### The science behind nitrate



Beetroot juice is naturally rich in a molecule called nitrate. Nitrate is converted to nitrite by bacteria in saliva on the tongue. Nitrite is then converted to nitric oxide in thestomach andbloodstream.Nitricoxide a vasodilator\*responsible for:



\*Vasodilatorshelpwidenbloodvesselstoregulatebloodpressureandbloodflow. TheNobelPrizeforMedicine (1998)wasawardedtothethreescientiststhatdiscovered theimportantvasodilatoryandsignallingroleofnitric oxide for the cardiovascular system.







#### Not only Nitrates...but Potassium





Potassium is one of the most important minerals in the body. It helps regulate fluid balance, muscle contractions and nerve signals. What's more, a high-potassium diet may help reduce blood pressure and water retention, protect against stroke and prevent osteoporosis and kidney stones



ofdailyintake of potassiumper shot

Beetrootjuice contains high levels of potassium naturally, making it a great way to help maintain good circulation. Particularly when paired with the natural benefits of nitrate.



## Why add new flavours?

Organic Market Growth





Organic market worth £3.2 billion in 2023\*

Strong branding drives market disruption\*

Utilise recognised

Growth of Ginger and Turmeric



JW Zingers value grew

90% in 2023\*\*

More options for consumers



28% more customers stopped at the stand with greater variety\*\*\*

\*Soil Association Organic Market Report 2024. \*\*Based on Zinger shot sales in 2023. \*\*\*Marketing weekly



#### **New Range**



- Continuing the success seen from our existing shot
- Developed through strong consumer demand for ginger and turmeric flavours Entirely Organic brand



#### New Range Extension



Made using 100%





# No artificial colours or flavours

Made in our factory in the heart of Suffolk

Uses locally grown beetroots