

NEW OMEGAZERO™ MICROEMULSION TECHNOLOGY Reduce Burps. No Coating Needed.

As the first company that encapsulated Omega-3 fish oil products in 1934, Catalent is proud to introduce our new OmegaZero™ Microemulsion technology. This patented technology is designed to overcome consumer challenges with Omega-3s, such as fishy burps, foul odor and aftertaste.

As the leading innovator of softgel technologies, Catalent has over 80 years of track record in softgel formulation development, delivery and supply to the global Consumer Health market. OmegaZero™ technology delivers odorous oils in a micro-emulsified formulation that is designed to increase surface absorption. With OmegaZero™ Technology, the odoriferous oil is emulsified in the gut instead of forming a layer on the surface of the gastric juice. This significantly reduces the contact surface of the oil with air. The oil smell is further masked by essential oils.

Ideal for Multiple Product Categories & Consumer Groups

With its potential to reduce fish burps and improve consumer compliance, OmegaZero™ technology is well-suited for a broad range of product categories and fill types.

HEART HEALTH	NUTRITIONAL OILS
BRAIN HEALTH	MULTIVITAMINS
EYE HEALTH	MINERALS
JOINT HEALTH	POORLY SOLUBLE INGREDIENTS

Key Benefits

OmegaZero™ Capsules Technical Advantages

- Due to its small droplet size, the micro-emulsion increases surface absorption
- Odoriferous oil is emulsified in the gut instead of forming a layer on the surface of the gastric juice, which reduces fishy burp episodes
- Flavored oils in the fill provide enhanced taste masking for challenging ingredients
- Potential to enhance chewable and twist-off products





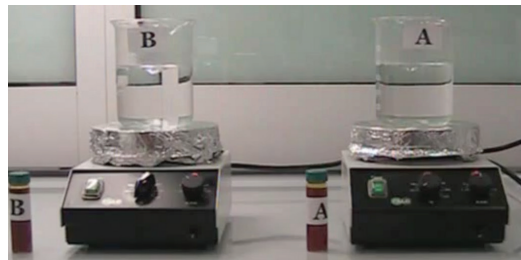
OmegaZero™ Capsules Consumer Benefits

- Improved palatability for odoriferous oils such as fish oil and garlic oil
- Micro-emulsion helps achieve maximum desired effect
- Application to other dose forms such as chewable and twist-off softgels, makes the technology appealing for children and older consumers

Dispersion Comparison of Softgel Contents: With & Without OmegaZero™ Technology

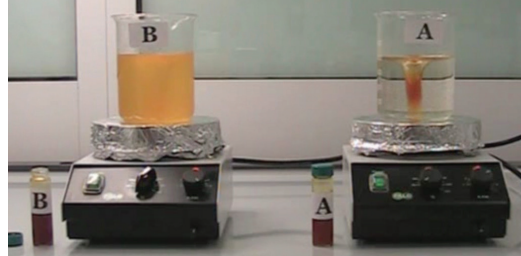
The objective of this experiment was to compare the dispersion of lipophilic softgel contents in water using two formulations with (B) and without (A) OmegaZero™ technology. The fill was colored to capture the dispersion effect of lipophilic content in water. Upon dispersion and mixing, a homogenous emulsion is formed with formula B, while a distinct layer was formed on top of water with formula A. OmegaZero™ technology provides enhanced dispersion of oil in a hydrophilic medium such as those present in the stomach.

COLORED OIL
DISPERSED WITH
OMEGAZERO™
TECHNOLOGY



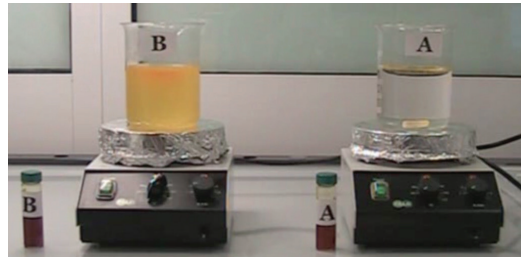
UNTREATED
COLORED OIL

ON MIXING,
OIL
HOMOGENEOUSLY
DISPERSES IN WATER



ON MIXING,
UNTREATED
OIL DOESN'T
DISPERSE IN
WATER

ONCE MIXING
IS STOPPED,
SYSTEM REMAINS
HOMOGENEOUSLY
DISPERSED



ONCE MIXING
IS STOPPED,
OIL SEPARATES
FROM WATER &
FLOATS ON TOP

Find out how we can help expand your Omega-3 offerings
with OmegaZero™ Microemulsion technology!

more products.
better treatments.
reliably supplied.™

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