



INFANT NUTRITION.

INFANT NUTRITION LIKE NEVER BEFORE

 LIPSA

ABOUT US.





● INFANT NUTRITION AT LIPSA

Lipidos Santiga (LIPSA) is a company with over 50 years' experience refining vegetable oils and fats, and more than 30 years' experience as a strategic supplier in the infant food sector. From our plant in Barcelona we currently serve customers across the globe, complying with the most stringent regulations and specifications.

LIPSA is aware that the infant food market, and the challenges it presents, are complex and highly specialised. This is why our team of professionals is qualified and trained to respond to the needs of our customers, from product development to logistical management across the globe, providing a flexibility that is unique to the market. All the while, we comply with our commitments and with the service and quality expectations typical of an industry-leading oils supplier.

TAILOR-MADE SOLUTIONS

A RANGE OF OIL MIXES DESIGNED ACCORDING TO OUR CUSTOMERS' NEEDS

Fats make up the majority (45 to 55%) of the energy content of breastmilk, providing a total amount of fat of about 5,5 Kg during the infant's first 1000 days of life.

These fats are key to nutrition during this stage of growth, not only due to their high-energy content, but also because they fulfil a number of functions at the metabolic and physical level which are critical to the healthy development of babies. The lipid components in the fat contained in breastmilk contain essential nutrients, such as polyunsaturated fatty acids (PUFAs), and long-chain PUFAs (LC-PUFA) under series n-6 and n-3, as well as fat-soluble vitamins which help modulate the gastrointestinal function, the metabolising of lipoproteins, the formation of cell membranes and neural tissue, considerably contributing to a baby's growth, development and health.

The composition of breastmilk varies throughout the lactation period, as well as according to the mother's diet. The fats in infant formulas must therefore be adapted to be as similar as possible to those in breastmilk. To adapt and obtain a fat with a variety of profiles of fatty acids, mixed vegetal oils are needed.

At LIPSA, we work with an extensive variety of top-quality raw materials to produce custom-made oil mixes according to the fatty acid profile our customers request from us. Our range of oil mixes for infant formulas, **Lactalip**, also offers the possibility of including additives such as antioxidants, MCTs (Medium-chain triglycerides), lecithins or phospholipids, to adapt it to the specific needs of each field of application.

For years, LIPSA has kept one step ahead of the regulations on the mitigation of the presence of contaminants in our oils, to provide them with the lowest possible levels of these contaminants: glycidol esters (GE), 3 monochloropropanediol (3-MCPD), mineral oil saturated hydrocarbons and mineral oil aromatic hydrocarbons (MOSH and MOAH), benzopyrenes, PAHs and pesticides.

LACTALIP
by LIPSA



QUALITY & SUSTAINABILITY

QUALITY ACROSS THE ENTIRE CHAIN

At LIPSA, we believe that quality should not be offered solely and exclusively for finished products. Rather, we believe that quality must be found across the entire supply chain and production process. Each person and each team or instrument contributing to production and timely delivery of the product must be managed so as to ensure quality across the whole process

It has been shown that the quality of fats in infant foods is of the utmost importance in ensuring growth, development and health in later years. At LIPSA, we regularly carry out a meticulous process of auditing and analysis to guarantee that all our processes and products comply with the highest food safety and quality standards. We always offer safe, healthy and sustainable solutions.

At LIPSA, we also pay attention to every component of our supply chain and we only work with the best suppliers. Personal safety and food safety, as well as continuous improvement of our processes to reduce environmental impact, are a priority for all our activities. Sustainability is, therefore, an essential part of our commitment as a company. We firmly believe in the sustainability of the products that we commercialise, and we contribute to every-increasing knowledge of our clients and their systems in all related areas.

LIPSA has been certified by bodies with the strictest standards and is a certified RSPO (Roundtable for Sustainable Palm Oil) member, only buying from suppliers which are also members of this organisation. The palm products we supply have been certified according to Mass Balance (MB) or Segregated (SG) RSPO models.

