



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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



NATURAL HEALTH & WELLNESS APPLICATION GUIDE



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

NEW FLAVOURS,FRAGRANCES, INGREDIENTS & PRIVATE LABEL

Botanical Innovations has spent 2 years undertaking research and development to create a new range of phenolic rich phytonutrients for functional applications as well as stand alone products suitable for private label.



All our products are shelf stable, easy to use and have a wide variety of applications.

This guide provides a brief overview of each of our product categories and key products and applications.

Please contact us or visit our webpage www.botanicalinnovations.com.au for further details about the functionality of our products, suggested applications and dosages.

Our core product areas are

- Plant Extracts
- Fermented Plant Extracts
- Fermented Fruits & Vinegars
- Cold Pressed Oils
- Fruit Powders
- Essential Oils

**CREATE-INNOVATE
DIFFERENTIATE YOUR
PRODUCT RANGE WITH
NEW FUNCTIONAL
FLAVOURS,FRAGRANCES &
INGREDIENTS**



AUSTRALIAN FUNCTIONAL INGREDIENTS

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

NATURAL HEALTH AND WELLNESS BOTANICAL INNOVATIONS NEW PHENOLIC RICH PHYTONUTRIENT PRODUCT RANGE

Botanical Innovations has spent 2 years undertaking research and development to create proprietary technologies to manufacture a unique range of phenolic rich phytonutrients in the form of plant extracts-fermented fruits & vinegars, cold pressed oils & phenolic rich powders.

Botanical Innovations unique range of flavours, fragrances and ingredients have variety of applications for natural healthcare and wellness products.

Botanical Innovations Products incorporate the latest science and technology to extract, ferment, distill and cold press phenolic rich phytonutrients from natural timbers, plants, fruits and vegetables.

Our gentle processing of raw material ensures all our products are pure concentrated phenolic compounds.

Phenolic Rich Phytonutrient Product Range

Plant Extracts
Cold Pressed Seed Oils
Fruit Powders

Fermented Plant Extracts
Fermented Fruit & Vinegar
Essential Oils

Phenolic Rich Phytonutrient Natural Health & Wellness Applications

Private Label
Aromatherapy
Dairy Free Formulas
Health Supplements
Specialty Supplements
Topical Applications
Weight Management Formulations

Antioxidant formulations
Botanical Supplements
Fibre Formulations
Osteo Support Formulas
Sports Nutrition
Vitamin & Mineral Supplements
Whole Food Supplements

**Contact us to discuss your requirements, full
product guides and formulation advice.**



Kerry Ferguson + 61 488196527
KerryFerguson@botanicalinnovations.com.au
www.botanicalinnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

BOTANICAL INNOVATIONS NEW PHENOLIC RICH PHYTONUTRIENTS PRODUCT RANGE

Botanical Innovations has spent 2 years undertaking research and development to develop proprietary technologies to manufacture its unique range of phenolic rich phytonutrients.

PLANT EXTRACTS

Red Grape Skin Extract
White Grape Skin Extract
Red Grape Seed Extract
White Grape Seed Extract
Australian French Oak Extract

FERMENTED PLANT EXTRACTS

Fermented Red Grape Seed Extract
Fermented White Grape Seed Extract
Fermented Red Grape Skin Extract
Fermented White Grape Skin Extract
Fermented Apple Peel Extract

COLD PRESSED SEED OILS

Australian Grape Seed Oil
Australian French Oak Grape Seed Oil
Australian Macadamia Grape Seed Oil
Australian Apple Seed Oil
Australian Apple Macadamia Seed Oil
Australian Sweet Cherry Seed Oil
Australian Sweet Cherry Macadamia Seed Oil

FERMENTED FRUIT & VINEGAR

Australian Apple Cider Vinegar

FRUIT POWDERS

Red Grape Seed Powder
White Grape Seed Powder
Apple Peel Powder

ESSENTIAL OILS

Australian Buddha Wood Essential Oil



Botanical Innovations ABN 84 151 629 702
Unit 2, 390 Clergate Road Orange NSW 2800 Australia
Telephone: +61 488196527

KerryFerguson @botanicalinnovations.com.au General.Industry@bigpond.com
BotanicalInnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

PHENOLIC RICH PHYTONUTRIENTS **FLAVOURS, FRAGRANCES & INGREDIENTS**

Botanical Innovations has unlocked nature's secrets to create a new class of flavours, fragrances and ingredients for functional nutraceutical applications.

Phenolic rich phytonutrients are the natural chemical compounds produced by plants from photosynthesis.

A plant's phenolic compounds are divided into primary and secondary.

Primary Phenolic Compounds (metabolites)

