

Energize Your Product - and Your Customers -
with Jerzee® CWS-MCT



Formulating great tasting and nutritionally beneficial sports nutrition products can be challenging. Now, Diehl Food Ingredients™ makes it a little bit easier. By leveraging both the functionality and nutritional benefits of MCT's (medium chain triglycerides), we have created a unique powdered creaming system that can energize your product. Jerzee® CWS-MCT delivers medium chain triglycerides in a dry powdered form which have been reported in the literature as providing:

- * Quicker fat absorption
- * Easier fat digestion and quicker utilization
- * Stimulates thermogenesis (aids fat loss)
- * A calorically dense fat source
- * Only elicits a small insulin response
- * Delivers a boost of energy
- * Increases endurance

In addition to these nutritional enhancements, given the softer nature of the MCT oil used in this system, the product delivers favorable organoleptic properties as well. The fat base for this MCT oil is liquid at room temperature and has a lower solid fat index profile even at refrigerated temperatures.

All of this, and still delivering the other functionalities that you expect from your creaming system:



- * Enhanced creaminess and opacity
- * Improved texture and mouthfeel
- * Improved emulsion stability

Give us a call today and ask for your free sample of this nutraceutical powder and put the power of MCT's to work in your formula today. At Diehl Food Ingredients, over 135 years of ingredients and application know-how make a difference.

Product specification sheet and Nutritional data available upon request.

The information herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information it is suggested that you evaluate the products on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.