

Phenolaeis launches functional coffee containing palm fruit bioactive complex

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Phenolaeis (Boston, MA) created a functional coffee with added wellness benefits, including its sustainable palm fruit bioactive complex (PFBC), with smooth taste and mouthfeel. PFBC is derived from the oil palm fruit using solvent-free, minimally processed handling. It is comprised of five polyphenols, fibers, carbohydrates, and protein and has been shown to activate a wide range of antioxidant pathways with the potential to improve wellness.

Adding PFBC to coffee adds mind and body benefits. It also adds:

- Enhanced nutrition: PFBC contributes antioxidants, water-soluble polyphenols and shikimic acid.
- Better mouthfeel: Adding PFBC to coffee minimizes astringency and improves mouthfeel. There is also a noticeable increase in richness and boldness while smoothing the flavor.
- Easy to use: PFBC is fully incorporated into the coffee-crystal formulation developed between Phenolaeis and Cafesca.
- Stevia synergy: For coffees sweetened with stevia, PFBC works well, rounding out the metallic and/or licorice aftertaste.

Phenolaeis has created a functional coffee in a freeze-dried presentation containing 5% PFBC, the recommended dosage to ensure each serving delivers the PFBC health benefits. This presentation is available for immediate white label opportunities in multiple packaging formats, including glass bottle or single serving stick packs, bags, or sachets. If you have a preferred coffee, the PFBC can also be mixed into ground coffee as well as liquid. The freeze-dried coffee comes in flavors as well, including chocolate. For added functionality, additional ingredients such as fiber may be incorporated as well.