For our seed oil range, we are certified under the ISCC Plus scope.



Biolip

- Organic Oils

In a market where differentiation and sustainability are the norm, organic/ecological products have become more and more prominent. Organic nutrition guarantees that no pesticides or chemical fertilisers are used and maintains traceability throughout the supply chain.

Given the ever-increasing demand for these types of oils, LIPSA decided in 2018 to go one step further and secure certification on the refining of organic oils and fats.

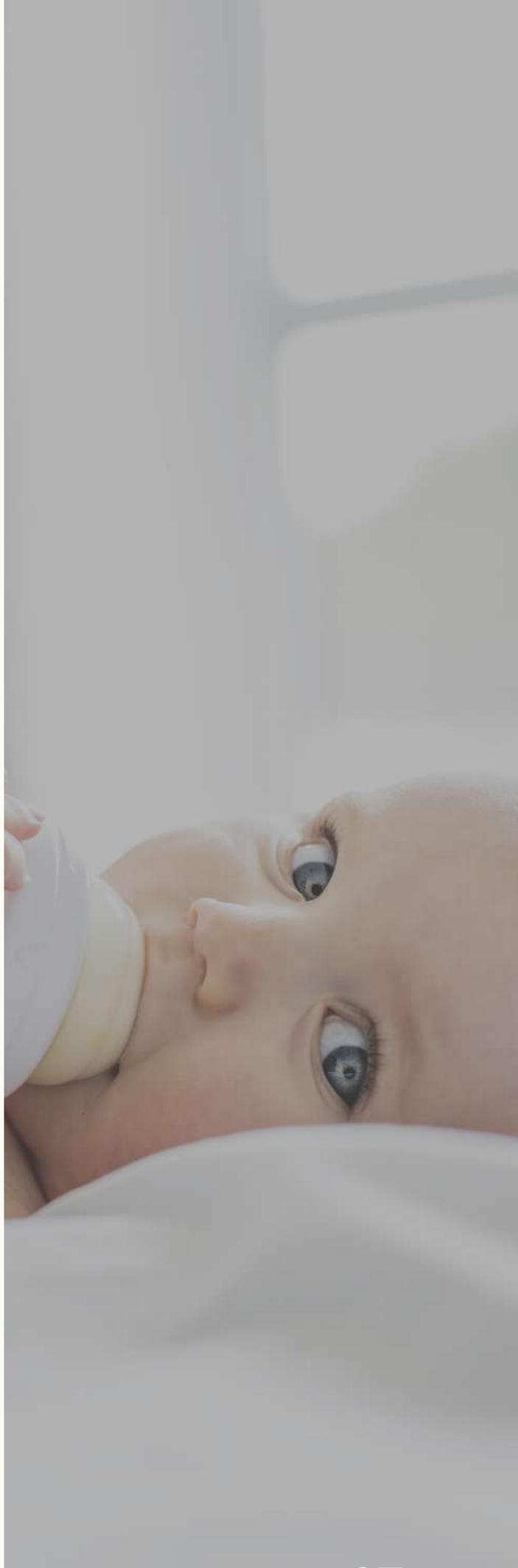
Our range of organic products includes most of our oils and oil mixes, all of which are refined using approved methods guaranteeing the highest level of quality and the absence of contaminants (3-MCPD, GEs, MOSH/MOAHs, PAHs, pesticides, etc).



"The global organic food & beverage market is expected to reach \$320.5 billion by 2025. Organic farming practices use fewer pesticides than traditional agriculture and the produce is often fresher and more nutritious.

Organic farming is better for the environment. Practices enhance soil and water quality, reduce pollution, provide safe, healthy livestock habitats, enable natural livestock behavior and promote a self-sustaining cycle of resources on a farm."

GRAND VIEW RESEARCH.





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