

fun trition



Inspired by sophisticated artisan-candy making procedures that highlight the essence of our products and powered by top-of the-line technologies that ensure the most elevated sensorial experiences and quality standards.

Funtrition® is proud to be driven by Art&Science.



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WHO WEARE





Funtrition® is a leading provider of contract manufacturing and product development services in **advanced gummy technologies** for the global nutraceutical industry.

Through our extensive capabilities and expertise in **product development** and **gummy manufacturing**, we help different companies bring **innovative supplement products** to their markets faster, offering their consumers an exceptional experience, higher preference and superior adherence to different therapies and nutrition concerns.

Our advanced technological gummy platforms, including















plus our proven formulation, manufacturing and regulatory expertise, has enabled us to offer end-to-end solutions and what we believe to be best-in-class support across both development and delivery of innovative gummy solutions.

OUR PURPOSE

Having fun

innovating in consumer experiences for well-being!

Where we stand today



+25 Clients

- **75%** Supplement Companies
- **15%** Pharmaceutical Companies
- 10% Others

+100 SKU'S

Delivering unique nutraceutical products to brands around the globe.

Certifications









anneal.





Inspiration Center

- **\$ +15** Gummy scientists
- **** +7** Groundbreaking gummy technologies
- Sensory panel with gummy certified panelists

NEW Products

- **50 SKU's** launched annually
- **7-9 months**, quick and flexible development and launch processes.

How we deliver Innovation?

By thinking B2C



Market Trends



Consumer Preferences



Nutritional Concerns



Consumer Habits



Product Launches



Sensorial Experiences

And acting B2B



Concept Design



Brand Ideation



Formulation



Product Development



Technical & Regulatory Suport



Quality and Secutiry

Why Funtrition®?



More than **20 years of experience** manufacturing and developing high-quality gummies.

Advanced delivery formats that include a variety of innovative gummy technologies, like gelatin, plant-based (agar & pectin), mixed matrix and center-filled gummies.





Extended manufacturing and development capabilities through our different facilities, strategically located.

Experience in the global shipment of our products, reaching **+13 countries** around the world.





Interdisciplinary Research and Development team with deep expertise in nutraceutical product design. **Key partner in portfolio renovation**, delivering a variety of innovative nutraceutical products to offer consumers an exceptional experience.





Improved formulation development in innovative flavors and textures with 300+ gummy formulations developed and 50+ new gummy launches every year.

Quality system based on industry-leading regulatory expertise with more than 6 certifications.





Two state-of-the-art starchless manufacturing facilities

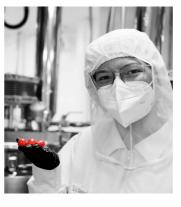
Expanding the Power of Fun through our Global Capabilities

At Funtrition®, we have two state-of-the-art gummy facilities with integrated development and manufacturing capabilities with global reach and better proximity to our partners.

Through our extended capabilities we are able to respond to the increased global demand of advanced gummy technologies, offer our customers complete support for their growth plans, guarantee redundancy in supply to the market as well as double our overall capacity.







Delivering Art & Science through world-class nutritional products

At our facilities, we conduct semiautomated processes that **preserve sophisticated artisan procedures, led by a highly passionate team of experts,** to make our products unique in the market.

We use **starchless manufacturing** setting high standards in hygiene, efficiency and product quality.



At Funtrition®, we revolutionize the world of gummy manufacturing with our cutting-edge starchless process:

Miramar FL, USA

Total Area: 62,000 sqf

Capabilities

- Packaging
- Warehousing
- Manufacturing

Manufacturing and R&D hub in Colombia

Total Area: 2,885 sqm²

Capabilities

- Manufacturing
- Bottling
- Packaging
- Warehousing
- R&D
- Inspiration Center



Visually Appealing: Guarantees uniform gummies with delicious flavors, appealing to even the pickiest of consumers!



Allergen & Gluten-Free: Eliminates allergens like wheat or corn-derived starch, making our products allergen & gluten-free.



Controlled Ingredient Dosage: Maximum control over ingredient deposition, ensuring precise dosage needed in each gummy for desired health benefits.



Environmental Protection: Minimizes environmental impact by reducing waste and simplifying ingredient lists.



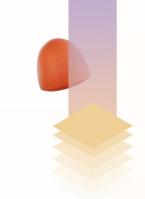


Where inspiration begins and gummy creation never ends.



Inspiration begins here...

Our Inspiration Center is designed to offer our customers the opportunity to advance a product from pilot to industrial scale quickly and easily, allowing a flexible scale-up process where ideas begin here and then manufactured at either our Colombia headquarter facility or our new gummy manufacturing facility in the US.





Concept & formulation design at our R&D Lab





Regulatory affairs support during every step of the product development process

























Innovation and Research in new gummy technologies to capture the hearts and mouths of discerning supplement consumers

Product prototyping & Feasibility Evaluation at our Pilot Plant

Quality Assurance Tests by members of our Sensory Panel

Process & Packaging Engineering at Packaging Lab

Innovation Sessions. Brainstorming workshops & Product Branding along with our Marketing, Sales and R&D Teams

A new generation in Nutrition with

INNOVATIVE GUMMY TECHNOLOGIES

























*Innovation takes time — for more info contact us!



