

Bars, Cereals & Granola

-  Juice Concentrates
-  Purees (High Brix)
-  Decolorized Juice Concentrates



Key benefits in the Cereals industry





























Apart from their specific flavor profile, all our Juice Concentrates and Purees can be used :

- To bind bars or granola due to their natural sugar content;
- To optimize the sugar spectrum (mix of glucose, fructose and sucrose) for sports and energy products, depending on the energy input desired (pre, post or during effort);
- To add color range and fibers;
- For developments aimed to satisfy customers with food intolerances (gluten-free, lactose-free and allergen-free).

Our Juice Concentrates and Purees help to replace several ingredients such as refined sugar, starch, stabilizers, coloring agents, salts,...

Sweetening & Flavoring

Our solutions are great sugar alternatives for healthy and dietetic bars. Some of our special fruit offer an interesting flavor profile for savory bars while other allow sweetening with a low glycemic index.

Bars	Date	Raisin	Fig	Prune	Apricot
Binding					
Sweetening					
Dietetic					
Flavoring					
Coloring					
Fiber					
Preservation					

Binding

Our Juice Concentrates and Purees have a thick consistency and a sticky nature, which makes them an effective binder for holding the ingredients together. They also prevent bars from becoming dry and crumbly. It contributes to the overall texture of the bars

Easier process

Our Purees provide a safe and efficient optimization in production as they have a smooth, soft and homogenous texture. They are also free from foreign bodies. They allows to accelerate the mixing of ingredients compared to fruit pastes.

Fibers

On top of binding and sweetening, our Juice Concentrates and Purees increase the fiber content of finished products, bringing along other nutrients and minerals.