

CAUTION! BLACK FRUITS!

Extraordinary look. Extraordinary taste.



NATURALLY EXCEPTIONAL

A piece of nature. Pure. Yet refined.

EXTRA/ORDINARY.



76% OF EUROPEANS ARE LOOKING FOR HEALTHY SNACKS!

- Supermarket shelves are filled with unhealthy foods.
- Approximately 1,600 people in Germany develop diabetes and other diseases caused by unhealthy diets every day.
- Unhealthy snacks play a particularly significant role in this problematic development.
- Retailers are urgently searching for healthy, natural, and organic alternatives!





A FOODTREND IS BORN

- With Fancy by Nature, we are introducing the world's first fermented fruit snack, which is healthy, 100% natural, and sustainable!
- An ancient fermentation method from traditional Vietnamese medicine has been reimagined with the University of Technology in Graz and made ready to enter the market by the development of an innovative fermentation technology proudly ,MADE in AUSTRIA!



For the future we want to savor the full variety of the local nature. In numerous new varieties - made in Austria

The roots of our unique product idea can be traced back to Vietnam.



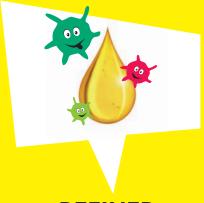
HANDPICKED. SUN KISSED. ORGANIC.



HARVESTED

Organic fruits.

No pesticides, no additives,
no fermentation accelerators.



REFINED

Good bacteria enjoy a bath in honey and do the job.

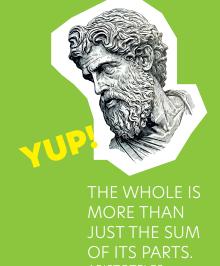


SNACKED

What remains is the purest essence of the fruit. Yummy. :-)



FULL TASTE, NO WASTE!



You want it all? You get it.



Fermented fruits provide the power of the whole organic fruit. Seeds and peels are preserved during the fermentation process and unfold their healthy superpower.



WELCOME TO THE DARK SIDE

Fermentation changes the colors of the fruit, turning it into a rich black at the end of the process. We also call it backgood.





TASTE ME, HONEY!

The natural healing power of honey meets the full vitamin power of the organic fruit. A true dream team to fall in love with.

Biodiversity is at the top of our agenda:

We exclusively use fruit from organic farming. That's how we create ecological habitats for bees, who in turn gift us with their nectar. A drop of honey on every fancy fruit and the fascinating process of fermentation begins.



YUMMYIGOT LOVE IN MY TUMMY!

Fermented foods stimulate the growth of beneficial bacteria in the gut, supporting a healthy intestinal flora. In addition, they provide a highly concentrated supply of bioactive substances (fiber, antioxidants) for the body.



Good bacteria happily indulge in the fermentation process, providing us with a pre-digested fruit that is easily digestible even for those with intolerances.





TASTEME. LOVEME. NEVER FORGET ME.

Sometimes it is love at second glance.
But as the saying goes:
ONLY FOOLS RUSH IN.
#loveatsecondbite





LIME FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal	1130 kJ/270 kcal	109 kJ/26 kcal
Total fat	0,5 g	0 g
- saturated fat	0 g	0 g
Total carbohydrate	63 g	6 g
- sugars	37 g	4 g
Protein	3 g	0 g
Salt	0 g	0 g









PURE LIME

- fruity and tangy, uniquely intense
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic lime, 3% honey.







KUMQUAT FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal	1344 kJ/321 kcal	134 kJ/32 kcal
Total fat	0 g	0 g
- saturated fat	0 g	0 g
Total carbohydrate	78 g	8 g
- sugars	58 g	6 g
Protein	1 g	0 g
Salt	0 g	0 g









PURE KUMQUAT

- tangy and tart with a special kick
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic kumquat, 3% honey.







LEMON FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal	1130 kJ/270 kcal	109 kJ/26 kcal
Total fat	0,5 g	0 g
- saturated fat	0 g	0 g
Total carbohydrate	63 g	6 g
- sugars	37 g	4 g
Protein	3 g	0 g
Salt	0 g	0 g









PURE LEMON

- zesty, fresh, and delightfully sunny
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic lemon, 3% honey.







ORANGE FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal	1323 kJ/316 kcal	134 kJ/32 kcal
Total fat	0,6 g	0 g
- saturated fat	0 g	0 g
Total carbohydrate	76 g	8 g
- sugars	61 g	6 g
Protein	1 g	0 g
Salt	0 g	0 g









PURE ORANGE

- mildly bitter and tart, simply refined
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic orange, 3% honey.







POMELO FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal Total fat	669 kJ/160 kcal	67 kJ/16 kcal
- saturated fat	0 g 0 g	0 g 0 g
Total carbohydrate	39 g 24 g	4 g
- sugars Protein	24 g 1 g	2 g 0 g
Salt	0,5 g	0 g









PURE POMELO

- bitter and tart deluxe
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic pomelo, 3% honey.







APPLE FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal	1323 kJ/316 kcal	134 kJ/32 kcal
Total fat	0,6 g	0 g
- saturated fat	0 g	0 g
Total carbohydrate	76 g	8 g
- sugars	61 g	6 g
Protein	1 g	0 g
Salt	0 g	0 g









PURE APPLE

- full-bodied fruity and gently sour
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic apple, 3% honey.







GINGER FERMENTED WITH HONEY

Nutrition facts	Per 100 g	Per portion (10 g)
Energy in kJ/kcal	1339 kJ/320 kcal	126 kJ/30 kcal
Total fat	1 g	0 g
- saturated fat	0,5 g	0 g
Total carbohydrate	75 g	8 g
- sugars	48 g	4 g
Protein	4 g	0 g
Salt	1 g	0 g









PURE GINGER

- hot & spicy
- rich in fiber
- supports gut health

INGREDIENTS: 97% organic ginger, 3% honey.







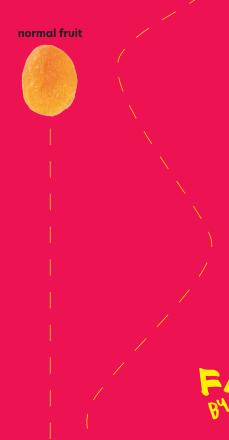
DO YOU ALREADY KNOW **OUR SWEET** SPOT?



TOBEA'METOO? WECOULDN'T CARE LESS.

Anyone can be ordinary. We stand for extraordinary taste.

That's why we dip our fancy fruits in the finest chocolate and dust them with organic cocoa from the whole bean. Because we can.



100% FERMENTED FRUIT & LOVINGLY COATED

Fruit & Chocolate:
A unique combination.
Made in Austria.





ORANGE in dark chocolate



LIME in dark chocolate



GINGER in dark chocolate



LEMON
in dark chocolate



POMELO in white chocolate



KUMQUAT in dark chocolate



APPLE in dark chocolate



FRUIT & CHOCOLATE: 30g SHELF LIFE OF 12 MONTHS



TASTE ME. LOVE ME. NEVER FORGET ME.

#loveatsecondbite

