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**Strawberry**

*Multisensorial experience  
for a top preferred flavor*

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Strawberry is one of the most preferred fruit all over the world by all ages of consumers. Whether in ice creams, beverages, dairy, sweet or baby food applications, strawberry is a key fruit tonality always associated with pleasure, indulgence while benefiting from a healthy image.



## — Sourcing: The best strawberry for an authentic taste & powerful color

We responsibly source strawberries from Chile, Morocco, Spain and Italy allowing a diversity in terms of organoleptic properties such as taste profile from close to the raw strawberry to a more jammy taste as well as different shades of color.

This multiple sourcing ensures availability of raw materials all around the year and robust contingency plan supported by our industrial footprint close to our sourcing.

Our long-term relationships with farmers supported by regular visits and audits from our in-house agronomists guarantee the high quality of the selected fruit, the full traceability of agricultural practices and specific certifications such as organic (EU, US, China) or Baby Food grade.





## — Offering a wide variety of formats for multiple applications

We produce our strawberry ingredients in France and Chile using processing to preserve the best properties of fresh fruits. We use different types of drying technologies to develop multiple formats of ingredients such as powders, flakes or crunchies with a variety of granulometry from 40 µm up to 4 mm. This wide pallet of ingredients can fit different types of applications and meet specific requirements such as ensuring high solubility in dry beverages or delivering visual impact in chocolate confectionary. Our ingredients are also available in a 100% format without any carrier, ideal ingredients to promote a composition up to 100% from fruit in functional food and beverages.

## — Focus on our strawberry from Chile



SCAN ME

*Scan the code to know more about our Strawberry in Chile*

We developed a specific partnership with strawberry growers in Chile due to its ideal location offering long lasting crops. Chilean optimal climate conditions and its soil quality allow us to obtain high quality strawberries in terms of color and brix as well as healthy plants requiring less agro-chemical treatments suitable for baby food standards.

Our proximity with our processing plant located less than 150 kms from the fields reduces the transportation time and ensures the freshest conditions to process the fruits.



*Local fresh raw materials sourcing (less than 150kms from the plant)*



*Proximity & control with our agronomy experts*



*Full traceability*



*Stable & long term relationship with farmers*



## — Formats

Powders



Flakes



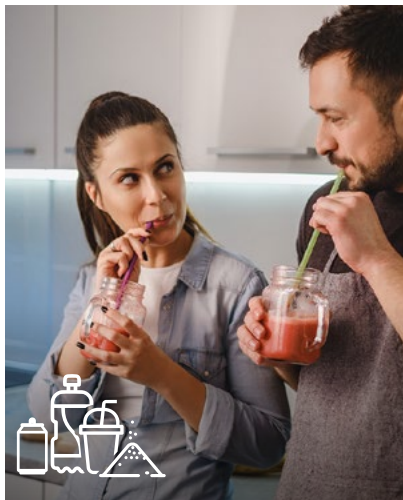
Crunchies



Crunch'Flakes



## — Applications



Beverages |



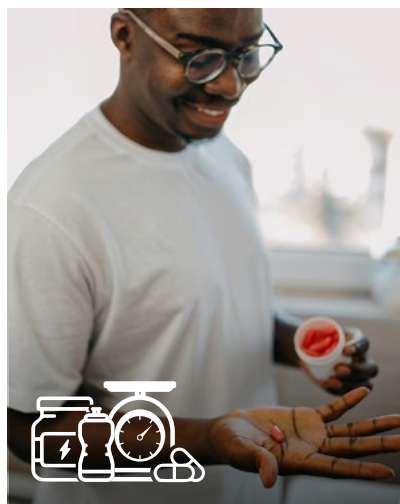
Bakery & Cereals |



Confectionary |



Dairy & Plant-based |



Consumer Health |



Baby Food |





## — Key competitive advantages of our strawberry capability:

### — Robust supply chain



#### **Trust**

Team of agronomists working closely with farmers worldwide to guarantee full traceability



