



BAOBAB SUPERFRUIT SNACKS

FOR SNACKING, TRAIL MIXES & CHOCOLATE PANNING

LOWER MOISTURE

Baobab Superfruit Snacks are the perfect product to help food manufacturers deliver on consumer trends and enthusiasm for “real food” with simpler, recognizable and wholesome ingredients. Our proprietary technology transforms natural fruit into high nutrient content, low-moisture fruit chews suited to a wide range of food product applications

Moisture content and water activity can pose significant challenges for food manufactures seeking to add dried fruit pieces to food products such as breakfast cereals, the higher water activity of dried fruits can result in clumping. In trail mixes, a moisture content above 15% can cause stickiness. In chocolate panned products, variable fruit moisture levels can cause blooming.

Our 100% fruit, low-moisture Baobab Superfruit Snacks have been specifically formulated to deal with these problems. Not only will they deliver the soft texture experience and flavor burst of dried or fresh fruit in a wide range of snacking, nut & trail mix, chocolate and cereal applications, but they also provide a host of nutritional benefits.

Baobab Superfruit Snacks undergo minimal heat exposure retaining their natural nutritional attributes, flavor and color without the addition of artificial additives, sugars, preservative or chemical coatings. They come in standard 3/8 inch or 1/4 inch sizes, are non-clumping facilitating easy handling, packaging and measuring as well as incorporation into formulas. Shelf-life is 15 months at 50 degrees F and 55% humidity.



HIGHLIGHTS

- Pure, natural, clean-label
- No artificial colors, flavors, additives or preservatives
- Standard 15% moisture content
- Low water activity (0.40-0.55 aW)
- Low pH (<4.2) does not support microbial growth
- Unlimited flavor innovations
- Flexible formulation design

BURSTING WITH ANTIOXIDANTS

Antioxidants are thought to protect, repair and prevent cell damage by counteracting oxidative stress and the effects of free radicals. In addition they support your immune system, fight inflammation and enhance digestion.

GOOD SOURCE OF FIBER

Fiber works in conjunction with antioxidants to slow down the release of sugar into the blood stream, helping to reduce energy spikes and fat storage whilst maintaining a healthy digestive system.

GOOD SOURCE OF POTASSIUM

Electrolytes carry electrical charges that are responsible for stimulating muscles and nerves. They also help with hydration by regulating the amount of fluids throughout your body, which affects cellular function, blood volume and blood pressure.

FUNCTIONAL FORTIFICATION

And we can boost up the nutritional profile of your next innovation through fortification with vitamins, minerals, prebiotics, probiotics or fiber to support marketing claims.



BAOBAB SUPERFRUIT SNACKS

FOR FROZEN & BAKERY PRODUCTS INTERMEDIATE MOISTURE

Adding dried fruit pieces to frozen or baked products can pose a significant challenge for food manufacturers. In frozen products, they can often become hard and tough to chew. In baked products, the high processing heat can either cause them to melt and lose their integrity within the product or harden through reduced moisture content.

Our next generation of Intermediate Moisture Baobab Superfruit Snacks have been specifically formulated to deal with these problems. Not only will they deliver the soft texture experience of dried or fresh fruit in a range of frozen and bakery applications, but they also provide a host of nutritional benefits.

Through our proprietary technology, we can raise the moisture level in our Intermediate Moisture Baobab Superfruit Snacks to 0.65-0.70 aW, guaranteeing the same texture and softness of our standard Lower Moisture Baobab Superfruit Snacks even when frozen or baked. Now the soft bite of dried or fresh fruit can be confidently delivered in a range of applications such as baked or frozen goods. In addition, our Intermediate Moisture Baobab Superfruit Snacks will not burn, bleed or caramelize.



HIGHLIGHTS

- 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
- Shelf-life is 6 months at ambient temperatures, 15 months when frozen

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