



**Press kit  
2022**

[naturaliasugars.com](https://naturaliasugars.com)



## From fruit to sugar: for **natural, healthy** and **responsible sweetening.**

Naturalia Ingredients was born from an idea to offer the world market a new and innovative natural product: crystalline sugar extracted from fruit.

The internationally patented production process allows the extraction of the sugary components of the fruit and their crystallisation, for a 100% natural, organic, GMO-free sweetening.



The technology developed by Naturalia makes it possible to extract the glucose and fructose that are naturally present in grapes through an innovative process that does not affect the nature of the sugars and to crystallise them "cold", using only water as a solvent.

A unique fusion of nature and technology, tradition and modernity, passion and innovation.

Certified and **100% made in Italy** products that encounter a world of applications: **food, beverage, nutraceutical, winery.**



In the oenological field, grape sugar is called "MCRS" and is the only solid Rectified Concentrated Must available on the market today for all cellar applications: enrichment, sweetening, sparkling and spumantisation.

The MCRS is the real oenological innovation of the last decade and finally allows the creation of sustainable wines that are 100% made from grapes, thanks to the use of sugars from the wine chain itself.

Naturalia can depend on a direct supply of raw materials thanks to its control of the entire production chain, which guarantees the traceability of the grapes processed, from the field to the finished product, in total safety and compliance with the regulations in force.

Naturalia's Quality System and products are guaranteed by international certification standards: ISO 9001 - ISO 22005 - IFS FOOD - BIO (UE) - ORGANIC (NOP) - NON GMO - Kosher - Halal.

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*Fruit natural sugars*

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