







## How we do it?

Welcome

2 modern

production

**36** export

markets

facilities

Ø

20 persons

Department

since 1991

family

company

in

G

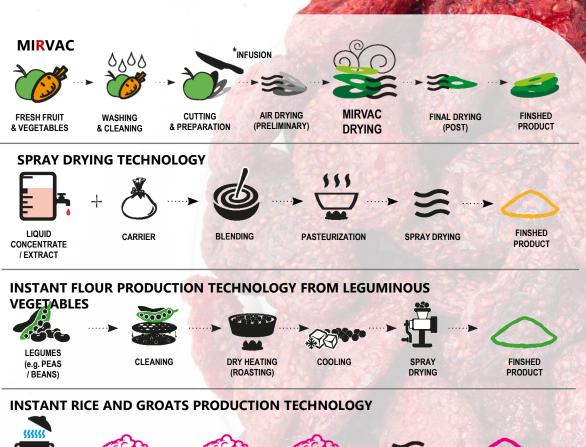
R&D

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.

# Technologies Our Strength



FINSHED FREEZING COOKING COOLING DEFROSTING DRYING PRODUCT

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

A READ

MADE

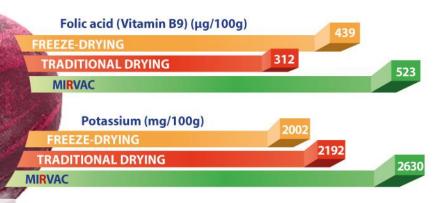
PRODUCT



### 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.



**MIRVAC** RIGHT AFTER FREEZE-DRAINGR PRODUCTION STAGE

PRODUCTION STAGE

1 YEAR AFTER PRODUCTION STAGE PR

CARROT

STRAWBERRY

BROCCOLI











### 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**

MINTEL

We already have it

### Sensory and social media

Enhancing the sensory qualities of bakery products has become a focus in an increasing visual and share-worthy social media- driven world. **Colour and texture innovation** is especially bringing *new sensations* to the bakery aisle.

Snacking and on-the-go consumption are areas where bakery can re-connect with younger generations and meet the increasing demand for fast and tasty food.

New flavours (especially sweet) and formats can position bread in that snacking space.

more than **22%** 

**Over a fifth (22%) of 25-34 year old UK** bread/baked goods buyers state interest in buying bread containing bright vegetables.

## **Trends & Market needs**

We already have it

### MINTE

### Plant power will gain in prominence

The preference for natural, simple and flexible diets is leading consumers to seek more **fruits**, **vegetables**, **grains**, **seeds**, **herbs** and other **plant-based ingredients** in the products that they purchase.

Bakery products containing vegetables and more unusual fruits are becoming commonplace, with these ingredients lending health appeal, the comfort of being natural, and also variety in taste and look.

### Come on bakery

Bakery manufacturers should especially consider the opportunities for snack offerings at breakfast.

## **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



High in fibre / protein



With Superfoods



**Gluten free** 



Easy & convenient to prepare



Dairy free Lactose free



Organic



No added sugars

## **Cookies &**

# **Confectionery**

**PINEAPPLE** (dried fruit)

RASPBERRY (dried fruit)

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

100% natural products.

**LEMON** (dried fruit powders)

### **Breads & Bread**

Natural source of great taste

**CARAMELIZED ONION** (dried vegetables)

### HVP WITH CHEDDAR FAVOUR (SD hydrolyzed vegetable protein)

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

## **Croissants**

Proper ingredients are the key

## **APPLE** (dried fruit with infusion)

### **REDCURRANT** (dried fruit with infusion)



**Tasty**, convenient in preparing in fast-pace world.

Natural ingredients.

**PLUM** (dried fruit)

## **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	-
СНІСКРЕА	ΡΟΤΑΤΟ	ТОМАТО	-

#### **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	GRANULATE S
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	GRANULATE S
-	BEETROOT	•	•	•	GARLIC	•	•	•	SAUERKRAUT	•	-	•
	CARROT	•	•	•	ONION	•	•	•	ΤΟΜΑΤΟ	•	•	•
	CHAMPIGNON	•	-	•	PICKLED CUCUMBER	•	-	•	WILD MUSHROOM	•	-	•

#### FERMENTED VEGETABLES

BEETROOT	CARROT	CELERY	CUCUMBER	RED BELL PEPPER	PARSNIP	PARSLEY	and the

#### **BASE PRODUDCTS**

CHICKPEA FLOUR	LENTIL FLOUR	RICE FLOUR	YELLOW PEA FLOUR	5
GREEN PEA FLOUR	RED BEAN FLOUR	WHITE BEAN FLOUR		





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Inspirations from the good side!

