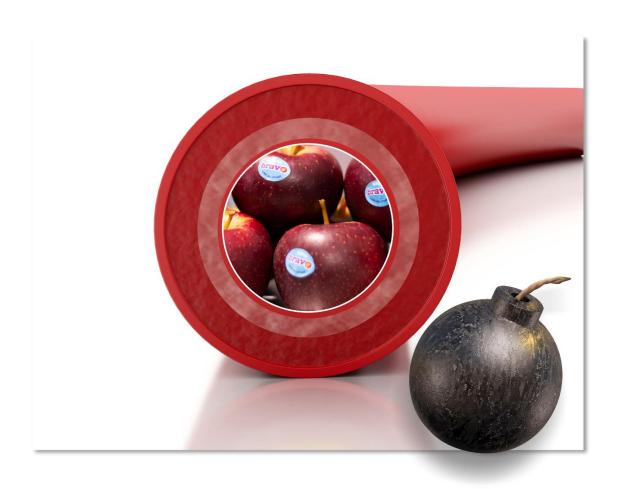
A new Western Australian flavonoidrich apple, Brave^{III}, and vascular health









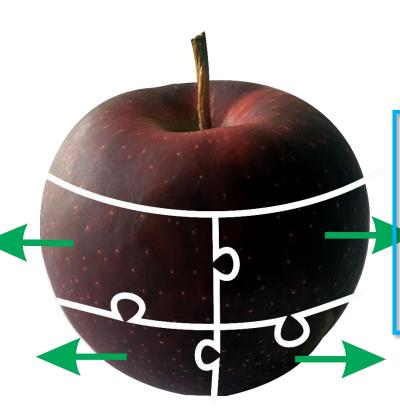






- Insoluble
- Soluble

Potassium



Polyphenols

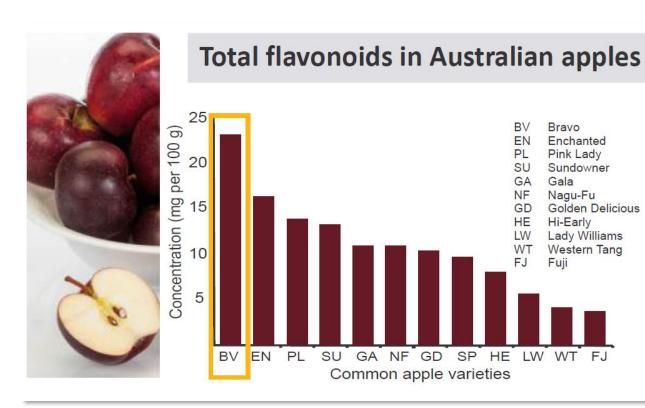
- Flavonoids:
 - Anthocyanins
 - Flavanols
 - Flavones
 - Flavonols

Phenolic Acids:

- Hydroxybenzoic acids
- Hydroxycinnamic acids

Vitamin C Vitamin E









Phytochemicals and macronutrient composition of BRAVO[™] apple

<u>Flavonoids</u>	Amount in 100g	<u>Vitamins</u>	Amount in 100g	
Quercetin (mg)	16.17	Vitamin C (mg)	<1.0	
Epicatechin (mg)	0.95	Beta-Carotene (ug)	43	
Phloridzin (mg)	0.7	Vitamin E (mg)	0.3	
Anthocyanins (mg)	3.54	Vitamin K1 (ug)	<1.0	
Energy & macronutrients		<u>Elements</u>		
Total sugars (g)	13	Calcium (mg)	3.7	
Total fat (g)	<0.2	Iron (mg)	0.31	V \
Protein (g)	0.3	Magnesium (mg)	5.5	
Carbohydrates (g)	15	Phosphorous (mg)	8.3	
Energy (kj)	270	Potassium (mg)	130	
Fibre, total dietary (g)	1.5	Zinc (ug)	74	



Aim

To determine if short-term regular **BravoTM** apple intake (4 weeks) results in a sustained benefit on measures of vascular health in individuals with at least one risk factor for cardiovascular disease.















Participants

30 non-smoking men and women (20-70 years of age) from the general population with one or more of the following:

- Slightly elevated blood pressure (120 < systolic BP < 160)
- High blood sugar (5.6 < glucose < 6.5)
- High cholesterol (5 < total cholesterol < 8)
- Central obesity (men > 94cm; women > 80cm)







