

DESSERTS



everyday
INSPIRATIONS
& innovative
PROJECTS

we create functional food and create new trends
in final applications available to every consumer

PAULA
INGREDIENTS

How we do it?

Welcome

We meet consumer's expectations

We're researching market trends

We listen & adapt to the client's needs

We support sustainable agriculture

We provide drying service

Tasty & Functional

Where there is a **will** and a **passion**, there is a way. We are here to create new, natural and functional food product's solutions. **The biggest success** for us is the one of our Partners.



2 modern
production
facilities



20 persons
in R&D
Department



36 export
markets



since **1991**
family
company



ETHICS

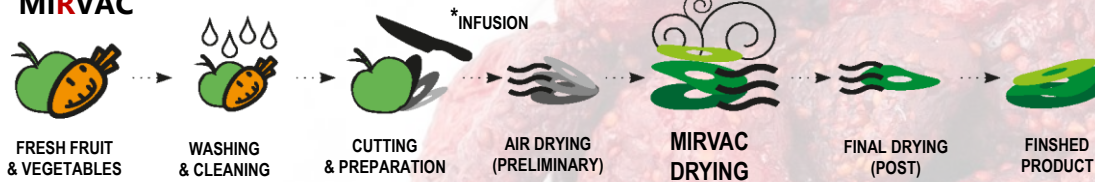


CSR

Technologies

Our Strength

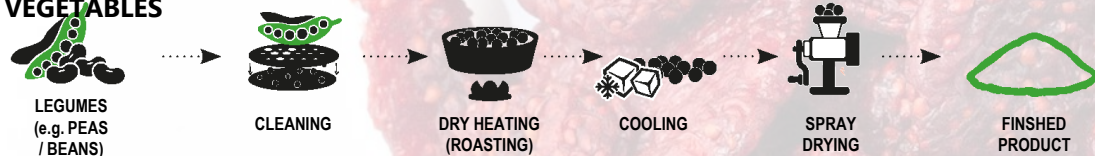
MIRVAC



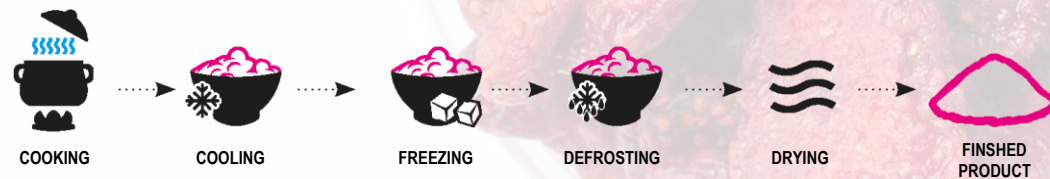
SPRAY DRYING TECHNOLOGY



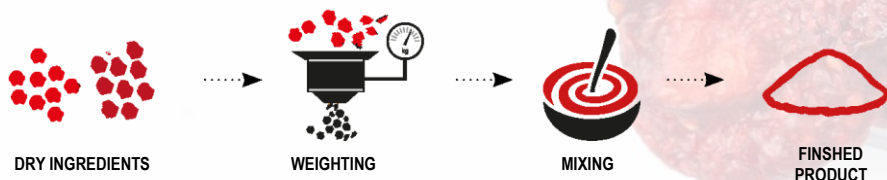
INSTANT FLOUR PRODUCTION TECHNOLOGY FROM LEGUMINOUS VEGETABLES



INSTANT RICE AND GROATS PRODUCTION TECHNOLOGY



MIXES PRODUCTION TECHNOLOGY



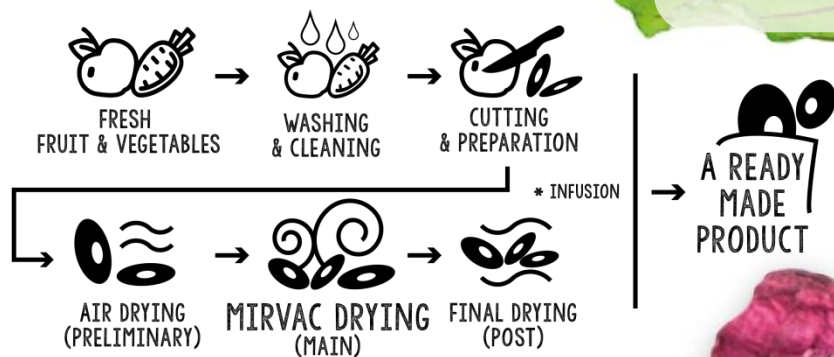
Spectrum of possibilities

The basis for our production are **innovative technologies** as well as natural *high quality* raw materials.

