

NATURAL

GREEN

HEALTHY

GOLDEN HEALTH

Decipher plant code, make healthy life access to all



GOLDEN HEALTH BIOTECHNOLOGY

ABOUT US

Golden Health is a leading biotechnology company of intensive processing high value-added ingredients from agricultural products and herb. Founded in 2003 in Guangdong, China, Golden Health has a strong PhD. team in scientific research and innovation with solid manufacturing experience. The company provides a wealth of product solutions that contribute to its customers' competitiveness and productivity in multiple industries worldwide such as Food, Beverage, Nutrition, Feed, Pharmaceuticals, Personal care etc.

Golden Health products fit health (Clean Label, Sugar replacement, Fat replacement, Gluten free), ethical (Vegan) and religious (Kosher, Halal) requirements. All of our products undergo rigorous internal quality controls and comply with the strictest quality regulations.



Our core project: Agricultural and sideline products 100% utilization and herb medicine intensive processing. We collect raw material from the growers and process with bio-extraction and patented technology to get the maximum functional value for functional food, feed, pharmaceutical, cosmetics and health products. We are always keen on innovation projects to cooperate with the global leading companies and continue to enlarge the market share worldwide.

Our Certificate: SC (FOOD), QS (FEEDS), KOSHER.FAMI-QS, HALAL ISO22000.

Our Vision: Decipher the plant code and make a healthy life access to all.

Decipher plant code

Make a healthy life access to all





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CERTIFICATES



FAMI-QS



ISO 22000



HALAL



KOSHER



SC



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CAS: 20702-77-6

Specification: ≥98%

Appearance: off-white powder

Solubility: soluble in hot water, slightly

soluble in ethanol freely, soluble in

acetone

Melting Point: 156°C-158°C

Packing details: PE bag and aluminum

foil bag, 25 kg/barrel

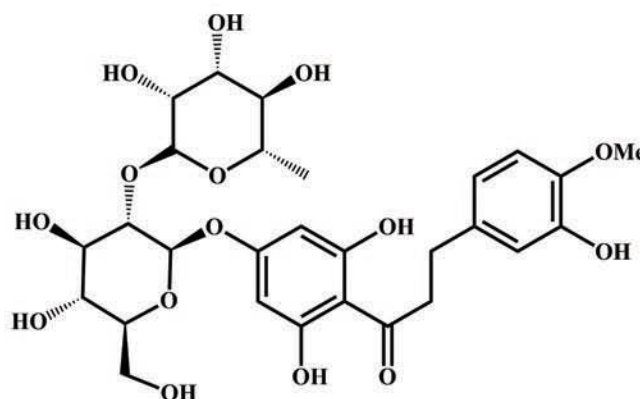
Citrus Extract

Neohesperidin Dihydrochalcone

High density sweetener

Bitterness masking

Flavor enhancer



Description

Neohesperidin Dihydrochalcone (NHDC) is an excellent sweetener extracted from citrus and oxidized to flavonoids derivatives. NHDC is an efficient high density sweetener, around 1500 times sweeter than sucrose. NHDC is a flavor enhancer with non-toxic, low calorific, flavor and bitterness masking characteristics. It is used in a wide range of products including foods, medicines, dietary supplements, cosmetics and feeds.

Application :

1. Food Sweetener/Sweetness Enhancer

NHDC is a low-cal strong sweetener about 1500-1800 times sweeter than sugar. The flavor is similar to licorice. It has a strong synergistic effect when used in conjunction with other sweeteners such as aspartame, saccharin, acesulfame, ect. It can be widely used in food, beverage, feeds or daily chemical products reduce the amount of sugar, improve the taste and enhancer the flavor.

2. Sweetener for Dietary Supplements

NHDC has physiological activities, the research showing that it has a good performance on antioxidant activity, reduction of cholesterol and blood glucose.

For those advantages NHDC can particularly applicable for functional foods, health care products, and dietary supplements as an alternative sweetener, including liquid dietary supplements, solid dietary supplements, syrup and chewable dietary supplement.

3. Bitterness masking

Pharmaceutical companies found that NHDC can bind to bitter receptor even below its sweetness threshold, and reduce the bitterness of pharmaceutical drugs in tablet or syrup form.

