



CABOSSE
NATURALS



*Positive Mind.
Positive Vibes.
Positive Life.*



FOOD & DRINKS FOR THE NEXT GENERATION

Health & Wellbeing is being redefined. Millennials and Centennials want to live a happy, healthy life, in symbiosis with the world around them.

THEY WANT FOOD & DRINKS THAT ARE:

- Tasty
- Good for me
- Good for the planet and its people.

Barentz.

Provided by Barentz
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CACAOFRUIT ADDRESSES AN ATTITUDINAL CHANGE TOWARDS HEALTH & WELLBEING

TASTY

- Unique zesty fruity flavour
- Deliciously refreshing
- New and different

GOOD FOR THE PLANET

- **Leading the low waste revolution.**

The entire Cacaofruit is now fully valorized, not only its beans, but also its nutrient-dense peel and its fresh and fruity pulp. That is 70% of the fruit which used to be discarded as waste.

- **More income for the fruit farmers**

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- 100% a rediscovered packed with and s

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GOOD FOR ME

100% Pure Cacaofruit,

fermented wonderfruit naturally
rich with nutrients, high in fiber
and a natural source of potassium

Naturally sweet,

no added sugar

100% Free From

sweeteners, additives
& preservatives

“The idea of
Cacaofruit is
fantastic”

A REDISCOVERED WONDERFRUIT

- The Cacaofruit tree grows in the tropical regions around the Equator
- On average, a fresh Cacaofruit weighs between 600-750gr. The cascara accounts for 45% of the fruit, the pulp 25% and the seeds 30% (on dry matter)
- For centuries, only the seeds of the Cacaofruit have been used to craft chocolate. Can you imagine? It's like taking the seeds of an apple and throwing away the rest of the fruit!



“Really nice fruity flavour,
refreshing and easy to drink.
Made all the better knowing
it is good for me”

“The sweetness is just
right for me and it
tastes healthy”



‘Cacaofruit Experience’ is an
innovative range of products
that celebrates the fresh,
fruity taste and natural
richness of the Cacaofruit and
marks the creation of a
next-gen food & drink
category

CACAOFRUIT EXPERIENCE SPANS ACROSS A WIDE RANGE OF APPLICATIONS

Yogurts & desserts



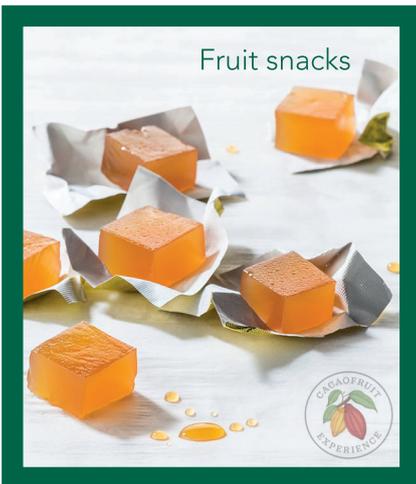
Beverages



Chocolate confectionery



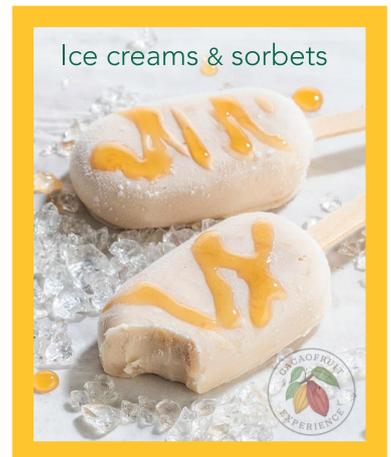
Fruit snacks



Snack bars



Ice creams & sorbets



THE CACAOFRUIT INGREDIENTS

From this nutrient dense fruit, Cabosse Naturals has created a range of delicious, 100% natural ingredients.

Cacaofruit Concentrate



Cacaofruit Pulp



Cacaofruit Juice



Cacaofruit Cascara



For more information, visit www.cabossenaturals.com