



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

FERMENTED FRUITS AND VINEGARS

CREATE NEW PRODUCTS - ENHANCE EXISTING PRODUCTS
CONCENTRATED PHENOLIC PHYTONUTRIENTS
ANTIOXIDANTS PRE BIOTICS.

APPLE CIDER VINEGAR

Vinegar is one of the oldest fermented foods in the world with a recorded history of continuous use dating back 5,000 years.

Botanical Innovations slow fermentation process ensures its Apple Cider Vinegar is true to nature concentrating all the health and healing properties, phenolics and prebiotic phytonutrients that have ensured vinegar has survived through the centuries.

Botanical Innovations Apple Cider Vinegar has a variety of applications, Natural Healthcare, Cosmeceutical & Functional Foods & Beverages.

APPLE CIDER VINEGAR RAW

Traditionally fermented apple cider vinegar with 'Mother'
Unfiltered & Unpasteurised

APPLE CIDER VINEGAR OAK AGED RAW

Traditionally fermented apple cider vinegar aged with oak with 'Mother'.
Unfiltered & Unpasteurised

APPLE CIDER VINEGAR

Traditionally fermented apple cider vinegar.
Filtered & Pasteurised





Made in Australia with 100% Australian Ingredients



Botanical Innovations

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