

WHOLE-FOOD FRUIT & VEGETABLE POWDERS THAT PUT CLEAN LABEL NUTRITION AND SERVINGS INTO YOUR FORMULATIONS!



Everyone knows that the road to healthier living starts with fruits and vegetables. And yet only about 50% of us get the number of fruit and vegetable servings recommended by nutritionists and the USDA. With Vibrant Harvest® Whole Food Powders, you can offer great nutrition and servings of fruits and vegetables in products your customers will love.

Vibrant Harvest powders are Non-GMO, made from fresh, high quality, organically or conventionally grown fruits & vegetables. The patented Vibrant Harvest drying process delivers outstanding nutrient retention – and 'vibrantly' preserves the color, flavor and aroma of the original material. Offering long shelf-life, these powders are easy to work into your formulations and are USDA, FDA, cGMP, HACCP compliant.

FOOD & BEVERAGE

FLAVOR ENHANCEMENT TECHNOLOGY THAT IMPROVES PRODUCT QUALITY



No matter what type of food or beverage you're creating, a cleaner, simpler label is important to consumers. At the same time, these consumers aren't willing to sacrifice on taste, texture or food quality. The PhytoShield™ Flavor Enhancer line can be customized to a food system to address a broad range of product quality goals related to flavor, microbial degradation, and shelf life with a single, natural technology.

PhytoShield technology is based on decades of flavor enhancement experience. It offers a revolutionary approach to delivering broad-spectrum antimicrobial properties that translates into better overall product quality and a longer shelf life. Because PhytoShield is a natural flavor technology, it allows the development of a cleaner label on your packaging. Low use rates and formulation-friendly physical characteristics make PhytoShield easy to incorporate in foods and beverages.

NATURAL PRESERVATION

Rosemary

SHELF LIFE EXTENSION

**Preserve Taste, Flavor & Color.
Extends Shelf Life.
Naturally.**

As part of our commitment to natural, clean label ingredients PLT offers a broad range of food stabilization and shelf-life extension solutions based on rosemary extract. PLT's Rosemary Extracts provides natural antioxidant functionality that prevents lipid peroxidation of unsaturated fats and oils. They can prevent rancidity and provide color and flavor stabilization in a wide range of food products.

At PLT, we have decades of experience in developing Rosemary Extract solutions – from consistent high quality supply of standard ingredients to specialty ingredients and the development of custom tailored preservation packages.

Contact PLT Health Solutions for samples and more information.
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