

Versatile and Unique

# Beetroot

Natural Inspiration

**PAULA**  
INGREDIENTS



## Beetroot is a real treasure

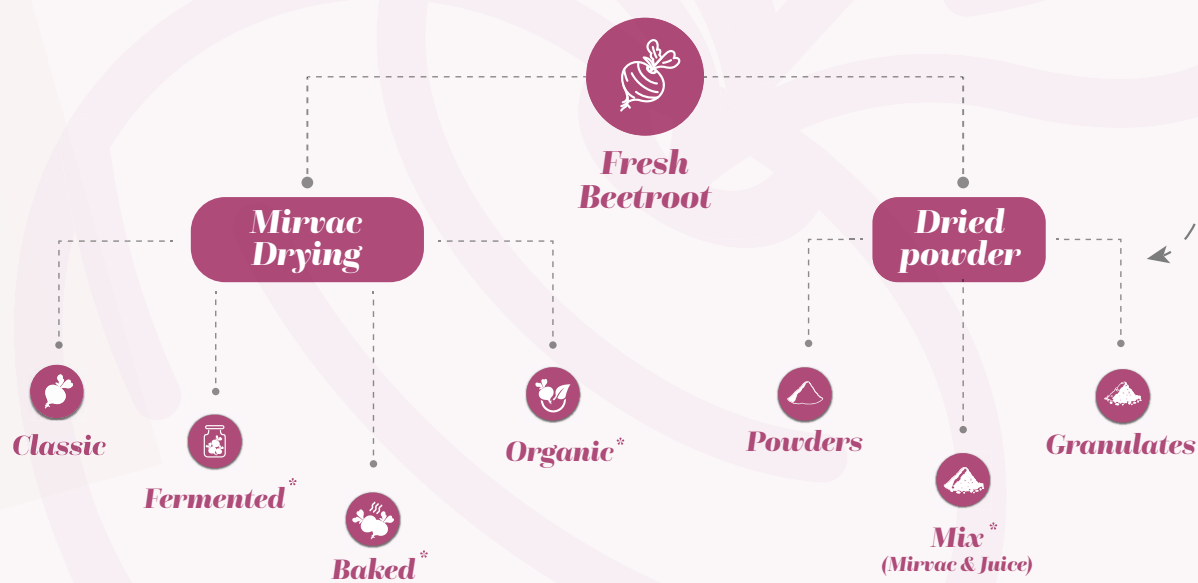
Beetroots are full of nutrients with few calories. They are not only nutritious, but also **taste great** and can be easily added into your diet. Also, they can be used both as the **base of your product** or added to improve the taste, and as **natural food colouring**.

Choose **organic beetroots** if you want to maintain the organic claims of your product and give it a juicy ruby colour.

*It is a real gift of nature that should be used in even more ways than before – take inspiration from us!*

## Choose the highest quality

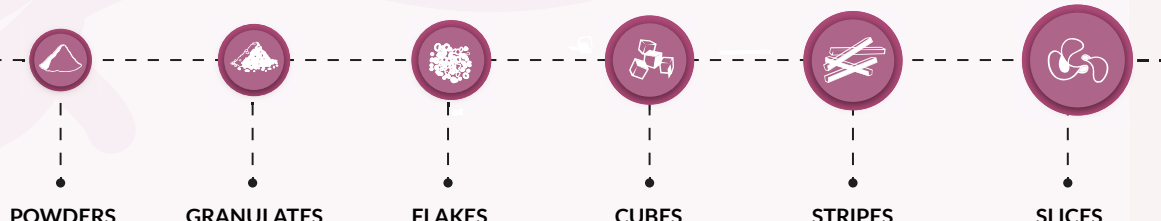
We select the **best ingredients** from strictly controlled farms and prepare them for you in just the way you need to **enrich your recipe**.



\* available on special request

## A multitude of shapes and sizes for you to choose from

### Forms and fractions



## Discover the remarkable benefits of drying

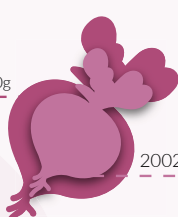
### What makes our method stand out?

Drying beetroots with  
**MIRVAC**  
technology:

- crispy product, but not too fragile
- high nutritional value
- intense natural aroma, flavour and appearance of the product
- light product, efficient in terms of bulk density

### Potassium

**2630** mg/100g



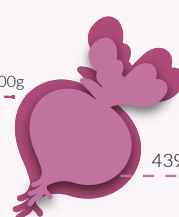
2002 mg/100g



MIRVAC

### Folic acid

**523** µg/100g



439 µg/100g



FREEZE-DRYING

Nutrition values of dried beetroot vs freeze-drying

## Did you know that...?

**1**

Dried fermented beetroots can be used in the final product as a **natural acidity regulator**.



**2**

Powdered dried beetroot is an **excellent colorant**.



Dried beetroots are a great **source of potassium and folate**, which can be stated on the packaging (depend of the beetroot content in the final product). Discover the **remarkable benefits** of natural dried superfoods.

## Explore the many ways you can enjoy them

Use beetroot in any fraction and form you choose to create a **unique product** in many categories:



*We will be glad to help with any questions you may have*

read more:



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