# Category Application:

#### **Product Highlights**

- Pure, natural, clean-label
- No artificial colors, flavors, additives or preservatives
- Low water activity (0.40-0.55 aW)
- Safe food does not support microbial growth (ph<4.2; aW<.82)
- Bake-stable; Freeze/Thaw-stable
- Unlimited flavor innovations
- Flexible formulation design
- Gluten-free; Vegan; Kosher



## **Beyond**Tasty!

## From subtle to bold, our delicious sweet or savory bits are the perfect ingredients for success in baked goods!

Whether it's health- and wellness-inspired innovation or sensory- and indulgence-inspired creativity, manufacturers can now make America's favorite baked goods even more loved with the addition of our fruit or veggie bits. Our proprietary technology transforms fresh or frozen fruit juices and purees into high fruit content, low-moisture ingredient inclusions. We can fine-tune the water-activity (aW) level to your baked or frozen application, and all versions do not support microbial growth. Our unique technology retains the shape and soft texture of real fruit or veggies without the addition of artificial additives, sugars, preservatives or chemical coatings.

#### **Flavor Excitement**

Now bakers can explore the addition of all types of flavorful ingredients, from sweet and tropical to ethnic and fiery. Whether subtle and sweet or bold and characterizing, our bits can be formulated to deliver your unique flavor signature.

#### **Functional Fortification**

And we can plus up the nutritional profile of your next innovation 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 Tasty!



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.

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 re-

## **Custom Product Development**

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sources 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!

