Taste-Free™ Albion® Minerals

Deliver the Ideal Taste Profile Without Compromising on Potency, Quality and Bioavailability

Minerals are essential for life; the body simply cannot make them

Supplements often contain a hefty dose of important minerals to meet the nutritional needs of consumers. Supplementation and fortification are crucial, but product taste can be impacted.

Chewable tablets, lozenges, gummies and even beverages are at risk of delivering an unpleasant metallic aftertaste, especially supplements containing iron. Even the World Health Organization recognizes that "iron is the most challenging micronutrient to add to foods" because it is likely to lead to undesirable organoleptic changes.[1] Formulators are met with a challenge when creating dietary supplements with high mineral loads.

Since taste is one of the most important parameters of consumer compliance in the use of dietary supplements, especially products designed for children, Balchem has developed a solution to solve this organoleptic challenge. The **Taste-Free™** line by **Albion® Minerals** delivers a low-impact taste in a bioavailable, well-tolerated chelated form.

As the industry pioneer in specialty chelates, **Albion® Minerals** has also repeatedly demonstrated multiple benefits for consumers and product developers alike – including high solubility[2] and enhanced bioavailability.[3] **Taste-Free™** Minerals provide the same proven advantages that mineral chelates have to offer, while limiting the sensory impact.

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Solve Today. Shape Tomorrow.

Taste-Free™ Fe

Clinical data shows that Ferric Glycinate is a well-absorbed form of iron in both adults and children.[4,5] Researchers found that electrochemical neutrality, charge balance, and low solubility give Taste-Free Fe stability and sensory quality advantages.

Managing the organoleptic profile is key to successfully creating applications to help close nutrient gaps. Iron deficiency is a major global challenge, and Balchem has solutions to address it. Taste-Free Fe has been shown to be an effective way to treat and prevent iron deficiency anemia due to its bioavailability and safety. Taste-Free Fe is a great choice for iron in supplements and food products that require a palatable form of iron. It is also beneficial for sugar-based foods and beverages, as it does not react with other ingredients like other forms of iron.

Tablets · Capsules · Chewables · Gummies
Food · Beverages · Dairy · Powders

Taste-Free™ Zinc

Balchem's Taste-Free Zinc chelate is excellent for use in food fortification. For example, the phytates found in the fibers of various grains do not decrease absorption of Balchem's zinc amino acid chelates the way it does with other zinc forms.[5] What's more, it reduces the astringency of the zinc compound, helping to mask the taste in dietary supplement applications.

Tablets · Capsules · Chewables · Gummies · Effervescents
Baked Goods · Beverages · Dairy · Powders

Taste-Free™ Magnesium

Balchem's magnesium chelates have been clinically demonstrated to be easier on the gastrointestinal tract; the buffered form utilizes magnesium oxide to combine high elemental magnesium value with high bioavailability. Our proprietary technology helps reduce the alkalinity of the metal, ensuring a more pleasant taste.

Tablets · Capsules · Gummies
Food · Beverages · Powders

Taste-Free™ Calcium

This fully reacted mineral chelate is one of the most bioavailable forms of calcium. Each calcium molecule is bound to two glycine molecules through Balchem's patented chelation process, transforming it into an amino acid chelate that has nearly twice the absorption rate of calcium citrate or calcium carbonate.[2]

Tablets · Capsules · Chewables · Gummies
Food · Beverages · Powders

Interested in learning more about Taste-Free™ Minerals? Want to request a product sample? **Contact us today.**

References: **1.** WHO/FAO, 2006. Guidelines on food fortification with micronutrients. Allen LH et al (ed). **2.** Heaney RP, et al. Calcif Tissue Int. 1990 May;46(5):300-4. doi: 10.1007/BF02563819. **3.** Gandia P, et al., Int J Vitam Nutr Res. 2007 Jul;77(4):243-8. **4.** Bovell-Benjamin AC, et al., Am J Clin Nutr 2000; 71: 1563-1569. **5.** de Paula RA & Fisberg M. Arch Latinoam Nutr 2001; 51(1 Suppl 1): 54-9.