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(54) **BEVERAGES WITH COMPOSITIONS OF VINEGAR**

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(57) **ABSTRACT**

A composite vinegar infused juice blend includes juice blend, including natural fruit and/or vegetable juices; and vinegar composition, including coconut vinegar; and apple cider vinegar. A beetroot based juice blend includes beet juice, carrot juice, apple juice, and water, with equal parts of coconut vinegar and apple cider vinegar. Orange and carrot, mango and sweet potato based juice blends are disclosed. A sweet composite vinegar infused beverage for alleviation or treatment of flu or cold symptoms includes apple cider vinegar, coconut vinegar, water, organic honey, and peppermint extract. Also disclosed is a method for alleviation or treatment of flu or cold symptoms.

BEVERAGES WITH COMPOSITIONS OF VINEGAR

CROSS-REFERENCE TO RELATED APPLICATIONS

[0001] This application is a continuation-in-part of U.S. Non-Provisional application Ser. No. 13/987,806, filed May 16, 2012

FIELD OF THE INVENTION

[0002] The present invention relates generally to the field of dietary and health related beverages, and more particularly to such beverages with novel composition of vinegars.

BACKGROUND OF THE INVENTION

[0003] Health related beverages have become popular during the last decades. Often such beverages may contain various kind of fruit juices and blends.

[0004] Some related examples of vegetables and fruits that can be consumed as a juice or juice blend are:

[0005] I. **Beetroots**—Also called beets, they promote healthy blood circulation, and the high content of iron in beets regenerates and reactivates the red blood cells and supplies fresh oxygen to the body. The copper content in beets helps make the iron more available to the body. The human body converts nitrates in beets to nitric oxide, which may play a role in helping to support exercise endurance and recovery. Beets contain vitamin A, & C, Thiamine (B1), Riboflavin (B2), Niacin (B3), pyridoxine (B6), Calcium, Iron, Phosphorus, Fat, Carbohydrates, Protein, Manganese sodium, potassium, Fiber, Betaine, Alkaline Enzymes, Folic Acid, and Betacyanin.

[0006] II. **Carrots**—Contain beta-carotene and other carotenes. Carrots also have a very strong antioxidant activity and may aid in immune system support. In addition, they may aid and support mucous membrane, skin and eye health. They also are a ready source of energy and may aid to reduce the risk of heart disease, as well as calm the bowel and slow down bacterial development.

[0007] III. **Mango**—Mango juice is an excellent natural source of vitamins, microelements and nutrients. This tropical fruit is very rich in potassium, one of the most important microelements for our cardiovascular health. One small mango provides 25% of daily allowance (RDA) for vitamin C, 67% of RDA for vitamin A, and a large amount of Vitamin E & K. In addition, mango is rich in phosphorus, potassium, and magnesium.

[0008] Mango fruit is also rich in pre-biotic dietary fiber, vitamins, minerals, poly-phenolic flavonoids, antioxidants and phytonutrients compounds. Several trial studies suggest that poly-phenolic antioxidant compounds in mango offer some degree of protection against heart and colon cancers. Similarly, scientists have identified a strong link between fiber consumption and a lower risk of cancers of the gastrointestinal tract.

[0009] Lupeol, a triterpene present in mango, has been shown to possess anti-cancer properties. The phenols in mangoes, such as quercetin, isoquercitrin, astragalol, fisetin, gallic acid and methylgallic acid, as well as the abundant enzymes, have cancer-preventing capacities. Mango is also high in a soluble dietary fiber known as pectin

[0010] Vinegar has historically been recognized as having a number of health benefits. Limited trials in rodents have

indicated cholesterol lowering and lowering of blood pressure. Prior to discovery of modern hypoglycemic agents, diabetics used vinegar teas to control symptoms. A number of medical studies have shown reduction of the glycemic index for carbohydrate foods. Vinegar was thought to be useful for treating infections in historic times. It is known that the active ingredient in vinegar, acetic acid is effective against mycobacteria, including drug-resistant strains.

[0011] Vinegar has historically had limited use in beverages, due to an association of bad taste of beverages with traditional vinegar compositions. The shrub was a popular cocktail or soft drink that was popular during America's colonial era. It is made by mixing a vinegared syrup with spirits, water, or carbonated water. A main constituent is a sweetened vinegar-based syrup, also known as drinking vinegar. Thus, in these drinks the traditional vinegar taste is masked with a high content of sugar, thereby making the drinks potentially unhealthy, even when combined with healthy ingredients.

