

**Sustainably up-cycled  
Australian bioactive  
ingredients**

**extracta**



# Sugarcane Fibre

MediKane Certified

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Extracta Sugarcane Fibre is a highly valuable bioactive ingredient created from the plant material by-product of sugar production. It is used in complementary medicines, nutraceutical products and other food products for its water holding, yield increase and prebiotic qualities.

The sugarcane fibre is produced in a purpose-built facility alongside the sugarcane crops of small batch Australian farms guaranteeing quality and freshness. All sugarcane sourced is GMO free and processed using chemical free, water saving practices.

#### Uses

- Human health and nutrition
- Personal care
- Pet health and nutrition

#### Nutritional benefits

- Non allergenic, broad spectrum prebiotic fibres
- Rich dietary source of nutritional benefits including lignan, source of polyphenols, essential minerals and policosanal waxes

#### Product specifics

|                              |                                |                                                                                                                                         |                                                                                     |
|------------------------------|--------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>FORMAT:</b><br>Powder     | <b>COLOUR:</b><br>Straw green  | <b>ACTIVE COMPOUNDS:</b><br>Cellulose, hemicellulose<br>lignans, soluble and<br>insoluble fibre, vitamins,<br>minerals and antioxidants | <b>MANUFACTURING METHOD:</b><br>Gentle heat, chemical free<br>manufacturing process |
| <b>PACKAGE SIZE:</b><br>10kg | <b>SHELF LIFE:</b><br>2+ years | <b>PLANT COMPONENT USED:</b><br>Whole sugarcane, sugar<br>removed                                                                       | <b>TASTE:</b><br>Neutral                                                            |



# Red Grape Fibre

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Extracta Red Grape Fibre is a highly nutritious bioactive ingredient created from the skins and seeds of red grapes, a by-product of wine production. The red grape fibre is used in human health and nutrition, personal care and cosmetics for its rich source of vitamins and minerals. Grapes are one of the oldest known beneficial nutritional components of the human diet.

It is produced in a purpose-built relocatable facility on site at small batch organic wineries in Orange and the Hunter Valley in NSW, a process that guarantees quality and freshness. The grape marc fibre is manufactured using a chemical free water saving process.

## Uses

- Human health and nutrition
- Personal care and cosmetics
- Heightens the nutritional and functional value of baking products by increasing fibre and antioxidant compounds
- Flavour enhancer
- Provides a higher nutritive value to cereal fibres

## Nutritional benefits

- One of the highest sources of polyphenols
- High in antioxidants, resveratrol and melatonin
- A rich source of vitamins and minerals
- Exhibits antimicrobial and anti-inflammatory effects as well as increased enzyme activity
- Rich in soluble and insoluble fibre
- Reduces oxidative stress

## Product specifics

|                              |                                     |                                                                                                         |                                                                                  |
|------------------------------|-------------------------------------|---------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <b>FORMAT:</b><br>Powder     | <b>COLOUR:</b><br>Dark red / purple | <b>ACTIVE COMPOUNDS:</b><br>Antioxidants, catechins, quercetin and anthocyanins, resveratrol, melatonin | <b>MANUFACTURING METHOD:</b><br>Gentle heat, chemical free manufacturing process |
| <b>PACKAGE SIZE:</b><br>10kg | <b>SHELF LIFE:</b><br>2+ years      | <b>PLANT COMPONENT USED:</b><br>Skin, seeds and stems                                                   | <b>TASTE:</b><br>Dry, earthy with pleasant aromatic notes                        |



# White Grape Fibre

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Extracta White Grape Fibre is a highly nutritious bioactive ingredient created from the skins and seeds of white grapes, a by-product of wine production. The white grape fibre is used in nutritional and health products for both animals and humans as it is rich in vitamins and minerals. Grapes are one of the oldest known beneficial nutritional components of the human diet.

It is produced in a purpose-built relocatable facility on site at small batch organic wineries in Orange and the Hunter Valley in NSW, a process that guarantees quality and freshness. The white grape fibre is manufactured using a chemical free water saving process.

## Uses

- Human health and nutrition
- Pet health and nutrition
- Enhances the sweet taste of fortified products without the label declaration of 'added sugar'
- Heightens the nutritional and functional value of baking products by increasing fibre and antioxidant compounds

## Nutritional benefits

- One of the highest sources of polyphenols
- A rich source of vitamins and minerals
- Provides a higher nutritive value to cereal fibres
- Contains anti-inflammatory, cardioprotective and antimicrobial properties
- Rich in soluble and insoluble fibre

## Product specifics

|                              |                                |                                                                                                                                                              |                                                                                  |
|------------------------------|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <b>FORMAT:</b><br>Powder     | <b>COLOUR:</b><br>Brown/copper | <b>ACTIVE COMPOUNDS:</b><br>Rich sources of flavonoids and phenolics<br>Contains phytonutrients (carotenoids, polyphenols) and stilbenes (trans-resveratrol) | <b>MANUFACTURING METHOD:</b><br>Gentle heat, chemical free manufacturing process |
| <b>PACKAGE SIZE:</b><br>10kg | <b>SHELF LIFE:</b><br>2+ years | <b>PLANT COMPONENT USED:</b><br>Skin, seeds and stems                                                                                                        | <b>TASTE:</b><br>Mildly sweet with pleasant aromatic notes                       |



# Pure Citrus Fibre

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Extracta Citrus Fibre is a sustainable, label-friendly ingredient obtained without chemical modification. This bioactive fibre is used in complementary medicines, nutraceuticals, and various food products for its emulsification, water-holding, yield-increasing, and prebiotic qualities. It is suitable for bakery, beverages, dairy, dressings, dairy alternatives, frozen foods, pet food, plant-based meats, processed meats, and sauces. Sustainably derived it offers nutritional benefits and enhances texture, E-number-free, it is a natural and clean label choice.

