



Introducing:

NEW! Semi-Moist Bits

Product Highlights

- Bits stay soft in recommended applications
- Water activity between 0.65-0.70
- Bake-stable; Freeze/Thaw-stable
- Pure, natural, clean-label
- No artificial colors, flavors, additives or preservatives
- Intrinsically Safe food does not support microbial growth (pH<4.2; aW=<.82)
- Unlimited flavor innovations
- Flexible formulation design
- Vegan; Kosher



BeyondLuscious!

The perfect fruit addition when a softer bite is desirable!

Adding concentrated fruit pieces to some applications pose a challenge to product developers. In frozen products, the pieces remain hard when brought to serving temperature. In a baked product, the high processing heat often further dries the pieces resulting in an undesirable firm eating experience. We have solved this problem with our new semi-moist bits that deliver the envisioned soft taste experience of fruit or vegetables in a range of sensitive applications.

Our proprietary technology allows us to tailor the moisture level to .65-.70 aW that replicate the semi-moist and semi-soft properties of fresh fruit or vegetables in their natural state. Now a soft bite of fruit or vegetable can be confidently delivered in mix-in/stir-in applications such as baked or frozen goods or in panned sweets where a soft center is desired. And unlike dried fruit, our bits will not burn, bleed or caramelize.

Ease of Handling and Long-Shelf Life

Our semi-moist bits are oil-coated (non-GMO soybean oil) to ensure free-flowing, non-clumping product that facilitates handling, packaging and measuring as well as incorporation into mixtures. Shelf-life at ambient temperature is 6+ months; and indefinite when frozen.

Flavor Excitement and Customization

We can also help you add excitement to your new projects through innovative flavors and tastes. Traditional to exotic single notes to almost any fusion blend is possible. Our bits can be formulated to be organic, non-GMO, or Kosher.

Contact us today to see how our new semi-moist bits can take your new projects to **Beyond Luscious!**


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!**



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