[0012] As such, considering the foregoing, it may be appreciated that there continues to be a need for novel and improved devices and methods for beverages containing juice from fruits and vegetables, together with vinegar.

SUMMARY OF THE INVENTION

[0013] The foregoing needs are met, to a great extent, by the present invention, wherein in aspects of this invention, enhancements are provided to the existing model of beverages with vinegar.

[0014] In aspects of this invention, a fruit and/or vegetable juice beverage with novel compositions of vinegar, referred to as a composite vinegar infused juice blend, is based on novel compositions of raw juice blends with compositions of vinegar. In related aspects, these beverages are 100% organic, raw, and natural, without the use of chemical preservatives, such that they may be used as part of a healthy living lifestyle and diet.

[0015] In related aspects, vinegar acts as a natural preservative. When combined with raw fruit and vegetable juices, the vinegar kills unhealthy bacteria. A proper amount of vinegar will produce probiotics. A suitable range for vinegar in beverages is 30-40% by volume, as less than 30% percent will not destroy the unhealthy bacteria, and more than 40% percent will alter the taste in an undesirable manner. The proper amount of vinegar may produce probiotics.

[0016] In aspects of this invention, fruit beverages with compositions of vinegar are enhanced with components, such as vitamins, minerals enzymes, phytonutrients, and probiotics that may provide a range of health benefits, including improving the health of the digestive system.

[0017] Aspects of this invention describe a novel combination of raw coconut vinegar and raw mother of apple cider vinegar, which is composed together with specific blends of juices of fruits and vegetables.

[0018] In related aspects, the vinegar composition gives beverages a longer shelf life while preserving the potency and freshness of its raw juice ingredients. The novel combination of raw coconut vinegar and raw mother of apple cider vinegar provides a unique and flavorful taste in combination with certain raw juice blends, such that the resulting combined taste sensation is pleasant to a majority of human consumers, while allowing for a higher concentration of active ingredients of the constituent vinegars, including a higher concentration of acetic acid. In related aspects, this unique vinegar

composition provides a pleasant taste without requiring the addition of large amounts of sugar.

[0019] In related aspects, the combined vinegar juice blend is a raw, organic, and natural substance in a liquid form, which allows the body to absorb it quickly into the blood stream, such that it is distributed rapidly to the cells of the body. The digestive system does not have to break it down in order to absorb the ingredients of the composite vinegar infused juice blends.

[0020] In related aspects, the combined vinegar juice blend may have a favorable effect on both the bowel function and cholesterol levels, and further may have a protective function against colon cancer due to the combination of betacyanin and fiber content. Along with combinations of special vegetable roots, fruits and exotic unheated enzymatically live vinegars, the combined vinegar juice blend contain prebiotic fibers, a natural, non-digestible food ingredients, which promotes helpful bacteria and other microorganisms in in the intestines. The vinegars add naturally occurring organic acids that provide the body with important minerals such as potassium, calcium, sodium and magnesium. These and other minerals form compounds in the body that convert acid body fluids into alkaline.

[0021] There has thus been outlined, rather broadly, certain embodiments of the invention in order that the detailed description thereof herein may be better understood, and in order that the present contribution to the art may be better appreciated. There are, of course, additional embodiments of the invention that will be described below and which will form the subject matter of the claims appended hereto.

[0022] In this respect, before explaining at least one embodiment of the invention in detail, it is to be understood that the invention is not limited in its application to the details of construction and to the arrangements of the components set forth in the following description. The invention is capable of embodiments in addition to those described and of being practiced and carried out in various ways. Also, it is to be understood that the phraseology and terminology employed herein, as well as the abstract, are for the purpose of description and should not be regarded as limiting.

[0023] As such, those skilled in the art will appreciate that the conception upon which this disclosure is based may readily be utilized as a basis for the designing of other structures, methods and systems for carrying out the several purposes of the present invention. It is important, therefore, that the claims be regarded as including such equivalent constructions insofar as they do not depart from the spirit and scope of the present invention.