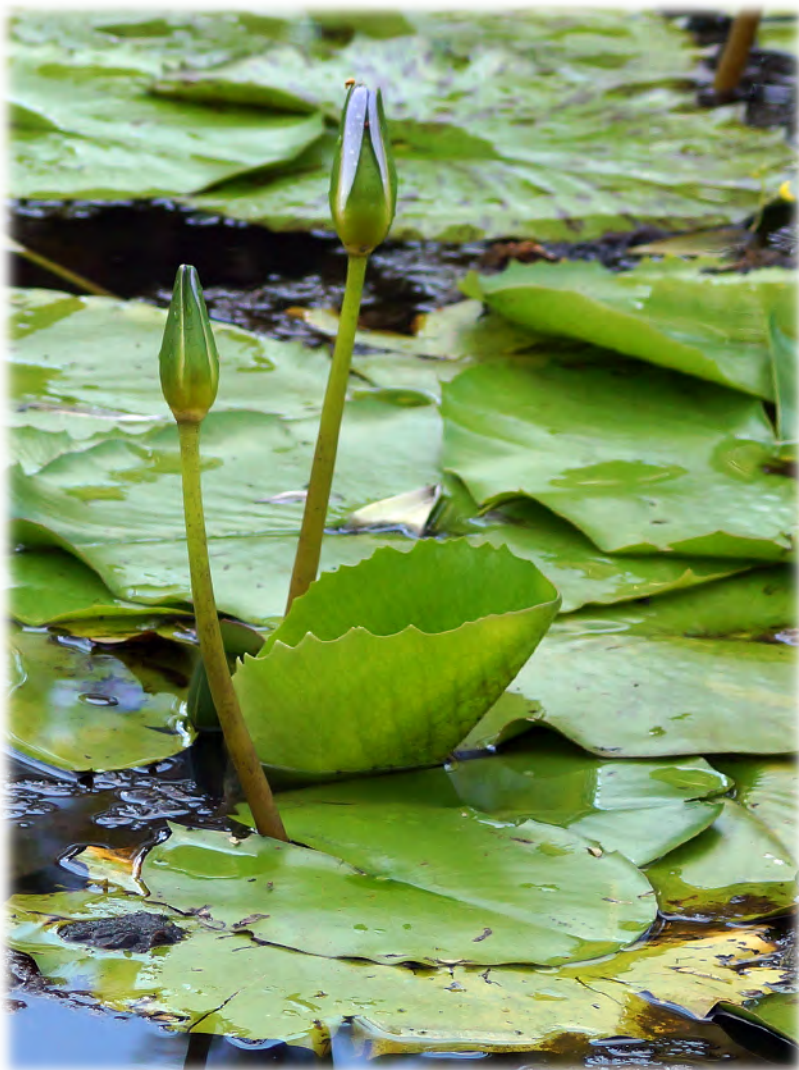
- Sugars
- Fatty Acids
- Amino Acids
- Nucleic Acids

Secondary Phenolic Compounds (metabolites) are more complex and believed to be responsible for the plant's respiratory systems and its ability to survive in the environment.

Secondary Phenolic Compounds include

Antioxidants

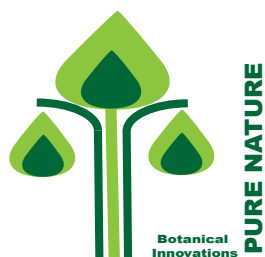
- Hydroxycinnamic Acids
- Hydroxybenzoic Acids
- Stilbenes
- Flavonoids
- Flavonols
- Flavan-3-ols



A plant will produce phenolic compounds to adapt to changing environmental conditions such as flood, drought, heat, cold, nutritional stress and disease. In evolutionary terms phenols are believed to be responsible for plant migration from the sea to land when plants developed phenolic UV light screens and continued survival for millions of years.

Plants adapt to changing environmental conditions and stress by producing plant phenols which can produce free radicals and other oxidative compounds. Plants also have the ability to synthesize phenolic compounds which act as toxins and deterrents to insects, pathogens and other dangers as well as assist with attraction of insects for reproduction purposes.

Botanical Innovations has created a unique set of phenolic rich ingredients which contain concentrated phenolic compounds with unique properties developed by plants over millions of years.



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

NATURAL HEALTHCARE APPLICATIONS

**BOTANICAL INNOVATIONS PRODUCTS HAVE A
RANGE OF NATURAL HEALTHCARE APPLICATIONS.**

**CONTACT US FOR TO DISCUSS YOUR
REQUIRMENTS, DETAILED
APPLICATION GUIDES AND
SCIENTIFIC LITERATURE**

PHARMACOLOGICAL ACTIONS

Antioxidants

Antioxidants inhibit or retard oxidation reactions. May counteract the damaging effects of oxidation in animal tissues.

Anti-Infective Agents

May prevent infectious agents or organisms from spreading or kill infectious agents in order to prevent the spread of infection.

Anti-coagulants

Agents that may assist in the prevention of blood clotting.

Free Radical Scavengers

May eliminate free radicals and among other effects, they may protect pancreatic islets against damage by cytokines and may prevent myocardial and pulmonary reperfusion injury.

**Anti-Inflammatory
Agents, Non-Steroidal
Cholagogues & Cholaretics
Anti-hypertensive Agents
Anti-Infective Agents
Anti-fungal Agents
Keratolytic Agents
Anti-carcinogenic Agents
Anti-neoplastic Agents,
Phytogenic
Enzyme Inhibitors
Platelet Aggregation
Inhibitors
Anti-mutagenic Agents
Protease Inhibitors**

	Plant Extracts	Fermented Plant Extracts	Fermented Fruit & Vinegars	Cold Pressed Oils	Powders	Essential Oils
Antioxidant Formulas	■	■	■	■	■	■
Aroma Therapy	■	■	■	■	■	■
Botanical Supplements	■	■	■	■	■	■
Dairy Free Formulas	■	■	■	■	■	■
Fibre Formulas	■	■	■	■	■	■
Health Supplement	■	■	■	■	■	■
Osteo Support Formulas	■	■	■	■	■	■
Private Label	■	■	■	■	■	■
Probiotic Supplements	■	■	■	■	■	■
Specialty Supplements	■	■	■	■	■	■
Sports Nutrition	■	■	■	■	■	■
Topical Applications	■	■	■	■	■	■
Vitamin and Mineral Supplements	■	■	■	■	■	■
Weight Management Formulas	■	■	■	■	■	■
Whole Food Supplements	■	■	■	■	■	■



CONTACT US FOR FURTHER DETAILS
Kerry Ferguson+ 61 488196527
KerryFerguson@botanicalinnovations.com.au

www.botanicalinnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

PLANT EXTRACTS

WATER SOLUBLE LIQUID EXTRACTS

**CREATE - DIFFERENTIATE - COMBINE PHENOLIC RICH EXTRACTS
INTO YOUR FORMULATIONS & PRODUCTS TO CREATE TRULY
FUNCTIONAL PRODUCTS**

