



TAURA **URC**

Fruit Ingredients for Nutritional Snack Bars

Snack Bar Innovation

Are you looking for fruit ingredients that will perform in your snack bar applications?

Do you need that perfect inclusion which delivers high fruit, taste, colour and texture?

Taura Natural Ingredients has the solution for you. Our unique URC® (Ultra Rapid Concentration) process is designed to deliver tasty, bake stable, low water activity fruit ingredients for nutritional snack bars.

URC® pieces, flakes and pastes are our specialty, available in apricot, blueberry, peach, raspberry, strawberry, tomato, caramel and many more.



URC® pieces are **HIGH FRUIT** and bursting with **TASTE, COLOUR** and **TEXTURE**.

Fruit Ingredients for You and Your Customers

With the health demands of today's consumers, URC® fruit ingredients have become an integral part of the nutritional snack bar.

- URC® ingredients:
- add texture and a real fruit flavour to your snack bar developments
 - are high in fruit and good for you
 - provide an easy and fun way to add a portion of fruit to your diet
 - are high quality and designed for today's food manufacturing processes



URC® Pieces



URC® Layering Paste



URC® Blending Paste



URC® Filling Paste

URC® pieces, flakes and pastes can be added to all snack bar applications.

Personalised Service

Taura Natural Ingredients draws on over 30 years experience, commitment and innovation in the nutritional snack sector.

Our professional sales team and food technologists will ensure you get the right URC® ingredients for your product and manufacturing process. We have the ability to adjust water activity, bake stability and texture to suit your requirements. Our flexibility of approach ensures appropriate solutions for diverse customer developments.

The more support we can offer, the more value we can provide.



URC® ingredients are available in a great range of fruit varieties.

URC® Formats for Nutritional Snack Bars

URC® Pieces & Flakes

URC® pieces and flakes are available in a range of formats with varying fruit content, bake stability, water activity and texture to suit your bar applications.

URC® Pastes

URC® 'blending' pastes can be used as a natural alternative to sugars and work well as a 'binder' in nutritional snack bars.

URC® 'sheeting' pastes, with their unique non-sticky texture, are leading the trend for a visual fruit layer on snack bars.

URC® 'filling' pastes are designed to be high in fruit and bake stable and are ideal for co-extruded baked bars.

Benefits of URC® Ingredients

- High fruit: enables food manufacturers to make excellent fruit claims
- Bake stable: ingredients remain soft during baking
- Low water activity: no moisture transfer
- Long shelf life: 12 – 18 months
- Great colour
- Free from preservatives
- No added sugar (option)
- Free flowing (pieces & flakes)
- Designed for today's food manufacturing processes

Visit our website for further information and contact details.

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