



## SMOOTHIE BOWLS

Delicious, healthy & in many flavours

Our product portfolio has expanded to include delicious smoothie bowls in the form of high-quality fruit powders and oat products. With a very high fruit content and excellent quality, the powders provide a real fruit kick and are available in organic or conventional quality, some of which come from our vacuum drying process.

We offer the bowls in various standard flavours, such as mango, berry and cocoa.

Individual mixtures and colours are possible upon customer request, whether it's a tangy summer version for the start of spring or a cinnamony Christmas bowl. There are no limits to creativity.

### Facts:

- Minimum order quantity from 500 kg
- Prices conventional standard mix: Between 11,00-13,00€/kg (depending on customer)
- Prices BIO standard mix: Between 13,00-15,00€/kg (depending on customer)



*The mixing is done by us and is delivered in bulk in 10 - 25 kg cartons, big bags or sealed polybags.*

### Flavours:



Mango



Raspberry /  
Strawberry



Cocoa



Blueberry

## Launching the Smoothie Bowls

Acquiring new customers is very important to us and we see great potential in this area in particular in marketing the products through start-ups and their social media channels. This is already being done, but the goal is to further expand this marketing strategy nationally and internationally.

### What helps us?

Concrete and meaningful requirements of the customer :

- Price ideas
- Product presentations
- Possible allergens (which are allowed?)

### The eye eats with you - toppings for the bowl

With the help of versatile toppings, the bowls can be made even more attractive and refined as desired. Many of our products can be used as toppings and are put together by us according to the customer's wishes, because there are no limits to the toppings.

- Dried fruits
- Nuts
- Muesli, oat flakes
- Chia seeds
- Crunchy mulberries (vacuum dried)



The minimum order quantity for toppings is 250 kg.

### Our factor for success

The sales teams and research & development are in constant exchange about our products. They are happy to contribute new ideas and can thus continuously optimise our products as needed. Together, the departments create recipes to offer our customers the best possible end product. The development process is ongoing and typically two to three rounds of samples are made.

Regular and joint tastings are also part of our process. This not only allows us to respond to individual customer requests, but also to continuously expand our product portfolio.