#### **Certifications**

Available in conventional, organic and pesticide controlled (including BBF grade)



#### **Footprint**

Contingency plans, multiple production sites



### — About spray dry technology



#### **Formulation:**

From 2 to 3 ingredients (maltodextrin, citric acid, ...)  
Maximum achievable fruit dry matter: 50%



#### **Competitiveness**

Effective process cost



#### **Caking**

Low fruit dry matter and carrier = low risk of caking



#### **Food safety**

High quality standards, TPC < 1 000 CFU/g



#### **Taste profile**

Fresh



#### **Color**

Pink to red



### — About roller dry technology



#### **Formulation:**

From only fruit to 4 ingredients (maize starch, sucrose, ...)  
Maximum achievable fruit dry matter: 100%



#### **Competitiveness**

Higher process cost than SD but lower than freeze dry



#### **Caking**

With carrier (from low to medium risk) 100% (higher risk)



#### **Food safety**

High quality standards, TPC < 1 000 CFU/g



#### **Taste profile**

Cooked to candied



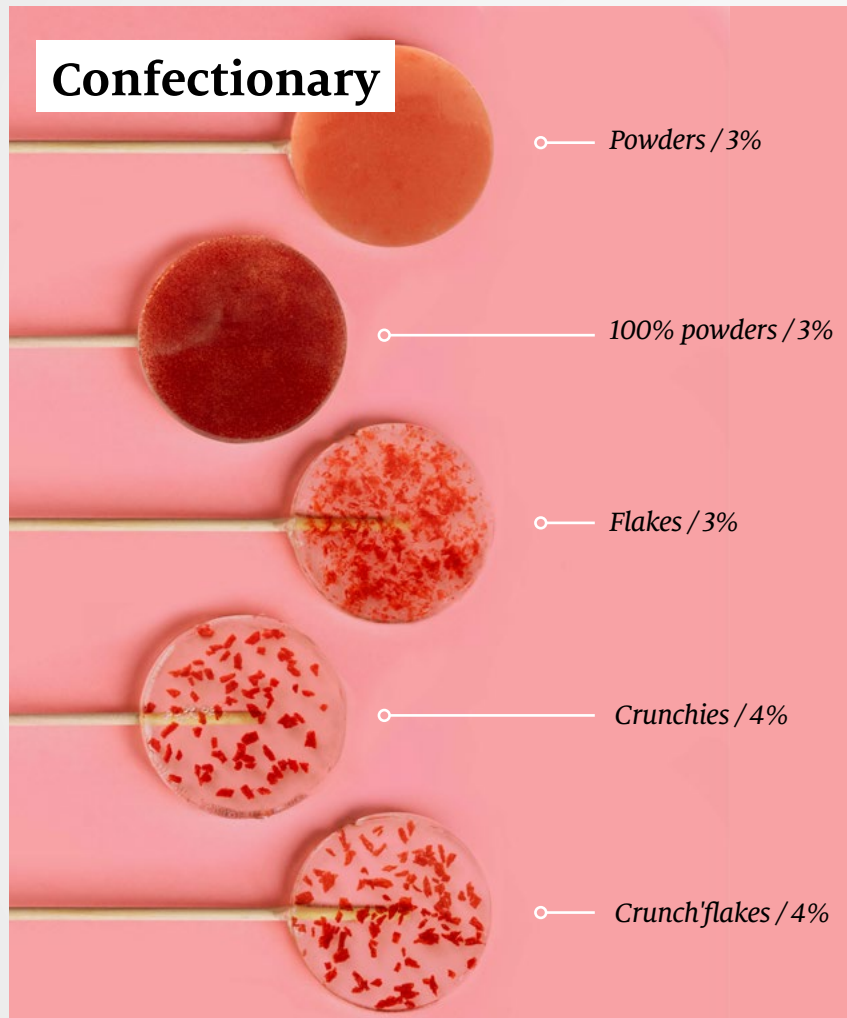
#### **Color**

Red





## — In applications:



Labeling



Visual Impact



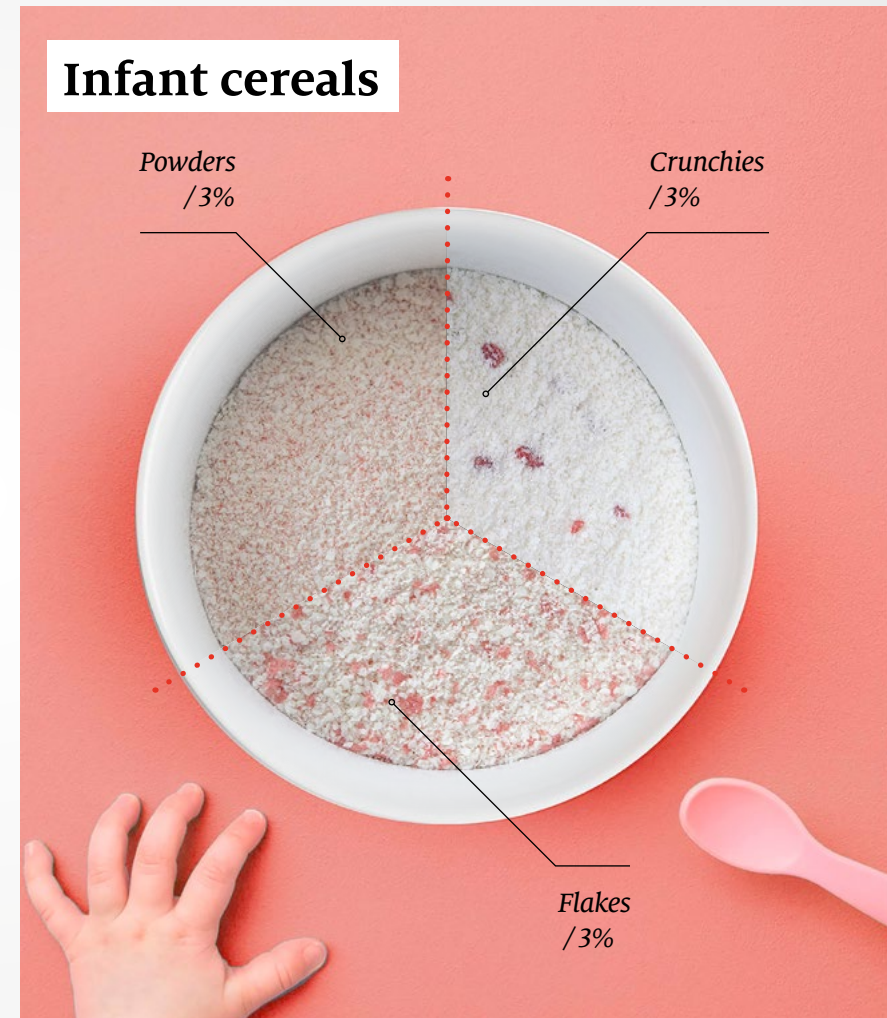
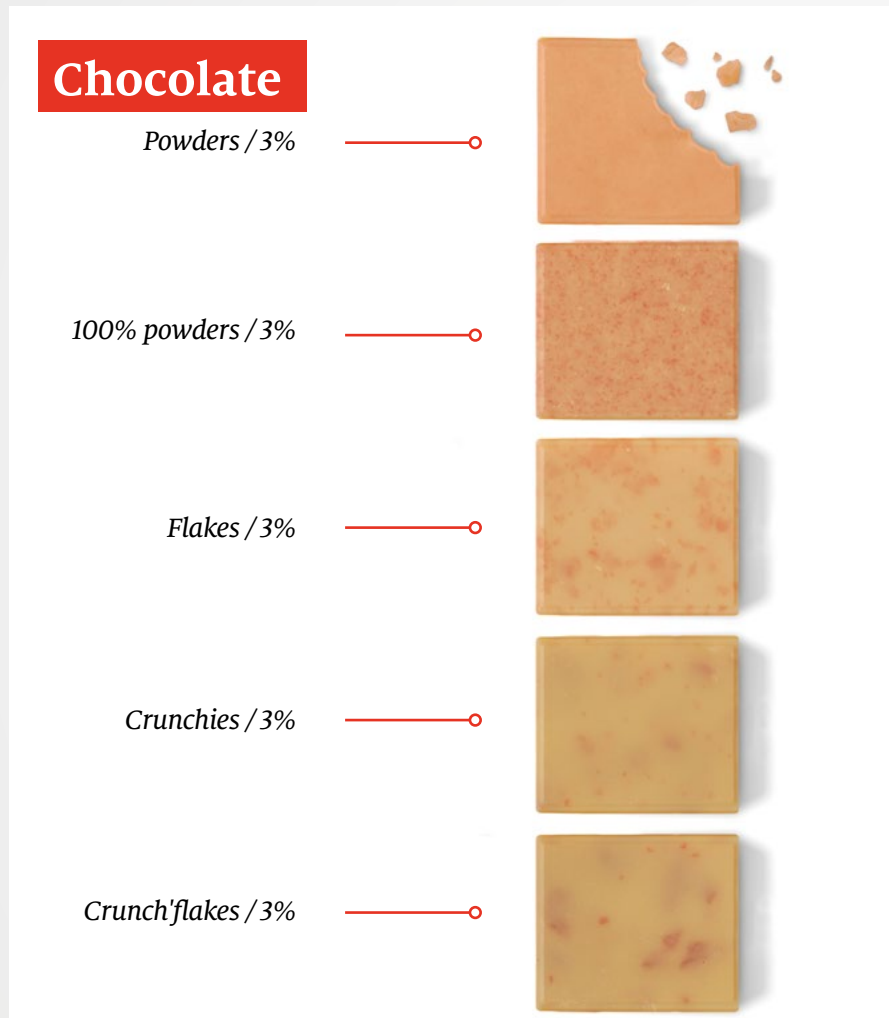
Taste



