ecovatec SOLUTIONS INC

EcovaPure™ PL-20H

Product Information:

EcovaPure™ PL-20H is an egg yolk phospholipid (PL) powder and contains a minimum of 20% hydrolyzed phospholipids. The hydrolyzation is performed to make it an even better emulsifier than PL-20. It is primarily used as an emulsifier and food binder in baked goods, ice cream, and chocolate.

It's dry powder form makes it easy to use and store and dissolves easily in water or oil, eliminating the need to heat emulsifications to activate the emulsifier properties.

Our phospholipid emulsifiers show better emulsification properties than enzymatically modified egg yolk powder, soy lecithin, and other companies' egg lecithin products. A little goes a long way and with very little color and taste they don't affect the flavor and color of your final products.

The phosphatidylcholine in phospholipids also provides well-documented health benefits such as: reduction in inflammation, cancer-prevention, cholesterol reduction, improved learning and memory, and treatment of liver diseases.

Our egg-derived phospholipids also are processed in a way where they don't contain lysophosphatidic acid, which is a known carcinogen and is present in enzyme modified egg yolk powder.

Product Applications:

Functional Food Applications:

- Egg-derived PL is an excellent emulsifier for food applications in both water and oil-based emulsions.
- Egg phospholipids can be added to health and sports products to give additional health benefits.

Agricultural Uses:

- Egg PL is a natural insecticide when mixed with vegetable oil
- It can also be used as a natural plant growth enhancer.

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.

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Product Specifications:

Main Ingredients:

Phospholipids	20 %

Phospholipid Profile (% of Total):

Phosphatidylcholine	16.8 %
Phosphatidylethanolamine	2.4 %
Others	0.8 %

Company Profile:

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:

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