

BOTANICAL INNOVATIONS

FLAVOURS, FRAGRANCES AND INGREDIENTS

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



APPLE CIDER VINEGAR POWDER DATA SHEET

Botanical Name:	<i>Malus domestic, Malus pulila</i>
CAS:	8028-52-2
Description:	Naturally Fermented Apple Cider Vinegar with 'Mother'
Production Methodology:	Natural Fermentation and Drying

Botanical Innovations spent four years undertaking extensive research and development to create its proprietary APPLE CIDER VINEGAR POWDER WITH "MOTHER".

Botanical Innovations Apple Cider Vinegar Powder with 'Mother' won the Food and Beverage Industry Innovative Ingredients Award 2018.

Botanical Innovations Apple Cider Vinegar Powder is made from Australian Granny Smith Apples. Botanical Innovations apples are sourced primarily from Central West NSW. The growing temperature ranges from -10 to 40 degrees celcius. This unique climate creates a unique phenolic profile.

APPLE CIDER VINEGAR POWDER WITH "MOTHER" is a **NATURAL PREBIOTIC** with known benefits of vinegar for nutraceutical, cosmeceutical and health and wellness applications. Prebiotics are a type of non-digestible carbohydrate which promotes the growth and activity of good bacteria in the gut.

APPLE CIDER VINEGAR POWDER contains the following highly concentrated natural compounds including "Mother" and **POLYPHENOLS, ANTIOXIDANTS** as well as **ORGANIC ACIDS** and **ACETIC ACID**.

Minimum Order Quantities Apply

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