

Egg phospholipids offer a wide variety of health benefits when ingested in nutraceutical supplements or health food products. Egg-derived phospholipids contain approximately 84% phosphatidylcholine (PC), which is an excellent source of the choline and phosphorous needed by the body. Choline is recognized by Health Canada as supporting liver function, and phosphorous is known to support the development and maintenance of bones and teeth, an electrolyte, preventing phosphorous deficiency, and maintaining the body's ability to metabolize nutrients.

PC is also known to act as an **anti-inflammatory**, **prevent cancer growth**, aid in **cholesterol reduction**, improve **learning and memory**, and treat **liver diseases**..

Product Applications:

Nutraceutical Supplements:

 Phospholipid (lecithin) pills are already being commercially sold for their health benefits. However, our phospholipids have a higher amount of PC than soyderived PL and our clean processing technology isolates the PL without any harmful solvents which denature the proteins.

Functional Food Applications:

• Egg phospholipids can be added to health and sports products to give additional health benefits.

Cosmetic Uses:

- Can be used in creams and lotions for their emulsification, solubilizer, and wetting agent properties.
- They can also be used for their linoleic acid which helps keep skin healthy and moisturized, slow the ageing process, and improve the skin barrier.







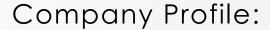
Product Specifications:

Main Ingredients:

Phospholipids 50 %

Phospholipid Profile (% of Total):

Phosphatidylcholine 42.0 % Phosphatidylethanolamine 6.1 % Others 1.9 %



Ecovatec Solutions Inc. is a private Canadian based egg yolk processing company focused on innovative technology solutions. We are dedicated to delivering premium egg yolk ingredients to the nutraceutical, pharmaceutical, cosmetic, and food industries.

Our EcovaPure™ processing methods illustrate our commitment to purity, efficiency, and natural processing. EcovaPure™ technology uses low temperatures and no harmful chemicals to extract and separate high quality, functional food ingredients. We work with local egg producers to ensure Canadian Food Inspection Agency approved pasteurized yolk is the basis of all our products.

Corporate Contact Information:

Ecovatec Solutions Inc.

Head Office: 604.425.1546

E-mail: info@ecovatec.com

Website: www.ecovatec.com