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(54) Title: EXTRACTION METHOD

(57) Abstract: The present invention relates to a process for producing an extract derived from sugar cane, the process comprising:
i) mixing a sugar cane derived product with ethanol to produce an extraction mixture comprising at least about 50% v/v ethanol; ii)
allowing a precipitate to form in the extraction mixture; iii) removing the precipitate from the extraction mixture to obtain a super-
natant; and iv) removing ethanol from the supernatant to produce the extract derived from sugar cane. The present invention further
relates to extracts produced according to the process of the invention. The invention also relates to the use of such extracts in a meth-
od of lowering the available calorific value of a food or beverage, in treating or preventing disease, and as a nutritional supplement,
dietary supplement, sports nutrition product, food coating or pharmaceutical product.



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