

High Fruit-Identity
... naturally better!



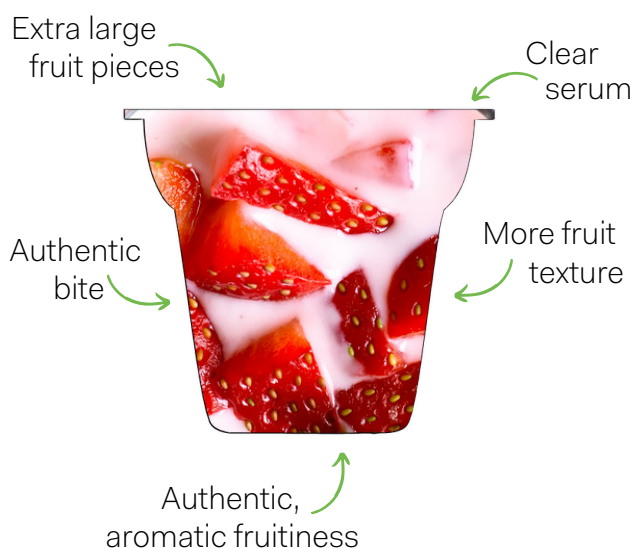


High Fruit-Identity Preparations

Permissible indulgence is an important purchase driver, it attracts customers and give brands a competitive edge. Consumers love to treat themselves. It´s all about taste, texture, mouthfeel and color.

Unique Product Benefits:

- Very high fruit texture with extra large or even whole fruit pieces
- Unique processing technology preserves fruit identity and reduces fruit damage
- Drives consumers quality perception of fruit
- For Dairy & Plant Based: Yogurt (spoonable / drinkable), Curd, Cream Cheese, Ice Cream and other



★ Sample information*:

*Example recipe only – adjustments are possible!

FINAL PRODUCT

Sample	Ingredients	Nutritional values per 100 g:					
		Energy	Fat	Carbo- hydrate	Carbohydrate of which sugar	Protein	
Topping High Fruit Strawberry I	Yogurt/Quark-Mix 65%; strawberries 24.5%; sugar 7,0%; modified starch 0.9%;thickener:pectins 0.2%; natural flavouring 0.16%; lemon juiceconcentrate 0.1%; carrot concentrate 0.1%; calcium 0.1%	371 kJ	88 kcal	1.65 g	12.58 g	12.03 g	4.7 g
Topping High Fruit Strawberry II	Yogurt/Quark-Mix 65%; strawberries 23%; sugar 5.4%; modified starch 0.9%; thickener:pectins 0.2%; natural flavouring 0.12%; lemon juiceconcentrate 0.2%; carrot concentrate 0.2%	351kJ	83 kcal	1.66 g	11.39 g	10.56 g	4.71 g

VALUES OF ZENTIS-PREPARATION

Preparation	Sample	Content	Dosage	White Base	Added Sugar
High Fruit Strawberry cubes	890858	70 % Fruit	35%	Yogurt/Quark-Mix	Yes
High Fruit Strawberry whole	890859	65.8 % Fruit	35%	Yogurt/Quark-Mix	Yes

