



SUREKA

BETTER INGREDIENTS. BETTER CHOICES.

REDUCE SUGAR. KEEP THE PRODUCT WORKING.

Application-ready ingredient systems for food manufacturers —
designed around taste, texture, mouthfeel and processing.

CHOOSE • TEST • SCALE

START WITH YOUR PRODUCT CATEGORY

01

CHOCOLATE

Current commercial focus

02

BAKERY

Application-specific
development

03

ICE CREAM

Application-specific
development

04

BEVERAGES

Application-specific
development

SUREKA

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REDUCING SUGAR CHANGES THE WHOLE EXPERIENCE

Sugar helps shape flavour perception, texture, pleasure and the familiar experience consumers recognise.



THE REAL ADOPTION TEST

Will consumers still recognise, enjoy and choose the product again?

Sureka is designed to reduce sugar while protecting the product experience that drives repeat choice.

WHAT YOU CAN GET FROM SUREKA

A practical ingredient solution selected for your application, recipe and production conditions.

THE COMMERCIAL OFFER

Ingredient system + application fit

FOUR WAYS TO START

- | | | |
|----|------------------------|--|
| 01 | INGREDIENT SYSTEM | A pre-formulated blend designed to replace several functions of sugar. |
| 02 | CHOCOLATE BASE | A ready-to-process base with the sugar-reduction system already built in. |
| 03 | APPLICATION ADAPTATION | The system is adjusted to your recipe, sensory target and production line. |
| 04 | SAMPLE & PILOT | Evaluate the proposed solution before industrial scale-up. |

ONE COMMERCIAL ENTRY POINT — FROM SAMPLE TO INDUSTRIAL SUPPLY

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TWO WAYS TO START WITH SUREKA

Application-specific sugar-replacement systems — or ready-to-use chocolate bases with the solution already incorporated.



01

SUREKA SWEET

Ingredient systems for the customer's existing formulation

1:1 sugar replacement
White powder · 15 kg bags
Shelf life: 24 months

BP-02 Bakery
BP-03 Flavoured drinks
CP-02 Ice cream & fruit preparations
DC-06 Dark chocolate
MC-05 Milk chocolate

02

SUREKA CHOCO BASE

Ready-to-use dark and milk chocolate bases

FJDC 56 — Dark Chocolate Base
0.6 g sugars / 100 g
35.8 g fibre / 100 g
≥56% cocoa

Couverture Milk Chocolate Base
Min. dry cocoa solids: 57%

10 kg cartons · Made in Belgium

PLANT-BASED SUGAR REPLACEMENT · FIBRE-ENRICHED · APPLICATION-SPECIFIC

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CHOOSE YOUR STARTING APPLICATION

Chocolate is Sureka's current commercial focus. Additional systems are developed with customers by application.



CHOCOLATE

Ingredient systems and chocolate base



BAKERY

Customer-specific formulation projects



ICE CREAM

Customer-specific formulation projects



BEVERAGES

Customer-specific formulation projects

A SIMPLE CUSTOMER PROCESS

BRIEF



SAMPLE



PILOT



SUPPLY

Product performance and permitted claims are confirmed in the final formulation and applicable market.

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START WITH A PRODUCT, NOT A GENERIC SWEETENER

Tell us what you make, the sugar-reduction target and what the product must retain.

01

SHARE YOUR BRIEF

Application, recipe constraints and target

02

TEST A PROPOSED SYSTEM

Evaluate taste, texture and processing

03

MOVE TO PILOT & SUPPLY

Support through industrial implementation

REQUEST A SAMPLE OR FORMULATION REVIEW

info@sureka.se

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