



# Clean Label Pasta Sauces

*... naturally convenient!*





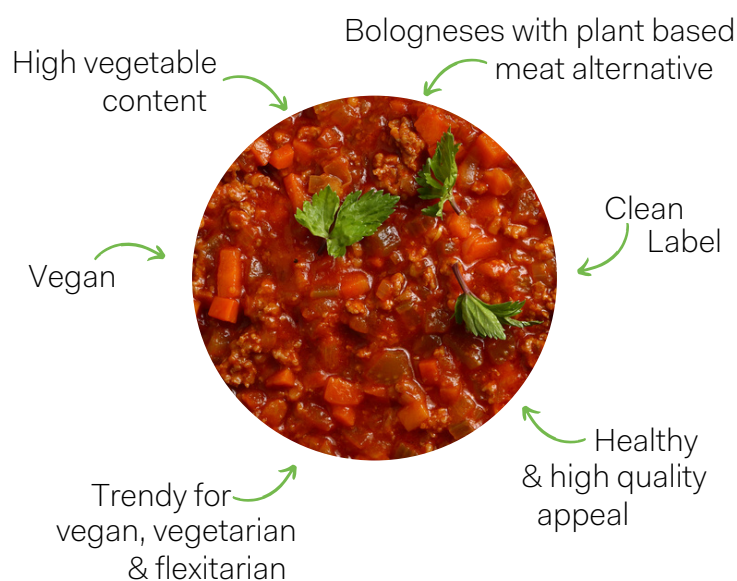


# Clean Label Pasta Sauces

Many consumers substitute meat with meat alternatives and convenience is still one of the most important purchase drivers. Taste, texture and naturalness are main drivers for the success of such concepts.

## Unique Product Benefits:

- Clean Label sauces with high vegetable content
- Low added sugar and no added flavors
- Type Bolognese meat-free alternative to classic Bolognese
- Sales growth in wet-sauces: +7.0% CAGR "Italian" / +3.4% CAGR "other"
- Variable texture & spiciness
- Vegan claim possible
- Drives consumers quality perception of "better 4 me"-alternatives
- 125+ years of fruit and vegetable sourcing & processing
- Ready to use for B2C, B2B and Food Service



## ★ Sample information\*:

\*Example recipe only – adjustments are possible!

		FINAL PRODUCT					
Sample	Ingredients	Nutritional values per 100 g:					
		Energy	Fat	Carbo- hydrate	Carbohydrate of which sugar	Protein	
Type Vegan Bolognese	Tomatoes 70%, water, tomato paste (2 times concentrated) 5%, textured pea protein 3.0%, carrots, sunflower oil, onions, dried, basil, sugar, wine vinegar (10% acid), garlic, table salt, oregano, black pepper.	254 kJ	61 kcal	2.40 g	5.70 g	4.40 g	3.30 g
Tomato sauce with basil	Tomatoes 80%, tomato paste (2 times concentrated) 14%, basil 2%, sunflower oil, onions dried, table salt, pepper.	230 kJ	55 kcal	2.20 g	6.20 g	4.80 g	1.70 g
Tomato sauce with ricotta	Tomatoes 57%, water, ricotta 11.5%, tomato paste (2 times concentrated) 8%, sugar, sunflower oil, modified starch, onions dried, basil, table salt, cashew nuts, black pepper.	313 kJ	75 kcal	3.20 g	8.60 g	5.70 g	2.30 g

