



The new sweet experience.

Naturalia
Fruit natural sugars



*From fruit
to sugars.*

Naturalia Ingredients

Fruit natural sugars. Manufacturer and distributor.

For a natural, good, and responsible sweetener.

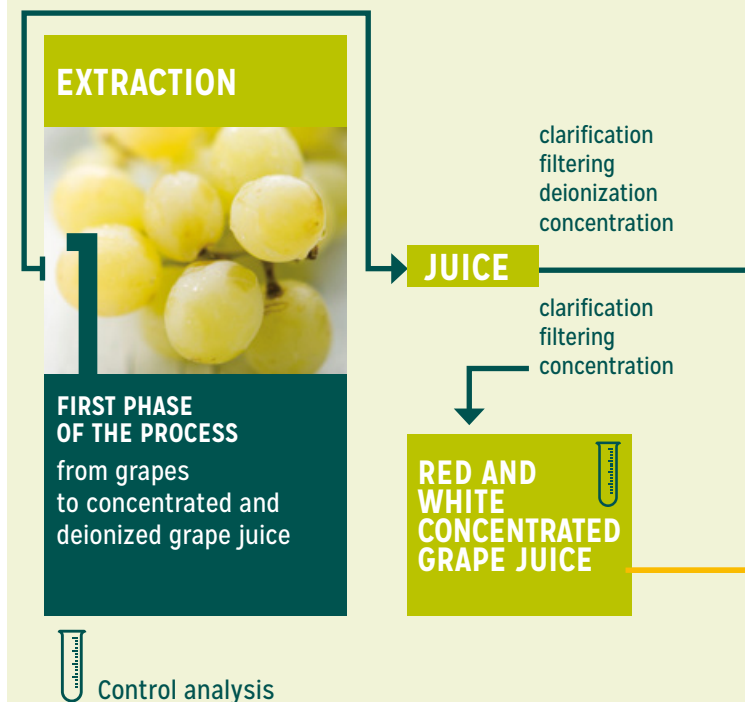
Naturalia ingredients was founded in 2009 as a joint venture between two important Italian companies: Eridania Sadam, one of the biggest sugar companies in Italy and Cantine Foraci, leading company in grape processing.

*“Naturalia Ingredients” is the outcome of a research and development synergical project for a new production process creation, internationally patented; the result is a **natural, good and responsible product range of sugars**, directly extracted from fruits.*

An exclusive encounter between nature and technology, tradition and future, passion and innovation.



