FUNCTIONAL FOODS & BEVERAGES
FLAVOURS, FRAGRANCES & INGREDIENTS

AUSTRALIAN PHENOLIC RICH PHYTONUTRIENTS
FOR FUNCTIONAL FOOD & BEVERAGE APPLICATIONS

PRODUCT OVERVIEW
www.botanicalinnovations.com.au
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
FUNCTIONAL FOODS & BEVERAGES

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 a variety of applications for FUNCTIONAL FOODS & BEVERAGES.

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
- Fermented Plant Extracts
- Cold Pressed Seed Oils
- Fermented Fruit & Vinegar
- Fruit Powders
- Essential Oils

Phenolic Rich Phytonutrient Applications

Functional Food Applications

- Flavouring
- Condiments
- Spice Mixes
- Oil
- Savour Sauces
- Sweet Sauces
- Soups
- Deserts
- Diary Proucts
- Yogurt
- Confectionary
- Flour
- Bakery Goods
- Bread
- Biscuits
- Snack Foods
- Pastry

Functional Beverage Applications

- Fermented Drinks
- Soft Drinks
- Energy Drinks
- Cocktail Mixes
- Syrups
- Premixed Teas
- Flavoured Waters
- Fruit Juices
- Mixers
- Flavoured Milks

CONTACT US FOR PRODUCT GUIDES FORMULATION, RECIPES
Kerry Ferguson + 61 488196527 KerryFerguson@botanicalinnovations.com.au
www.botanicalinnovations.com.au
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
PHENOLIC RICH PYTHONUTRIENTS
FLAVOURS, FRAGRANCES & INGREDIENTS

Botanical Innovations has unlocked nature's secrets to create a new classes 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 plants migration from the sea to land when plants developed phenolic UV light screens and continued survival for millions of years.

Plants to 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.
<table>
<thead>
<tr>
<th>Functional Food &amp; Beverage Applications</th>
<th>Plant Extracts</th>
<th>Fermented Plant Extracts</th>
<th>Fermented Fruit and Vinegar</th>
<th>Cold Pressed Oil Seeds</th>
<th>Fruit Powders</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Label</td>
<td>.</td>
<td>.</td>
<td></td>
<td>.</td>
<td>.</td>
</tr>
<tr>
<td>Functional Food Applications</td>
<td>.</td>
<td>.</td>
<td></td>
<td>.</td>
<td>.</td>
</tr>
<tr>
<td>Flavouring</td>
<td>.</td>
<td>.</td>
<td></td>
<td>.</td>
<td>.</td>
</tr>
<tr>
<td>Condiments</td>
<td>.</td>
<td>.</td>
<td></td>
<td>.</td>
<td>.</td>
</tr>
<tr>
<td>Spice Mixes</td>
<td>.</td>
<td>.</td>
<td></td>
<td>.</td>
<td>.</td>
</tr>
<tr>
<td>Vinegar</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oil</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Savour Sauces</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet Sauces</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prepared Meals</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soups</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deserts</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diary Products</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yogurt</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Confectionary</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flour</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bakery Mixes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bakery Goods</td>
<td>.</td>
<td>.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Snack Foods</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Functional Beverage Applications</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fermented Drinks</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Energy Drinks</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixers</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Mixes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Syrups</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Premixed Teas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flavoured Milks</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flavoured Waters</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Juices</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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
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.
FERMENTED FRUITS AND VINEGARS

CREATE NEW PRODUCTS - ENHANCE EXISTING PRODUCTS
CONCENTRATED PHENOLIC PHYTONUTRIENTS
ANTIXODIANTS 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
Tradiotionally fermented apple cider viengar 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
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 Australian 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
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 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

Made in Australia with 100% Australian Ingredients

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