BRIEF DESCRIPTION OF THE DRAWINGS

[0024] N/A

DETAILED DESCRIPTION

[0025] Before describing the invention in detail, it should be observed that the present invention resides primarily in a novel and non-obvious combination of elements and process steps. So as not to obscure the disclosure with details that will readily be apparent to those skilled in the art, certain conventional elements and steps have been presented with lesser detail, while the drawings and specification describe in greater detail other elements and steps pertinent to understanding the invention.

[0026] The following embodiments are not intended to define limits as to the structure or method of the invention, but only to provide exemplary constructions. The embodiments are permissive rather than mandatory and illustrative rather than exhaustive.

[0027] Throughout this disclosure, a juice shall be understood to mean a liquid that is naturally contained in or derived from fruit or vegetables. It can also refer to liquids that are flavored with these or other biological food sources such as meat and seafood.

[0028] Throughout this disclosure, a juice blend shall be understood to mean a mixture of one or more individual juices. As an example, pure orange juice is a juice blend, and a mixture of orange juice, apple juice, and tomato juice is a juice blend.

[0029] Throughout this disclosure, a raw juice shall be understood to mean a juice, which has not undergone any heating, pasteurization, concentration, distillation, or other processing, other than extracting the raw juice from a juice source, such as a vegetable, a fruit, or other biological food item that contains a liquid.

[0030] In an embodiment, a composite vinegar infused juice blend can comprise

[0031] a. A juice blend, comprising a blend of natural fruit and/or vegetable, or other juices; and

[0032] b. A vinegar composition, further comprising:

[0033] i. A coconut vinegar; and

[0034] ii. An apple cider vinegar.

[0035] In a related embodiment, the vinegar composition can comprise substantially equal parts of the coconut vinegar and the apple cider vinegar, such that the overall percentage of volume for the vinegar composition is 30-40% of the composite vinegar infused juice blend.

[0036] In a related embodiment, the vinegar composition can contain acetic acid in a range of 4-8 percent by weight.

[0037] In a related embodiment, the vinegar composition can further comprise mother of vinegar. In a further related embodiment, the mother of vinegar can be comprised of individual pieces of mother of vinegar such that each piece has a volume in a range 5-25 cubic mm, whereby the composite vinegar infused juice blend can be more pleasant to drink.

[0038] In a related embodiment a beet based composite vinegar infused juice blend, can comprise in total percentages by weight:

[0039] a. A juice blend, further comprising:

i.	Beet Juice	24%
ii.	Carrot Juice	16%
iii.	Apple juice	12%
iv.	Water	12%

[0040] b. A vinegar composition, further comprising:

i.	Coconut Vinegar	18%
ii.	Apple Cider Vinegar	18 oz

[0041] In a further related embodiment of the beet based composite vinegar infused juice blend, the water can be filtered water, such as water filtered via reverse-osmosis filtration.

[0042] In a related embodiment, an orange-carrot based composite vinegar infused juice blend, can comprise in total percentages by weight:

[0043] a. A juice blend, further comprising:

i.	Carrot Juice	36%
ii.	Orange Juice	24%
iii.	Water	10%

[0044] b. A vinegar composition, further comprising:

i.	Coconut Vinegar	15%
ii.	Apple Cider Vinegar	15%

[0045] In a related embodiment, a mango-orange based composite vinegar infused juice blend, can comprise in total percentages by weight:

[0046] a. A juice blend, further comprising:

i.	Mango Juice	36%
ii.	Orange Juice	24%
iii.	Water	10%

[0047] b. A vinegar composition, further comprising:

i.	Coconut Vinegar	15%
ii.	Apple Cider Vinegar	15%

[0048] In a related embodiment, a sweet potato based composite vinegar infused juice blend, can comprise in total percentages by weight:

[0049] a. A juice blend, further comprising:

i.	Sweet Potato Juice	27%
ii.	Carrot Juice	18%
iii.	Apple Juice	14%

[0050] b. A vinegar composition, further comprising:

i.	Coconut Vinegar	20.5%
ii.	Apple Cider Vinegar	20.5%

[0051] In an embodiment, a sweet composite vinegar infused beverage for alleviation or treatment of flu or cold symptoms, can comprise:

a.	Apple Cider Vinegar	4 oz.	(23.5%)
b.	Coconut vinegar	4 oz.	(23.5%)
c.	Distilled Water	8 oz.	(47%)
d.	Organic honey	1 Tbsp.	(4.4%)
e.	Peppermint Extract	8 ml.	(1.6%)

[0052] Percentages in parenthesis indicate relative proportions by weight.

