



IPRA FRANCE
AROMATIC PRODUCTS

CANDIPRA FLAVOURING





Calorie reduction per serving

As the consumption of high sugar and salt is creating health problems, lowering the levels of salt, sugar and fat is an ongoing process within food industry.

We can reduce sugar by:

- Sweeteners
 - Aspartam, Saccharin etc { Health problems, structure problems in the products, problems of after taste }
 - Stevia { Problems of after taste }
- **CANDIPRA Flavouring**





Candipra Flavouring

Product definition →

Candipra Flavouring range is composed by **natural flavours** formulated with plants and natural extract without off notes.

Composition →

- Natural Flavouring Substances
- Flavouring preparations

Regulation →

EU food Regulation 1334/2008EC NATURAL FLAVOURING





Candipra Flavouring

NATURAL, CLEAN LABEL

CANDIPRA Flavouring permits to reduce sugar up to **30%** according to the recipe.

CANDIPRA Flavouring is:

- Powder
 - Liquid without alcohol
- } for all applications

- ✓ Beverages
 - Alcoholic
 - Juice
 - Soft drink
 - Reduced calorie
 - Flavoured water
- ✓ Dairy products
- ✓ Ice creams
- ✓ Confectionery
- ✓ Cereals
- ✓ Savoury products, spices, soups, sauces
- ✓ Salads
- ✓ Proteinic products
- ✓ Fruit preparations





Candipra Flavouring

➤ CANDIPRA Flavouring

- Not sweetener
- Natural Flavouring
- Non GMO

SMALL CALORIES



**BIG
ADVANTAGES**



Technical Innovation

- ✓ **Economics**

Price is almost equivalent to sugar cost

- ✓ **Marketing**

Permits to “declare” calorie reduction for the customer

- ✓ **Taste Booster**

Permits to cover off notes and bitter taste from foodstuff





Advantages



Thanks to our know-how and traceability, we can provide and track the product from the raw material to the delivery

- ✓ Reduction of sugar up to 30% according to application
- ✓ Taste booster
- ✓ Masking off notes

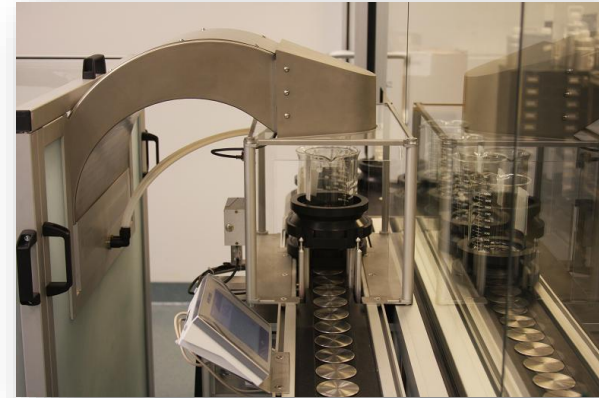




Advantages

- ✓ The flavour is made in **our factory** →
 - Control of the production (analysis at each stage)
 - Chromatography (GC, GCMS, HPLC)

- ✓ Capacity of production →
 - Up to **30 Tons per day**



Thanks to our know-how, our professionalism and our manufacturing processes, we guarantee the respect of our manufacturing delays.



Product details

PRODUCT NAME	APPEARANCE	DOSAGE	LABELLING	APPLICATIONS
CANDIPRA FLAVOURING	Liquid without alcohol	2.9 g/L max Reduced sugar up to 30%	Natural Flavouring	Beverages and other applications (see page 4)
CANDIPRA POWDER FLAVOURING	Powder	2.9 g/Kg max Replace 20g/Kg of sugar	Natural Flavouring	For all applications (biscuits, bakery...)





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IPRA and its staff is at your disposal to provide any additional information on our company and our products.

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