NHDC is widely favored for use in otherwise naturally bitter products. Pharmaceutical companies are fond of the product as a means of reducing the bitterness of pharmacological drugs in tablet form, and it has been used for livestock feed as a means of reducing feeding time.

Regulation:

1. FEMA GRAS # 3811 as flavor ingredient;
2. E959, EU food additives regulations included;
3. EP - 7, European Pharmacopoeia included;
4. US - FCC8, U.S. Pharmacopoeia Commission "food Chemicals Codex substance" included;
5. Australia national food Authority approved as "flavoring substances";
6. GB2760 # S0269 as food ingredient.

Application Tips:

As sweetener: beverage 10-50 mg/kg.

puding icecream: 50-150 mg/kg.

As flavor or food enhancer: 1-5 mg/kg.





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CAS: 18916-17-1

Specification: ≥98%

Appearance: off-white powder

Solubility: soluble in hot water

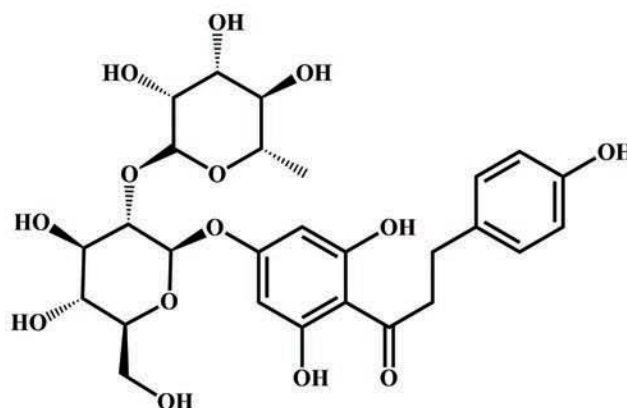
Melting point: 156°C–158°C

Packing details: PE bag and aluminum foil bag, 25 kg/barrel

Citrus Extract

Naringin Dihydrochalcone

High density sweetener
Flavor enhancer



Description

Naringin dihydrochalcone (Naringin DC) is a novel sweetener derived from natural ingredients of citrus i.e. (naringin). It is a low calorific sweetener roughly 500-700 times sweeter than sucrose, Naringin DC is an efficient sweetener with low calorific, can be used in a wide range of products including foods, medicines, dietary supplements, and feeds.

Application:

1. Food Sweetener

Naringin dihydrochalcone is a high sweetness fresh taste sweetener and it can be used as sugars substitute. Naringin dihydrochalcone is especially suitable for dairy products, dietary supplements, beverage, medicines, and feeds.



2. Flavor Enhancer

Naringin dihydrochalcone can work with diversified flavors sweeteners and create a fantastic delightful tasting.

Regulation:

FEMA GRAS # 4495 as flavor ingredient.
JECFA #2208 as flavor ingredient.



Application Tips:

Naringin dihydrochalcone can substitute sugar. It also has a good performance on flavor enhancer.





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“Sweet Tea” Extract

Trilobatin

High density sweetener

Natural extract

Flavor modifier

CAS: 4192-90-9

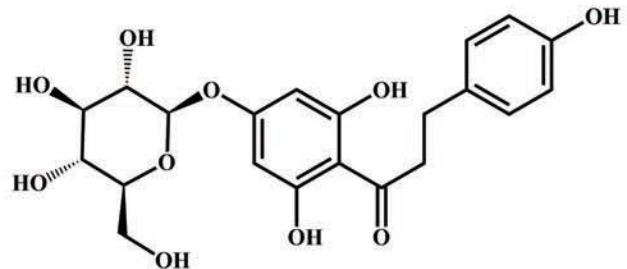
Specification: ≥95%

Appearance: off-white powder

Solubility: Slightly soluble in cold water,
soluble in hot water and ethanol

Packing and specification:

PE bag and aluminum foil bag, 25 kg/barrel



Description

Trilobatin is extracted from the leaves of *Lithocarpus litseifolius* (Hance) Chun (Sweet-tea). It's a low calorific sweetener roughly 300 times sweeter than sugar. Trilobatin has a pure and fresh taste without any unpleasant sense, it can be used as sugar substitute and flavor modifier. Now it can be widely used in beverages, ice-creams, wines, desserts, bakery products, candies, chewing guns, etc.

