

# Rosemary Extract



## HISTORY

The rosemary plant has ancient roots as early as 5,000 BC, finally arrived in the Americas in the beginning of the 17th century, and is now grown and distributed globally.

## PRODUCTION

The leaves of the rosemary plant are extracted using various methods in order to meet consumer needs.

## CARNOSIC ACID

Rosemary, *Salvia rosmarinus*, is an aromatic evergreen shrub with leaves similar to hemlock needles. It is a member of the mint family Lamiaceae and is native to the Mediterranean region.

The rosemary plant has a low germination rate and relatively slow growth, but can live as long as 30 years and is able to withstand substantial droughts. The plant has white, pink, purple or deep blue flowers, and its leaves, twigs and flowering apices are all used for various medicinal and culinary purposes.

Rosemary contains a number of phytochemicals, including rosmarinic acid, camphor, caffeic acid, ursolic acid, betulinic acid, carnosic acid, and carnosol. It is widely used for its antioxidant capabilities in multiple food applications including meat products, frying oils, fish oils, snacks, roasted nuts and many others.

## APPLICATIONS

In further processed/ground meat and poultry products, well-known, label-friendly **rosemary extract** can be used:

- to delay flavor and color loss
- as 'rosemary extract' or 'natural flavor'
- as a universal clean label alternative to synthetics in wide range of applications

**Rosemary extract can be combined with:**

- green tea
- acerola

**Format**

- oil or water dispersible, dry or liquid

In **baked goods, snacks and oils**, label-friendly **rosemary extract** can be used:

- as an all-purpose natural plant extract
- in low-moisture snack products foods such as crackers, nutrition bars, nuts, etc.

**and can be combined with:**

- ascorbic acid
- ascorbyl palmitate
- oil soluble green tea extract
- tocopherols

**Format**

- oil or water dispersible, dry or liquid

Sources:

<https://en.wikipedia.org/wiki/Rosemary>

<https://www.sciencedirect.com/science/article/abs/pii/S0308814619318151>

<https://onlinelibrary.wiley.com/doi/abs/10.1002/ejlt.201600439>