***An exclusive process.
An international patent.***

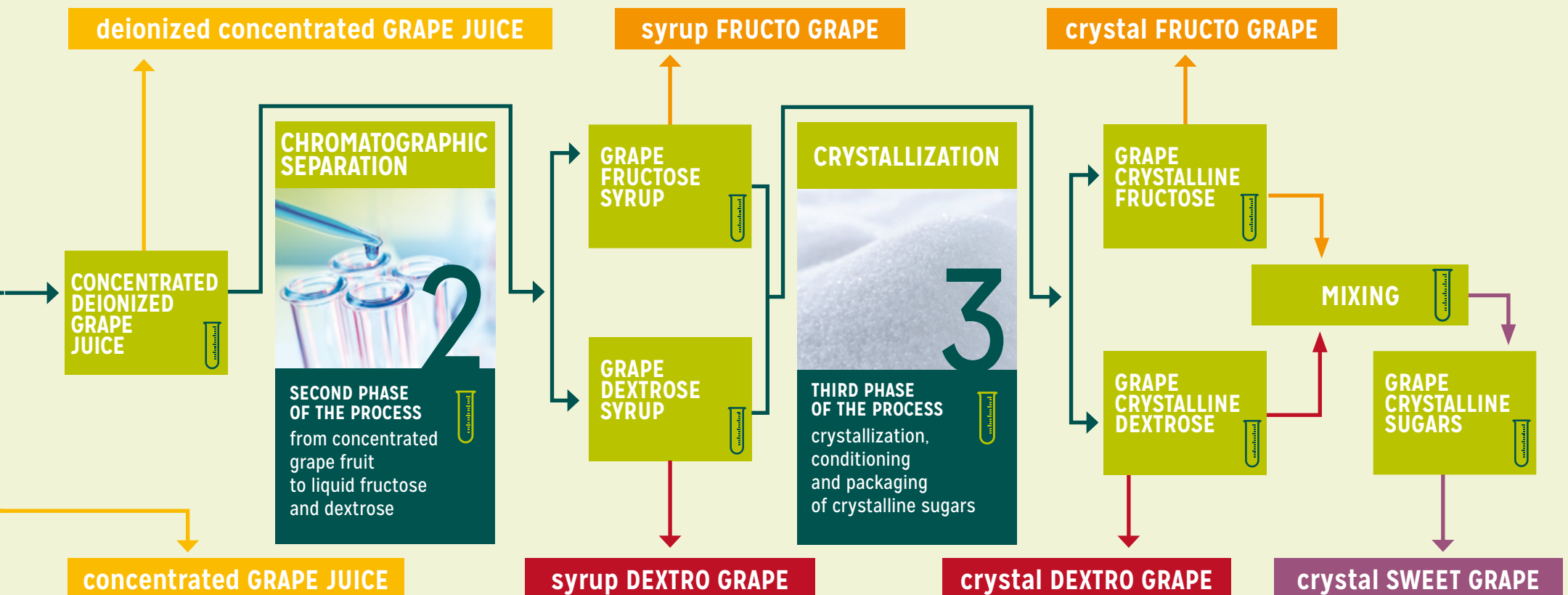


A world record.

From the successful experience in grape sugars processing, Naturalia can now apply its technology to other fruits, becoming a benchmark company in the **production and distribution of juices and natural fruit sugars.**

Naturalia is the first and only company in the world producing crystalline sugars from fruit, allowing to play a unique role in **natural and sustainable sweeteners**, on a never-ending research and innovation path, aiming to explore

the frontiers of the taste and walk over any market horizon. Naturalia approaches the future focusing on its customers' needs always holding its philosophy of acting for a **responsible and sustainable development.**



Sweetly natural experience.



Nowadays the consumers pay more attention than ever to natural products and natural taste, especially when the subject is food. In this context, the world of **sugars needed an innovation.**

Traditional crystalline sugars like **fructose and glucose** do not come from fruit but mainly from cereals. **Naturalia opted for the more difficult but “natural” path.**

From the **know-how** of the companies involved in the joint venture, the development of a unique production process which does not modify the main characteristics or nature of the raw materials used, **Naturalia creates its crystalline sugars “Made in Italy” with extraordinary characteristics:**

- 100% natural origin
- 100% allergen and gluten free
- 100% non GMO and full process traceability
- Microbiological stability
- Organic EU/NOP versions are available

For **Fructo Grape**, (fructose from grape):

- Low Glycemic index
- High sweetening power

OUR PRODUCT CERTIFICATIONS

NON GMO PROJECT



BIO



NOP USDA



SGF



KOSHER



HALAL



Enhanced flavors to conquer taste.

Naturalness is an important concept. However, to convince all consumers, **flavour is the primary path.** Naturalia crystalline sugars extracted from fruit have the extraordinary power to enhance the natural flavors and aromas of products, especially fruit-based ones, **exalting**

the organoleptic properties of food and beverages. Naturalia sugars are strategic ingredients in jams, ice cream, yoghurt, candies, cookies, as well as alcoholic drinks and energy drinks and food supplements. **They improve the structure and functionality of the food and beverage.**

for example by enhancing the golden brown of baked goods, by increasing the smoothness of an ice cream, or by intensifying the flavor of marshmallow. Moreover, they are incredibly tasty, thanks to their **sweet and natural flavor,** absolutely unique in the field.