AUSTRALIAN RED GRAPE SKIN EXTRACT

Concentrated Red Grape Skin Extract with
Resversatrol and Anthocyanins.
Total Phenolic content: 30,000-70,000 mg/L

AUSTRALIAN RED GRAPE SEED EXTRACT

Concentrated Red Grape Seed Extract with
Anthocyanins, Phenols and Antioxidants.
Total Phenolic content: 30,000-70,000 mg/L

AUSTRALIAN WHITE GRAPE SKIN EXTRACT

Concentrated White Grape Skin Extract with
Resversatrol and Anthocyanins.
Total Phenolic content: 30,000-70,000 mg/L

AUSTRALIAN WHITE GRAPE SEED EXTRACT

Concentrated Red Grape Seed Extract with
Anthocyanins, Phenols and Antioxidants.
Total Phenolic content: 30,000-70,000 mg/L

AUSTRALIAN APPLE PEEL EXTRACT

Concentrated Apple Peel Extract with
Phenols, Quercetin, Antioxidants.
Total Phenolic content: 30,000-70,000 mg/L

AUSTRALIAN FRENCH OAK EXTRACT

Concentrated Roasted French Oak Extract
with Concentrated Phenols, Antioxidants,
Quercetin, Vescalagin, Castalagin, Eliagic
Acid.



Contact us for further details
Call +61 488196527 Email: KerryFerguson@bigpond.com
www.botanicalinnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

PHENOLIC PROFILE

GRAPE SEED EXTRACT
GRAPE SKIN EXTRACT
APPLE SKIN EXTRACT
FRENCH OAK EXTRACT

Phenolic compounds are the chemicals produced by plants from photosynthesis.

A plant will produce phenolic compounds to adapt to changing environmental conditions flood, drought, heat, cold, nutritional stress and disease.

Botanical Innovations Products	Grape Seed Extract	Grape Skin Extract	Apple Peel Extract	French Oak Extract
Hydroxycinnamic Acids	•	•	•	•
P-coumaric	•	•	•	•
Caffeic	•	•	•	
Ferulic	•	•	•	
Hydroxybenzoic acids	•	•	•	•
Gallic	•	•	•	•
Ellagic Acid	•	•	•	•
Benzaldehyde				•
Castalgin Vescalagin				•
Gentistic	•	•	•	
Salicylic	•	•	•	
Stilbenes	•	•	•	
Resveratrol	•	•		
Viniferins	•	•		
Flavonols	•	•	•	•
Quercetin	•	•	•	•
Kaempferol	•	•	•	
Myricetin	•	•	•	
Flavan-3-ols	•	•	•	•
Catechin	•	•	•	
Eipcatechin	•	•	•	
Epicatechin-3-O-Galleate	•	•	•	
Pronthocyanidins	•	•		
Anthocyanins	•	•		

Botanical Innovations has created a unique set of phenolic rich ingredients which contain concentrated phenolics with unique properties developed by plants over millions of years.

A plants phenolic compound is divided into primary and secondary.

Primary Phenolic Compounds (metabolites): Sugars, Fatty Acids, Amino Acids and Nucleic Acids

Secondary Phenoloic Compounds (metabolites) are more complex and believed to be responsible for the plants respiratory systems and its ability to survive in the environment.

Secondary Phenolic Compounds include Antioxidants, Hyroxycinnamic Acids, Hydroxybenzoic Acids Stilbenes, Flavonoids Flavonols and Flavan-3-ols

Botanical Innovations **GRAPE, APPLE** and **FRENCH OAK** range of products contain both primary and secondary phenolic compounds which, provide added health and functional benefits to our products.



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

PLANT EXTRACTS NATURAL HEALTHCARE APPLICATIONS

	Grape Seed Extract	Grape Skin Extract	Apple Peel Extract	French Oak Extract
Health Supplement	▪	▪	▪	▪
Osteo Support Formulas	▪	▪	▪	▪
Whole Food Supplements	▪	▪	▪	▪
Antioxidant Formulas	▪	▪	▪	▪
Fibre Formulas	▪	▪	▪	▪
Dairy Free Formulas	▪	▪	▪	▪
Vitamin and Mineral Supplements	▪	▪	▪	▪
Probiotic Supplements	▪	▪	▪	▪
Specialty Supplements	▪	▪	▪	▪
Botanical Supplements	▪	▪	▪	▪
Sports Nutrition	▪	▪	▪	▪
Weight Management Formulas	▪	▪	▪	▪

Botanical Innovations plant extracts contain concentrated phenolic rich phytonutrients including powerful antioxidants.

The phenols in Botanical Innovations plant extracts are water soluble bioflavonoids that benefits the body by fighting free radicals.

Published research has identified the following potential health benefits associated with the antioxidants derived from plant extracts

Age-related macular degeneration (AMD).	Attention deficit-hyperactivity disorder (ADHD)
Blood circulation problems in the legs	Canker sores.
Chronic fatigue syndrome (CFS)	Constipation
Coughs	Diarrhea
Heart disease	Heavy menstrual periods
Hemorrhoids	High blood pressure
High cholesterol levels	Liver damage
Nasal allergies	Poor night vision
Varicose veins	

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 report, General Industry Pty Ltd trading as Botanical Innovations is not responsible for any reliance readers place on the information in the report and does not represent or warrant that the information in the datasheet is complete or accurate. Readers rely on the information in the report at their own risk. Disclaimer: Reasonable care has been taken in preparing this document and the information provided herein is believed to be accurate.



