

Flavonoid PLUS™

FLAVONOID[™]
TECHNOLOGIES

Flavonoid PLUS™

A Natural Flavor
Extract with Potent
Antioxidant,
Antimicrobial and
Antiviral Properties

Description

Flavonoid PLUS™ is a proprietary blend of natural botanical extracts containing flavonoids with strong antioxidant, antimicrobial, antiviral, anti-rancidity properties. The blend has a high rosmarinic acid content (6-to-10% HPLC Assay). The suggested use level is 50 to 100 parts per million in most food and beverage applications.

Flavonoid PLUS™ is a 100% natural extract powder. It contains no oil- or sugar-based carriers that would dilute the flavonoids' efficacy. The product has excellent solubility in water. The blend of extracts in Flavonoid PLUS™ provides multi-functional characteristics and a natural flavor.

Because Flavonoid PLUS™ is a 100% pure extract, it dramatically reduces material handling costs and application problems. It allows manufacturers to formulate precise PPM measurement (g/liter) in food and beverage systems, including dry pre-mixed flavor/seasoning/marinade blends.

Applications

- Meat, Poultry, Seafood, Beverages, Cosmetics, Bakery, Confectionery
- Savory products; meat, poultry, fish preserves, sauces, condiments, seasonings, soups, mayonnaise, salad dressings
- Confectionery; chocolate based products, dry fruit, spreads, marmalade, jams
- Beverages; juices, water-flavored drinks, health drinks
- Desserts and related products; water-flavored desserts, icings, milk and derivatives
- Cosmetics; toothpaste and mouthwash

Typical Analysis

| | |
|-------------------------|--|
| Color: | Brownish |
| Form: | Powder |
| Solubility: | Soluble in Water, Methanol, Ethanol |
| Moisture: | Less than 8% |
| Rosemarinic Acid (HPLC) | 6-10% min. |
| Residue on Ignition | Less than 8% |
| Heavy Metals (as pb) | Less than 20% |
| Carrier | none |

Microbial Assay

| | |
|--------------------|----------|
| Total Plate Count: | 1,000/g |
| Yeast and Mold: | 100/g |
| P.G. E.Coli: | Negative |
| Salmonella: | Negative |

Labeling Spice, Natural Flavor, Natural Extract

Storage When stored in original package at 20 +/- °C product has shelf life of at least 2 years

Packing 25 kg. cartons

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