Application :

1. Food sweetener

Trilobatin is a high density nature sweetener with pure sweet tast, low-cal. As a new natural sugar substitute trilobatin can be widely used in foods, beverage, medicines, dietary supplements and cosmetics.



2. Functional flavor

Trilobatin has anti-oxidant effect, can increase superoxide dismutase (SOD) activity. And it has been proved to be the inhibitor of the key enzymes of diabetes. It can be widely used in beverages, ice-creams, wines, desserts, bakery products, candies, chewing guns, etc.

Regulation:

JECFA #2171, included by the Joint FAO/WHO Expert Committee on Food Additives.

2. FEMA GRAS #4674, listed as flavor ingredient.



Tips for application:

FEMA GRAS average usual use leves (ppm):
beverage 80-100, milk products 250-500.





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Luo-Han-Guo Extract

Mogroside—V

Natural sweetener

Natural extract

CAS: 88901-36-4

Specification: 25%、30%、40%、50%、60%

Appearance: brown yellow powder

Solubility: easily soluble in water without any sediment

Melting Point: 197°C-201°C

Packing and specification:

PE bag and aluminum foil bag, 25 kg/barrel

Description

Mogrosides (Luo Han Guo extract) is a natural sweetener in powder form, low calorie, up to 350 times sweeter than sugar. It is a stable, non-fermentable additive ideal for diabetics. It is a versatile natural sweetener that is ideally suited to replace artificial sweetener. It also contains high amounts of amino acids, fructose, vitamins and minerals, and be widely used in traditional Chinese cooking for flavor and nutrition.



Application :

1. Functional Sweetener

Mogroside (Lo-han-guo extract) is used in curing common cold, sore throat and gastrointestinal discomfort.

2. Healthy Sweetener

Mogroside (Lo-han-guo extract) is easily soluble in water and has no sediment. Mogroside is a low calorific, high intensity, ideal sweetener for the diabetics.

3. General Sweetener

As a general natural sweetener, mogroside is an ideal substitute to replace artificial sweeteners such as aspartame.



Regulation:

GB #2760 included in regulations of the food additives of China.

FDA GRAS included no limitation to all kinds of foods.



Tips for application:

Mogroside (Lo-han-guo extract) can substitute sugar to reduce calories. It can cooperate with various sweeteners and create a more fantastic flavor.

Mogroside can be used in foods, beverages, supplements, pharmaceuticals, personal care & beauty products globally.





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Apple Extract

Phloretin

Skin lightener

Flavor enhancer

Bitterness masking

CAS: 60-82-2

Specification: $\geq 98\%$

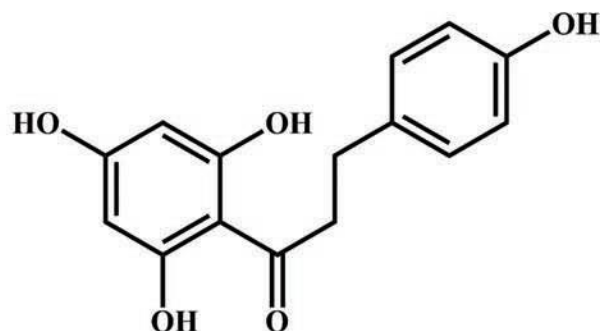
Appearance: off-white powder

Solubility: soluble in ethanol and acetone, insoluble in water

Melting point: 260°C-262°C

Packing and specification:

PE bag and aluminum foil bag, 25 kg/barrel



Description

Phloretin is extracted from apples, pears and other fruit peel and root bark of chalcone. It is pearl white crystalline powder, without moisture absorption.

Phloretin is a natural skin lightener which can be widely used in skin care products. It also has a good performance on flavor enhance and bitterness masking especially working with NHDC (neohesperidin dihydrochalcone).

Application :

1. Flavor modifier

Phloretin can modify unpleasant flavor in food, flavors or sweeteners. And mask bitterness or other uncomfortable taste.

2. Skin whitening

To inhibit tyrosinase activity and melanin production, whitening skin. It has a significant synergistic effect with arbutin or kojic acid, and greatly increase tyrosinase inhibition.

3. Tender skin

With a strong anti-oxidation function, phloretin can remove free radicals, prevent aging, prevent cell mutation, accelerate cell metabolism, reduce wrinkles, increase skin support structure, enhance skin immunity to UV light.