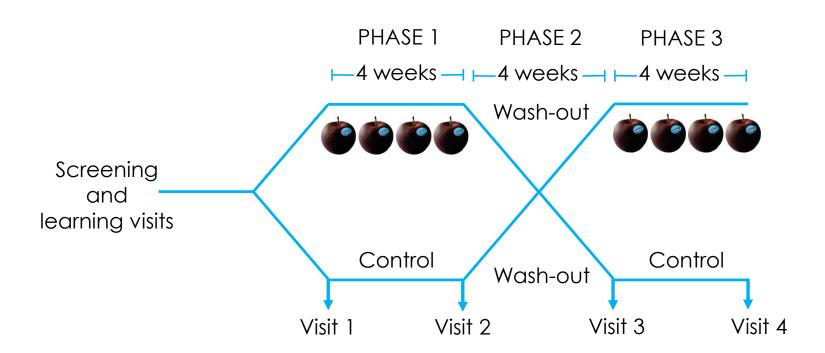








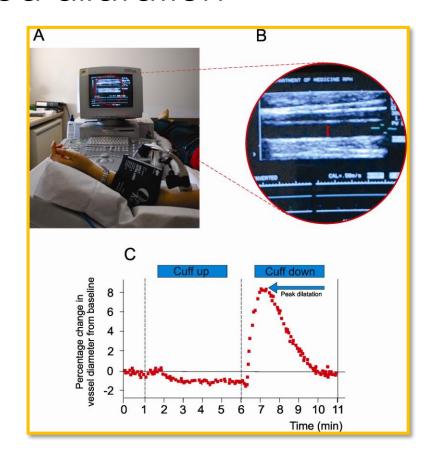
Study design





Measurements

1. Flow mediated dilatation





Measurements

2. Blood pressure





Measurements

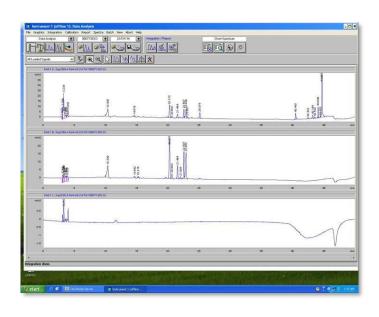
3. Arterial stiffness

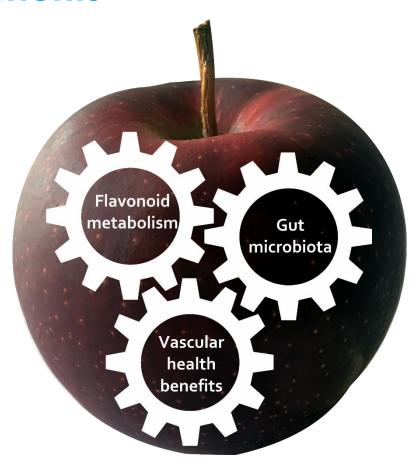




Measurements

- 4. Gut microbiome
- 5. Flavonoid metabolites







Progress to date

Interested participants after Today Tonight show and newspaper advert: 343

Telephoned screened: 50

Baseline screened: 44

Randomised to participate in the clinical trial: 36

Have withdrawn due to personal reasons: 6

Visits complete: 30 participants

Preliminary report of primary outcome: March 2019















Results in 2019

Blood pressure and arterial stiffness: December 2018

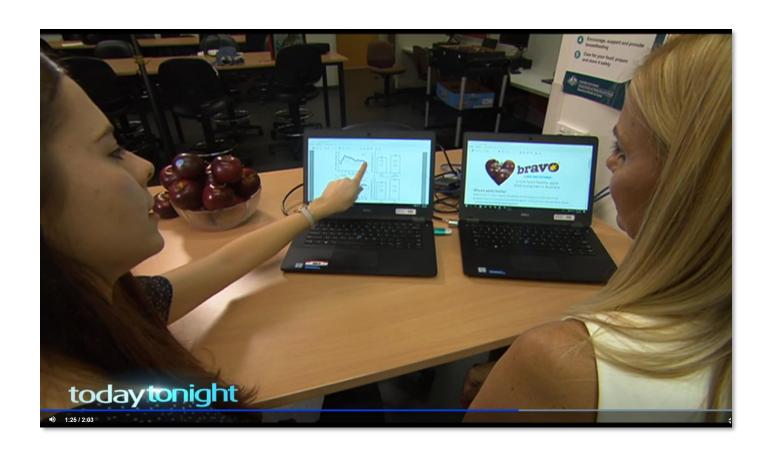
Flow mediated dilatation: March 2019

Gut microbiome and flavonoid metabolites: December 2019





Today tonight





The Sunday Times





ECU Research uncovered





ECU Halloween special



Baked Apple Vampires

== INGREDIENTS ==

- 4 apples
- 1 cup walnuts
- 1 cup sultanas
- 1 tbsp cinnamon
- 32 cloves (whole)
- 4 slivered almonds
- Honey to drizzle

== METHOD == Preheat oven to 180°C.

Wash and core apples.

Place each apple on a square of tinfoil (enough to wrap the apple tightly for baking).

Chop walnuts and mix together with sultanas and cinnamon. Fill each apple half way up with the walnut, sultana, cinnamon mix.

Place a drizzle of honey on top of the mixture in the apple.

Fill the rest of the apple up with the walnut, sultana, cinnamon mix.

Decorate outside of apple with cloves for eyes and slivered almond for a tongue, then wrap tightly in tin foil and place on a baking tray and bake for an hour.

SERVING SUGGESTION: Serve with yoghurt (we photographed our Apple Ghouls before baking!)



ECU Halloween special

https://www.facebook.com/ECUjourney/posts/10155922114182742