Our **natural food ingredients** are used in every production domain in the food industry.

MIRVAC

Drying does matter



Folic acid (Vitamin B9) (µg/100g)

FREEZE-DRYING

439

TRADITIONAL DRYING

312

MIRVAC

523

Potassium (mg/100g)

FREEZE-DRYING

2002

TRADITIONAL DRYING

2192

MIRVAC

2630

See the difference

The unique **drying method** in an exceptionally short time and **low (but positive) temperature** e.g.: of fruit, vegetables and cheese. Thanks to proper parameters, it allows **very high levels of nutritional components** to be preserved in the final product. In the rehydration process, products regain the **natural texture, flavour and aroma** typical of the raw material used.

As compared to popular freeze drying - **MIRVAC production technology** meet all the present needs and market trends.

STRAWBERRY



CARROT



BROCCOLI



MIRVAC

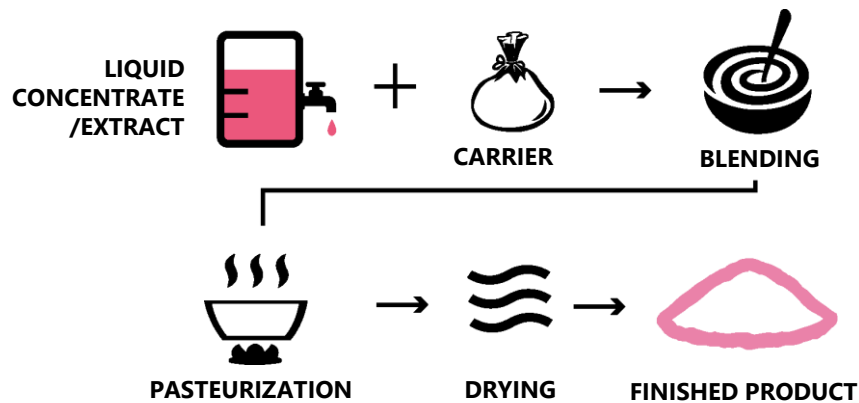
RIGHT AFTER
PRODUCTION STAGE

1 YEAR AFTER
PRODUCTION STAGE

**FREEZE-
DRYING**
PRODUCTION STAGE

Spray drying technology

Drying does matter



SPRAY DRYING TECHNOLOGY WITH THE USE OF NOZZLES allows a product of yet higher quality and better solubility in cold solutions to be obtained.

Handy functionality

This makes it possible to obtain **microbiologically clean** and **easy-to-apply** powdered products produced from liquid thickened juice, concentrate or other wet raw materials. Solutions are sprayed by means of a spray disk, while drying is effected by immediate evaporation of water with the use of hot air.

The final product is **microencapsulated**, therefore **releases its aroma only after being submerged in water**.

PRODUCT CHARACTERISTICS	TRADITIONAL SPRAY DRYING METHOD	SPRAY DRYING TECHNOLOGY WITH THE USE OF NOZZLES
MEDIUM QUANTITY	STANDARD	REDUCED
SOLUBILITY	GOOD IN WARM SOLUTIONS	VERY GOOD IN WARM SOLUTIONS, BETTER SOLUBILITY IN COLD SOLUTIONS
HYGROSCOPICITY	STANDARD	SMALLER
POWDER STRUCTURE	TYPICAL OF PRODUCTS OF TRADITIONAL SPRAY DRYING	IMPROVEMENT IN STRUCTURE AND QUALITY OF POWDER

