



Food  
**Innovation**

*Never Tasted So Good*

*Better for You*

**Capabilities**

 **QualiTech**  
Food Solutions



*Permissible Indulgence*

## **Better for You Can Still be Delicious**

**Wow your customers with Better for You indulgence.**

While taste remains the most important factor in food, consumers are becoming more focused on the health, wellness, and nutritional value of the products they consume.

Our R&D team has developed a complete line of Better for You products that deliver the functional fortification that consumers demand—without sacrificing flavor, color, or texture. In addition to offering a wide array of All Natural, Non-GMO, and Organic options, our products can support your customers' health and wellness goals today.

# Probiotic Inclusions

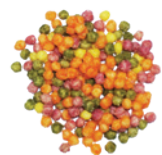
Probiotics are one of the most sought-after food fortifications by consumers of all ages. Now you can help your customers meet their Health and Wellness goals in snacks, bakery items, bars, cereal, and more.

## Why QualiTech's Probiotic Solution?

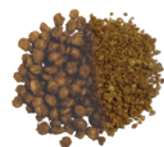
- Probiotic strain used is Bacillus Coagulans MTCC 5856 which is known to aid digestion, as well as gastrointestinal and general health.
- Spore forming, heat-stable lactic acid bacteria that survive when baked into applications.
- Enables a probiotic content claim of at least 250 million CFUs/serving (minimum amount required for a content claim).
- Increased probiotic survivability when delivered via inclusions.
- Probiotics are Non-GMO, Dairy-Free, Gluten-Free, Allergen-Free, and Vegan.



Flavor-ettes™



Flavor Lites™



Sup-R-Grains™



# Low & No Sugar Inclusions

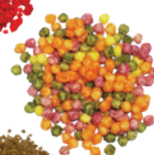
Nearly 9 in 10 consumers are limiting their sugar intake for disease prevention and weight management. Satisfy their desire for great Keto-friendly products with low/no sugar inclusions that don't sacrifice taste or quality.

## Why QualiTech's Low & No Sugar Solution?

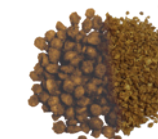
- Designed for a variety of applications such as nutritional bars, cereal, baked goods, confectionery, dry baking mixes, refrigerated doughs, and more.
- Custom formulations using natural and artificial sweeteners used including stevia, monk fruit, sucralose, etc.
- Low/No Sugar Inclusions can be Non-GMO, Gluten-Free, Kosher, and Artificial-Free.



Flavor-ettes™



Flavor Lites™



Sup-R-Grains™



# Protein Fortified Inclusions

Active and busy consumers desire protein-fortified products. In fact, 4 out of 5 consumers rate protein content as important in their food purchase decisions. From muscle-building muffins to satiating snacks, protein fortification is a game-changer— and one that sells.

## Why QualiTech's Protein Fortified Solution?

- Custom formulations using a variety of protein sources including whey, soy, wheat, rice, bean, legume, and pea.
- Inclusions can be fortified with protein levels ranging from 20-40%.
- Low Minimum Order Quantities and turnkey product development.
- Protein Fortified Inclusions can be Non-GMO, Gluten-Free, Kosher, and Artificial Free.



# Your Customers Want

great taste, color, and texture in their foods, but they also want these products to be All Natural. Satisfy their need for great products with clean label ingredients.,

## Why QualiTech's All Natural Solutions?

- Custom solutions that are made with natural flavors and colors.
- Additional functional fortifications can include Curcumin, added Fiber, Omega-3s, Nutraceuticals, and more.
- All Natural inclusions can be Gluten-Free, Non-GMO, and Organic.

**Flavor-ettes™**  
**Pell-ettes™**

**Season-ettes®**  
**Flavor Islands (Dry)®**

**Flavor Lites™**  
**Flav-R-Grains®**





 **QualiTech**<sup>®</sup>  
Food Solutions

Looking for a new solution? Let's chat.  
1-800-328-5870, ext. 219  
[www.qualitechco.com](http://www.qualitechco.com)