4. Treatment of acne and moisturizing.

5. Food seasoning: food spices.

Regulation:

1. GB 2760-2011 #376 (Included in the Standard for Uses of Food Additives as a food flavor);

2. JECFA #2022 (Joint Expert Committee on food additives regulations included);

3. FEMA GRAS # 4390 (by the Expert Panel of FEMA as a flavor ingredient).

Tips for application:

1. Ingredient of cosmetics (mask, cream and lotions): 0.3-5%;

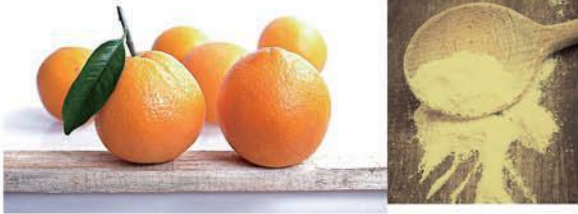
2. Food flavor: according to requirements.





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CAS: 520-33-2

Specification: 90%, 95%, 98%

Appearance: off-white powder

Solubility: easily soluble in ethanol,
soluble in diluted alkali solution, slight
soluble in water

Melting Point: 230°C~232°C

Packing details: PE bag and alumin-
um foil bag, 25 kg/barrel

Description

Hesperetin is a kind of natural flavonoid compounds, widely existing in the fruits of rutaceous plants. It mainly comes from the enzymolysis of hesperidin with the functions of invigorating the stomach, eliminating phlegm, preventing cough, expelling rheumatism, treating diuresis, anti-virus, anti-microbial, treating non-return and relieving stomachache, widely used in the food, pharmaceutical and healthcare product industry etc.

Application

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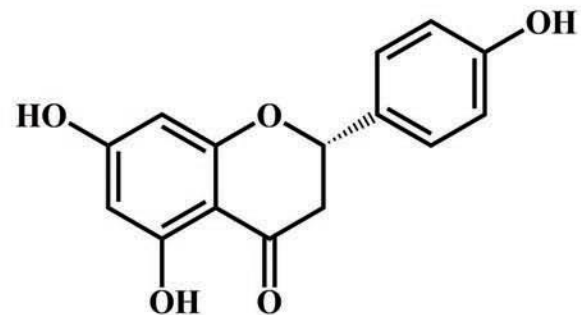
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Citrus Extract

Hesperetin

Natural sweetness enhancer

Functional flavor enhancer



1. Flavor enhancer

Hesperetin can work with other sweeteners or additives to improve taste and enhance flavor.

2. Functional flavor

Widely used in health supplement, medical products, comestic skin care products.

Regulation

1. GB2760-2016# N375 food flavor.

2. FEMA GRAS 4313, listed as flavor and fragrance.

Application Tips

In flavor or other food ingredients: 1%-2.5%.



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CAS: 13241-33-3

Specification: ≥95%

Appearance: off-white powder

**Solubility: easily soluble in hot water,
hot ethanol, and insoluble in ether.**

Melting Point: 236°C–237°C

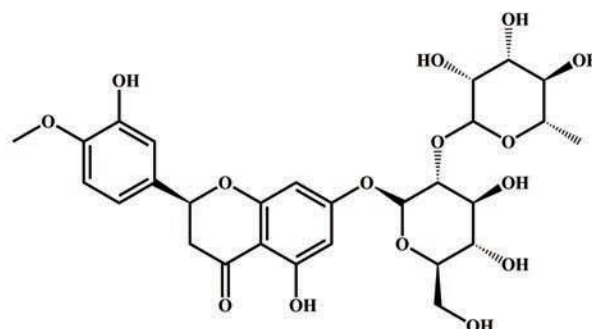
**Packing details: PE bag and aluminum
foil bag, 25 kg/barrel**

Citrus Extract

Neohesperidin

Natural raw material

Functional flavor



Description

Neohesperidin is one kind of isoflavones and has the function of depressing the blood pressure, depressing body temperature, increasing resistance of oxygen lacking, enhancing flux of coronary artery etc.

Application

1. Neohesperidin is the precursor of Neohesperidin dihydrochalcone (NHDC),

it can be transformed to NHDC by reduction and hydrogenation.

