

Kemin Food Technologies – Asia Launches Water-Soluble Antioxidant Solution OLESSENCE™ BV

Innovative ingredient harnesses power of plants with olive and spearmint extracts

SINGAPORE (May 9, 2024)– Kemin Industries, a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services, has expanded its Kemin Food Technologies – Asia portfolio with OLESSENCE™ BV, a water-soluble antioxidant derived from a unique blend of olive and spearmint extracts.

Olives, with their high concentration of the phenolic compound hydroxytyrosol, have long been associated with cardiovascular health. The fruit's biophenols, recognized for their ability to naturally extend the shelf life of food products, paved the way for OLESSENCE BV to deliver unparalleled antioxidant protection for food and beverage systems.

Unlike traditional oil-soluble antioxidants, OLESSENCE BV is naturally hydrophilic, allowing it to integrate seamlessly into water-based food systems such as beverages, dressings, and condiments. Kemin's extensive in-house testing has confirmed the effectiveness of OLESSENCE BV in extending shelf life while preserving the flavor and color of beverages. Even without emulsifiers, OLESSENCE BV ensures smooth blending and an uncompromised appearance and texture of manufacturers' final product.

"At Kemin, we are dedicated to pioneering innovative solutions that cater to the evolving needs of our customers while fostering a healthier, more sustainable future," said Dan Ryan, Product Manager, Kemin Food Technologies – Asia. "With the launch of OLESSENCE BV, we are proud to offer the food and beverage industry an antioxidant solution that seamlessly combines efficacy, sustainability, and versatility. Our team of food scientists remains committed to exploring the diverse applications of this olive-extract ingredient across various food sectors."

The launch of OLESSENCE BV addresses a critical gap in the Asia-Pacific region's antioxidant market by offering beverage manufacturers a viable solution for enhancing product stability without added emulsifiers. Plant-based beverages continue to gain popularity as dairy alternatives, increasing the importance of antioxidants to maintain product quality. OLESSENCE BV provides a reliable safeguard against oxidation, ensuring the longevity and integrity of plant-based drinks rich in fatty acids.

[Click here](#) for more information on Kemin Food Technologies' extensive portfolio of natural ingredient solutions for the Asia-Pacific region.

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About Kemin Industries

Kemin Industries (www.kemin.com) is a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services. The company supplies over 500 specialty ingredients for human and animal health and nutrition, pet food, aquaculture, nutraceutical, food technologies, crop technologies, textile, biofuel, and animal vaccine industries.

For over half a century, Kemin has been dedicated to using applied science to address industry challenges and offer product solutions to customers in more than 120 countries. Kemin provides ingredients to feed a growing population with its commitment to the quality, safety, and efficacy of food, feed, and health-related products.

Established in 1961, Kemin is a privately held, family-owned-and-operated company with more than 3,000 global employees and operations in 90 countries, including manufacturing facilities in Belgium, Brazil, China, Egypt, India, Italy, San Marino, Singapore, South Africa, and the United States.

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