



**MICROENCAPSULATED
ZERO ALCOHOL WINE POWDER**
**Benefits for Nutraceutical, Functional
Food, Beverage, and Beauty
Applications**

Botanical Innovations



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ZERO ALCOHOL WINE POWDER

**Introduction to Botanical Innovations
Zero Alcohol Wine Powders**

What is Zero Alcohol Wine Powder?

Zero Alcohol Wine: Derived from wine with alcohol removed, retaining polyphenols, resveratrol, and other beneficial compounds.

Powder Form via Microencapsulation: Wine is transformed into a powder through encapsulation, preserving key bioactive compounds while making it suitable for dry formulations.

Key Bioactives: Polyphenols, flavonoids, tannins, resveratrol, vitamins, and minerals.

Applications: Nutraceuticals, functional foods, beverages, and cosmetic products.



WHAT IS MICROENCAPSULATION

Microencapsulation Process

Botanical Innovations proprietary microencapsulation process Encases bioactive ingredients in a protective coating to preserve them from environmental degradation.

Benefits: Protects sensitive compounds, enhances shelf-life, controls release, improves handling, and maintains efficacy.



BENEFITS OF MICROENCAPSULATION

Why Microencapsulate Zero Alcohol Wine?

Stability: Protects delicate polyphenols and antioxidants from oxidation and degradation.

Flavour: Maintains the flavour of the wine while removing the alcohol.

Improved Solubility: Microencapsulated powders disperse easily in beverages and food products.

Controlled Release: Enables gradual release of active ingredients for sustained health benefits.

Extended Shelf-Life: Encapsulation preserves the bioactive compounds over time, improving product stability.





NUTRACEUTICAL APPLICATIONS

Benefits in Nutraceuticals

Rich in Antioxidants: Encapsulated wine powders provide a concentrated source of polyphenols, which help combat oxidative stress.

Heart Health: Polyphenols, especially resveratrol, have been shown to support cardiovascular health by improving circulation and reducing inflammation.

Anti-Aging: The antioxidant properties protect cells from damage, promoting longevity and vitality.

Example Product: Encapsulated zero alcohol red wine powder immune boosting gummies.



FUNCTIONAL FOOD AND BEVERAGE APPLICATIONS

Application in Functional Foods and Beverages

Enhanced Flavour and Nutritional Value: Wine powder can add depth of flavour and nutrition to beverages such as smoothies, teas, and protein shakes.

Fortification: Incorporating polyphenol-rich wine powders enhances the antioxidant properties of functional food products without the need for alcohol.

Smooth Integration: Microencapsulated powders dissolve easily, ensuring even distribution without altering texture or taste negatively.

Example Product: Polyphenol-enriched beverages like non-alcoholic sangria or wellness drinks and powders with zero alcohol wine powder for added antioxidant benefits.



BEAUTY AND PERSONAL CARE APPLICATIONS

Zero Alcohol Wine Powder in Beauty and Skincare

Skin Health: Polyphenols in wine are known to protect against environmental stressors, reduce oxidative damage, and support skin regeneration.


Anti-Aging Properties: Resveratrol is well-regarded for its anti-aging benefits, reducing wrinkles, and improving skin elasticity.

Enhanced Formulation Stability: Microencapsulation ensures the polyphenols remain active in topical products over time.

Controlled Release: Gradual release of polyphenols prolongs the antioxidant effect, providing long-lasting skin protection.

Example Product: Anti-aging creams or face masks with microencapsulated wine powder, promoting youthful skin and protection from free radicals.





CASE STUDY 1: Microencapsulated Zero Alcohol Red Wine in Nutraceuticals


Overview:

Product Type: Cardiovascular health supplement.

Challenge: Resveratrol and other polyphenols in wine degrade quickly and have a strong, bitter flavour.

Solution: Botanical Innovations red wine powder encapsulated polyphenols are captured in the wine flavour and are easily formulated into tablets and capsules.



The image shows three wine glasses in the foreground, each filled with a different colored powder. The leftmost glass contains a vibrant red powder, the middle one contains a bright orange powder, and the rightmost one contains a deep blue powder. The background is softly blurred, showing more glasses and warm, bokeh-style lights, suggesting a bar or laboratory setting.

CASE STUDY 2: Microencapsulated White Wine Powder in Functional Beverages

Overview:

Product Type: Antioxidant-enhanced non-alcoholic beverage powders.

Challenge: Incorporating wine polyphenols into drinks resulted in a strong, off-putting flavour, and the antioxidants degraded quickly during storage.

Solution: Botanical Innovations white wine powder was used to fortify beverages, offering a mild flavour and extended shelf-life for antioxidant activity.

Outcome: The product saw increased consumer acceptance due to the pleasant taste and retained polyphenol benefits over time.



CASE STUDY 3: Microencapsulated Wine Powder in Skincare

Overview:

Product Type: Anti-aging skincare cream.

Challenge: Polyphenols in wine are highly sensitive to light and air, leading to reduced efficacy when included in cosmetic formulations.

Solution: Botanical Innovations wine powder preserved the active compounds, allowing gradual release on the skin for extended antioxidant protection.



MARKET POTENTIAL AND CONSUMER TRENDS

- **Growing Demand for Alcohol-Free, Functional Ingredients**
- **Nutraceutical Market:** Increased demand for heart health, anti-aging, and antioxidant-rich supplements that provide the benefits of wine without alcohol.
- **Functional Foods & Beverages:** Consumers are seeking alcohol-free alternatives that still offer the health benefits of wine, such as polyphenol-rich beverages.
- **Beauty Market:** Natural, antioxidant-rich skincare is highly sought after, with wine-based polyphenols becoming a popular ingredient for anti-aging and skin protection.



KEY TAKEAWAYS

- Microencapsulated zero alcohol wine powder offers multiple benefits, including enhanced stability, controlled release, and improved consumer palatability.
- Its versatility in nutraceuticals, functional foods, beverages, and beauty products makes it an innovative solution for harnessing the health benefits of wine without the alcohol.
- The market potential for these products is growing as consumers seek functional, health-promoting, and natural ingredients.





TALK TO US

Botanical Innovations

Nutraceutical Flavours, Fragrances and
Ingredients for Health and Wellness
Applications

Australia

- E: admin@botanicalinnovations.com.au
- T: +61488196527
- BotanicalInnovations.com.au

