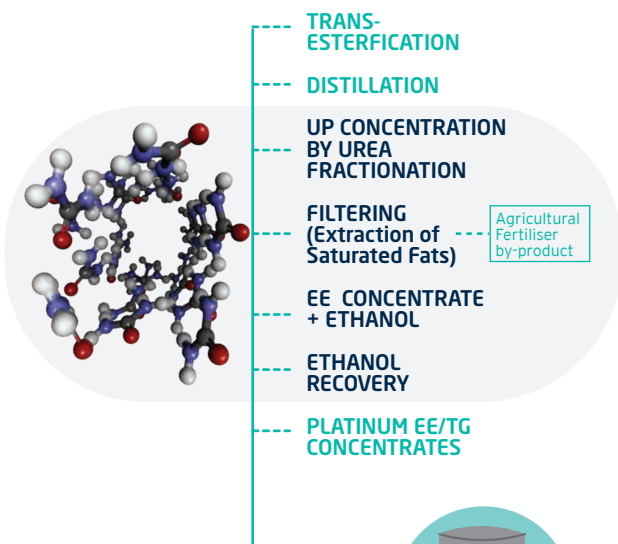


# VIVO MEGA<sup>TM</sup> PLATINUM

## OMEGA-3 CONCENTRATES

### VIVOMEGA<sup>TM</sup> PLATINUM NOW INCLUDES UREA TECHNOLOGY

Urea complexes / crystallizes in the presence of Saturated Fatty Acids into a hexagonal structure known as the Urea Tunnel. The physical formation of these crystals effectively filters out Saturated Fatty Acids while up-concentrating the remaining Omega 3 fatty acids.



- MINIMUM  $\geq$  800mg OMEGA-3 TOTAL
- SAME EXCEPTIONAL QUALITY PLATFORM
- BUILDS ON CURRENT TECHNOLOGY
- PHYSICAL PROCESS
- NO CHEMICAL REAGENTS
- REPURPOSED WASTE STREAMS - UREA APPROVED FERTILISER
- CLEAN SEPARATION OF FATTY ACIDS
- MOVING TO ZERO CARBON FOOTPRINT



#### VIVOMEGA<sup>TM</sup>

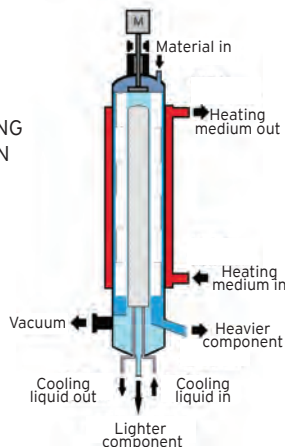
PLATINUM #	EPA mg/g	DHA mg/g	TOTAL n3
4535 TG Premium	450	350	850
5025 TG Premium	500	250	800
5525 TG Premium	550	250	850
6020 TG Premium	600	200	850
8000 TG Premium	800	-	820

# All products also available in EE format

# PROPRIETARY TECHNOLOGY PRODUCING SUPERIOR OMEGA-3 CONCENTRATES

## State-Of-The-Art Distillation

- GC RIEBER USE SPD (SHORT PATH DISTILLATION ALONG WITH FURTHER PROPRIETARY MODIFIED DISTILLATION TECHNOLOGIES)
- HIGH SEPARATION OF OMEGA-3 FATTY ACIDS BY DIFFERENCES IN BOILING POINT (VAPOR PRESSURE)
- NO HARSH CHEMICALS USED
- LOW CONTACT TIME - MINIMIZES THERMAL STRESS OF THE OIL



## Urea Tunnel: Advanced Crystallization Technology

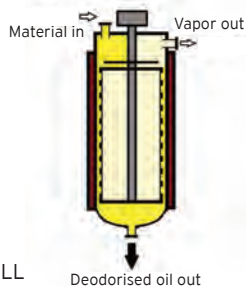
- IN THIS PROCESS, OMEGA-3 FISH OIL ETHYL ESTER (EE) ARE CONCENTRATED BY MIXING THE FISH OIL WITH UREA DISSOLVED IN ETHANOL
- UREA COMPLEXES / CRYSTALLIZES IN THE PRESENCE OF SATURATED FATTY ACIDS INTO A HEXAGONAL STRUCTURE KNOWN AS THE UREA TUNNEL. THE PHYSICAL FORMATION OF THESE CRYSTALS EFFECTIVELY FILTERS OUT SATURATED FATTY ACIDS WHILE UP-CONCENTRATING THE REMAINING OMEGA-3 FATTY ACIDS
- IN LINE WITH GC RIEBER'S PHILOSOPHY OF ENVIRONMENTALLY FRIENDLY PRODUCTION, ETHANOL USED IN THIS PROCESS IS RECOVERED AND REUSED IN OUR PRODUCTION

## TG Synthesis

- OIL IS CONVERTED BACK TO ITS NATURAL TG FORM USING AN ENZYMATIC PROCESS
- THIS GENTLE PROCESSING STEP DOES NOT USE NOR REQUIRE ANY TOXIC CHEMICALS OR SOLVENTS
- THE ENZYMATIC PREPARATION OF TRIGLYCERIDES IS HIGHLY EFFECTIVE, RESULTING IN A PLEASANT TASTING TRIGLYCERIDE OIL

## Thin Film Deodorisation

- REMOVAL OF VOLATILE COMPONENTS BY GENTLE PROCESSING
- SHORT CONTACT TIME - MINIMIZED THERMAL STRESS OF THE OIL CONCENTRATE
- PROVIDING PRODUCTS WITH SUPERIOR TASTE AND SMELL



## PLATINUM EE CONCENTRATES

CRUDE FISH OIL  
REFINEMENT

TRANS-  
ESTERIFICATION

DISTILLATION

UREA  
PRECIPITATION

WINTERIZATION  
(OPTIONAL STEP)

BLEACHING

VITAMINIZATION

THIN FILM  
DEODORISATION

FILLING



## PLATINUM TG CONCENTRATES

CRUDE FISH OIL  
REFINEMENT

TRANS-  
ESTERIFICATION

DISTILLATION

UREA  
PRECIPITATION

DISTILLATION  
(OPTIONAL STEP)

TG SYNTHESSES

BLEACHING

DISTILLATION

VITAMINIZATION

THIN FILM  
DEODORISATION

FILLING



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