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

FERMENTED EXTRACTS

**NEW LIGHTLY ACIDIC FUNCTIONAL INGREDIENTS
WITH CONCENTRATED PHENOLS FOR ADDED
HEALTH & WELLNESS BENEFITS**

**NEW CLASS OF WATER
SOLUBLE EXTRACTS WITH
AN ACIDIC BASE TO
INCREASE SHELF LIFE
AND FUNCTIONALITY**

FERMENTED RED GRAPE SEED EXTRACT

Shelf stable preservative free slightly
acidic red grape seed extract with
concentrated Phenolics, Antioxidants.
& Anthocyanins. Total Phenolic content
10,000-50,000mg/L

FERMENTED WHITE GRAPE SEED EXTRACT

Shelf stable preservative free slightly
acidic white grape seed extract with
concentrated Phenolics, Antioxidants..
Total Phenolic content 10,000-50,000mg/L

FERMENTED RED GRAPE SKIN EXTRACT

Shelf stable preservative free slightly
acidic red grape skin extract with
concentrated Phenolics, Antioxidants..
Anthocyanins & Resveratrol.Total Phenolic
content 10,000-50,000mg/L

FERMENTED WHITE GRAPE SKIN EXTRACT

Shelf stable preservative free slightly
acidic white grape skin extract with
concentrated Phenolics, Antioxidants..
Anthocyanins & Resveratrol.Total Phenolic
content 10,000-50,000mg/L

FERMENTED APPLE PEEL EXTRACT

Shelf stable preservative free slightly
acidic apple peel extract with Quercetin,
Phenols and Antioxidants. Phenolic content
10,000-50,000mg/L.



Botanical Innovations
ABN 84 151 629 702
Unit 2, 390 Clergate Road
Orange NSW 2800 Australia
Telephone: +61 488196527
General.Industry@bigpond.com
BotanicalInnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

PHENOLIC PROFILE

FERMENTED GRAPE SEED EXTRACT FERMENTED GRAPE SKIN EXTRACT FERMENTED APPLE PEEL EXTRACT

	Fermented Grape Seed Extract	Fermented Grape Skin Extract	Fermented Apple Peel Extract
Hydroxycinnamic Acids	•	•	•
p-coumaric	•	•	•
caffeic	•	•	•
ferulic	•	•	•
Hydroxybenzoic acids	•	•	•
Gallic	•	•	•
Ellagic Acid	•	•	•
Stilbenes	•	•	•
Resveratrol	•	•	•
Viniferins	•	•	•
Flavonols	•	•	•
Quercetin	•	•	•
Kaempferol	•	•	•
Myricetin	•	•	•
Flavan-3-ols	•	•	•
Catechin	•	•	•
Eipcatechin	•	•	•
Epicatechin-3-O-Galleate	•	•	•
Pronthocyanidins	•	•	•
Anthocyanins	•	•	•

Phenolic compounds are the chemicals produced by plants from photosynthesis.

A plant will produce phenolic compounds to adapt to changing environmental conditions flood, drought, heat, cold, nutritional stress and disease.

Botanical Innovations has created a unique set of phenolic rich ingredients which contain concentrated phenolics with unique properties developed by plants over millions of years.

A plants phenolic compound is divided into primary and secondary.

Primary Phenolic Compounds (metabolites): Sugars, Fatty Acids, Amino Acids and Nucleic Acids

Secondary Phenoloic Compounds (metabolites) are more complex and believed to be responsible for the plants respiratory systems and its ability to survive in the environment.

Secondary Phenolic Compounds include Antioxidants, Hydroxycinnamic Acids, Hydroxybenzoic Acids Stilbenes, Flavonoids Flavonols and Flavan-3-ols

Botanical Innovations range of products contain both primary and secondary phenolic compounds which, provide added health and functional benefits to our products.



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

FERMENTED PLANT EXTRACTS NATURAL HEALTHCARE APPLICATIONS

	Fermented Grape Seed Extract	Fermented Grape Skin Extract	Fermented Apple Peel Extract
Health Supplement	▪	▪	▪
Osteo Support Formulas	▪	▪	▪
Whole Food Supplements	▪	▪	▪
Antioxidant Formulas	▪	▪	▪
Fibre Formulas	▪	▪	▪
Dairy Free Formulas	▪	▪	▪
Vitamin and Mineral Supplements	▪	▪	▪
Probiotic Supplements	▪	▪	▪
Specialty Supplements	▪	▪	▪
Botanical Supplements	▪	▪	▪
Sports Nutrition	▪	▪	▪
Weight Management Formulas	▪	▪	▪

Botanical Innovations fermented plant extracts contain concentrated phenolic rich phytonutrients including powerful antioxidants.

The phenols in Botanical Innovations plant extracts are water soluble bioflavonoids that benefits the body by fighting free radicals.

Published research has identified the following potential health benefits associated with the antioxidants derived from plant extracts

Age-related macular degeneration (AMD).	Attention deficit-hyperactivity disorder (ADHD)
Blood circulation problems in the legs	Canker sores.
Chronic fatigue syndrome (CFS)	Constipation
Coughs	Diarrhea
Heart disease	Heavy menstrual periods
Hemorrhoids	High blood pressure
High cholesterol levels	Liver damage
Nasal allergies	Poor night vision

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 report, General Industry Pty Ltd trading as Botanical Innovations is not responsible for any reliance readers place on the information in the report and does not represent or warrant that the information in the datasheet is complete or accurate. Readers rely on the information in the report at their own risk. Disclaimer: Reasonable care has been taken in preparing this document and the information provided herein is believed to be accurate.



