

Solutions for FRUIT JUICE BASED BEVERAGES

Wide range of hydrocolloid blends for the production of low and high viscosity fruit beverage



Simplify your commercial and technical processes producing functional blends fully adapted to your needs

Solutions for FRUIT JUICE BASED BEVERAGES

- Optimizing sensory properties & flavor release
- Stability dining shelf life.
- Suggesting alternative processes and process parameters.
- Mouthfeel enhancement.
- Excellent particle and pulp suspension.

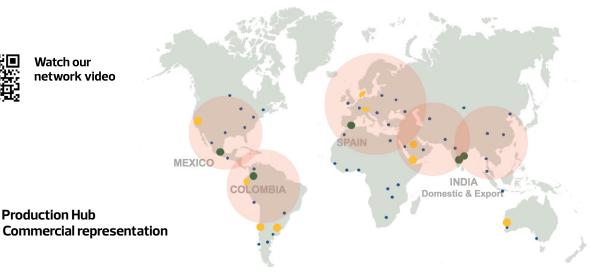






Watch our network video

Production Hub



Meeting your production needs and the latest consumers trends with the highest quality and safety



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Solutions for

JUICES, ACIDIFIED MILK DRINKS

REDUCE COSTS AND SIMPLIFY PROCESSES WHILE PRESERVING TEXTURE AND FLAVOR



Customized solutions to grow your business

INNOVATION

OPTIMIZATION

EXPANSION



Speed up product development and launch

Without R&D investment



Produce small and big volumes without CAPEX

FSSC 22000 certified plants



Expand your brand to other countries

Reach new markets and produce as-a-local



Solutions for INSTANT HYDRATION DRINKS

FORMULAS 100% ADAPTABLE TO THE NUTRITIONAL AND INGREDIENTS NEEDS

Instant hydration drinks join our family of powder mixes:

- ► Easy to prepare RTD
- ► No added sugar
- Natural ingredients and vegatable

Versatile base and suitable for:





B₂B

B₂C



Experts in food blends, stabilization bases and texturization in powder, with a unique service model.

SOLUTIONS FOR HYDRATION DRINKS

- Source of minerals (sodium and potassium) as electrolytes.
- With coconut water.
- Use of natural ingredients such as fruit powder.
- ▶ Wide range of flavors: traditional and trendy.
- ► Clean labeling.
- Good solubility and flavor.
- Possibility of addition of vitamins and amino acids for essential hydration and recovery.
- ▶ Possible addition of natural sweeteners such as monk fruit and stevia.



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