

## The Taste Experience

The first thing you notice about the Golden Turmeric Elixir is the colour, both in the bottle and in the cup.

It's brilliant golden yellow hue is so vibrant that you almost can't believe it is natural. Not only is it 100% natural, it is the key to the goodness of turmeric. The colour comes from curcumin, which is the bioactive ingredient.

Your first sip delivers a pleasantly balanced earthy turmeric and ginger taste, with just a hint of cinnamon.

As you swirl it around in your mouth, the creamy vanilla and just the right amount of raw sugar transforms the rawness into a delight, and finally the warmth of black pepper comes through, leaving your mouth singing, fresh and clean. Until your next sip, where it begins all over again.

Only six ingredients go into our Golden Turmeric Elixir, no nasties like preservatives or artificial colours or flavours. Every ingredient contributes to the overall flavour, yet they are all functional and important contributors to what is our Golden Turmeric Elixir.

## The Science Behind the Drink

We use concentrated natural extracts and essential oils in formulating the Golden Turmeric Elixir, and we do this for a reason.

By using the all-natural extracts, we deliver high level flavour and functionality in a delicious, shelf stable, easily blended base that can be used in almost any hot and cold beverage you desire. We have developed the perfect balance of art and science.

The problem with raw spice or powders is that they carry low levels of active ingredient, they do not blend and leave a gritty, fibrous mouth feel and lots of sludge in the bottom of the cup. They also won't work in cold drinks.

In fact, just a 15mL shot of our Golden Turmeric Elixir in a drink provides one third of a suggested daily minimum amount of curcumin, as suggested by the University of Maryland Medical Centre<sup>1</sup>.

One 15mL serve contains the equivalent of three tablespoons of turmeric.

## The Recipe

### HOT TURMERIC LATTE

ADD 15ML OF  
GOLDEN TURMERIC ELIXIR  
AND 220ML OF MILK INTO JUG  
STEAM TOGETHER

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12OZ CUP

### ICED TURMERIC LATTE

ADD 15ML OF  
GOLDEN TURMERIC ELIXIR  
TO GLASS WITH ICE  
POUR IN COLD MILK

=



12OZ CUP

FOR BEST RESULTS DUST WITH A LITTLE CINNAMON  
TASTES EQUALLY DELICIOUS IN ALL TYPES OF MILK AND SMOOTHIES



One 15mL serve contains the equivalent of three tablespoons of turmeric.



# GOLDEN TURMERIC ELIXIR

Australian made - Gluten free - Raw Sugar  
Dairy free - Vegan & GMO free - Caffeine free

All natural - Easy to make

**NOW AVAILABLE**



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