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STEER Worldâ??s Lifesciences arm unveils nextâ??gen ingredient solutions

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STEERÂ World, a global leader in materials transformation technology, announced through itsÂ Lifesciences arm, STEERLife,Â aÂ novel platform for advanced ingredient solutions.Â Â As a Contract Development and Manufacturing Organisation (CDMO), STEERLife'sÂ solutionsÂ are tailored for the evolving needs of the Indian Functional Food Industry,Â a market projected to reach approximatelyÂ $25.38 billion by 2030Â (with a 10 per cent CAGR from 2024 to 2030), driven by increasing consumer health consciousness and demand for functional products.Â

With a focus on enhancing ingredient functionality, STEER Worldâ??s Lifesciences arm is helping brands overcome long-standing R&D challenges like poor solubility, poor dispersibility, ingredient bitterness and stability. STEER Worldâ??s technologies tackle these issues head-on to unlock new possibilities for product performance and shelf life.

In a market thatâ??s increasingly fast-paced and consumer-driven, ingredients are the backbone of new product development. â??Functionalizing ingredients is no longer optional; it is essential. Through our proprietary technologies, weâ??re enabling ingredient transformation at levels as desired by the end user to improve product performance, stability, and sensory outcomes,â?• said Dr. Pavitra Kumar, Head - Food Business Division at STEER World's Lifesciences arm.

STEER World's Lifesciences arm, STEERLife, leverages proprietary Hot Melt Extrusion (HME) and Continuous Granulation technologies to offer food and nutraceutical brands a novel, solvent-free platform to enhance and re-engineer ingredient functionality for improved formulation success.

Currently, the innovation-driven CDMO is working with several industry-leading companies on:

Flavour Encapsulation & Stabilisation â?? For controlled release, extended shelf life and wider applications in the food, nutraceutical and pharma industries.

Taste Masking of Bitter Actives â?? Including challenging ingredients like caffeine and bacopa for better palatability and expanded use cases.

Granulation of Spice Actives â?? For densification, flow improvement, solubility enhancement and better dispersion in end applications such as capsule compliance.

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