



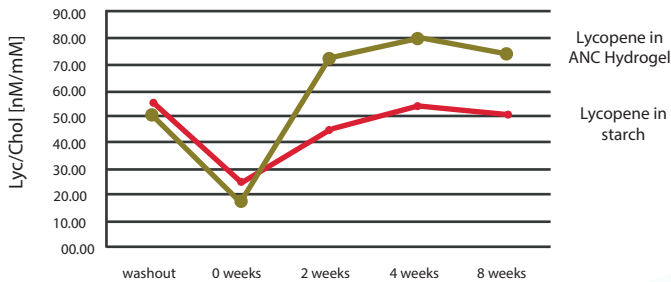
## ANC Hydrogel for Functional Beverages

### *Aqueous dispersion of hydrophobic molecules with improved bioavailability*

## Technology

Starch and other carbohydrate encapsulations enable dispersion of hydrophobic molecules and oil-based products in aqueous solutions. However this may result in reduction of bioavailability and efficacy of these molecules.

Effect of Starch Encapsulation and ANC Hydrogel on Lycopene Absorption in Humans in nM lycopene per mM cholesterol



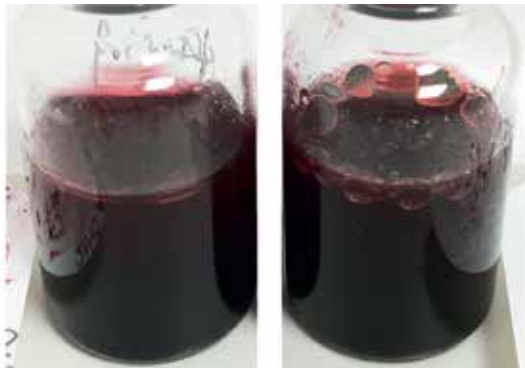
ANC Hydrogel is a natural acid resistant emulsifier. It is not only able to help disperse hydrophobic molecules or substances but also protect them from stomach acidic degradation, and subsequently increase their bioavailability and efficacy.

## Applications

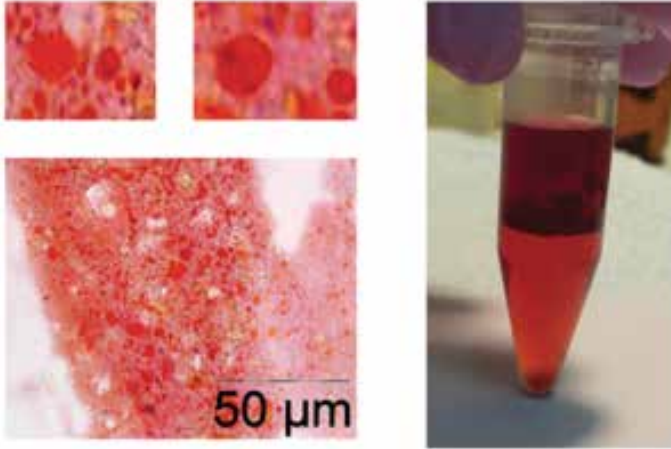
### Omega 3 water

ANC Hydrogel

Control



# Astaxanthin ANC Hydrogel dispersion in water



ANC Hydrogel is active in pH from 1.5 to 8.0 and resistant to pasteurisation.

## Regulatory

ANC Hydrogel is not chemically modified but a physical condensate of some plant extracts, which are already used in food in Europe and elsewhere. Therefore it does not require EFSA approval for its food and beverage application.

Lycotec is now looking to license ANC Hydrogel technology to the Food and Beverage industry.

## IP Protection

ANC Hydrogel patent application was filed 7 February 2018.



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