

BASF
We create chemistry

Oil Fortification
An Investment in the Future

The fortification of staple foods such as cooking oils is an effective public health strategy to improve micronutrient intake in populations at risk of deficiency.

At BASF, we are driven by a clear purpose: to help build a healthier future by improving access to micronutrients, e.g. vitamin A. Through our high-quality, reliable product solutions, we enable food fortification and thereby help to close nutritional gaps.

We see adequate vitamin supply not only as a nutritional necessity, but as an investment in long-term well-being and better lives for millions of people worldwide.

Why Fortify Oil?

Edible oil is one of the most effective and technically suitable food vehicles for vitamin A fortification, combining broad consumer reach with excellent technological compatibility.

Vitamin A is a fat-soluble micronutrient and naturally oil-based. This allows vitamin A to be easily and homogeneously incorporated into vegetable oils.

BASF Product Solutions

BASF is a leading producer of highly stable vitamin A offering special products for the fortification of vegetable oils. BASF's products include:

Vitamin A-Palmitate 1.0 Mio IU/G

Retest period: 36 months

Vitamin A-Palmitate 1.7 Mio IU/G

Retest period: 36 months

Oily Vitamin Blend: Vitamin A-Palmitate 1.0 Mio IU/G Vitamin D_3 100,000 IU/G

Retest period: 24 months

BASF Testing Solution

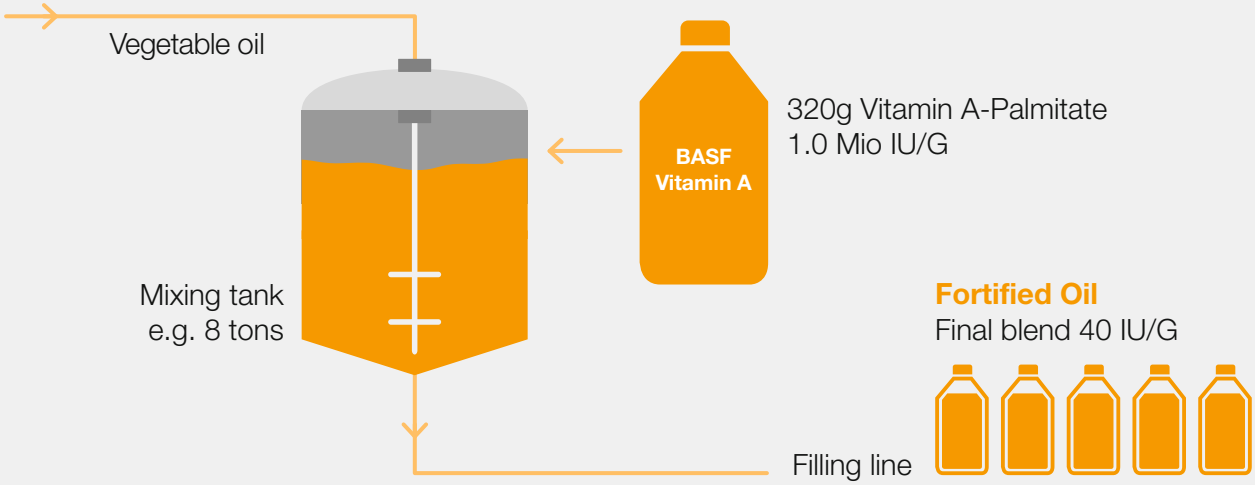
To test for the vitamin A content of fortified vegetable oil, BASF has developed a semi-quantitative test kit.

It is easy to use and allows fast screening of oils for the presence of vitamin A at low cost.

Oil Fortification Principle

The fortification process is straightforward and flexible, requiring only limited equipment. Precise dosing and uniform distribution can be achieved using standard industrial blending or static mixing technologies. It is advisable to dilute the vitamin A oil prior to addition to the vegetable oil.

Oil Fortification Process



Please note: local legislations on fortification of edible oils with vitamin A may vary and need to be considered.

Product Stability

Vitamin A oils have high stability when stored in factory-sealed containers not above 15 °C.

The stability of vitamin A in the fortified vegetable oil depends on how it is used by the consumer, e.g. exposure to light.

Many vegetable oils are rich in vitamin E, which acts as an antioxidant and contributes to stabilizing vitamin A. Most of our products use vitamin E as stabilizer for vitamin A.

For information about other vitamins for food fortification, and applications in flour, sugar or milk, please contact us.

Stability of BASF's Oily Vitamin A Products

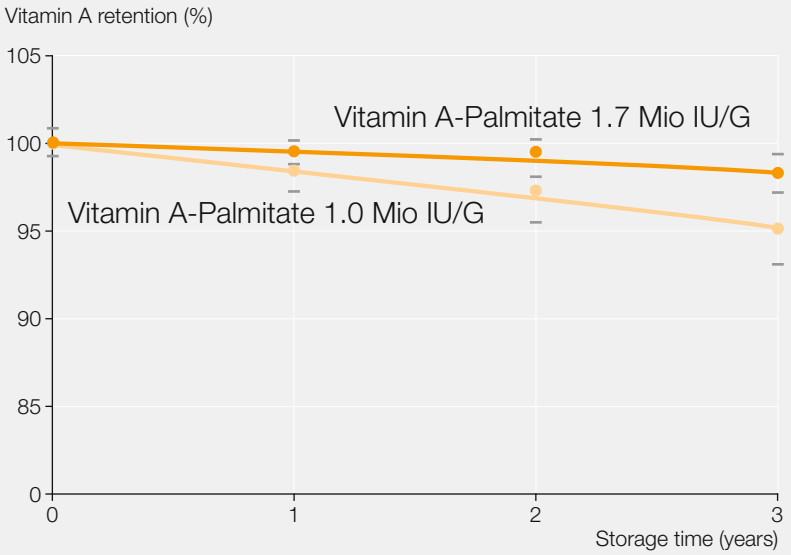


Figure: values are mean ± SD (n=7 for Vitamin A-Palmitate 1.7 Mio IU/G and n=8 for Vitamin A-Palmitate 1.0 Mio IU/G). The vitamin A products were stored at 15 °C in the original sealed container. BASF study No. HS220.

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BASF Human Nutrition

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