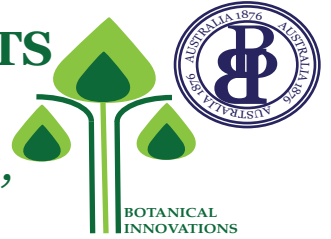


FLAVOURS, FRAGRANCES AND INGREDIENTS

*Essential Oils, Botanical Extracts, Cold Pressed Oils,
Infused Oils, Powders, Flours, Fermentations*



**APPLE CIDER VINEGAR WITH 'MOTHER'
POWDER A PREBIOTIC FLAVOUR
NATURAL PRESERVATIVE**



botanicalinnovations.com.au

FLAVOURS, FRAGRANCES AND INGREDIENTS

*Essential Oils, Botanical Extracts, Cold Pressed Oils,
Infused Oils, Powders, Flours, Fermentations*



APPLE CIDER VINEGAR POWDER WITH 'MOTHER' PREBIOTIC FLAVOUR NATURAL PRESERVATIVE

Botanical Innovations spray dried apple cider vinegar is a natural prebiotic flavouring and a natural preservative.

This versatile ingredient can be used to flavour chips, snacks and beverages providing a natural vinegar flavour. The product can also be added to variety of foods and beverages as a natural preservative for shelf life extension.

Botanical Innovations Apple Cider Vinegar Powder is a natural preservative made from 100% Australian apples. The vinegar is slowly fermented and spray dried concentrating the vinegar to provide food preservation properties including protection against mould, fungal growth and microbial contamination. Apple Cider Vinegar Powder also improves taste, allows for a clean labelling and has no impact upon product appearance.

Natural preservative applications include baked goods including bread, biscuits, snacks and beverages.

Prebiotics are a type of non-digestible carbohydrate found Botanical Innovations Apple Cider Vinegar, which promotes the growth and activity of good bacteria in the gut. Apple Cider Vinegar Powder is a prebiotic flavouring for snacks foods, potato and vegetable chips, functional foods, condiments, sauces, powder mixes, beverages and may be used as a standalone spice.

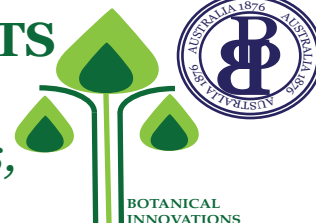
This is a versatile ingredient with a broad range of applications. Botanical Innovations Apple Cider Vinegar Powder is made from 100% Australian grown apples which is slowly naturally fermented and then spray dried creating a unique functional ingredient for food preservation, shelf life extension and prebiotic flavouring.

The combination of a functional flavouring ingredient with food preservation characteristics makes Botanical Innovations Apple Cider Vinegar Powder different to other solutions on the market. A number of natural preservatives currently available do not perform as well as artificial preservatives and or they have an impact upon the taste, mouthfeel, functionality of the product they are preserving. Botanical Innovations Apple Cider Vinegar Powder solves this problem in most applications. Apple Cider Vinegar Powder in baked goods if used as a preservative is flavour neutral and does not impact upon the taste, mouthfeel or functionality of the final product.

It has taken four years of research and development to perfect the flavour and functionality of Apple Cider Vinegar Powder and to ensure the product is able to act as both a natural preservative and prebiotic flavouring.

FLAVOURS, FRAGRANCES AND INGREDIENTS

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DATA SHEET

PRODUCT

RAW APPLE CIDER

VINEGAR WITH 'MOTHER'

POWDER

APPLE CIDER VINEGAR POWDER is a primary source of phenolics, prebiotic. This spray dried product is suitable for a variety of products.

INGREDIENTS

Botanical Name: *Malus domestica*, *Malus pulila*
CAS: 8028-52-2
Naturally Fermented with 'Mother'
Spray Dried Apple Cider Vinegar with Maltodextrin.

CONCENTRATED PHYTONUTRIENTS

APPLE CIDER VINEGAR POWDER contains the following highly concentrated natural compounds

Antioxidants: Capture oxygen delaying oxidation which may prevent or delay cell damage.

Phenols: 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.

Prebiotics are a type of non-digestible carbohydrate found in certain foods, which promote the growth and activity of good bacteria in the gut, Prebiotics assist nurturing the beneficial bacteria in your gut can improve the absorption of vitamins, support the guts natural immune defences and help support digestive balance.

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.



APPLE CIDER VINEGAR POWDER

APPLICATIONS FLAVOUR & INGREDIENT PRIVATE LABEL

Differentiate your products with Apple Cider Vinegar Powder. Water Soluble suitable as a flavouring, ingredients for foods, beverages, natural healthcare supplements.

Origin	Australia
Shelf Life	Unopened 24 Months
MOQ	50kg



Made in
Australia
with 100%
Australian
Ingredients

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FLAVOURS, FRAGRANCES AND INGREDIENTS



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DATA SHEET PRODUCT AUSTRALIAN APPLE CIDER VINEGAR POWDER

SPECIFICATIONS

Description:	White to Off White Fine Powder
Parts Used:	Apple
Flavour/Odour:	Characteristic Apple Vinegar
Organic Acid:	>37%
Soluble:	Water
Density:	40-60g/100ml
Loss on Drying:	<5%
Sulphate:	5ppm

Organic Acid (Citric and Malic Acid)	38%
Plant Starch	23%
Polyscharides	19%
Carrier Maltodextrin	20%

NUTRITIONAL INFORMATION

	100 g
Energy	1250kj/299kcal
Protein	0
Fat	0
Saturated Fat	0
Carbohydrate	8g
Total	8g
Sugars - Total	2g
Sodium	1.3 mg

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PACKAGING

20kg drums. For orders over 1 tonne contact us to discuss your requirements.

SHELF LIFE

Shelf Life 2 years unopened.

ALLERGENS

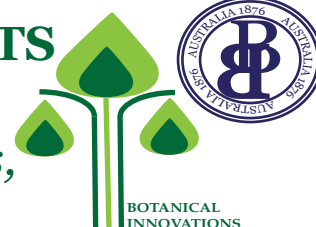
	Contains/ Potential Contamination
Cereals & cereal products + Gluten	No
Crustaceans & their products	No
Eggs & egg products	No
Fish & fish products	No
Peanuts or peanut products	No
Soybeans or their products	No
Milk or milk products	No
Nuts & nut products	No
Celery & celery products	No
Mustard & mustard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



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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 nature's 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

Australian Native Essential Oils and Extracts

Buddha Wood Essential Oil
Buddha Wood Leaf Stem Cell Extract
Buddha Wood Oil
Buddha Wood Aromatic Water
Quandong Seed Oil

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



WINNER
INGREDIENT
INNOVATION



FINALIST