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



Botanical Innovations
ABN 84 151 629 702
Unit 2, 390 Clergate Road
Orange NSW 2800 Australia
Telephone: +61 488196527
KerryFerguson
@botanicalinnovations.com.au
General.Industry
@bigpond.com
BotanicalInnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

APPLE CIDER VINEGAR PHENOLIC & FUNCTIONAL PROFILE

PHENOLIC PROFILE

Phenolic compounds are the chemicals produced by plants from photosynthesis.

A plant will produce phenolic compounds to adapt to changing environmental conditions flood, drought, heat, cold, nutritional stress and disease.

Botanical Innovations has created a unique range of phenolic rich ingredients which contain concentrated phenolics with unique properties developed by plants over millions of years

A plants phenolic compound is divided into primary and secondary.

Primary Phenolic Compounds (metabolites): Fructose (Fruit Sugars), Fatty Acids, Amino Acids and Nucleic Acids.

Secondary Phenoloic Compounds (metabolites) are more complex and believed to be responsible for the plants respiratory systems and its ability to survive in the environment.

Secondary Phenolic Compounds include: Antioxidants, Hydroxycinnamic Acids, Hydroxybenzoic Acids, Stilbenes, Flavonoids; Flavonols and Flavan-3-ols.

Botanical Innovations Apple Cider Vinegar range of products contain both primary and secondary phenolic compounds which, provide added health and functional benefits to our products.

Phenolic Profile	Apple Cider Vinegar
Primary Phenolics	
Fructose (Fruit Sugar)	•
Amino Acid	•
Nucleic Acid	•
Secondary Phenolics	
Hydroxycinnamic Acids	•
Hydroxybenzoic acids	•
Stilbenes	•
Flavonoids	•
Other	
Prebiotic	•

FUNCTIONAL PROFILE

Botanical Innovations has developed a Naturally Fermented Apple Cider Vinegar which combines great flavor with a range of health benefits.

Dating back 5,000 BC vinegar has been a staple part of the human diets for millennium. The first recorded use was by the Babylonians who used vinegar as a condiment and preservative. The Ancient Romans consumed vinegar as a beverage and the Ancient Greeks used vinegar to pickle meat and vegetables. The healing properties of vinegar have also been referenced in the bible and the work of Hippocrates. By 2,000BC vinegar production became commercialized and was used to treat disease and wounds.

Today vinegar is used as in foods and beverages and as a health supplement.

The potential benefits of Botanical Innovations

Today vinegar is used taken orally and topically as a health supplement, in foods and beverages and as an ingredients in skin and hair care products.

This literature review summerizes recently published literature about the potential health benefits of Apple Cider Vinegar, Fermented Vinegars and Extracts. The literature identifies the following potential health benefits:

- Asthma symptom alleviation
- Diabetes prevention and treatment
- Antioxidant
- Lowers glucose intake
- Prevention of Cardiovascular disease
- Lowers cholesterol
- Contains anti glycemic properties
- Weight loss
- Lowers blood pressure

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 report, 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 report at their own risk. Disclaimer: Reasonable care has been taken in preparing this document and the information provided herein is believed to be accurate.



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

APPLE CIDER VINEGAR NATURAL HEALTHCARE APPLICATIONS

	Raw Apple Cider Vinegar	Raw Apple Cider Vinegar Oak Aged	Apple Cider Vinegar
Health Supplements	.	.	.
Apple Cider Vinegar			
Health Supplement	.	.	.
Osteo Support Formulas			
Whole Food Supplements	.	.	.
Antioxidant Formulas	.	.	.
Fibre Formulas			
Dairy Free Formulas	.	.	.
Vitamin and Mineral Supplements	.	.	.
Probiotic Supplements	.	.	.
Specialty Supplements	.	.	.
Botanical Supplements	.	.	.
Sports Nutrition	.	.	.
Weight Management Formulas	.	.	.

Recently published literature about the functional properties of Apple Cider Vinegar, identifies the following potential benefits:

Asthma symptom alleviation
Lowers glucose intake
Contains anti glycemic properties

Diabetes prevention and treatment
Prevention of Cardiovascular disease
Weight loss

Antioxidant
Lowers cholesterol
Lowers blood pressure

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 report, 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 report at their own risk. Disclaimer: Reasonable care has been taken in preparing this document and the information provided herein is believed to be accurate.



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

COLD PRESSED SEED OIL

After 2 years of research and development Botanical Innovations is bringing to the market a new and unique range of cold pressed seed oil. The process of cold pressing ensure the oils are true to nature and retain all the original nutritional, vitamin and phenolic rich pytonutrients.

AUSTRALIAN GRAPE SEED OIL

Botanical Innovations virgin grape seed oil is made from Australian cold climate grapes grown 600m above sea level. The temperature variations from -10 to 40 degrees celcius during the growing season provides the grapes with unique phenolic qualities which are present in the oil.

GRAPE SEED OIL

Rich pure oil light to dark green finishing oil

GRAPE MACADAMIA SEED OIL

Light green to gold oil finishing and carrier oil

GRAPE SEED OIL FRENCH OAK INFUSED

Green oil with deep rich aroma of oak

AUSTRALIAN SWEET CHERRY SEED OIL

This is a unique light bright yellow to golden oil made from Austrlaian cherries which are renowned world wide due to the unique growing conditions and pristine environment for the production of high quality phenols and antioxidants which are abundant in this unique oil.

