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GRAPEFRUIT EXTRACT PRODUCTION

- 1) Grapefruit pulp (the by-product of expeller extracted grapefruit juice) is dried and ground into a fine powder.
- 2) The grapefruit powder is dissolved in purified water and distilled to remove the fiber and pectin.
- 3) This distilled slurry is spray dried at low temperatures forming a concentrated grapefruit bioflavonoid powder.
- 4) This concentrated powder is dissolved in vegetable glycerine and heated.
- 5) Food grade ammonium chloride and ascorbic acid are added, this mixture is heated under pressure.
- 6) This material undergoes catalytic conversion using natural catalysts (including hydrochloric acid and natural enzymes).
- 7) This slurry is cooled, filtered and treated with ultraviolet light.

The amount of Ammonium Chloride remaining in the final product is between 15% and 19%.

The amount of Ascorbic Acid remaining in the final product is between 25 mg/g and 30 mg/g.

There is no residue of hydrochloric acid in the final product.



Richard Berry, President