[0053] In a further related embodiment, a sweet composite vinegar infused beverage for alleviation or treatment of flu or cold symptoms, can comprise:

a.	Apple Cider Vinegar	4 oz.	(23.5%)
b.	Coconut vinegar	4 oz.	(23.5%)
c.	Lemon juice	4 oz.	(23.5%)
d.	Distilled Water	4 oz.	(23.5%)
e.	Organic honey	1 Tbsp.	(4.4%)
f.	Peppermint Extract	8 ml.	(1.6%)

[0054] In a related embodiment, the sweet composite vinegar infused beverage can upon ingestion by a patient alleviate flu and cold symptoms, and open up the respiratory track, thereby providing a quick relief to the patient. The sweet composite vinegar infused beverage functions as a natural antiviral remedy, exhibiting a golden color, and a sour/tangy sweet taste. It may help loosen mucus in the lungs and boost the body's defense when consumed while warm.

[0055] In a related embodiment, a therapeutically effective amount of the sweet composite vinegar infused beverage can be an amount of 0.25-1.0 cups.

[0056] In various related embodiments, the apple cider and coconut vinegars may help reduce swollen tissue and fight fungal, bacterial and viral infections. The vinegar composition with honey provides a pleasant flavor and taste. The honey also possesses antiseptic and antibacterial properties. Peppermint also helps with the respiratory system, including for coughs, and cold. It may also inhibit histamine release. Additionally, the peppermint is an expectorant and decongestant, and may help clear the respiratory tract.

[0057] The many features and advantages of the invention are apparent from the detailed specification, and thus, it is intended by the appended claims to cover all such features and advantages of the invention, which fall within the true spirit and scope of the invention.

[0058] Many such alternative configurations are readily apparent, and should be considered fully included in this specification and the claims appended hereto. Accordingly, since numerous modifications and variations will readily occur to those skilled in the art, it is not desired to limit the invention to the exact construction and operation illustrated and described, and thus, all suitable modifications and equivalents may be resorted to, falling within the scope of the invention.

What is claimed is:

1. A composite vinegar infused juice blend, comprising:

- a. a juice blend, comprising at least one juice; and
- b. a vinegar composition, comprising:
 - i. a coconut vinegar; and
 - ii. an apple cider vinegar.

2. The composite vinegar infused juice blend of claim 1, wherein the vinegar composition comprises substantially equal parts of the coconut vinegar and the apple cider vinegar, such that the overall percentage by weight for the vinegar composition is in a range of 20-40% of the composite vinegar infused juice blend.

3. The composite vinegar infused juice blend of claim 1, wherein each juice included in the juice blend is a raw juice.

4. The composite vinegar infused juice blend of claim 1, wherein the vinegar composition contains acetic acid in a range of 4-8% by weight.

5. The composite vinegar infused juice blend of claim 1, wherein the apple cider vinegar further comprises apple cider mother of vinegar.

6. The composite vinegar infused juice blend of claim 5, wherein the apple cider mother of vinegar is comprised of

individual pieces of apple cider mother of vinegar, such that each piece has a volume in a range 5-25 cubic mm.

7. The composite vinegar infused juice blend of claim 1, wherein the coconut vinegar further comprises coconut mother of vinegar.

8. The composite vinegar infused juice blend of claim 1, wherein each individual juice contained in the juice blend is selected from the group of fruit and vegetable juices.

9. The composite vinegar infused juice blend of claim 1, wherein the juice blend is comprised of:

- a) beet juice, in a proportion of substantially 24% by weight of the composite vinegar infused juice blend;
- b) carrot juice, in a proportion of substantially 16% by weight of the composite vinegar infused juice blend;
- c) apple juice in a proportion of substantially 12% by weight of the composite vinegar infused juice blend; and
- d) water in a proportion of substantially 12% by weight of the composite vinegar infused juice blend;

such that the vinegar composition comprises substantially 30% by weight of the composite vinegar infused juice blend.

