



FOOD INGREDIENTS

An endless appetite for
creativity and innovation.



Discover ways to bring unique food ideas to market.

Foods and flavors are all about passion. At QualiTech, we're passionate about developing creative solutions—inclusions and particulates—that offer great flavor, texture, function and visual appeal to your proprietary products.

With QualiTech, you'll enjoy consistent costs, consistent performance and year-round availability.

No matter what food product you envision, we'll work with you to develop the right inclusion or particulate to bring your idea to market in any flavor, color or texture.

Together, we make ideas that work.

Flavor-ettes™

Flavor-ettes can be customized with natural ingredients, fruit or vegetable content. Specifically designed for dry mix applications, Flavor-ettes bring taste and color—and can even carry nutritional components—to bakery, snacks, cereals and frozen entrees of all types.

- Designed to soften nicely in the oven
- Customized flavors
- Available in sugar free
- No preservatives
- Enzymatically deactivated; won't inhibit leavening systems
- Fry/bake stability
- Consistency in product quality
- Very low extraneous contaminants and microbiological counts compared to natural savories



Pell-ettes™

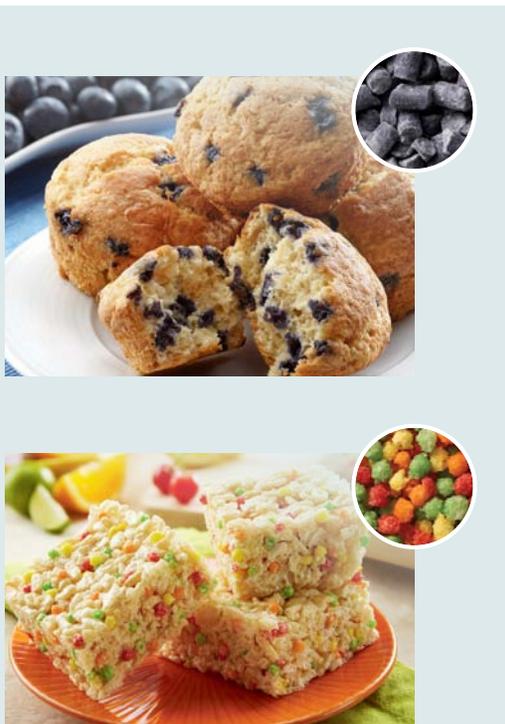
Pell-ettes are uniformly sized and can be used as a delivery system that can transport visual and textural appeal including fruits, jams, berries, brown sugar, syrups, icing, etc. and for unique ingredients like omega-3s, fiber, fruit content, nutraceuticals and proteins.

- Avoid crop variances and uncertain prices
- Designed to melt inside baked goods, creating a concentrated “puddle” of flavor and visual appeal
- Consistent performance from batch-to-batch
- Year-round availability
- Combine flavor and color systems to meet your specifications

Flavor-Lites™

These round, flavor-coated, grain-based crisps are perfect for ready-to-eat cereals, candy bars and snacks. Use them in your batter, or right on top for crunch. Flavor-Lites are a wholesome, cost-conscious alternative to traditional crisps and topical sprinkles.

- Light bulk density and low fat content
- Available without trans fats
- Crunchy texture
- Reduced sugar content



Inclusions and particulates deliver flavor, function, texture and color and can be custom designed or made to standard sizes.





Flavor Islands®

Designed for both dry and wet applications, alginate-based Flavor Islands offer a unique burst of flavor and year-round availability.

Baked Goods/Dry

- Soft, colorful and visually appealing in baked goods
- Retain particle identity without melting when baked or fried
- Burst of flavor does not bake out
- Perform well in the microwave
- Designed to withstand mixers
- Refrigeration not required
- Stable at room temperature up to 6 months

Ice Cream/Wet

- Ideal for frozen desserts and novelties, offering color and burst of flavor
- Stay soft inside frozen specialties
- Excellent freeze/thaw stability
- Spherical, free-flowing “berries” may be incorporated through existing fruit feeders
- Perfect for original ice cream specialties

Flav-R-Grain®

This 100% natural stabilized corn germ offers a variety of toasts and grinds, designed to enhance appearance of multi-grain breads or tortillas, chips and taco shells.

- Add a pleasant, nutty, whole-grain flavor, stone-ground appearance and nutritional value to multi-grain breads
- Natural dietary fiber
- Match flavor and outpace performance of fresh-cooked corn in tortillas, taco shells and chips
- Can be used to reduce fat

Season-ettes™

These cereal-based, unflavored granules mimic spices and dry seasoning blends, adding visual appeal to applications without adding “heat.”

- Consistent in costs
- Year-round availability
- Offer low micros
- No competing flavors

PepR®

PepR replicates the look and texture of black pepper with a natural, flavorless black buckwheat fiber, offering visual appeal without overloading the taste buds.

- Savory spices, like black pepper, draw interest
- Available in two grinds, coarse and table grind
- Eliminates supply and price uncertainties of pepper market



QualiTech transforms ideas into solutions for flavor, color and texture in bakery goods, beverages and more. Standard and customized inclusions and particulates may also serve as delivery systems for unique ingredients—like omega-3s, fiber, fruit content, nutraceuticals and proteins.

With a visionary approach, QualiTech fosters imagination and innovation, turning trends into signature food products, custom flavor systems, or unique food solutions. QualiTech provides research, timely development and cost-efficient manufacturing for clients worldwide.

To speak with a customer service representative about your unique food opportunity, call 1-800-328-5870, ext. 219.

 **Mixed Sources**
Product group from well-managed forests and other controlled sources
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Together, we make ideas that work.™



318 Lake Hazeltine Drive
Chaska, MN 55318

qualitechco.com | 1.800.328.5870

Food inclusions and particulates are a line of products from QualiTech, Inc. QualiTech offers products and services that help plants, animals, people and the environment thrive.