



At Zest Element, we transform surplus and 'wonky' fruits into premium, nutrient-rich ingredients that deliver exceptional flavour, nutrition, and sustainability. Through innovative processing and sustainable practices, we aim to revolutionize the food industry—one ingredient at a time.

Vision



ORANGE, MANGO & BANANA SMOOTHIE



BEEFROOT, FETA & WALNUT SALAD



BEEF RIBS



CHOCOLATE TRUFFLES



SALMON & ASPARAGUS



PEA & ASPARAGUS RISOTTO



LEMON, HONEY & GINGER TEA



GOATS CHEESE, ASPARAGUS & PROSCIUTTO TART



CURRY NIGHT



MARGARITA



GUACAMOLE



GREEN SMOOTHIE

At Zest Element, we envision a world where every meal is a celebration of health, sustainability, and creativity.

Just add one tbsp...





Transforming Ingredients Sustainably



Our Purpose: Revolutionising the pantry with nutrient-rich, sustainably sourced fruit powders that enhance culinary experiences while promoting a healthier lifestyle and a more sustainable world.

What We Do: Upcycling surplus and 'wonky' fruits into premium, nutrient-rich ingredients that enhance flavour, nutrition, and sustainability.

Our products- more than just food

- **Clean-Label & Nutrient-Dense** – Free from additives, naturally rich in vitamins and antioxidants.
- **Shelf-Stable & Cost-Effective** – 18-month shelf life, reducing storage and labour costs.
- **Functional & Versatile** – Ideal for foodservice, retail, and manufacturing.
- **Flavour Enhancement** – Natural boosters for baking, beverages, seasonings, and sauces.
- **Sustainability** – Every kg saves fruit from waste, cutting greenhouse gas emissions.





Industry & Market Impact



- **Efficiency & Cost Savings** – Lightweight, easy to store, and reduces labour and refrigeration needs.
- **Regulatory Compliance** – Helping businesses meet food waste reduction targets and sustainability commitments.
 - UK law (March 2025) mandates businesses generating 5kg+ food waste weekly to have a disposal strategy—Zest Element offers a waste-conscious solution.
 - Aligning with the UN's 2030 goal to cut global food waste by 50%



Our impact



- We are already on track to rescue 32 tonnes of fruit going to compost or landfill this year.

Future Growth:

- Scaling up production with solar-powered dehydration.
- Research collaborations to validate personalised supplement nutritional claims.
- Expanding into non-commercial and travel sectors.

Ingredient innovation

Zest Element is just a better choice.



Dried at its freshest TM straight from the farm.

Feature	Zest Element Powders	Fresh Fruit	Freeze-Dried Fruit
Shelf Life	18 Months	Days	6-12 Months
Storage	Ambient Storage	Refrigerated	Sealed Dry Storage
Preparation	Ready-to-Use	Labour-Intensive	Minimal
Sustainability	Upcycled & Zero-Waste	High Waste	Moderate Impact



International opportunities

Global Expansion Strategy Visualisation:



Australia
Established

UK
IFE25

India
Full Range

Japan
Davidson Plum

USA
Full Range



Providing custom ingredient solutions for international food brands.



Let Zest Element help you create sustainable, flavourful, and innovative food solutions:

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