Texture



## — In applications:



Labeling



Visual Impact



Taste



Texture





## Strawberry powder

SD00720001



Fruit dry matter

30%



Fruit equivalence



3.5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, maltodextrin,  
acidity regulator: citric acid  
(E 330)



Location



**Production Site:**  
Buin, Chile



**Strawberries origin:**  
Chile



Color



**Shelf life: 36 months**  
Recommended <20°C, <68°F

Average particle size: 40-80 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



Fruit dry matter

40%



Fruit equivalence



5 kg

of fresh strawberries  
to make 1kg of ingredient

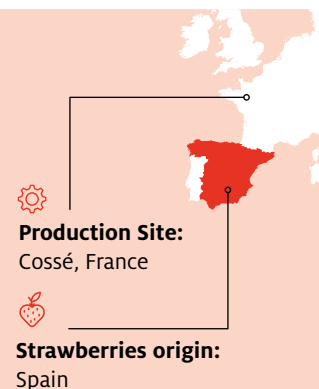


Ingredients list

Strawberry juice concentrate,  
maltodextrin



Location



**Production Site:**  
Cossé, France



**Strawberries origin:**  
Spain



Color



**Shelf life: 36 months**  
Recommended <20°C, <68°F

Average particle size: 40-80 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry powder

SD00720005



Fruit dry matter

40%



Fruit equivalence



5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, maltodextrin,  
acidity regulator: citric acid  
(E 330)



Location



**Production Site:**  
Buin, Chile



**Strawberries origin:**  
Chile



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Average particle size: 120-160 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## Strawberry powder

SD00720016



Fruit dry matter

40%



Fruit equivalence



5 kg

of fresh strawberries  
to make 1kg of ingredient

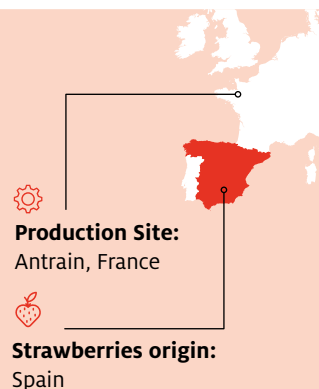


Ingredients list

Strawberry, maltodextrin,  
acidity regulator: citric acid  
(E 330)



