



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

Plant Extracts-Naturally Fermented Fruits and Vinegars
Cold Pressed Oils-Essential Oils-Phenolic Rich Powders

DATA SHEET PRODUCT

AUSTRALIAN APPLE CIDER VINEGAR

Differentiate your product range and health profile using naturally fermented Australian Apple Cider Vinegar.

INGREDIENTS

Product Name: Australian Apple Cider Vinegar
Botanical Name: *Malus domestica*, *Malus Pumila*
CAS: 8028-52-2
INCI: Pyrus Malus (Apple Cider Vinegar)
Description: 100% Naturally Fermented Apple Cider Vinegar

PRODUCT RANGE

Apple Cider Vinegar Raw
Apple Cider Vinegar Raw Oak Aged
Apple Cider Vinegar

CONCENTRATED PHYTONUTRIENTS

Antioxidants

Capture oxygen delaying oxidation which may prevent or delay cell damage

Polyphenols

Large group of molecules found in plants. These compounds are responsible for the taste, colour and mouthfeel and are divided into phenolic acids and flavonoids.

January 2017. The information contained in this datasheet has been gathered from publicly available source material and is intended to provide general information to readers. No therapeutic claim in relation to the product is intended. Whilst reasonable care has been taken in the preparation of this datasheet, General Industry Pty Ltd trading as Botanical Innovations is not responsible for any reliance readers place on the information in the datasheet and does not represent or warrant that the information in the datasheet is complete or accurate. Readers rely on the information in the datasheet at their own risk. Disclaimer: Reasonable care has been taken in preparing this document and the information provided herein is believed to be accurate. However, this information is not intended to constitute an "authoritative statement" under the National Industrial Chemical Notification and Assessment Scheme Australia and New Zealand rules and regulations.



Differentiate your product range and products profile with added functional health benefits and a new flavour and aroma profile.

AUSTRALIAN APPLE CIDER VINEGAR

impacts upon the depth profile, flavour and shelf life of the finished product. It is easy to store and operate. The product is stable with extended shelf life.

APPLICATIONS FLAVOUR & INGREDIENT

Origin	Australia
Shelf Life	Unopened 24 Months
MOQ	500ML



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DATA SHEET PRODUCT AUSTRALIAN APPLE CIDER VINEGAR

SPECIFICATIONS

Apple Cider Vinegar Raw

Colour: Amber
Raw: Unfiltered
With Mother: Unpasteurised

Apple Cider Vinegar Raw Oak Aged

Colour: Amber to Dark Amber
Raw: Unfiltered
With Mother: Unpasteurised

Apple Cider Vinegar

Colour: Amber
Filtered
Pasteurised

NUTRITIONAL INFORMATION

	100 ml	
Energy	20	kJ
Protein	< 0.1	g
Fat	< 0.2	g
Saturated Fat	< 0.1	g
Carbohydrate		
Total	< 1	g
Sugars - Total	< 1	g
Sodium	1.3	mg
Acidity	5-8	%

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PACKAGING

500ML, 1 Litre, 5 Litre, 10 litre, 20 litre, 50 litre, 100 litre, 200 litre drums, 1,000 litre IBC. For orders over 1 tonne contact us to discuss your requirements.

SHELF LIFE

Shelf Life 2 years unopened.

ALLERGENS

	Contains/ Potential Contamination
Cereals & cereal products + Gluten	No
Crustaceans & their products	No
Eggs & egg products	No
Fish & fish products	No
Peanuts or peanut products	No
Soybeans or their products	No
Milk or milk products	No
Nuts & nut products	No
Celery & celery products	No
Mustard & mustard products	No
Sesame seeds & sesame products	No
Sulphur dioxide & sulphites	No



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