



Clean Label

... naturally transparent!



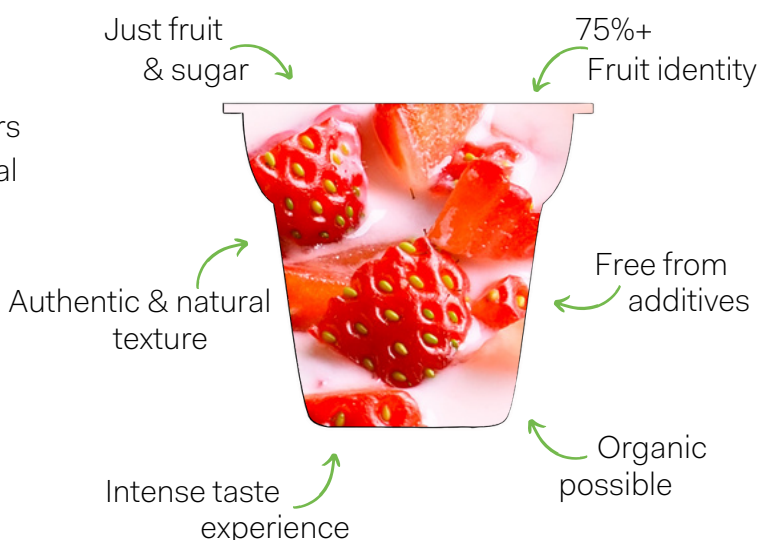


Clean Label Preparations

The consumers' lack of trust in the food industry drives the demand for natural, clean label, and transparent ingredients. Transparency and trust are indispensable for forward-looking food concepts.

Unique Product Benefits:

- Two key ingredients - fruit and sugar
- Free from stabilizers, added colors, added flavors
- Unique processing technology intensifies natural fruit taste and preserves fruit texture
- High fruit identity (>75%) and visibility
- Not suitable for sugar free or low sugar final products
- For Dairy & Plant Based: Yogurt (spoonable), 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	
Strawberry	Yogurt/Quark-Mix (82%), strawberries (14%) & sugar (8%)	433.3 kJ	103.5 kcal	3.00 g	13.6 g	13.6 g	4.9 g
Blueberry	Yogurt/Quark-Mix (80%), blueberries (15%) & sugar (8.7 %)	445.9 kJ	106.5 kcal	3.00 g	14.1g	14.1 g	4.9 g

VALUES OF ZENTIS-PREPARATION

Preparation	Sample	Content	Dosage	White Base	Added Sugar
Evaporated Fruit Preparation Strawberry	890898	75% Fruit	20-25 %	Yogurt/Quark-Mix	Yes
Evaporated Fruit Preparation Blueberry	890899	75% Fruit	20-25 %	Yogurt/Quark-Mix	Yes