Location



**Production Site:**  
Antrain, France



**Strawberries origin:**  
Spain



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Average particle size: 120-160 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry powder

SD00720002



Fruit dry matter

50 %



Fruit equivalence



6 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, maltodextrin,  
acidity regulator: citric acid  
(E 330)



Location



**Production Site:**  
Buin, Chile



**Strawberries origin:**  
Chile



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Average particle size: 40-80 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## Strawberry powder

SD00720008



Fruit dry matter

50 %



Fruit equivalence



6 kg

of fresh strawberries  
to make 1kg of ingredient

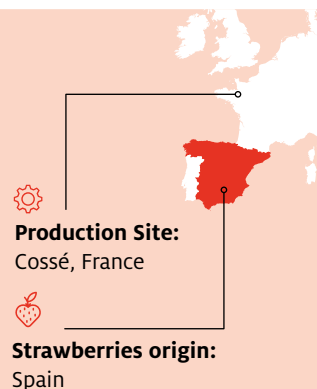


Ingredients list

Strawberry, maltodextrin,  
acidity regulator: citric acid  
(E 330)



Location



**Production Site:**  
Cossé, France



**Strawberries origin:**  
Spain



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Average particle size: 40-80 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





## Strawberry powder

SD00730001



Fruit dry matter

50%



Fruit equivalence



6 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, maltodextrin,  
acidity regulator: citric acid  
(E 330)



Location



Production Site:

Cossé, France



Strawberries origin:

Poland



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Average particle size: 40-80 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



Fruit dry matter

44%



Fruit equivalence



5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, sucrose, maize  
starch, emulsifier: sunflower  
lecithin (E 322)



Location



Production Site:

Villers, France



Strawberries origin:

Spain



Color



Shelf life: 18 months  
Between 4°C (39.2°F) and 15°C (59°F)

Average particle size: 200-500 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry powder

RD00720034



Baby Food



Fruit dry matter

94%



Fruit equivalence



11 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, thickener: pectin (E 440), emulsifier: sunflower lecithin (E 322)



Location



Production site:  
Villers, France



Strawberries origin:  
Morocco



Color



Shelf life: 18 months  
Between 4°C (39.2°F) and 15°C (59°F)

Average particle size: < 600 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## Strawberry powder

RD00720074



Baby Food



Fruit dry matter

94%



Fruit equivalence



11 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, thickener: pectin (E 440), emulsifier: sunflower lecithin (E 322)



Location



Production Site:  
Buin, Chile



Strawberries origin:  
Chile



Color



Shelf life: 18 months  
Between 4°C (39.2°F) and 15°C (59°F)

Average particle size: < 600 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## 100% Strawberry powder

RD00720038

100%



Fruit dry matter

100%



Fruit equivalence



12 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry



Location



Production Site:  
Villers, France



Strawberries origin:  
Spain



Color



Shelf life: 18 months  
Between 0°C (32°F) and 4°C (39.2°F)

Average particle size: 200-500 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## 100% Strawberry powder

RD00720070

100%



Fruit dry matter

100%



Fruit equivalence



12 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry



Location



Production Site:  
Buin, Chile



Strawberries origin:  
Chile



Color



Shelf life: 18 months  
Between 0°C (32°F) and 4°C (39.2°F)

Average particle size: 200-500 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





## 100% Organic Strawberry powder

RD00720068



Organic



100%



Fruit dry matter

100%



Fruit equivalence



12<sup>kg</sup>

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Organic strawberry



Location



Production Site:

Buin, Chile



Strawberries origin:

Chile



Color



Shelf life: 18 months

Between 0°C (32°F) and 4°C (39.2°F)

Average particle size: 200-500 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## 100% Organic Strawberry powder

