Elevate indulgence PREMIUM CHOCOLATE

DELIVER
CREATIVE
ARTISANAL
APPEAL



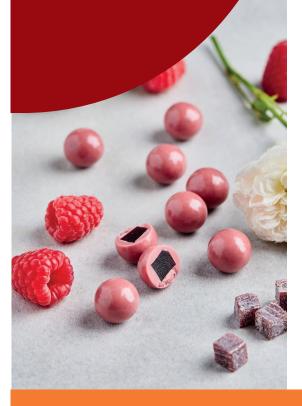
CRAFTED DISTINCTION

Enhance your chocolate products with premium real fruit inclusions, elevating taste profiles for those seeking high-quality, distinctive, and health-conscious indulgence. Our artisanal approach, paired with deep expertise in fruits, ensures a differentiated and indulgent experience. With an unwavering commitment to quality and versatility, our fruit inclusions seamlessly integrate into a wide range of chocolate products or recipes.



INNOVATE WITH EASE

- ✓ Great taste & strong flavor **delivery** – flavorful inclusions help boost a product's sensory appeal
- ✓ Unique mouthfeel and texture - delightful multisensorial appeal
- ✓ Controlled water activity to inhibit moisture exchange which can have detrimental effects on a product's stability
- ✓ Consumer appeal real fruit content attracts those seeking natural, wholesome products with recognizable ingredients
- ✓ Consistent functionality & quality - reliable and safe inclusions to easily create a suite of different products
- ✓ Ease of use free-flow pieces for manufacturing convenience
- ✓ Long shelf life 12-18 months from date of manufacture, with ambient storage



DELIVER THE TASTE, TEXTURE AND GOODNESS OF REAL FRUIT IN CHOCOLATE PRODUCTS

Format examples



Product versatility



Flavor examples (or try a blend!)



FORMULATION FLEXIBILITY

Our proprietary technology enables product customization to give our customers a true competitive advantage. Choose your fruit base:

JusFruit

Made from 100% fruit or vegetable derived ingredients, with only naturally occuring sweetness. Free from artificial colors, flavors and preservatives.

Performance

High fruit content formula with added sugar for use in a wide range of applications where specific functionality is required.

Creations

Robust, fruit-based, indulgent flavored inclusions and pastes (i.e. chocolate, caramel) that offer supreme functionality.

Inclusions

Let's discuss how we can infuse exciting textural or health elements into our formulations. Our specialized post-dosing capability empowers you to craft differentiated and memorable snack products that will captivate consumers' interest.

Possibilities include:

- Protein crisps or powder
- Cacao nibs
- · Roasted coffee bean particulates
- Toasted buckwheat
- Mint crisps
- Oat flakes
- Chia seeds
- Puffed rice or quinoa

POSITIONING OPPORTUNITIES







Gourmet products with global appeal