The citrus fibre is produced in a purpose-built facility near small-batch Australian juice brands, ensuring quality and freshness. All Extracta dietary fibres are processed using chemical-free, water-saving practices, maintaining a commitment to sustainability.

## Uses:

- Human and pet health
- Baking - moisture retention and Improves freshness
- Boosts Fibre Claims various culinary
- Antimicrobial activity improves shelf-life
- Drinks - Viscosity Suspension and Source of Fibre
- Dairy - Stability, Water Holding, Emulsification, Fat reduction, Viscosity
- Culinary - Thickener, Emulsification, Source of Fibre, Water Holding, Boosts Fibre Claims
- Meat Alternatives - Provides Structure and Formability

## Nutritional benefits

- A rich source of vitamins and minerals
- Provides a higher nutritive value to cereal fibres
- A balanced mix of 40% soluble fibre (pectin) & 60% insoluble fibre (cellulose & hemicellulose)
- Natural source prebiotics
- A good source of antioxidant and antimicrobial capacities
- A rich source of pectin - 20 - 30% dry weight

## Product specifics

|                              |                                         |                                                                                                      |                                                                                  |
|------------------------------|-----------------------------------------|------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <b>FORMAT:</b><br>Powder     | <b>COLOUR:</b><br>Beige to light orange | <b>ACTIVE COMPOUNDS:</b><br>Flavonoids and citrus pectin, D-limonene, carotenoids, and carbohydrates | <b>MANUFACTURING METHOD:</b><br>Gentle heat, chemical free manufacturing process |
| <b>PACKAGE SIZE:</b><br>10kg | <b>SHELF LIFE:</b><br>3+ years          | <b>PLANT COMPONENT USED:</b><br>Skin and seeds                                                       | <b>TASTE:</b><br>Mildly sweet with citrus aromatic notes                         |



# Apple Fibre

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Extracta Apple Fibre is a highly nutritious bioactive ingredient created from the skins, pulp and seeds of apples, a by-product of the juicing industry. The apple fibre is used in human health and nutrition, personal care and cosmetics and pet health and nutrition for its rich source of health benefiting minerals, dietary fibre and antioxidants.

It is produced in a purpose-built relocatable facility on site at small batch orchards in Australia, a process that guarantees quality and freshness. The apple fibre is manufactured using a chemical free water saving process.

## Uses

- Human health and nutrition
- Personal care and cosmetics
- Pet health and nutrition
- Pectin replacement
- Flavour enhancer
- Bitterness masker
- Sweetness enhancer

## Nutritional benefits

- Potent source of antioxidants and polyphenols
- Rich source of health benefiting minerals, dietary fibre and antioxidants
- Source of insoluble and soluble fibre including pectin
- Rich in quercetin – a flavonoid with antioxidant and anti-inflammatory effects

## Product specifics

|                              |                                                        |                                                                                               |                                                                                     |
|------------------------------|--------------------------------------------------------|-----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>FORMAT:</b><br>Powder     | <b>COLOUR:</b><br>Creamy white to light pink/<br>brown | <b>ACTIVE COMPOUNDS:</b><br>Phloretin, phloridzin,<br>quercetin, antioxidants,<br>polyphenols | <b>MANUFACTURING METHOD:</b><br>Gentle heat, chemical free<br>manufacturing process |
| <b>PACKAGE SIZE:</b><br>10kg | <b>SHELF LIFE:</b><br>2+ years                         | <b>PLANT COMPONENT USED:</b><br>Skin and flesh (95%), 2-4% of<br>seeds and 1% of stems        | <b>TASTE:</b><br>Neutral                                                            |





# Extracta Baking Improver

**At the global level, cereals and starch-based staples outweigh all other foodstuffs as sources of daily dietary energy. Among these foods, white bread prepared with wheat flour is the most frequently consumed cereal product and is the main contributor to the glycaemic index (GI).**

- *Extracta Bread Improver* is gluten-free and can be added to baking food products to lower the GI - it has been shown to lower GI of foods by as much as 26 points!
- Improves yield of bread by up to 7% whilst reducing kilojoules
- Simply replace up to 20% of usual flour with Extracta Bread Improver



- **100% Natural**
- **Australian Made**
- **Improves Health**
- **Improves fibre and antioxidant content in foods.**
- **Improves Gluten-Free recipes, making them more enjoyable and palatable.**

BIOACTIVE GUT HEALTH  
For High Performing Equines.

# Gut<sup>+</sup> Repair



TRUE HEALTH BEGINS IN  
THE GUT

Proudly Produced  
By Extracta

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10kg | 200 Serves