RD00720035



Organic



100%



Baby Food



Fruit dry matter

100%



Fruit equivalence



12<sup>kg</sup>

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Organic strawberry



Location



Production Site:

Villers, France



Strawberries origin:

Marocco



Color



Shelf life: 18 months

Between 4°C (39.2°F) and 15°C (59°F)

Average particle size: < 600 µm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry flakes

RD00720004



Fruit dry matter

44%



Fruit equivalence



5 kg

of fresh strawberries  
to make 1kg of ingredient



### Ingredients list

Strawberry, sucrose, maize starch, emulsifier: sunflower lecithin (E 322)



Location



**Production Site:**  
Villers, France



**Strawberries origin:**  
Spain



Color



**Shelf life:** 36 months  
Recommended <20°C, <68°F

Sieving: 4 X 0,4 mm



### Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



Fruit dry matter

44%



Fruit equivalence



5 kg

of fresh strawberries  
to make 1kg of ingredient



### Ingredients list

Strawberry, sucrose, maize starch, emulsifier: sunflower lecithin (E 322)



Location



**Production Site:**  
Buin, Chile



**Strawberries origin:**  
Chile



Color



**Shelf life:** 36 months  
Recommended <20°C, <68°F

Sieving: 4 X 0,4 mm



### Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry flakes

RD00720058



Baby Food



Fruit dry matter

60%



Fruit equivalence



6,5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, maize starch,  
emulsifier: sunflower lecithin  
(E 322)



Location



**Production Site:**  
Buin, Chile



**Strawberries origin:**  
Chile



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Sieving: 2,5 mm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## Strawberry flakes

RD00720017



Baby Food



Fruit dry matter

60%



Fruit equivalence



7 kg

of fresh strawberries  
to make 1kg of ingredient

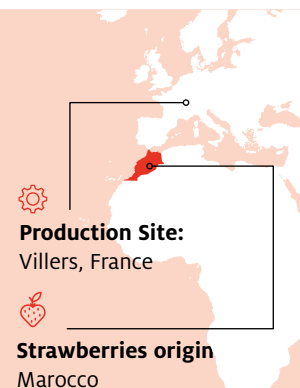


Ingredients list

Strawberry, rice flour, emulsifier:  
sunflower lecithin (E 322)



Location



**Production Site:**  
Villers, France



**Strawberries origin:**  
Marocco



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Sieving: Approximately 4 - 5 mm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





## Strawberry & apple flakes

RD00920018



Fruit dry matter

**59 %**



Fruit equivalence



**6 kg**

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, apple, maize starch



Location



Production Site:

Buin, Chile



Strawberries origin:

Chile



Color



Shelf life: 36 months  
Recommended <20°C, <68°F

Sieving: 4 X 0,4 mm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## 100% Organic Strawberry flakes

RD00720069



Organic



100%



Fruit dry matter

**100 %**



Fruit equivalence



**12 kg**

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Organic strawberry



Location



Production Site:

Buin, Chile



Strawberries origin:

Chile



Color



Shelf life: 18 months  
Between 0°C (32°F) and 4°C (39.2°F)

Sieving: 4 X 0,4 mm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## 100% Strawberry flakes

RD00720040

100%



Fruit dry matter

100%



Fruit equivalence



12 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry



Location



Production Site:  
Villers, France



Strawberries origin:  
Spain



Color



Shelf life: 18 months  
Between 0°C (32°F) and 4°C (39.2°F)

Sieving: 4 X 0,4 mm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



## 100% Strawberry flakes

RD00720071

100%



Fruit dry matter

100%



Fruit equivalence



12 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry



Location



Production Site:  
Buin, Chile



Strawberries origin:  
Chile



Color



Shelf life: 18 months  
Between 0°C (32°F) and 4°C (39.2°F)

