

Spearmint Extract



ROSMARINIC ACID

Spearmint, *Mentha spicata*, is a mint species with a defining square-shaped stem that is native to Europe and southern Asia, and naturalized in many other temperate parts of the world.

Spearmint produces pink or white flowers in slender spikes during the summer, and has relatively large seeds. Its leaves and oil are used as a flavoring in food and herbal teas, and also as a scent.

The most abundant compound in spearmint oil is R-(-)-carvone, which provides its distinctive smell. Spearmint oil also contains significant amounts of limonene, dihydrocarvone, and 1,8-cineol. Historically, spearmint has been found to have varying levels of antioxidant/free radical scavenging activity, based on the type of extract, and spearmint is present in herb mixtures with the greatest antioxidant activity.

Exclusive to Kemin, our unique variety of spearmint with the essential oils removed does not negatively impact taste, making it to a great alternative for even the most challenging matrices.

HISTORY

The spearmint plant dates back to at least the 1st century AD, and historical references mention its use as toothpaste, fragrance, and as a medical remedy.

PRODUCTION

Spearmint leaves can be used fresh, dried, or frozen. Oil of spearmint, its aromatic oil, is used for its aromatic properties and chemical compounds.

APPLICATIONS

Spearmint extract has a high threshold for negative organoleptic impact. **In dressings, mayo and dairy fat products**, it can be used:

- as an alternative to EDTA and BHT
- to protect bulk oils during storage and transportation

Spearmint extract can be combined with:

- rosemary
- green tea

Format

- dry, water dispersible

Sources:

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

<https://www.sciencedirect.com/science/article/abs/pii/S0926669013003427>

<https://onlinelibrary.wiley.com/doi/10.1002/ptr.3366>

