



AUSTRALIAN FUNCTIONAL NUTRACEUTICAL FLAVOURS, FRAGRANCES & INGREDIENTS

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

APPLE EXTRACT FLAVOUR - SWEETENER



www.botancialinnovations.com.au



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APPLE EXTRACT FLAVOUR SWEETENER



Botanical Innovations has created an Apple Extract Flavour and Sweetener for Functional Foods and Beverages and Natural Healthcare products.

Apple Flavour, Sweetener contains 100% Australian Apples.

Apple Extract Flavour, Sweetener is a new natural fruit flavour and or sugar replacer for foods and beverages and natural healthcare products with a Brix of 65-70. Containing only apple and concentrated apple Fructose this is a new fruit based alternative to sweeteners and sugars for a variety of applications.

Botanical Innovations has concentrated Phenolic Rich Phytonutrients in the Apple Extract Flavour, Sweetener retaining natural Antioxidants, Polyphenols including Phenolic Acids and Flavonoids. Apple Extract Flavour, Sweetener also contains concentrated Quercetin, Triterpenoids, Ursolic Acid, Vitamin A, Vitamin C and Minerals.

Botanical Innovations Apple Extract Flavour and Sweetener is novel and unique as it contains only 100% apple. It is a pure fruit extract made from Australian Apple containing no additives.

Flavours, sugars, and sugar substitutes are divided into natural or synthetic or artificial. There is a growing demand for natural flavours and sugars and sugar substitutes. A number of artificial sweeteners and highly processed natural sweeteners such as corn syrup, rice syrup and barley malt do not contain the energy found in low processed sweeteners such as Apple Extract Flavour and Sweetener for the human body to use.

Botanical Innovations Apple Extract Flavour and Sweetener is a natural apple flavour and sweetener which combines energy and fructose with the nutritional value of whole apples.

In recent years health concerns have been raised about excessive sugar content in foods and beverages, which are believed to be contributing to an increase in a number of chronic health problems including obesity and type 2 Diabetes.

To help reduce the sugar content in a number of foods and beverages the World Health Organisation is advocating for all countries to adopt a sugar tax similar to the existing tax in Mexico and the soon to be implemented tax in the United Kingdom.

Botanical Innovations Apple Extract Flavour and Sweetener is a natural sweetener for food and beverages and an alternative to help address the growing requirement to reduce the sugar content in foods and beverages.



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FUNCTIONALITY PRODUCT APPLE EXTRACT FLAVOUR & SWEETENER SWEETNESS

Sucrose is the standard sweetener to which all other sweeteners are compared. The relative sweetness of sucrose is set 1 or 100%.

Sweeteners are divided into two main groups build sweeteners with a relative sweetness lower or slightly higher than sucrose and high intensity sweeteners with a relative sweetness considerably higher than sucrose.

APPLE EXTRACT is comprised of
Sorbitol
Glucose
Fructose

The sweetness of APPLE EXTRACT depending upon the temperature and application is similar to Sucrose. It is not a high intensity sweetener.

SWEETNESS TIME INTENSITY

APPLE EXTRACT and sucrose remain sweet for the same time as the sourness of citric acid while the sweetness of high intensity sweeteners will also longer than the sourness of citric acid to the effect that the sweet taste may last for too long.

APPLE EXTRACT enhances the flavour of fruit in food and beverage applications. APPLE EXTRACT help mask or reduce bitterness in chocolate and coffee applications.

VOLUME

Bulking

APPLE EXTRACT is a bulk sweetener that adds weight and volume to the product and impacts on mouth feel and texture. High intensity sweeteners are used in such small amounts that they affect neither the volume nor the mouth feel of the product.

Weight/Volume

APPLE EXTRACT adds some weight to the product. At low concentrations, the volume is only slightly affected, whereas it contributes a substantial part of the volume in products with a high sweetener content like jams and marmalades.

APPLE EXTRACT FLAVOUR & SWEETENER

Bulk sweetener

100% natural sugars SORBITOL, GLUCOSE, FRUCTOSE

Complements other flavours

Flavour enhancer food and beverage applications

Masks and reduces bitterness chocolate and coffee

Adds weight and volume

Impacts upon mouth feel and texture

Water soluble

Kept in solution between

0-140 degrees celsius

Lowers freezing point in ice creams and helps prevent ice crystals



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FUNCTIONALITY PRODUCT APPLE EXTRACT FLAVOUR & SWEETENER SOLUBILITY

APPLE EXTRACT is water soluble and can be kept solution between 0-140 degrees celsius.

The relatively high solubility of APPLE EXTRACT is an important parameter for its bulking effect in many foods and beverages. The dissolved fruit sugars increases the viscosity of water based solutions or mixtures resulting in enhanced mouth feel.

Dissolved APPLE EXTRACT lowers the freezing point of ice cream by preventing the water molecules from combining to form ice crystals, which slows down the freezing process. The frozen water crystals no longer in solution increase the sugar concentration in the remaining solution and lower the freezing point even further.

In bakery products, the solubility of APPLE EXTRACT makes it compete with flour proteins and starch granules for the availability of water, which minuses the gluten formation and decreases gelatanisation of the starch. This makes the final product more moist and tender, and the hygroscopicity of APPLE EXTRACT ensures it remain that way longer.