Since gelatin is one of the most popular gelling agents, gelatin gummies are widely recognized and enjoyed by consumers around the world. With its transparent, bright, and attractive appearance, GummyGels™ offers an effective blend of ingredients and a powerful sensorial experience. It is also very versatile, as it allows a great variety and quantity of ingredients to be mixed in the formula, as well as specialized dietary options, including sugar-free and low-sugar options.







Our Agar-G[™] gummy technology offers plantbased gummies with a non-sticky texture that result in a clean and slightly rough bite. Since agar has no taste, no odor, and no color, it offers the possibility of incorporating exciting colors and flavors. Due to its nature, it also allows for minerals to be easily integrated in the formulas, creating indulgent and nutritional bites.





The gummy that can take the heat!

GummieX[™] is one of our most disruptive technologies, consisting of the development of formulas with a mixture of hydrocolloids to achieve the ideal gummy! This technology is designed to obtain the desired texture and flavor by carefully selecting the right matrix of gelling agents. It's not only adaptable, but also has the added benefit of not needing cold shipment, due to its ability to resist extreme temperatures. GummieX[™] can also be the solution for cost and technical issues that emerge in product development. Besides being an asset for customers, it offers an incredible performance for consumers.

With GummieX[™] we are putting innovation in practice: Meeting supply chain challenges and costs while elevating the consumer sensorial experience.





Fill-G™ is our center-filled gummy technology that delivers a unique and incredible sensorial experience. With an amazing sense of chewiness, it offers the possibility of incorporating ingredients that couldn't normally be incorporated, making it an ideal solution for actives sensitive to temperature or pH, both animal and plant-based. Fill-G™ is a unique delivery system for actives not common in the gummy world.



Innovation takes time — for more info contact us!



NEW TECHNOLOGY ()



Whether it's animal or plant-based, Air-G™'s focus on stable minerals provides the ideal conditions for a nutrient-rich formulation. Light, fluffy and visually appealing, this technology offers fun vibrant colors and a unique mastication experience.

Under Development*

Innovation takes time — for more info contact us



NEW TECHNOLOGY



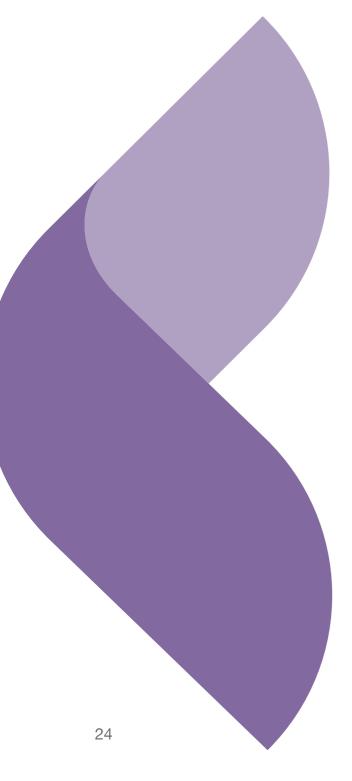
Layer-G™ offers two layers and double the fun!

Bringing a unique two-in-one sensorial experience that combines the best of traditional gummies and aerated gummy technologies, Layer-G™ offers the possibility of integrating different types of actives within the same gummy. With a delightful velvety feel and a distinct texture in each layer, this technology is a powerful sensorial journey in itself!



Innovation takes time — for more info contact us!





Why Funtrition® Gummies?

We can develop and manufacture a one-of-a-kind nutraceutical gummy for your brand.



Nut Free



Starchless Manufacturing



Soy free



Lactose and Gluten free



With no artificial color and flavors



With no Hydrogenated oils



Easy-to-Swallow



Customizable colors and flavors



Dairy free



Preservative free



Healthy Snack replacement



With no artificial sweeteners (for sugar gummies)*



Non GMO



Made in the USA



Funtrition® gummies are potent pops of effective ingredients, mouthwatering flavors beyond simply sweet and a texture that makes consumers slow down and savor!





At Funtrition® we are committed to designing exceptional sensorial experiences. For this reason, we're conforming a Sensory Panel, with +20 Funritioners trained to distinguish and evaluate the aroma, taste, and texture of our gummies.

Our FunPanelists will be able to perform two types of analytical tasks:



Descriptive tastes

Describing with precise vocabulary the different sensations perceived when tasting a product.



Discriminative Tastes

Validating the absence or presence of perceptible differences between two or more products.



Building a team of experts!

This will allow them to support us with:



Product Design:

Support the concept ideation of a new product to release to the market.



Benchmark Testing:

Evaluate a product that has already been released to the market.



Product Reformulation:

Alter an existing product, according to client preference or need.



Quality Assurance:

Set specific quality standards for our products.

Why Gumies?

Gummies are now the single most popular supplement delivery format, according to Nutrition Business Journal's (NBJ) Delivery Format Report 2022.*

Source: https://store.newhope.com/products/2023-delivery-format-report



A whole new Sensorial Experience

Consumers are looking for gummies to address specific conditions throughout the body, from brain, immune and digestive health to energy, mood, heart health, women's health and beauty-from-within,













and we have it all.

Gummies are the rockstars of the supplement market!

Let's capture the hearts and mouths of today's supplement consumers!





Any ideas?

Gwnythat!