SWEET CHERRY SEED OIL

Pure light golden finishing oil

SWEET CHERRY MACADAMIA SEED OIL

Gold finishing and carrier oil

AUSTRALIAN APPLE SEED OIL

This is a light bright oil made from Australian Apples. It is one of the finest oils on the market today with a variety of applications

APPLE SEED OIL

Pure light yellow finishing oil

APPLE MACADAMIA SEED OIL

Golden finishing and carrier oil





AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

COLD PRESSED OILS

GRAPE SEED OIL

SWEET CHERRY SEED OIL

Phenolic Profile

Oils	Grape Seed Oil	Cherry Seed Oil
Fatty Acid Profile		
Myristic C14:0 Omega 9	<0.1%	<0.1%
Palmitic C16:0 Omega 9	7%	8.10%
Palmitoleic C16:1 Omega 7	0.30%	0.70%
Heptadecanoic C17:0 Omega 9	0.10%	0.10%
Heptadecenoic C17:1 Omega 9	<0.1%	0.10%
Stearic C18:1 Omega 9	3.80%	3.30%
Oleic C18:0 Omega 9	19%	41.50%
Linoleic C18:2 Omega 6	68.60%	42.80%
Alpha Linolenic C18:3 Omega 3	0.50%	1%
Arachidic C20:0 Omega 6	0.20%	1.20%
Elcosenoic C20:1 Omega 9	0.20%	0.50%
Behenic C20:1 Omega 9	<0.1%	0.40%
Erucic C22:1 Omega 9	<0.1%	0.10%
Lignoceric C24:0 Omega 12	<0.1%	0.20%
Tetracosenoic C24:1 Omega 9	<0.1%	<0.1%
Polyunsaturated	69.10%	43.10%
Monounsaturated	19.50%	42.90%
Saturated	11.20%	13.40%
Secondary Phenolic Profile		
Hydroxycinnamic Acids	.	.
Hydroxybenzoic acids	.	.
Stilbenes	.	.
Flavonols	.	.
Flavan-3-ols	.	.

Phenolic compounds are the chemicals produced by plants from photosynthesis.

A plant will produce phenolic compounds to adapt to changing environmental conditions flood, drought, heat, cold, nutritional stress and disease.

Botanical Innovations has created a unique set of phenolic rich ingredients which contain concentrated phenolics with unique properties developed by plants over millions of years

A plants phenolic compound is divided into primary and secondary.

Primary Phenolic Compounds (metabolites): Sugars, Fatty Acids, Amino Acids and Nucleic Acids.

Secondary Phenolic Compounds (metabolites) are more comple and believed to be responsible for the plants respiratory system and its ability to survive in the environment.

Secondary Phenolic Compounds include: Antioxidants, Hyroxy:cinnamic Acids, Hydroxybenzoic Acids, Stilbenes, Flavonols and Flavan-3-ols.

Botanical Innovations Cold Pressed Grape Seed Oil and Cold Pressed Sweet Cherry Seed Oil range of products contain both primary and secondary phenolic compounds which, provide added health and functional benefits to our products.

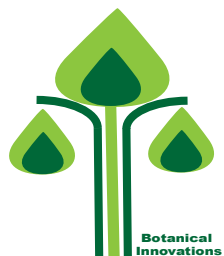
There are **2 essential fatty acids** for humans which can only be obtained from food Alpha-Linoleic (Omega 3) and Linoleic Acid (Omega 6)

Alpha-Linoleic Omega 3
Grape Seed Oil 0.5%
Sweet Cherry Seed Oil 1%

Linoleic Omega 6
Grape Seed Oil 68.6%
Sweet Cherry Seed Oil 42.8%



Botanical Innovations
ABN 84 151 629 702
Unit 2, 390 Clergate Road
Orange NSW 2800 Australia
Telephone: +61 488196527
KerryFerguson
@botanicalinnovations.com.au
General.Industry
@bigpond.com
BotanicalInnovations.com.au



PURE NATURE

AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

AUSTRALIAN COLD PRESSED OILS NATURAL HEALTHCARE APPLICATIONS CREATE-INNOVATE-DIFFERENTIATE YOUR WITH UNIQUE AUSTRALIAN COLD PRESSED OILS

Cold Pressed Oils	Grape	French Oak infused Grape	Grape & Macadamia	Sweet Cherry	Sweet Cherry & Macadamia	Apple	Apple & Macadamia
Private Label
Health Supplement
Osteo Support Formulas
Whole Food Supplements
Antioxidant Formulas
Fibre Formulas
Dairy Free Formulas
Vitamin and Mineral Supplements
Probiotic Supplements
Specialty Supplements
Botanical Supplements
Sports Nutrition
Weight Management Formulas

PHENOLIC RICH PHYTONUTRIENTS

VITAMINS C&E ,
MINERALS
OMEGA 3, OMEGA 6



Botanical Innovations
ABN 84 151 629 702
Unit 2, 390 Clergate Road
Orange NSW 2800 Australia
Telephone: +61 488196527
KerryFerguson
@botanicalinnovations.com.au
General.Industry
@bigpond.com
BotanicalInnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

FRUIT POWDERS

**NEW CLASS OF POWDERS COMBINING
PHENOL PHYTONUTRIENT-NATURAL FAT
FIBRE-SUGAR AND PROTEIN**

**BOTANICAL INNOVATIONS APPLE PEEL
AND GRAPE SEED POWDERS ARE EASY
TO STORE AND OPERATE.**

**THE PRODCUTS IS STABLE WITH AN
EXTENDED SHELF LIFE. APPLE PEEL AND
GRAPE SEED POWDERS IMPACT UPON THE
STRUCTURE, VISCOSITY AND CONSISTENCY
OF FINISHED PRODUCTS.**

APPLE PEEL POWDER

Apples are one of the most nutrient rich fruits on earth. Apple peels contain more nutrients than the rest of the apple. Botanical Innovations has create a unique range of products from Apple Skin which has a variety of applications.

RED GRAPE SEED POWDER

Red Grape Seeds are a rich source of phenols, antioxidants, anthocyanins. This fine powder can be blended into a variety of applications providing structure, colour and functionality.

