

NON-ALCOHOLIC WINE POWDER WITH DIETARY FIBERS

Powder of fermented non-alcoholic grape extract (*Vitis vinifera*) with dietary fibers

Ingredient for food supplements

(As an additional source of wine specific polyphenols and dietary fibers)

Ingredient for non-alcoholic drinks or foods

(To reconstitute with water for the preparation of functional drinks or foods)

Wine polyphenols

- Help maintain normal inflammatory balance
- Support healthy blood flow
- Help to protect against oxidative stress

Dietary fibres (alpha-cyclodextrin):

- Helps reduce post-meal blood glucose rise when consumed with starch-containing meals²
- Support good gut bacteria³

Controlled concentration of wine polyphenols: Active compounds per 10 g of powder

Total polyphenols: 300-350 mg

(depending on the variety of wine)

Recommended daily polyphenol intake: 500-800 mg⁴

Dietary fibres: 6.5 g

(alpha-cyclodextrin)

Recommended daily intake of dietary fibers: 25-30 g⁵

Nutritional Information (per 10 g)



Alcohol content 0.0%

Total calories	<19 kcal / 80 kJ
Fat	0 g
Sugars	0.1-0.2 g
Dietary fibres	6.5 g
Protein	0 g
Salt (Sodium)	0 mg
Moisture	<5%

Ingredients:

- De-alcoholized red wine powder
- Soluble dietary fiber: alpha-cyclodextrin
- Contains sulfides

Technology

- Produced using proprietary L-Blend technology
- No artificial flavours
- Sugar free, low calories

Storage and Usage

- Store at room temperature (up to 30°C), away from direct sunlight.
- Add 10 g of powder to 150 ml of water, mix, and wait 1-3 minutes before consumption.
- Best use with food.
- Wine polyphenols can cause allergic reactions in rare cases. Fibers may cause mild bloating or discomfort in sensitive individuals.
- Shelf life: 3 years from the manufacturing date

Presentations

- Sachets: 10 g.
- Bags: 25 kg.
- Reconstitute with water at a ratio of 1:15. Do not heat.

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1. Fragopoulou et al., *Molecules*, 2020; 2. Wittkowski, *Cureus*, 2022; 3. Gosciniak et al., *Molecules*, 2024; 4. Dalggaard F. et al., *The Lancet Planetary Health*, 2019; 5. EFSA Scientific Opinion: <https://doi.org/10.2903/j.efsa.2010.1462>