Trends & Market needs

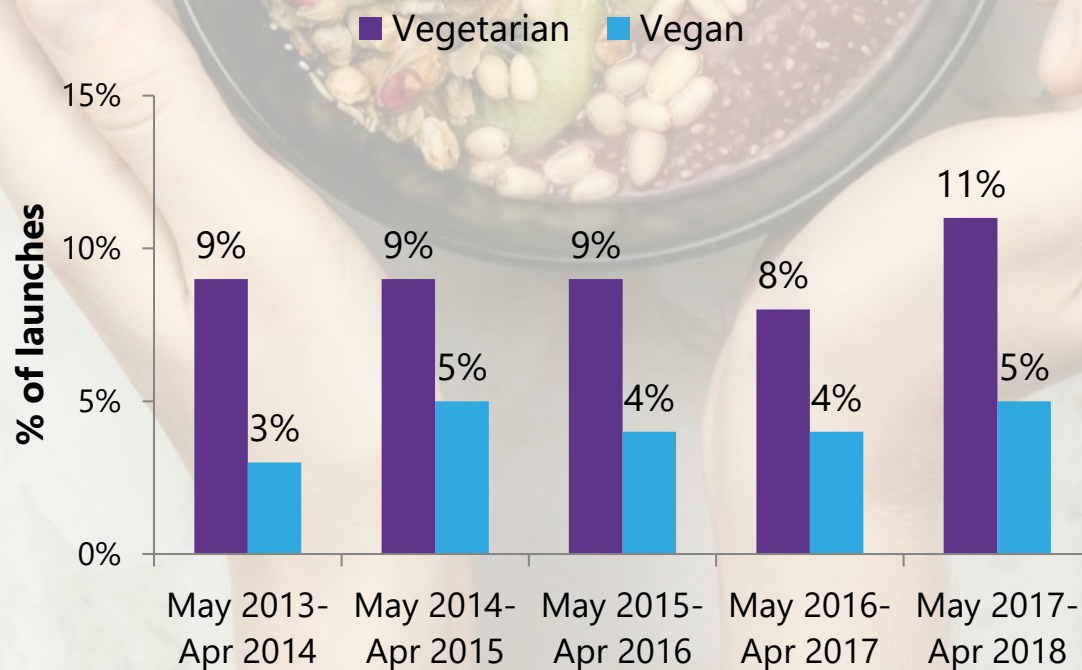
We already have it

Mintel

Innovation in vegan/vegetarian confectionery category is on the rise

The current movement towards eating less meat and more plant-based foods having widespread implications across the food and drink market – **even reaching the chocolate confectionery category.**

Europe: chocolate confectionery launches featuring a vegetarian and vegan claim, 2013-18



Trends & Market needs

We already have it

Mintel

New flavours & Vegan's trend

In sugar and gum confectionery, the standard flavours are still the most popular, but innovation includes a broader array of dessert inspirations and *savoury/spicy* launches. Flavor developments include new types of chocolate and **innovations in fruit and vegetable flavours in sugar and gum confectionery.**

The high acceptance of, and interest in, plant-based diets presents an opportunity for brands to formulate with non-dairy milk alternatives. The vegan trend can also bring more creative and **innovative flavours** and **textures** to the market.

High fibre and other healthier formulations **appeal to many consumers** who want more *healthy snacks*, allowing them to **combine health** with *indulgence*.

Our best answer

We already did it

The ***simplicity*** is the key. We have ***natural ingredients*** and ***clean composition***, as well as ***claims*** in line with trends and the ***functional role of food*** for each of us. The foundation is the taste that gives pleasure to every palate!



Suitable for
Vegan / Vegetarian



Easy & convenient
to prepare



High in fibre /
protein



Dairy free
Lactose free



With Superfoods



Organic



Gluten free



No added sugars

Muffins

Ingredients proposal

STRAWBERRY
(dried fruit)

PLUM
(dried fruit powders)

!

Storage **Convenience**
& **Ease** of preparation.

100% **natural** products.

Muesli bars

Natural source of great taste

HONEY POWDER
(other natural ingredients)

RASPBERRY
(dried fruit)

PEACH
(dried fruit with infusion)



Appetizing, replacing ready products from the fridge.
Natural ingredients paired with **great taste** and **aroma**.