WHITE GRAPE SEED POWDER

White Grape Seeds are a rich source of phenols, antioxidants, anthocyanins. This fine powder can be blended into a variety of applications providing structure, colour and functionality.



Botanical Innovations ABN 84 151 629 702
Unit 2, 390 Clergate Road Orange NSW 2800 Australia
Telephone: +61 488196527
General.Industry@bigpond.com
www.botanicalinnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

PHENOL PROFILE

WHITE GRAPE SEED POWDER

RED GRAPE SEED POWDER

APPLE PEEL POWDER

FRUIT POWDERS	GRAPE SEED POWDER	APPLE PEEL POWDER
Hydroxycinnamic Acids	.	.
p-coumaric	.	.
caffeic	.	.
ferulic	.	.
Hydroxybenzoic acids	.	.
Gallic	.	.
Gentistic	.	.
Salicylic	.	.
Stilbenes	.	.
Resveratrol	.	.
Viniferins	.	.
Flavonols	.	.
Quercetin	.	.
Kaempferol	.	.
Myricetin	.	.
Flavan-3-ols	.	.
Catechin	.	.
Eipcatechin	.	.
Epicatechin-3-O-Galleate	.	.
Pronthocyanidins	.	.
Anthocyanins	.	.

Phenolic compounds are the chemicals produced by plants from photosynthesis.

A plant will produce phenolic compounds to adapt to changing environmental conditions flood, drought, heat, cold, nutritional stress and disease.

Botanical Innovations has created a unique set of phenolic rich ingredients which contain concentrated phenolics with unique properties developed by plants over millions of years

A plants phenolic profile is divided into primary and secondary.

Primary Phenolic Compounds (metabolites)
Sugars
Fatty Acids
Amino Acids
Nucleic Acids

Secondary Phenoloic Compounds (metabolites) are more complex and believed to be responsible for the plants respiratory systems and its ability to survive in the environment.

Secondary Phenolic Compounds include
Antioxidants
Hyroxcinnamic Acids
Hydroxybenzoic Acids
Stilbenes
Flavonoids
Flavonols
Flavan-3-ols

Botanical Innovations **WHITE GRAPE SEED POWDER, RED GRAPE SEED POWDER & APPLE PEEL POWDER** range of products contain both primary and secondary phenolic compounds.

Botanical Innovations **WHITE GRAPE SEED POWDER, RED GRAPE SEED POWDER & APPLE PEEL POWDER** contain Phenolic Compounds with the following potential Pharmacological Actions

Antioxidants
Anti-coagulants
Anti-Inflammatory Agents
Anti-hypertensive Agents
Anti-fungal Agents
Anti-carcinogenic Agents
Enzyme Inhibitors
Anti-mutagenic Agents

Anti-Infective Agents
Free Radical Scavengers
Cholagogues and Cholaretics
Anti-Infective Agents
Keratolytic Agents
Anti-neoplastic Agents, Phytogetic
Platelet Aggregation Inhibitors
Protease Inhibitors



Botanical Innovations
ABN 84 151 629 702
Unit 2, 390 Clergate Road
Orange NSW 2800 Australia
Telephone: +61 488196527
KerryFerguson
@botanicalinnovations.com.au
General.Industry
@bigpond.com
BotanicalInnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

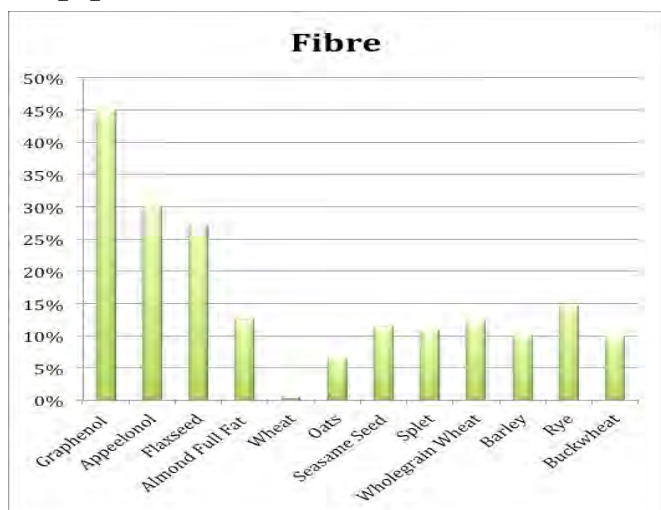
FRUIT POWDERS NATURAL HEALTHCARE APPLICATIONS

	White Grape Seed Powder	Red Grape Seed Powder	Apple Peel Powder
Health Supplement	▪	▪	▪
Osteo Support Formulas	▪	▪	▪
Whole Food Supplements	▪	▪	▪
Antioxidant Formulas	▪	▪	▪
Fibre Formulas	▪	▪	▪
Dairy Free Formulas	▪	▪	▪
Vitamin and Mineral Supplements	▪	▪	▪
Probiotic Supplements	▪	▪	▪
Specialty Supplements	▪	▪	▪
Botanical Supplements	▪	▪	▪
Sports Nutrition	▪	▪	▪
Weight Management Formulas	▪	▪	▪