2. Neohesperidin also known as vitamin P it is widely used to improve the microvessel fragility and permeability.

Application Tips

Neohesperidin is a functional flavor and food enhancer. It can be widely used in medicine.



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CAS: 10236-47-2

Specification: 90%, 95%, 98%

Appearance: yellowish powder

Solubility: soluble in hot water, ethanol and acetone

Melting Point: 83°C-171°C

Packing details: PE bag and aluminum foil bag, 25 kg/barrel

Description

Naringin is a major flavanone glycoside in grapefruit or pomelo. It's a white or yellowish powder with a strong bitter taste. As natural pigment, modifier and bitterness agents, naringin is widely applied in food and beverage production, also used as raw materials.

Application

1. Functional bittering agent

Naringin has functions of anti-inflammatory, anti-virus, anti-cancer, anti-mutation, anti-mutation, anti-allergic, anti-ulcer, analgesia, reducing blood pressure activity,

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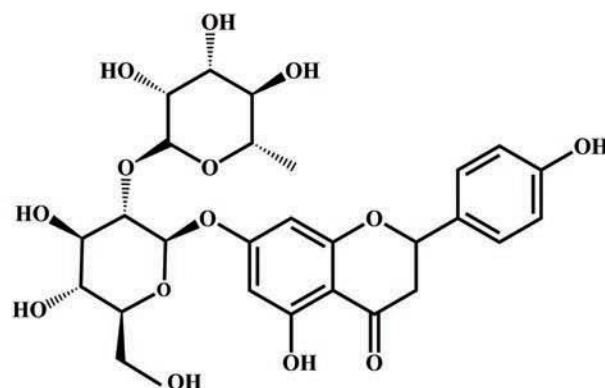
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Citrus Extract

Naringin

Bittering ingredient

Flavor modifier



depressing serum cholesterol and the formation of thrombus.

2. Food flavor

Naringin can be widely used in beverage, dietary supplements, and gum.

Regulation

1. GB2760-2011 #N222;
2. FEMA GRAS #2769;

Application Tips

FEMA (mg/kg): soft drinks 70-80, cold drinks 5-10, alcoholic drinks 0.1-0.5.



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CAS: 480-41-1

Specification: ≥98%

Appearance: yellowish-white powder

Solubility: Soluble in ethanol, diethyl ether and benzene, slightly soluble in water

Melting Point: 247~250°C

Packing details: PE bag and aluminum foil bag, 25 kg/barrel

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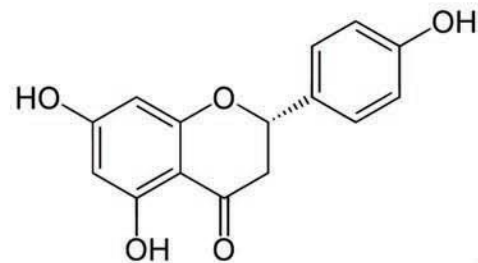
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Citrus Extract

Naringenin

Flavor modifier

Sweetness enhancer



Description

Naringenin is a kind of natural flavonoid compounds, widely existing in the pomelo of rutaceous plants. It mainly comes from naringin with the functions of anti-microbial, anti-inflammation, anti-oxidant, preventing cough and eliminating phlegm, decreasing blood fat, anti-tumor and anti-cancer, spasmolysis, scavenging free radical, preventing and treating liver diseases, anti-platelet clotting, anti-atherosclerotic of arteries etc., widely used in the food, pharmaceutical and healthcare product industry etc.

Application

Naringenin can be widely used in medicine and food as flavor modifier and sweetness enhancer.

Regulation

FEMA GRAS #4797 included as flavor.

Application Tips

FEMA GRAS recommend average usual use levels (ppm): dairy products 100-300, frozen food 200-350, beverage 100-200.



