



Food  
**Innovation**  
*Never Tasted So Good*



# Custom Solutions *That Always Delight*

**Throughout our industry** QualiTech is known and respected for the work we do. From our R&D to production, we've proven ourselves as **leaders in innovation** and customization. We're able to **solve the challenges others can't** and we're agile enough to react quickly to customer needs and changing consumer appetites. We'll **experiment with new ingredients**, problem-solve as we **develop solutions**, and create options that not only meet regulatory requirements but also meet the most critical requirements - those of the consumer.



# Wow Your Customers

with flavor, color, texture, and nutrition enhancements



## Pell-ettes™

Add a burst of flavor, texture, and outstanding visual appeal to any product.

- Alternative to fruits, jams, syrups, icing, and more
- Consistent performance from batch to batch

**Available:** Non-GMO, Gluten-Free, Artificial-Free, Organic, Kosher



## Season-ettes®

Add vivid color via grain-based flakes or granules. Also available in encapsulated sugar and salt formats.

- Freeze/thaw stability
- Suitable for RTE applications

**Available:** Non-GMO, Gluten-Free, Artificial-Free, Kosher



## Flavor-ettes™

Give your product a burst of flavor, color, and texture. Can be made with clean-label ingredients, can carry functional components and does not impact leavening systems.

- Heat stable
- Suitable for RTE applications

**Available:** Non-GMO, Gluten-Free, Artificial-Free, Whole Grain, Kosher, Sugar-Free



## Flavor Lites™

Grain-based crisps that deliver bright colors, delicious flavors, and crunchy textures. Can be used in batters or on top for added crunch.

- Cost-conscious topical alternative
- Suitable for RTE applications

**Available:** Non-GMO, Gluten-Free, Kosher, Artificial-Free



# Unique Innovations to Grow Your Market Share



## Flavor Islands® (Dry)

Unique, dry alginate-based product that delivers bursts of flavor and color, as well as a soft, chewy texture.

- Stable during baking and freeze/thaw
- Designed to withstand mixers

**Available:** Gluten-Free, Natural Flavor, Non-GMO, Kosher



## Flavor Islands®

Unique, edible pearls that deliver bursts of flavor, vivid color and soft, chewy texture to ice cream, beverages, and bakery items.

- Stable during baking and freeze/thaw
- Suitable for RTE applications

**Available:** Gluten-Free, Natural Flavor, Non-GMO, Kosher

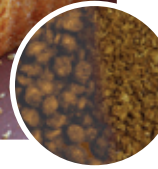


## Flav-R-Grain®

This 100% natural stabilized corn germ adds a stone-ground appearance and nutty, whole-grain flavor.

- Clean label with high fiber and protein
- Allergen-free alternative to peanut butter

**Available:** Gluten-Free, All Natural, Kosher



## Sup-R-Grains™

Ancient Grain flakes and puffs that add color, flavor, and texture; can also carry functional ingredients.

- Natural protein and fiber
- Suitable for RTE applications

**Available:** Non-GMO, Gluten-Free, Artificial-Free, Kosher, Organic



# When it all comes *Together*

For far too long, consumers have had to choose and sacrifice when it comes to their food and beverage purchases. What's most important? Taste? Convenience? Affordability? Something unique? For the typical customer, checking all of these boxes has always been elusive.

At QualiTech, we believe the customer deserves to have it all. Our mission is to **drive innovation** throughout the food industry, pushing ourselves to **create the unique flavor, color, and texture enhancements** that not only wow consumers, but keep them coming back for more. **We exist to deliver the unique food innovations that transform products and create amazing experiences.**



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

