FunStrition®

The perfect mix of Art & Science to deliver innovative gummy solutions

Funtrition Corporate Brochure

fun **X**trition[®]

We are **Art&Science**

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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A whole new sensorial experience Gummies are the rockstars



WHO WE ARE

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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

agar, g, layer, g, gummie, air, g, air

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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



 75% Supplement Companies
15% Pharmaceutical Companies
10% Others

+100 SKU 'S

Delivering unique nutraceutical products to brands around the globe.

Certifications



ΗΔΙΔ



Inspiration Center

 +15 Gummy scientists
+7 Groundbreaking gummy technologies
Sensory panel with gummy certified panelists

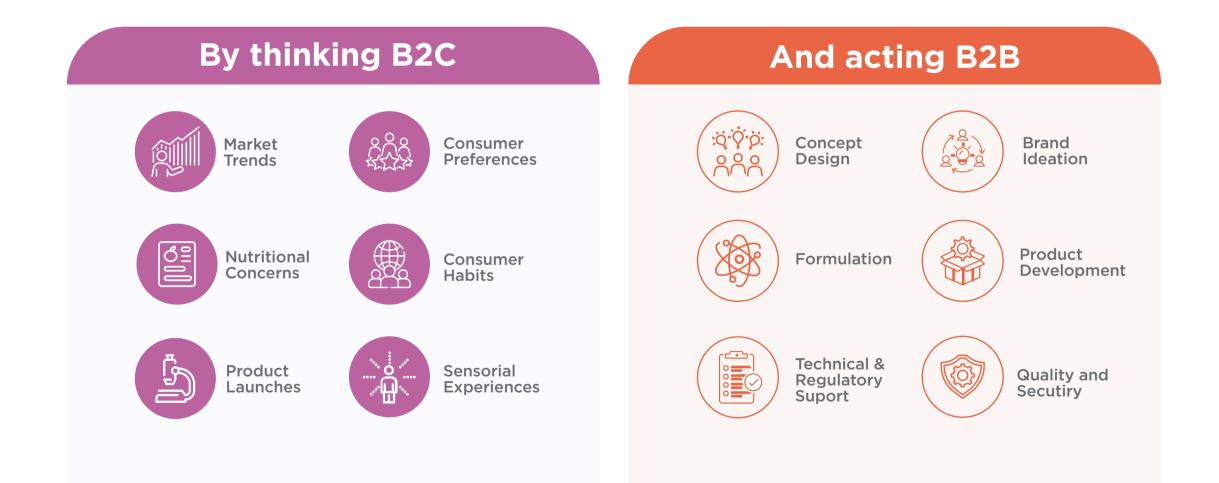
NEW Products

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



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How we deliver Innovation?



Why Funtrition®?



Our Gummy Facilities

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Two state-of-the-art facilities

Delivering Art & Science through world-class nutritional products

Two state-of-the-art gummy facilities with integrated development and manufacturing capabilities for global reach and better proximity to our current and prospect partners. We conduct semi-automated processes that preserve sophisticated artisan procedures, led by a highly passionate team of experts, to make our products unique in the market.

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.





Miramar FL, USA Total Area: 62,000 sqf

Capabilities

- Packaging
- Warehousing
- Manufacturing* Coming Soon!

Manufacturing and R&D hub in Colombia Total Area: 2,885 sqm²

Capabilities

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



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.



A new generation in Nutrition with

INNOVATIVE GUMMY TECHNOLOGIES



Gelatin Gummies

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Gummy

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 lowsugar options.



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Our plant-based technology, Pec-G[™], offers a short, clean bite and slightly elastic texture, making it convenient for those who have difficulty chewing, such as children and elder adults. **Pectin has the ability to enhance and exalt fruit flavors, resulting in an explosive sensorial experience.** It also allows for natural extracts to be easily incorporated in the formula, complimenting the already natural product. Pec-G[™] is highly preferred when wanting to develop a gummy that is suitable for vegetarians. agat g

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.

Mixed Matrix Gummy

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

Gummy-filled Technology

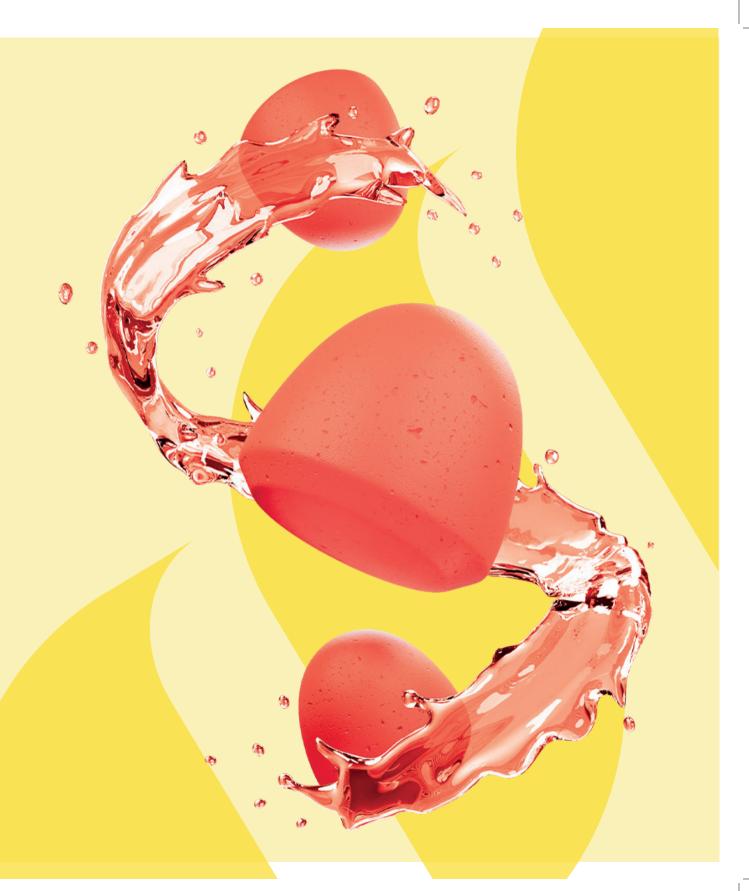
experience. With an amazing sense of chewiness, it offers the possibility of incorporating ingredients that couldn't normally be incorporated, making it an ideal solution for actives sensitive to temperature or pH, both animal and plant-based. Fill-G[™] is a unique delivery system for actives not common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





Aerated Gummies

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.



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!



Why Funtrition® **Gummies?**

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







Starch Free





Easy-to-Swallow

Soy free



Lactose and Gluten free



Customizable colors and flavors

With no artificial color and flavors

With no Hydrogenated oils

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Dairy free



Preservative free

Healthy Snack

replacement

With no artificial sweeteners (for sugar gummies)*



Non GMO



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

SENSORY

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?

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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

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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?





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Funtrition®



Funtrition Talks Podcast