

# ¿Worried about gummies that melt?



At **Funtrition®**, we've combined **Art & Science** to create **gummie X**

A new and revolutionary **non-cold shipment technology** meant to support our customers in maintaining the quality & integrity of their gummies across the different stages of the supply chain.

## This technology:



Supports in shortening time-to-market



Resists high temperatures



Enhances consumer sensorial experience



Offers maximum performance in color, flavor & texture



Is a non-cold shipment technology



Helps meet strict marketplace requirements

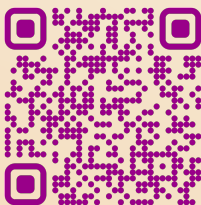
**A game-changing solution for our customers brands!**

A dynamic splash of clear water with several pieces of fruit, including a pink grapefruit segment and an orange slice, falling into it.

**To learn more about  
this technology...**

Download our latest White Paper  
published in Natural Product Insider:

**“Revolutionary Gummy Technology  
that Solves Supply Chain Constraints  
& Enhances Consumer Experience”.**

A dynamic splash of clear water with several pieces of fruit, including a red strawberry, a dark chocolate piece, and a red gummy candy, falling into it.

We are  
**Art&Science**