Unique products meet a world of applications.



Nature. Technology. Made in Italy. Naturalia carries a new-generation vision, capable of embracing the market in many different fields.

Naturalias' R&D has developed a method to extract from fruits not just the total sugar content but also the single monosaccharides - **fructose and dextrose** - allowing to use the two sugars separately or in blend in different concentration levels, depending on specific needs.

This technology allows Naturalia to extract **sugars from fruit both in liquid and crystalline form, for a huge applicative potential.** The many properties of Naturalia sugars offer to the industrial and artisanal producers the possibility **to innovate and improve their proposal** in terms of naturalness.

FOOD

They improve elasticity, leavening, and fragrance of oven-baked products; they enhance the taste of fruit in jams and marmalades; they lower the freezing point in ice creams and improve their smoothness; they perfect the aroma and consistency of milk byproducts.



BEVERAGE

They are the ideal product for instant beverages, fresh fruit juices, and energy drinks, since they enhance the natural scent of their aroma; are very soluble; and have excellent synergic capacities with other hypo-caloric natural sweeteners. They also enhance the enrichment process in alcoholic drinks, the sweetening process, the sparkling process, and the Charmat process.

NUTRACEUTICAL

in dietary supplements and food integrators for athletes, they play an important energetic role. In dietary food, fructose is the ideal sugar thanks to its low glycemic index. It can be used as a powder, as a tablet, or as a liquid. It can also act to modulate aromas.



COSMECY

Used as an ingredient in health and beauty products such as peels, body scrubs, and hydrating creams.

A healthy, certified, Italian innovation.

*Mazara del Vallo, Sicily (Italy).
Naturalia is a burst of Mediterranean
flavor "Made in Italy".*

The **intuition** to look at the market from a different angle; the **passion** for developing their own ideas; and the care about safeguarding a major international project through

a **system of certifications** that guarantees **total quality** to customers, partners, and consumers all over the world. Step by step. Detail after detail.

“An Italian
quality system.”

MANAGEMENT SYSTEM

ISO 9001:2008 certifies that the company is in accordance with the criteria of rules regarding management system, production system, and packaging of sugars.

TRACEABILITY OF RAW MATERIALS

ISO 22005:2008 guarantees the traceability of the product, from the delivery of raw materials and during all phases of the production, storage, and commercialization processes.

HYGIENIC PRODUCTS

The self-evaluation system for the hygiene of products guarantees the quality of products throughout the production cycle; as well as the adoption of an adequate hygienic and sanitary system the prevention of contamination in compliance with Reg. 852/2004/

COMPLIANCE OF CRYSTALLINE GRAPE SUGARS

Crystalline grape sugars are produced in compliance with all National, EU Community and International rules, and comply with the specifications of the European and US Pharmacopeias, Directive 2011/111/CE, the Food Chemical Codex and the Codex Alimentarius for dextrose/glucose monohydrate and fructose in crystalline form; the EU Regulation 52/2013 for solid rectified concentrated must grape.



attention energy **LIFE**
origin from fruit *responsibility*
natural and sustainable **sweetener**
vision **TASTE** *flexibility* **patent** *intuition*
commitment **food** *respect* **GRAPES**
naturalness *exclusivity* *care*
development **MADE IN ITALY** *business*
agro-industrial chain **beverage** *technology*
flavor *sustainability* **success**
nutraceutical **uniqueness** *traceability*
serenity **functionality** **CRYSTALLINE**
trust **SWEETNESS** *tradition* *ideas*
purity *grape* **sugar** **energy**
experience **innovation** *internationality*
passion **allergens** **free**
QUALITY *italianness* *guarantee* *grape* *glucose*
organic *grape* *fructose* **research** *cosmetic*

*Discover
Naturalia
World*



Naturalia
Fruit natural sugars

*International
patent.
100% Natural.
Unique taste.
Certified
quality.*

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