

Natural Herb & Spice Extracts

By using carefully sourced, quality essential oils and oleoresins, Plant-Ex Ingredients can provide natural, flavoursome herb & spice extracts to suit any application. Plant-Ex herb and spice extracts come with a multitude of benefits that enable the limitation and, in some cases, removal of dried herbs and ground spices.

Solubility and formatting

Whether diluting, emulsifying, plating, or spray-drying, we can guarantee high-quality extracts in three different forms. Oil-soluble liquids for adding flavour to fat and oil-based foods, water-soluble liquids for use in water-based foods such as sauces or marinades and water-soluble powders to be used in powdered applications such as dry rubs or instant soups.



Safety & Quality

Herbs and spices are generally considered to be one of the most contaminated food groups, often containing one or more unwanted microorganisms, pesticides, or mycotoxins whilst also being subject to fraudulent practices due to complex global food supply chains. Essential oils and oleoresins negate any potential risk due to the way they are processed and so, subsequently, Plant-Ex extracts are a lot safer than their dried/ground counterparts.



Stronger flavour = lower inclusion rates

Plant-Ex herb and spice extracts are typically stronger than standard dried herbs and ground spices due to the processing methods of our raw materials. Essential oils, produced via steam distillation, require a large amount of raw material to create a small amount of oil and so are very concentrated and provide the top-note, volatile flavour notes. Oleoresins on the other hand, produced via solvent extraction, typically require less raw material than oleoresins as the solvents aggressively strip the herb/spice of its flavour which provide a deep, base note. Combining essential oils and oleoresins will create the overall flavour profile you would expect to see from the starting material.

Due to this increased concentration in flavour, our extracts can typically be used at significantly lower dosages in application, creating space for other ingredients and a decrease of cost-in-use. An example of the extraction ratios of raw materials and two Plant-Ex products can be seen below, using ginger as the example.

Code	Name	Type	Extraction Ratio
FI016082A	Ginger Oil	Essential Oil	~300:1
FI012474A	Ginger Oleoresin	Oleoresin	~18:1
FI019422N	Ginger Extract Powder	Powder	~8:1
FI015967N	Ginger Extract	WS Emulsion	~8:1

Standardised Flavour Profiles

First and foremost, our extracts are standardised according to their organoleptic profile, guaranteeing the same authentic flavour and aroma experience every time, with a batch only passing quality control testing if it tastes and smells the same as a pre-determined laboratory standard.

Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.

Natural Herb & Spice Extracts

Some products can be standardised according to the content of their active ingredients. For example, capsicum extracts can be standardised to the level of capsaicin, or black pepper products standardised according to their piperine content. These parameters ensure the customer receives the same product with every batch they receive.

The range of herbs and spices that Plant-Ex offer can be seen below. If there is anything not listed that you require then please let our NPD team know. We are always on the lookout for new and trending products.



Plant-Ex herb and spice extracts offer product developers all the aroma and flavour of dried herbs and ground spices, but at reduced inclusion rates and a flexibility provided by a range of application specific format.

Upgrade your Extract choice with Plant-Ex Ingredients today!

Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.