



Botanical Innovations Apple Cider Vinegar Powder

*Apple Cider Vinegar Powder
with 'Mother'.*

Raw Apple Cider Vinegar Powder
with 'Mother' Natural Prebiotic and
Natural Preservative,

www.botanicalinnovations.com.au

Challenge

Vinegar is one of the oldest fermented foods in the world, with a recorded history dating back 5,000 years. Vinegar is commonly made from a variety of ingredients including apples.

Botanical Innovations has been producing an apple cider vinegar using a traditional slow fermentation process for several years. During the fermentation process an active ingredient known as “mother” is naturally formed. This active ingredient in the vinegar is a natural prebiotic that supports the growth of beneficial intestinal microorganisms in the gut. As the number of studies showing the importance of gut bacteria to overall wellbeing continues to grow, so too does the demand for prebiotic products that support the micro flora ecosystem.

Consumers and manufacturers alike, are demanding foods and ingredients that are natural and recognisable. In response, the food industry continues to look for natural solutions to prevent microbes, slow spoilage, preserve colour, keep flavour and maintain texture whilst replacing artificial additives and preservatives.

The technical challenge, which was the focus of several years of Botanical Innovations research and development, was to create a unique Apple Cider Vinegar powder that included the active ingredient “mother”. This was important as it ensured the product kept two distinct properties- as a natural prebiotic and a natural preservative.

Solution

Botanical Innovations Apple Cider Vinegar powder is slowly and naturally fermented from only Australian grown apples. The raw apple cider vinegar with “mother” is dried using a proprietary technology creating this unique functional ingredient.

The product can be used to add prebiotics and flavour to chips, snacks, and beverages. It is also used in a variety of other food and beverages as a natural preservative and shelf life extender, including baked goods such as bread, biscuits.

Outcome

Botanical Innovations Apple Cider Vinegar powder proudly won the Food and Beverage Industry Innovative Ingredient Award in 2018.

Botanical Innovations Apple Cider Vinegar powder is now exported to many countries and is also utilised by several domestic customers looking for a clean label prebiotic capable of supporting gut health.

Customers use the product as an ingredient in health foods, dairy products, beverages, bakery goods, nutrition bars, infant foods, and green products. Apple Cider Vinegar powder is also used as a health supplement. New product applications are regularly being discovered, ensuring a growing market opportunity for Botanical Innovations.