10. The composite vinegar infused juice blend of claim 9, wherein the vinegar composition is comprised of:

- a) coconut vinegar, in a proportion of substantially 15% by weight of the composite vinegar infused juice blend;
- b) apple cider vinegar, in a proportion of substantially 15% by weight of the composite vinegar infused juice blend.

11. The composite vinegar infused juice blend of claim 1, wherein the juice blend is comprised of:

- a) carrot juice, in a proportion of 36% by weight;
 - b) orange juice in a proportion of 24% by weight; and
 - c) water in a proportion of 10% by weight;
- such that the vinegar composition comprises substantially 30% by weight of the composite vinegar infused juice blend.

12. The composite vinegar infused juice blend of claim 11, wherein the vinegar composition is comprised of:

- a) coconut vinegar, in a proportion of substantially 15% by weight of the composite vinegar infused juice blend;
- b) apple cider vinegar, in a proportion of substantially 15% by weight of the composite vinegar infused juice blend.

13. The composite vinegar infused juice blend of claim 1, wherein the juice blend is comprised of:

- a) mango juice, in a proportion of 36% by weight;
 - b) orange juice in a proportion of 24% by weight; and
 - c) water in a proportion of 10% by weight;
- such that the vinegar composition comprises substantially 30% by weight of the composite vinegar infused juice blend.

14. The composite vinegar infused juice blend of claim 13, wherein the vinegar composition is comprised of:

- a) coconut vinegar, in a proportion of substantially 15% by weight of the composite vinegar infused juice blend;
- b) apple cider vinegar, in a proportion of substantially 15% by weight of the composite vinegar infused juice blend.

15. The composite vinegar infused juice blend of claim 1, wherein the juice blend is comprised of:

- a) sweet potato juice, in a proportion of 27% by weight;
 - b) carrot juice in a proportion of 18% by weight; and
 - c) apple juice in a proportion of 14% by weight;
- such that the vinegar composition comprises substantially 41% by weight of the composite vinegar infused juice blend.

16. The composite vinegar infused juice blend of claim 15, wherein the vinegar composition is comprised of:

- a) coconut vinegar, in a proportion of substantially 20.5% by weight of the composite vinegar infused juice blend;
- b) apple cider vinegar, in a proportion of substantially 20.5% by weight of the composite vinegar infused juice blend.

17. The composite vinegar infused juice blend of claim 1, wherein the juice blend is comprised of:

- a) lemon juice, in a proportion of substantially 23.5% by weight;
- b) water, in a proportion of substantially 23.5% by weight;
- c) honey, in a proportion of substantially 4.4% by weight;
- d) peppermint extract, in a proportion of substantially 1.6% by weight;

such that the vinegar composition comprises substantially 47% by weight of the composite vinegar infused juice blend.

18. The composite vinegar infused juice blend of claim 17, wherein the vinegar composition is comprised of:

- c) coconut vinegar, in a proportion of substantially 23.5% by weight of the composite vinegar infused juice blend;
- d) apple cider vinegar, in a proportion of substantially 23.5% by weight of the composite vinegar infused juice blend.

19. A sweet composite vinegar infused beverage for alleviating symptoms of influenza and common cold, comprising:

- e) water;
- f) honey;
- g) peppermint extract;
- h) a vinegar composition, comprising:
 - i. a coconut vinegar; and
 - ii. an apple cider vinegar.

20. The sweet composite vinegar infused beverage of claim 19, further comprising lemon juice.

21. The sweet composite vinegar infused beverage of claim 20, wherein

- a) the lemon juice is in a proportion of substantially 23.5% by weight of the sweet composite vinegar infused beverage;
- b) the water is in a proportion of substantially 23.5% by weight of the sweet composite vinegar infused beverage;
- c) the honey is in a proportion of substantially 4.4% by weight of the sweet composite vinegar infused beverage;
- d) the peppermint extract is in a proportion of substantially 1.6% by weight of the sweet composite vinegar infused beverage;
- e) the coconut vinegar is in a proportion of substantially 23.5% by weight of the sweet composite vinegar infused beverage;
- f) the apple cider vinegar is in a proportion of substantially 23.5% by weight of the sweet composite vinegar infused beverage.

22. A method for alleviating symptoms of the flu and the common cold in humans, comprising administering to a human host in need thereof a therapeutically effective amount of a sweet composite vinegar infused beverage according to claim 19.