

A unique enzymatic process to make concentrated, odourless and colourless fruit extracts | 1

Assessa's unique process converts solid fruits to odourless, colourless fruit extracts.

There's a significant difference between the Assessa Frulix range and traditional extracts that are available in the personal care industry. The Frulix range of extracts is based on exclusive solvent-free technology with the end result being completely natural, vegan, colourless and odourless.

It takes several days for fruit to ripen naturally from its regular, solid form. A Banana, for instance, become black and liquid once it has completely ripened. After having researched the enzymes and the ripening process for each fruit, Assessa uses a unique biological process that accelerates the ripening of the fruit, bringing it very quickly to its final liquid form. So, by using this biomimetic process, the solid banana fruit pulp is transformed into a liquid banana.

Most of the minerals and properties of the fruit in the [Frulix range](#) stay intact. These extracts are not diluted, nor are any ingredients added to them. Furthermore, there is no colour or odour which makes it even easier to incorporate into a formulation.

Refer to the [chart](#) for the extracts that have been COSMOS certified.