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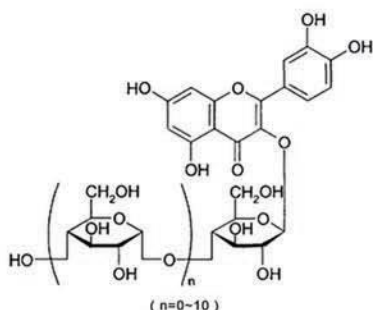


CAS: 977187-64-6

Appearance : yellow or yellow-brown powder

Solubility: soluble in water

Packing Specifications: 1kg/bag ,
10kg/bag, 20kg/barrel, 25kg/barrel



Natural Soluble Ingredient

Enzymatically Modified Isoquercitrin

High water solubility

Natural flavor

Color retention agent

Enzymatically Modified Isoquercitrin, also known as alpha-glucosyl isoquercitrin, is a water-soluble flavonoid glycosides compound. It is made from rutin by a natural enzyme process. It is characterized by heat resistance, light resistance, high water solubility and high bioavailability, which is widely used in food, health care products and medicine.



Application

1 Used in food:

Enzymatically Modified Isoquercitrin can improve the light stability of pigment in solution. It has good oxidation resistance and can be used to protect the color and flavor of food such as beverage.

2 Used in medicine and health care products:

It has the functions of antioxidant, lipid-lowering , blood glucose lowering and anti-microbial .It can significantly improve

the dissolution property and bioavailability of insoluble drugs, and can be used as a new drug carrier.

Regulations

1 Included in GB2760-2014 Standards for uses of food additives of China as a flavouring agent.

2 Recognized as safe by US FDA.

3 Included in FEMA GRAS list (#4225) .

4 Included in Japan's Specifications and Standards for Food Additives(the 9th edition).



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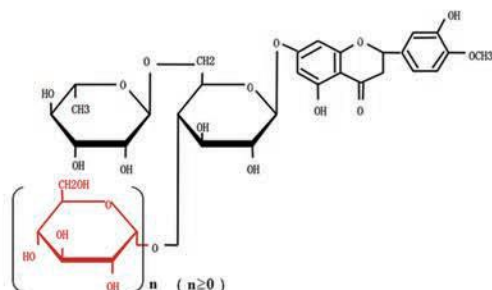
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Appearance: yellowish powder

Solubility in water: >200g/L

Packing Specifications: 1kg/bag,10kg/bag,
20kg/barrel,25kg/barrel



Natural Soluble Ingredient

Glucosyl Hesperidin

High water solubility

Improves blood flow

A Key skin-care ingredient

Glucosyl Hesperidin, also known as Enzymatically Modified Hesperidin, is a water-soluble hesperidin derivative. On the basis of maintaining the original bioactivity of hesperidin, its water solubility has been greatly improved, and it is widely used in food, health care products and cosmetics.

Application

1 Used in food:

It can soften the sweet taste and enhance flavor of food when used with high intensity sweeteners such as NHDC.

2 Used in cosmetics:

By promoting blood circulation, help to remove dullness and edema of skin, dark circles and bags under the eyes. It is widely used in moisturizing lotion, face cream, facial mask, eye cream. Besides, it is applicable to bath products due to its warming effect.

3 Used in medicine and health care products:

Glucosyl hesperidin has good biological activity and health care function, and has the effects of improving rheumatic symptoms, reducing blood ester and improving hypertension.

Regulations



1 Included in List of Cosmetic Ingredients Used in China (2015 edition).

2 Included in Japan's Specifications and Standards for Food Additives(the 9th edition).

3 Included in the Korean food additives catalogue as a natural food additive.

Application Tips

Addition amount to cosmetics and toiletries:
0.5%-1%.



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Specification: 60 mesh, 100 mesh, 150 mesh, 200 mesh

Appearance: yellowish-white powder

Oil holding: 2- 5 times

Water holding: 12- 17 times

Description

Citrus fiber is a multi-functional, clean label ingredient derived from natural citrus.

The patented process creates a fiber with a unique composition that provides water holding and emulsification properties.

Application

1. Dairy

Can be widely used in dairy to reduce fat. Functional benefits : emulsification stabilization, syneresis reduction, texture enhancer, thickener, yield improvement.

2. Beverages

Can get acid stability beverage. Citrus fiber has functional as gum replacement, mouthfeel improvement, thickener and natural flavor plating agent.

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Citrus Extract

Citrus Fiber

Natural , Gluten Free

Non-Allergenic

3. Bakery

Citrus fiber has functional as: pectin replacement, moisture retention, fat reduction, egg reduction and gluten free.

4. Frozen Food

Citrus fiber plays the role as moisture control, fat reduction, ice crystallization reduction, freese/thaw stability.