**REPLACE SUCROSE
WITH APPLE EXTRACT
FLAVOUR & SWEETENER
100% APPLE**



MOUTH FEEL

APPLE EXTRACT adds texture and mouth feel in beverages or yoghurts. In mustards, ketchups high intensity sweeteners require a texturiser to obtain the same texture as bulk sweeteners. APPLE EXTRACT adds weight, volume and mouth feel as well as assisting with the gelation process and texture.

FREEZING POINT AND DEPRESSION

APPLE EXTRACT is effective in lowering the freezing point of a solution. This is important in the manufacture of ice cream products and frozen deserts. Frozen products containing sugars can be made softer and easier to scoop at a given temperature than the same products without APPLE EXTRACT.

APPLE EXTRACT controls or prevents ice crystals in these products. The lower the freezing point the more difficult for the ice crystals to form.

The freezing point is related to the number of molecules in solution. The greater the number of solute molecules present the greater the depression of the freezing point.



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DATA SHEET PRODUCT

APPLE EXTRACT FLAVOUR & SWEETENER

Differentiate your product range and product flavour and functional health profile with concentrated **NATURAL SUGARS, ANTIOXIDANTS, POLYPHENOLS & QUERCETIN**

INGREDIENTS

Product Name: Apple Syrup & Flavour
Botanical Name: *Malus Domestica Malus Pulila*
Description: 100% Apple

PRODUCT RANGE

Apple Extract Flavour & Sweetener

Antioxidants, Polyphenols, Quercetin
Brix: 65-70

CONCENTRATED NATURAL COMPOUNDS

Apple Extract Flavour & Sweetener

Contain the following highly concentrated natural compounds

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.

Apple Syrup & Flavour contains concentrated quercetin, triterpenoids, ursolic acid, Vitamin A, Vitamin C and minerals.

Fructose: Fruit Sugars

Natural fruit sugars.

Name: Fructose

Chemical Composition: C₆H₁₂O₆



APPLE EXTRACT FLAVOUR & SWEETENER

**NATURAL SUGAR
BRIX: 65-70**

APPLICATIONS FLAVOURS

INGREDIENTS

SUGAR REPLACEMENT

APPLE FLAVOUR

FUNCTIONAL FOODS & BEVERAGES

PRIVATE LABEL

Origin Australia

Shelf Life Unopened 24 Months

MOQ 500ML

January 2017. The information contained in this datasheet has been gathered from publically 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.



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PURE NATURE

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DATA SHEET PRODUCT APPLE EXTRACT FLAVOUR & SWEETENER

SPECIFICATIONS

APPLE EXTRACT FLAVOUR & SWEETENER

Colour	Brown to Dark Brown Semi Viscous Syrup
Aroma	Apple
Soluble	Complete
Brix	65-70
Concentrated	Vitamin C
Concentrated	Polyphenol



PACKAGING

5 Litre, 10 Litre, 20 Litre 50 Litre, 100 Litre, 200 Litre Drums, 1,000 Litre IBC
For orders over 1,000 Litres contact us to discuss your requirements

SHELF LIFE AND STORAGE

Shelf Life 2 years from date of manufacture
Store in cool dry environment below 25 degrees celcius. Refrigerate once open and use with 7 days of opening.

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

**ADD NEW NATURAL
FRUIT SUGAR
APPLE FLAVOUR
& FUNCTIONALITY
TO FOODS AND
BEVERAGES
NATURAL HEALTHCARE
PRODUCTS
WITH APPLE EXTRACT
FLAVOUR & SWEETENER**

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BOTANICAL INNOVATIONS



Botanical Innovations is an Australian Bio Technology company adding value to naturally occurring elements to create functional food and beverage solutions, which combine taste and function.

The company invests heavily in research and development leading to innovations, new products and proprietary production methodologies and the development of a unique range of **AUSTRALIAN FUNCTIONAL NUTRACEUTICAL, Flavours, Frances & Ingredients for Functional Foods & Beverages, Natural Healthcare and Cosmeceutical Applications.**

The Botanical Innovations product range includes, Plant Extracts, Fermented Plant Extracts, Cold Pressed Seed Oils, Fermented Fruit & Vinegar, Fruit Powders & Essential Oils.

By unlocking natures secrets Botanical Innovations has created new classes of flavours, fragrances and ingredients that contain phenolic rich phyto nutrients the natural chemical compounds produced by plants from photosynthesis.

Our database of scientific literature provides our customers with access to the latest research and applications for our unique range of products.

Botanical Innovations products include:

Plant Extracts and Fermented Plant Extract

Grape Seed Extracts
Grape Skin Extracts
Apple Peel Extracts
French Oak Extracts

Cold Pressed Oils

Grape Seed Oil
Cherry and Macadamia Seed Oil
Grape and Macadamia Seed Oil

Essential Oils and Aromatic Waters

Basil
Oregano
Persian Catnip
Thyme

Fruit Powders

Grape Seed
Apple Peel

Botanical Innovations using proprietary technology has created the following unique Flavours, Fragrances and Ingredients from Australian apples and apple pomace.

APPLE PRODUCTS

Apple Extract Flavour and Sweetener
Apple Cider Vinegar
Cold Pressed Apple Seed Oil
Apple Peel Extract
Apple Peel Powder





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