, gels or pastes into a free-flowing powder without altering the molecular structure, isomeric profile or the nutritional value of the base oil. There is no introduction of heat, friction or oxygen anywhere in the conversion process.

O2P™ uses a proprietary process without the need for sprayers, blenders or other equipment that will generate heat and destabilize the oil. It operates at room temperature, retaining a nitrogen head throughout the process, thus preserving the original oil profile and limiting potential oxidation and stability problems.

O2P™ offers range of oil loads (the percentage of oil in the powder),



to 70%, based on oil or use.



With O2P™ you can add an anti-oxidant, an omega-3 or omega 3-6-9 combo, ALA, DHA, GLA, CLA...whatever nutritional value is required...simply, easily and economically.



Currently, we offer more than forty O2P™ Powders, from O2P Apricot Oil Powder to O2P Vitamin E Oil Powder, in Nutri

Grade (for use in tablets and capsules) or Food Grade (a water dispersible powder for use in many food and powder beverage applications). Each powder carries a minimum two year stability guarantee.

Our tolling service can also transform an oil, gel or paste into a free-flowing O2P™ Powder.

For a comprehensive list of O2P™ Powders, visit the O2P™ website at www.o2pus.com or give us a call at 702-479-1028