

Category Application:

Hot & Cold Cereals



Product Highlights

- Clean-label: no artificial colors, flavors, additives or preservatives
- Low water activity (0.40-0.55 aW); no moisture transfer
- Safe food does not support microbial growth ($\text{pH} < 4.2$; $\text{aW} < .82$)
- Bake-stable
- Signature flavor innovation
- Flexible formulation design
- Gluten-free; Vegan; Kosher

Beyond Delicious!

An innovative way to add Natural Healthfulness and Flavor Excitement to cereals!

Beyond Ingredients fruit bits allow manufacturers to respond to consumer demands for wholesome, clean-label ingredients. Our proprietary technology transforms fresh or frozen fruit juices and purees into high fruit content, low-moisture ingredient inclusions that add the appeal and nutrition of fresh fruit to both cold and hot cereals. Unlike dried fruit or artificial inclusions our unique technology retains the shape and soft texture of real fruit without the addition of artificial additives, sugars, preservatives or chemical coatings.

Our bits are bake-stable so they will not caramelize, brown or melt when heated — great for hot cereals! Additionally, we can fine-tune the water-activity (aW) level to your dry cereal application, and all versions do not support microbial growth.

Flavor and Taste Excitement

Add excitement to your new cereal projects through innovative flavors and tastes. Traditional to exotic single notes to almost any fusion blend is possible.

Functional Fortification

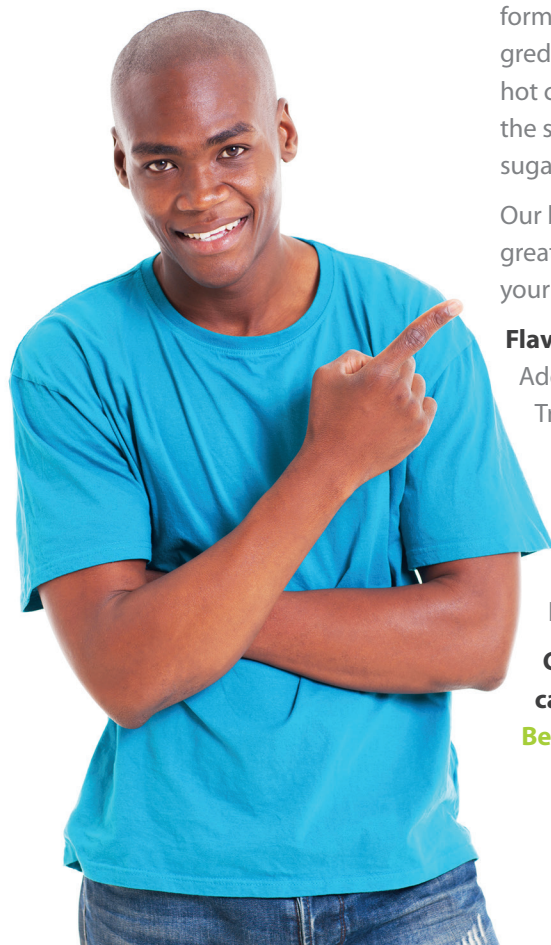
And we can plus up your nutritional profile through fortification with vitamins, minerals, prebiotics, probiotics or fiber to support marketing claims.

Or send us your own proprietary blend and we will develop fruit or veggie bits that become your special signature.

**Contact us today to see how we
can take your new projects to**

Beyond Delicious!


BeyondIngredients
Nature's Best Made Better™





Building Better Products...Bit by Bit

We source the very best juice concentrates and purees from around the globe that are harvested at their peak with the perfect Brix, PH and flavor. Our deep competence in food science and gentle processing approach honors the beautiful ingredients provided by Mother Nature. We like to say its

Nature's Best Made Better™



Quality and Food Safety

We enforce extensive quality programs and procedures GMP (Good Manufacturing Practice), HACCP (Hazard Analysis and Critical Control Points), OU Kosher and Allergen Control among many others. We are regularly audited by third parties as well as frequently conduct our own internal reviews and inspections. Our staff and lab technicians are well-prepared to stay on top of the growing number of regulatory requirements of customers and governments to insure only top quality and safe products are delivered to our customers.

Custom Product Development

We do not have "stock" products; each customer receives a custom solution to call their own. If you have an idea or a specific need in mind, our R&D resources are ready to lend a hand. We can provide product expertise, nutrition insight, and production knowledge in your pursuit of bringing an innovative product to market.

Made in the USA!

We are proud to call Missouri our home particularly as it supports easy central distribution to all corners of the USA...and Beyond! For our customers that means fresher product without extra import taxes, tariffs, custom holds, or FDA rejections.



How can we serve you? Contact Us Today!

