



NATURAL EXTRACT POWDER

*Are you considering switching from synthetic flavors and colors to natural ingredients?
Our extract powders can help you achieve a clean label!*

The technique:

The process starts by extracting active compounds from natural materials, using solvents like water or alcohol. The extract is then evaporated to concentrate the active constituents.

Next, the concentrated extract is mixed with maltodextrin and dried using the spray drying technique. The substance is atomized into droplets in a hot chamber, where the liquid evaporates, leaving solid particles: the extract powder.



Our extract powders are 100% natural as we use:

- Alcohol produced from sugar cane
- Non-GMO tapioca based maltodextrin

The added value:

Extract powders capture the rich flavors and aromas of food ingredients, offering concentrated and consistent taste profiles. They are convenient to handle, store, and transport, presenting a lightweight alternative to liquid extracts and fresh ingredients.

Food application:

With their versatility, extract powders seamlessly enhance various food items. They can be used in traditional food applications such as baked goods, beverages, sauces and seasonings. As they are free-flowing and water-soluble, they are perfect for adding flavor and color (naturally) to your frostings, ice creams, smoothies, kombuchas and protein shakes. Thanks to their powder form and low moisture, they can easily be incorporated into pre-mixed for cakes and beverages, granolas, popcorns and chips.



BUTTERFLY PEA

Clitoria ternatea



VANILLA

Vanilla planifolia



CINNAMON

Cinnamomum burmannii B.



CLOVES

Syzygium aromaticum



TURMERIC

Curcuma longa L.



GINGER

Zingiber officinale Roscoe



COFFEE

Coffea c. robusta



COCOA

Theobroma cacao



Organic Available



Non GMO

PERSONALLY
ORIGINETM
FORAGED

Moisture Content
7% Max

Bulk Density
• 0.2 - 0.7 g/ml

Granulation
• 95% Min Pass
US Mesh #80



NO Pesticide 

NO Heavy Metals 

- As (Arsenic)
- Cd (Cadmium)
- Pb (Lead)
- Hg (Mercury)
- Sn (Tin)

Microbiology

- TPC <10,000
- Mold <100
- Yeast <100
- Coliform <10
- E-coli : Negative
- Salmonella : Negative

RECOMMENDED APPLICATIONS:

