

# Compounds

## Unlimited combinations of ingredients, to customer-specific recipes

*With its compounds, SVZ can offer you multipurpose and unexpected possibilities for combining a whole range of fruit and vegetable ingredients and additives. SVZ compiles its compounds in such a way that they tie in perfectly with your requirements in terms of flavour, aroma, colour and character.*

*We constantly contribute ideas, and search alongside you for new applications that the market trends of today and tomorrow offer. Thanks to our own production of purees and concentrates, we fully control the quality and composition of the fruit and vegetable combinations.*

---

### What are compounds?

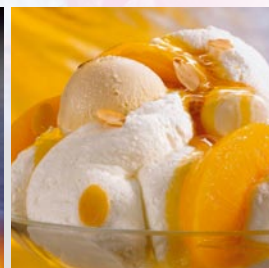
---

A compound is a fruit and/or vegetable mix consisting of:

- NFC juices/juice concentrates and/or
- purees, and/or
- other (natural) ingredients (vitamins, minerals, herb extracts, aromas and other additives requested by the customer)

In other words, the basis for every compound from SVZ is a fruit and/or vegetable combination that brings together all the goodness of nature. Other ingredients can of course be added.

The advantages of compounds arise from the fact that we take responsibility for a number of tasks such as mixing, maintaining stocks of separate ingredients and guaranteed consistency



in the product. You the customer can immediately package or easily process your compound by adding water, single strength juice or a dairy component.

The compounds differ from one another, but not only in terms of the combination of the ingredients. Variations can also be achieved in:

- Mouth feel
- Clarity
- Colour
- Aroma
- Flavour
- Vitamin and mineral content
- Stability
- Shelf life
- Functional characteristics

Compounds are available in every conceivable composition and for every possible application. A common feature of all these compounds is that you can always count on consistency of composition (flavour, aroma, mouth feel, etc.) and perfect quality.



---

## What can you do with compounds?

---

Using compounds, you can add all of the goodness of nature to your finished product.

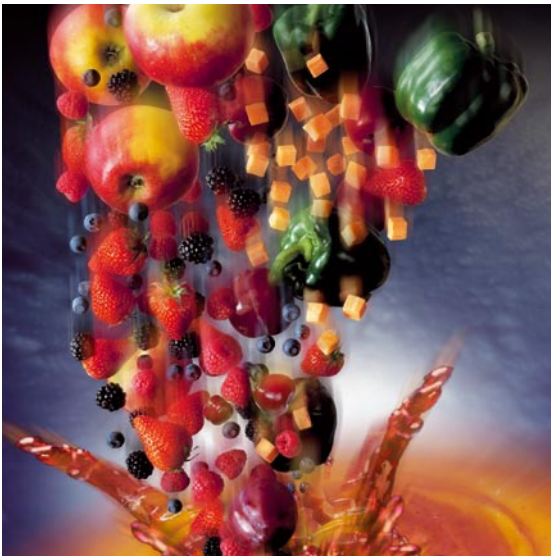
Compounds are ideally suited for finished products:

- with a high health aspect;
- in which specific flavour, colour and aroma of fruit and/or vegetable are key characteristics;
- which respond to market trends (flavour, cosmetic food).

SVZ is constantly developing new compounds proactively and in conjunction with its customers. Compositions with little known fruit varieties and other (natural) additives act as a source of inspiration for new applications and trend-setting products.

Compounds can be used in a range of products. For some products, the added value will above all relate to the health-enhancing experience. For others, the emphasis lies on the flavour, aroma, colour and exclusive product characteristics of the fruit/vegetable combination that ties in with a trend or guarantees particular enjoyment, when consumed. Possible applications include:

- drinks (soft drinks, fruit drinks, soya drinks, dairy drinks, alcoholic drinks)
- ice cream
- confectionery



For specific ingredients not contained in our product range, we collaborate with specialist companies. We therefore guarantee the quality of these ingredients in the compounds, and are able to broaden their possible applications.

The network, the broad product range and the knowledge of SVZ demonstrates that SVZ has repeatedly succeeded in offering little-known fruit varieties and new compositions that surprise customers and generate further trends.

---

### Why work with SVZ?

---

SVZ manages the entire chain from cultivation and processing right through to delivery of a wide range of fruit and vegetable ingredients. As a consequence, harvesting conditions, origins and process suitability are thoroughly known and can be influenced by SVZ. As a result, SVZ is able

- to produce its own compounds, and itself influence the quality and composition of those compounds. This guarantees consistency in composition and quality;
- to produce customer-specific compounds;
- to produce specific ingredients for customer-specific compounds;
- to proactively offer new combinations;
- to support customers with product development;
- to offer technical sales support;
- to offer flexibility and creativity;
- to guarantee safety and reliability.



---

## Range

---

In principle, the recipes for compounds are specifically developed in consultation with the customer. This enables you to develop your own unique product. SVZ also has the possibility of providing clients with a product from our standard range. These are compounds developed by SVZ, that tie in with market trends.

Our fruit and vegetable portfolios provide an overview of commonly used fruit and vegetable varieties which form the basis for our range of fruit and vegetable ingredients. Should the list not contain what you are looking for, please let us know and we will be pleased to inform you of further possibilities.

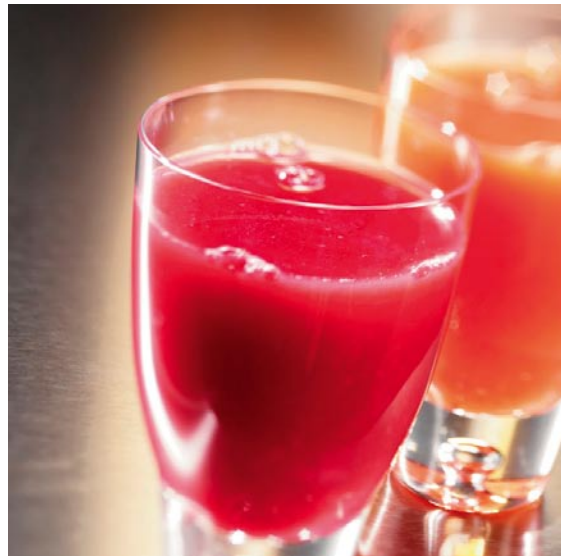
---

## Shelf life

---

From a few\* days shelf life as a fresh product supplied in tankers to more than 2 years for a preserved product.

*\* number of days will depend on the compound*



---

## Packaging

---

### Frozen

Carton or drum

### Pasteurised

Stainless steel container or tanker truck

### Aseptic

Carton, drum, stainless steel container, octabin

Please refer to the leaflet 'Packaging' published by SVZ for more detailed information.

Try visiting our website at [www.svz.com](http://www.svz.com) for news about our products and activities, detailed information about fruit in the 'fruit fact files' and other interesting details about fruit and vegetable ingredients.



SVZ International BV  
Oude Kerkstraat 8  
Postbus 27  
4870 AA Etten-Leur - NL  
Tel. +31 (0)76 5049 494  
Fax +31 (0)76 5049 400  
info@svz-nl.com

SVZ USA Inc.  
1500 N. Broadway  
P.O. Box 715  
Othello, WA, 99344 - USA  
Tel +1 509.488.6563  
Fax +1 509.488.2631  
info@svz-usa.com