Sieving: 4 X 0,4 mm



Taste profile



Fresh



Jammy

Rehydration movie



Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry mini crunchies

RD00720060



Fruit dry matter

29 %



Fruit equivalence



3.5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, sucrose, maize starch



Location



Production Site:  
Villers, France



Strawberries origin:  
Spain



Color



Shelf life: 24 months  
Recommended <20°C, <68°F

Sieving: 1.5 X 1.5 mm



Taste profile



Fresh



Jammy

Recommended applications



Fruit dry matter

29 %



Fruit equivalence



3.5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, sucrose, maize starch



Location



Production Site:  
Villers, France



Strawberries origin:  
Marocco



Baby Food



Color



Shelf life: 36 months  
Between 4°C (39.2°F) and 15°C (59°F)

Sieving: From approximatively 2.5 mm



Taste profile



Fresh



Jammy

Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





## Strawberry crunchies

RD00720014



Fruit dry matter

**29 %**



Fruit equivalence



**3.5 kg**

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, sucrose, maize starch



Location



**Production Site:**  
Buin, Chile



**Strawberries origin:**  
Chile



Color



Shelf life: 36 months

Between 4°C (39.2°F) and 15°C (59°F)

Sieving: 2.5 X 1.5 mm



Taste profile



Fresh



Jammy

Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES



## Strawberry crunchies

RD00720006



Fruit dry matter

29 %



Fruit equivalence



3.5 kg

of fresh strawberries  
to make 1kg of ingredient

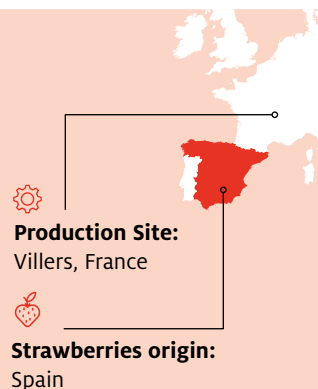


Ingredients list

Strawberry, sucrose, maize starch



Location



**Production Site:**  
Villers, France

**Strawberries origin:**  
Spain



Color



Shelf life: 36 months  
Between 4°C (39.2°F) and 15°C (59°F)

Sieving: 4 X 2.0 mm



Taste profile



Fresh



Jammy

Recommended applications



Fruit dry matter

29 %



Fruit equivalence



3.5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, sucrose, maize starch



Location



**Production Site:**  
Buin, Chile

**Strawberries origin:**  
Chile



Color



Shelf life: 36 months  
Between 4°C (39.2°F) and 15°C (59°F)

Sieving: 4 X 2.0 mm



Taste profile



Fresh



Jammy

Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





## Strawberry crunchies

RD00720022



Baby Food



Fruit dry matter

45 %



Fruit equivalence



5.5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry and strawberry juice  
concentrate, maize starch



Location



Production Site:

Buin, Chile



Strawberries origin:

Chile



Color



Shelf life: 36 months  
Between 4°C (39.2°F) and 15°C (59°F)

Sieving: From approximatively 2 mm



Taste profile



Fresh



Jammy

Recommended applications



Fruit dry matter

35 %



Fruit equivalence



4 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry purée, sucrose, maize  
starch, maltodextrin, rice flour



Location



Production Site:

Buin, Chile



Strawberries origin:

Chile



Color



Shelf life: 24 months  
Between 4°C (39.2°F) and 15°C (59°F)

Sieving: Approximately 2-3 mm



Taste profile



Fresh



Jammy

Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





## Strawberry Crunch'flakes

RD00720039



Fruit dry matter

30%



Fruit equivalence



3.5 kg

of fresh strawberries  
to make 1kg of ingredient



Ingredients list

Strawberry, sucrose, maize starch



Location



Production Site:  
Buin, Chile



Strawberries origin:  
Chile



Color



Shelf life: 24 months  
Recommended <20°C, <68°F

Sieving: 4 X 1.0 mm



Taste profile



Fresh



Jammy

Recommended applications



CAPABILITIES

FULL RANGE

IN APPLICATIONS

POWDERS

FLAKES

CRUNCHIES

CRUNCH'FLAKES





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*always  
inspiring more  
...*