

VALUES CHAIN

HYTOLIVE®



## **VALUES CHAIN**

Alvinesa optimizes all processes providing maximum value to our customers and their products.



Alvinesa is a circular economy leader of sustainable plant-based ingredients.

We upcycle and transform agricultural coproducts, into valuable natural ingredients that promote healthy living for the Nutraceutical, Food & Beverage, Cosmetics and Animal Health industries.



#### **CERTIFIED SOURCING**

Alvinesa controls a sustainable, traceable, and waste prevention supply chain. We source the highest quality, no- and low- pesticide raw materials **from Spain.** 

We have 100% raw material traceability with zero waste.





### **UNSURPASSED QUALITY STANDARDS**

Alvinesa manufactures its ingredients to the highest quality standards.



### **CERTIFICATIONS**























\*Hydroxytyrosol.



Our ingredients are manufactured according to the current legislation and following the indications of both national and international agencies.







#### MANUFACTURING EXPERTISE

Applying more than 75 years of technical expertise, state-of-the-art manufacturing facility. Instead of chemical solvents, only water is used for gentle extraction, which preserves natural goodness.











#### **KEY VALUES**

- Your go-to supplier of sustainable, upcycled, natural ingredients.
- Own European manufacturing facility delivering a consistent and reliable supply chain and able to serve the smallest to the largest supply agreements.
- Committed to building the science and technical know-how behind our ingredients to support product development.





#### **ALVINESA COMMITTED TO THE ENVIRONMENT**

Alvinesa is at the forefront of the transition to a new, more sustainable era. Concerned about the environment and the future of new generations, we are committed to reducing global warming, food waste and greenhouse emissions with the following initiatives:

- 95% of the energy we use is self produced from renewable sources including our own biomass and our own, photovoltaic plant.
- 100% of our process water is recycled.
- **Zero waste.** After our production process, the residue is used as biomass.
- We adhere to two of SBT's global targets to reduce global warming by 1.5°C and reduce Greenhouse gas (GHG) emissions by 50% by 2030.









# UPCYCLED\* FOOD ASSOCIATION

WE ARE PROUD MEMBERS OF THE UPCYCLED FOOD ASSOCIATION.

Alvinesa upcycles by-products from olive oil and wine production into valuable natural ingredients that also have health benefits.



Alvinesa uses 100% upcycled raw material to produce Grape and Olive extracts - Zero waste!

## **HYTOLIVE®:**



#### **Olive Fruit Extract**

Hytolive® contains a high purity of natural hydroxytyrosol (up to 25%). Hydroxytyrosol is a remarkable compound that has gained significant attention in recent years due to its proven health benefits and unique properties. It is a natural phenolic compound found abundantly in olives and olive oil, it is considered a key bioactive compound responsible for the numerous health benefits associated with Mediterranean diet.

Its remarkable ability to neutralize harmful free radicals plays a crucial role in protecting cells and tissues from oxidative stress. The health benefits include:









Support joint health



Brain protection



May support skin health



Anti-aging

## **Applications**



**Functional Foods** 



**Functional Beverages** 



**Supplements** 



**Cosmetics** 



**Food Protection** 



Animal Nutrition









Olive polyphenols contribute to the protection of blood lipids from oxidative stress.\*



\*EFSA claim.



## VINTERA™ PORTFOLIO INCLUDE:





#### **Grape Extract Rich in Polyphenols**

The grape ingredient include skin and seeds, which supply a mixture of polyphenol compounds with a synergistic effect.

Grape extract is rich in antioxidants, particularly proanthocyanidins and anthocyanins which are compounds that have been shown to have health benefits, including:



All of our natural ingredients from grapes are under the Vintera™ brand.



Improve cardiovascular health



Help to reduce oxidative stress



May help improve brain function



Digestive health



Boost the immune system



Maintain healthy skin



2 In vivo studies **Clinical study ongoing** 

## **Applications**



Supplements



**Functional Foods** 



**Functional Beverages** 



**Mutricosmetics** 



Animal Nutrition



**Food Protection** 







#### **Natural Color (anthocyanins)**

Grape skins contain natural pigments called anthocyanins, which can be used to create natural colors. Natural colors from grape skins can be used in a variety of applications:

## **Applications**







Food Coloring

Overall, natural colors from grape skin can be a great alternative to synthetic food dyes and chemical-based dyes and pigments. They offer a natural and sustainable way to add color to a variety of products.



#### **Natural Tartaric Acid**

Alvinesa are one of the world's biggest producers of natural tartaric acid. Natural tartaric acid, is a white crystalline organic acid that is commonly found in fruits such as grapes. It has a sour taste and is often used as a flavoring agent and acidity regulator in food and beverages.

## **Applications**



Food Preservation



**Baby Food and Pharmaceuticals** 



**#** Flavoring Agent



Supplements as an excipient





Personal Care



## VINTERA™ PORTFOLIO:



#### **Grape Seed Oil: A Novel Functional Food**

The interest in grape seed oil as a functional food product has increased, especially because of its high levels of hydrophilic constituents, such as phenolic compounds, and lipophilic constituents, such as vitamin E, unsaturated fatty acids (UFAs), and phytosterols.

Here are some potential benefits of grape seed oil:



May have anti-inflammatory properties



Help support skin health



May support hair health



## **Applications**



Cooking



Salad Dressing



**Marinade** 



**Supplements** 







#### **Natural Flavoring**

Wine concentrate is a versatile ingredient that can add flavor, depth, and nutritional value to a variety of products.