Jelly desserts

Proper ingredients are the key

RASPBERRY

(dried fruit powders)



Tasty, convenient in preparing in fast-paced world.

Natural ingredients.

MANGO

(dried fruit powders)

Compose with ingredients

Wide range of possibilities

Advanced technologies we use let us propose the vast range of fractions and shapes

of ready products (from 0 - 0,5 mm to every client's need).

DRIED FRUIT

APPLE	APPLE WITH STRAWBERRY JUICE	CRANBERRY	RASPBERRY
APPLE WITH BANANA PUREÉ	APRICOT	MANGO	REDCURRANT
APPLE WITH CINNAMON	BLACKCURRANT	PEACH	STRAWBERRY
APPLE WITH MANGO JUICE	CHERRY	PINEAPPLE	-
APPLE WITH PINEAPPLE JUICE	CHOKEBERRY	PLUM WITH RICE FLOUR	-



DRIED VEGETABLES

BROCCOLI	CARAMELIZED ONION	PUMPKIN	TOMATO WITH BASIL & OREGANO
BLACK EYED BEAN	GREEN PEA	RED BEAN	WHITE BEAN
BEETROOT	JERUSALEM ARTICHOKE	RED ONION	WHITE ONION
BEETROOT WITH VINEGAR	KALE	RED BELL PEPPER	ZUCCHINI
CARROT	PARSLEY	SPINACH	-
CELERY	PARSNIP	SWEET POTATO	-
CHICKPEA	POTATO	TOMATO	-



SUPERFOODS

BEETROOT	CRANBERRY	SPINACH
BLACKCURRANT	JERUSALEM ARTICHOKE	STRAWBERRY
CARROT	KALE	SWEET POTATO
CHOKBERRY	RASPBERRY	-



Compose with ingredients

Wide range of possibilities

Advanced technologies we use let us propose the vast range of fractions and shapes

of ready products (from 0 - 0,5 mm to every client's need).

FRUIT POWDERS

	POWDER	MIX	GRANULATES		POWDER	MIX	GRANULATES		POWDER	MIX	GRANULATES
APPLE	♦	♦	♦	CRANBERRY	♦	♦	♦	PLUM	♦	♦	♦
APRICOT	♦	♦	♦	LEMON	♦	-	♦	POMEGRANATE	♦	-	♦
BANANA	♦	-	♦	LIME	♦	-	♦	RASPBERRY	♦	♦	♦
BLACKCURRANT	♦	♦	♦	MANGO	♦	♦	♦	STRAWBERRY	♦	♦	♦
BLUEBERRY	♦	♦	♦	ORANGE	♦	-	♦	-			
CHERRY	♦	♦	♦	PEACH	♦	♦	♦	-			
CHOKEBERRY	♦	♦	♦	PINEAPPLE	♦	♦	♦	-			



VEGETABLES POWDERS

	POWDER	MIX	GRANULATES		POWDER	MIX	GRANULATES		POWDER	MIX	GRANULATES
BEETROOT	♦	♦	♦	GARLIC	♦	♦	♦	SAUERKRAUT	♦	-	♦
CARROT	♦	♦	♦	ONION	♦	♦	♦	TOMATO	♦	♦	♦
CHAMPIGNON	♦	-	♦	PICKLED CUCUMBER	♦	-	♦	WILD MUSHROOM	♦	-	♦

FERMENTED VEGETABLES

BEETROOT	CARROT	CELERY	CUCUMBER	RED BELL PEPPER	PARSNIP	PARSLEY
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BASE PRODUDCTS

CHICKPEA FLOUR	LENTIL FLOUR	RICE FLOUR	YELLOW PEA FLOUR
GREEN PEA FLOUR	RED BEAN FLOUR	WHITE BEAN FLOUR	





PAULA Ingredients
Sp. z o. o. Sp. k.
ul. Łódzka 145a
62-800 Kalisz,
POLAND



PAULA
INGREDIENTS



PAULAingredients.com
Inspirations from the good side!

