



TAURA **URC**

Fruit Ingredients for Chocolate & Confectionery

Confectionery Innovation

Are you looking for the perfect fruit inclusion to set your products apart from your competitors?

Designed for today's manufacturing processes, URC® fruit pieces, pastes and flakes provide health, nutrition and innovation for your new product developments.

The global healthy food market is growing in value and volume as consumers become increasingly health conscious.

Adding URC® ingredients to your confectionery creates healthy, indulgent chocolates and candies that your consumers will love.

Use URC® and get the competitive *healthy* edge today.



Made from fruit puree, URC® ingredients are perfect building blocks for healthy confectionery.

Ultra Rapid Concentration

At the heart of Taura Natural Ingredients' success is the Ultra Rapid Concentration or URC® technology. Made from fruit purees, URC® products retain a natural flavour, colour and goodness making them the most functionally advanced real fruit ingredients in the global market.

Product performance is driven by low water activity which eliminates moisture transfer, and creates superior bake stability. With a high brix and low pH-value, URC® fruit ingredients are naturally free from preservatives and microbiologically safe.



URC® Pieces & Flakes

Deliver fresh fruit flavour, colour and nutrition to confectionery with URC® pieces and flakes. From popular fruits and superfruits, to flavour blends with botanical and natural extracts, the URC® fruit range is ideal for fast, effective new product development and line extensions.

URC® Blending & Filling Pastes

Create soft fruit centres with URC® filling pastes or add high fruit content with URC® blending pastes. Made from fruit puree rather than juice, they're the perfect way to add a portion of fruit to your confection and can even be used as a natural sugar replacer.



Fruit Chocolate
Develop indulgent and exotic fruit chocolate creations with URC® pieces and pastes.



Chewy Fruit Candies
Create 'fruit fun' with URC® fruit pieces and flakes in soft and chewy candies.



Soft Fruit Centres
Real fruit flavour bursts from candy and chocolate with URC® fruit pastes.



Sugar Replacer
Use URC® JusFruit paste as a natural replacer for sugar in candies and jellies.

URC® Fruit Snacking For A New Generation

	FUNCTIONALITY	INNOVATION	QUALITY	SAFETY	HEALTH & WELLBEING
FEATURES	Low water activity Bake stable (won't burn during baking) Pectin gel structure (soft texture) Free flow format	Extensive fruit range including exotic & superfruits New flavour variants including botanicals natural extracts. Versatility of sizes & formats	HACCP ISO 9001 BRC Non GMO	High brix content Low PH Long shelf-life >18 months	Made from real fruit purees & juices High fruit content No added colours or preservatives All natural ingredients
BENEFITS	Add the colour, texture & flavour of real fruit to confectionery with ease.	Create fast, innovative new product launches & line extensions.	Rely on world-class quality assurance & manufacturing standards.	Microbiologically safe & free from contaminants.	Deliver the goodness of real fruit to your customers.

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