## **Applications**

**Wine Production** 

**≈** Flavoring

**Beverages** 

**Desserts** 



**Supplements** 





## PORTFOLIO AND SPECIFICATIONS:

VINTERA™ GRAPE EXTRACT RICH IN POLYPHENOLS					
PRODUCT NAME	SKU	Polyphenols	Proanthocyanidins	Monomers	Anthocyanins
		HUMAN N	UTRITION		
Vintera™ Premium Red Grape**	55702SS	NLT 100% (OD 280nm)			NITIO (LIDI C DAD)
	55/0255	NLT 70% (Folin-Ciocalteu)	-	-	NLT 1.0 (HPLC-DAD)
Vintera™ Grape seed extract**	55703	NLT 100% (OD 280nm)	NII T 000/ (Doutou)		
	55/03	NLT 85% (Folin-Ciocalteu)	NLT 99% (Porter)	-	- 
Vintera™ Grape seed extract M	F.F.F.O.7.D	NLT 100% (OD 280nm)	NLT 99% (Porter)	NLT 5 to 15% (HPLC-DAD)	-
	55703P	NLT 85% (Folin-Ciocalteu)			
VintaraTM Overagia Cropp and autro et**	FF707F	NLT 100% (OD 280nm)	-	-	-
Vintera™ Organic Grape seed extract**	55703E	NLT 85% (Folin-Ciocalteu)			
Vintera™ White Grape Skin Extract	55705	NLT 65% (OD 280nm)	-	-	_
Vintera™ White Pomace Extract**	55709	NLT 50% (OD 280nm)	-	-	-
ANIMAL NUTRITION*					
Vintera™ Grape Extract Feed	55707	NLT 80% (OD 280nm)	NLT 60% (Porter)	-	NLT 0.75 (HPLC)

VINTERA™ NATURAL COLORS						
PRODUCT NAME	SKU	Red Index (Ev)	Brown Index (IB)	Blue Index (IV)	Product Format	Shelf Life
Vintera™ Grape Skin Extract EV2-3	55700	Between 2 and 4	Between 0.45 and 0.65	Between 0.30 and 0.60	Liquid	4 months
Vintera™ Grape Skin Extract EV12	55710	Between 11 and 13	Between 0.40 and 0.65	Between 0.30 and 0.60	Powder	2 years

VINTERA™ NATURAL TARTARIC ACID					
PRODUCT NAME	SKU	Granulometry	Organoleptic	Stability	Shelf Life
Vintera™ Natural Tartaric Acid L (+) E334	50010	Available in six different granulometry versions	Crystal or crystalline free-flowing white powder. Odorless	High stability to air and light and hygroscopic to a relative moisture up to 75%	5 years

VINTERA™ RED WINE CONCENTRATE					
PRODUCT NAME	SKU	Product Format	Shelf Life		
Vintera™ Red Wine Extract 55Bx	56000	Liquid	1 year		
Vintera™ Red Wine Extract 42Bx	56001	Liquid	1 year		

\*Vitamin E substitution. \*\*Functional Pet Nutrition.

HPLC: High Performance Liquid Chromatography; HPLC-DAD: High Performance Liquid Chromatography and Diode-Array Detection; NLT: Not Less Than; nm: nanometer; OD: Optical Density.









FOOD PROTECTION					
PRODUCT NAME	SKU	Polyphenols	Proanthocyanidins	Format	
Vintera™ White Pomace Extract**	55709	NLT 50% (OD 280nm)	_	Powder	
Vintera™ White Pomace Extract**	55715	NLT 50% (OD 280nm)	_	Liquid	
Vintera™ Grape seed extract**	55703	NLT 100% (OD 280nm) NLT 85% (Folin-Ciocalteu)	NLT 99% (Porter)	Powder	
Oleafresh®	40615	2% natural hydroxytyrosol	_	Powder; without organoleptic impact	
Olive water	40210	1.4% natural hydroxytyrosol	_	Liquid	
Olive fruit extract	41610	8% natural hydroxytyrosol	-	Powder	

	HYTOLIVE®. OLI	VE FRUIT EXTRACT		
PRODUCT NAME	SKU	Hydroxytyrosol (HPLC)	Format	
	HUMAN	NUTRITION		
Hytolive®	40613	1.5% natural hydroxytyrosol	Powder	
Hytolive®	40610	10% natural hydroxytyrosol	Powder	
Hytolive <sup>®</sup>	40310	25% natural hydroxytyrosol	Syrup	
Hytolive® soft	40610-M	10% natural hydroxytyrosol	Powder. Soft gelatin capsule	
Hytolive® BEV	40614	2% natural hydroxytyrosol	Powder. Drinks without organoleptic impact	
Hytolive® Infinity	Powder: 40810			
	Olive Oil: 4081010		Oily extract for edible oils and omega-3 oils	
	Extra Virgin Olive Oil: 4081011	(0.1% olive polyphenols:		
	High Oleic Sunflower oil: 4081012	hydroxytyrosol and tyrosol):		
	Grape Seed Oil: 4081013			
	Soya oil: 4081014			
	ANIMAL	. NUTRITION*		
Olive fruit extract	40110	25% natural hydroxytyrosol	Syrup	
Olive fruit extract	41610	8% natural hydroxytyrosol	Powder	
Olive fruit extract	40612	5% natural hydroxytyrosol	Powder	
Olive fruit extract	41611	2% natural hydroxytyrosol	Powder	
Olive fruit extract liquid	40227	1.4% natural hydroxytyrosol	Liquid	

<sup>\*</sup>Vitamin E substitution. \*\*Functional Pet Nutrition.

HPLC: High Performance Liquid Chromatography; NLT: Not Less Than; nm: nanometer; OD: Optical Density.



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