**New natural
sources of
Fibre and
Fructose
Fruit Sugar**

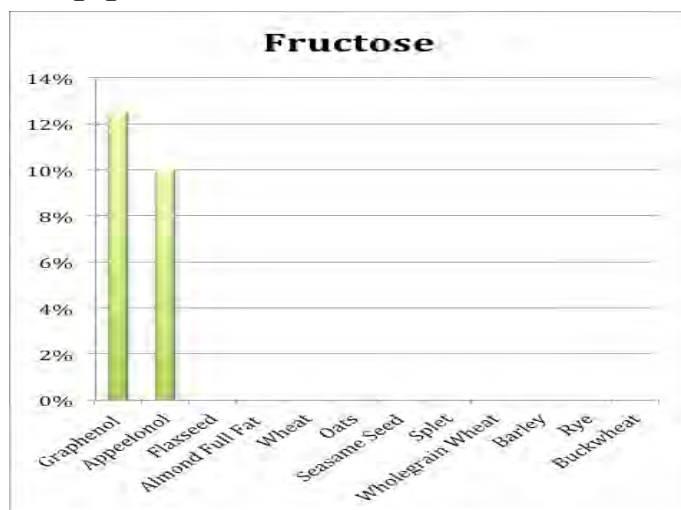
NATURAL FIBRE

Grape Seed Powder 45%
Apple Peel Powder 30%



FRUCTOSE

Grape Seed Powder 13%
Apple Peel Powder 10%





AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

ESSENTIAL OILS

AUSTRALIAN BUDDHA WOOD ESSENTIAL OIL

AUSTRALIAN DESERT ROSEWOOD ESSENTIAL OIL

DIFFERENTIATE YOUR PRODUCTS A NEW AROMA PROFILE

AUSTRALIAN BUDDHA WOOD ESSENTIAL OIL

A RICH DELICATE SWEET WOODY AROMA WITH A HINT OF VANILLA

Product Name: Buddha Wood Essential Oil

Botanical Name: *Eremophila Mitchellii*

Common Names: **Australian Desert**

Rosewood

Essential Oil

Description: Oil from *Eremophila Mitchellii* heartwood.

Until now the two most prized essential oils derived from wood in the world have been Agarwood and Sandalwood.

The commercial production of Buddha Wood or Australian Desert Rosewood essential oil creates a third sustainably harvested wild timber essential oil for the cosmetic and nutraceutical market.



Buddha Wood Essential Oil is the Australian essential oil derived from the *Eremophilla Mitchellii* tree which has similar properties and chemistry to Agarwood and Sandalwood with its own distinct deep aroma.

APPLICATIONS INCLUDE PERFUME, FRAGRANCE, MASSAGE OIL, SKIN CARE, AROMATHERAPY AND THERAPEUTIC APPLICATIONS AS AN ANALGESIC FOR MUSCLE AND JOINT PAIN MANAGEMENT.



Botanical Innovations
ABN 84 151 629 702

Unit 2, 390 Clergate Road Orange NSW 2800 Australia

Telephone: +61 488196527 KerryFerguson@botanicalinnovations.com.au

General.Industry@bigpond.com

www.botanicalinnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

BOTANICAL INNOVATIONS NEW PHENOLIC RICH PHYTONUTRIENTS PRODUCT RANGE

Botanical Innovations has spent 2 years undertaking research and development to develop proprietary technologies to manufacture its unique range of phenolic rich phytonutrients.

Botanical Innovations Products

PLANT EXTRACTS

Red Grape Skin Extract
White Grape Skin Extract
Red Grape Seed Extract
White Grape Seed Extract
Australian French Oak Extract

FERMENTED PLANT EXTRACTS

Fermented Red Grape Seed Extract
Fermented White Grape Seed Extract
Fermented Apple Peel Extract

COLD PRESSED SEED OILS

Australian Grape Seed Oil
Australian French Oak Grape Seed Oil
Australian Macadamia Grape Seed Oil
Australian Apple Seed Oil
Australian Apple Macadamia Seed Oil
Australian Sweet Cherry Seed Oil
Australian Sweet Cherry Macadamia Seed Oil

FERMENTED FRUIT & VINEGAR

Australian Apple Cider Vinegar

FRUIT POWDERS

Red Grape Seed Powder
White Grape Seed Powder
Apple Peel Powder

ESSENTIAL OILS

Australian Buddha Wood Essential Oil



Botanical Innovations ABN 84 151 629 702
Unit 2, 390 Clergate Road Orange NSW 2800 Australia
Telephone: +61 488196527

KerryFerguson @botanicalinnovations.com.au General.Industry@bigpond.com
BotanicalInnovations.com.au



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

BOTANICAL INNOVATIONS NEW PHENOLIC RICH PHYTONUTRIENTS PRODUCT RANGE

PLANT EXTRACTS

Red Grape Skin Extract
White Grape Skin Extract
Red Grape Seed Extract
White Grape Seed Extract
Australian French Oak Extract

FERMENTED PLANT EXTRACTS

Fermented Red Grape Seed Extract
Fermented White Grape Seed Extract
Fermented Red Grape Skin Extract
Fermented White Grape Skin Extract
Fermented Apple Peel Extract

COLD PRESSED SEED OILS

Australian Grape Seed Oil
Australian French Oak Grape Seed Oil
Australian Macadamia Grape Seed Oil
Australian Apple Seed Oil
Australian Apple Macadamia Seed Oil
Australian Sweet Cherry Seed Oil
Australian Sweet Cherry Macadamia Seed Oil

FERMENTED FRUIT & VINEGAR

Australian Apple Cider Vinegar

FRUIT POWDERS

Red Grape Seed Powder
White Grape Seed Powder
Apple Peel Powder

ESSENTIAL OILS

Australian Desert Rosewood Essential Oil
Australian Buddha Wood Oil
Australian Buddha Wood Aromatherapy Water



CONTACT US

Botanical Innovations

ABN 84 151 629 702

Unit 2, 390 Clergate Road Orange NSW 2800 Australia

Telephone: +61 488196527

KerryFerguson@botanicalinnovations.com.au

General.Industry@bigpond.com

www.botanicalinnovations.com.au