5. Meats

Yield improvement, phosphate replacement, purge reduction synergy, moisture retention

6. Sauces&dressings

Emulsification stability, fat reduction, adhesion properties

Application Tips

Dairy 0.25%-1.5%; Beverage 0.25%-1%;

Bakery 0.25%-2.5%; Frozen Food

0.25%-0.75%; Meats 0.25-0.75%;

Sauces & dressings 0.25%-2%.



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CAS: 482-35-9

Specification: ≥90%

Appearance: yellow green powder

Solubility: slightly soluble in boiling water. soluble in aqueous alkali.

Melting Point: 314°C-317°C

Packing details: PE bag and aluminum foil bag, 25 kg/barrel

Description

Isoquercitrin exists in the flower of Lidan (Malvaceae), the leaves of kenaf (Apo-cynaceae) and Lithocarpus polystachyus Rehd. It is yellow crystalline powder.

Isoquercetin is presently being investigated for prevention of thromboembolism in selected cancer patients and as an anti-fatigue agent in kidney cancer patients treated with sunitinib.

Application

1. As an anti-oxidant, isoquercitrin has been widely used in anti-aging and preventing disease.

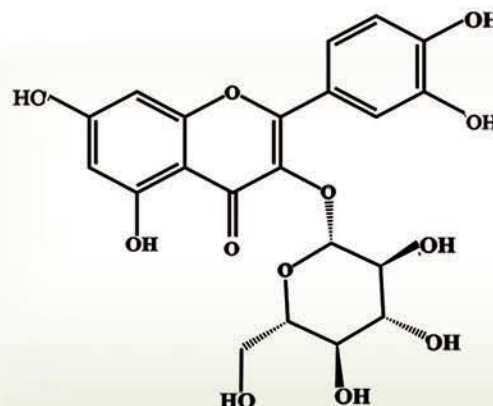
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Bluish Dogbane Extract

Isoquercitrin

Functional food flavor



2. Isoquercitrin can be used as anti-diabetic, anti-hypertensive, anti-neurasthenic ingredient in functional foods and supplementary medicines.

3. Isoquercitrin possesses anti-virus activity, which is used for hepatitis and jaundice therapy.

Regulation

GB2760-2014 # N399 included as food flavor.





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Products List

Name	CAS NO.	Specifications	MOA
Citrus Fiber	/	60 mesh, 100 mesh, 150 mesh, 200 mesh	/
Neohesperidin Dihydrochalcone	20702-77-6	98%	EP 9.0
Naringin Dihydrochalcone	18916-17-1	98%	HPLC
Mogroside V (Luo-han-guo extract)	88901-36-4	25%, 30%, 40%, 50%, 60%	HPLC
Trilobatin (Sweet tea extract)	4192-90-9	85%, 90%	HPLC
Phloretin	60-82-2	98%	HPLC
Phlorizin	60-81-1	80%, 90%, 95%	HPLC
Naringenin	480-41-1	98%	HPLC
Naringin	10236-47-2	90%, 95%, 98%	HPLC
Hesperetin	520-33-2	90%, 95%, 98%	HPLC
Neohesperidin	13241-33-3	95%, 98%	HPLC
Isoquercitrin	482-35-9	85%, 90%	HPLC
Sweet Tea Extract(Rubusoside)	64849-39-4	70%, 80%, 95%	/
Neodiosmin	38665-01-9	98%	HPLC
Diosmin	520-27-4	98%	HPLC
L-Glutathione	70-18-8	98%	/
Hesperidin Methylchalcone	24292-52-2	98%	UV
Citrus flavonoids	/	/	/
Diosmetin-7-O-β-D-glucoside	1013-97-1	98%	HPLC
Methyl Hesperidin	24292-52-2	94%	UV
Apigenin	520-36-5	98%	HPLC
Hesperidin	520-26-3	90%, 95%	HPLC
liquorice Root Extract	/	4:1-20:1	/
Enzymatically Modified Isoquercitrin	977187-64-6	/	/
Glucosyl Hesperidin	161713-86-6	/	/



GOLDEN HEALTH BIOTECHNOLOGY

Botanical Extracts Flavors Natural Sweeteners Citrus Fiber

Golden Health Biotechnology Co.,Ltd.

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