



Vegetable Powder for *Bakery.*

The power of vegetables as an accessible ingredient.

Nutri V is a food manufacturing business. Starting with whole, raw **Australian-grown** vegetables, we use an advanced dehydration process to retain essential nutrients, vitamins, and minerals —producing all-natural, fibre-rich **vegetable powders**.


100%
AUSTRALIAN


FREE FROM
PRESERVATIVES


NON
GMO

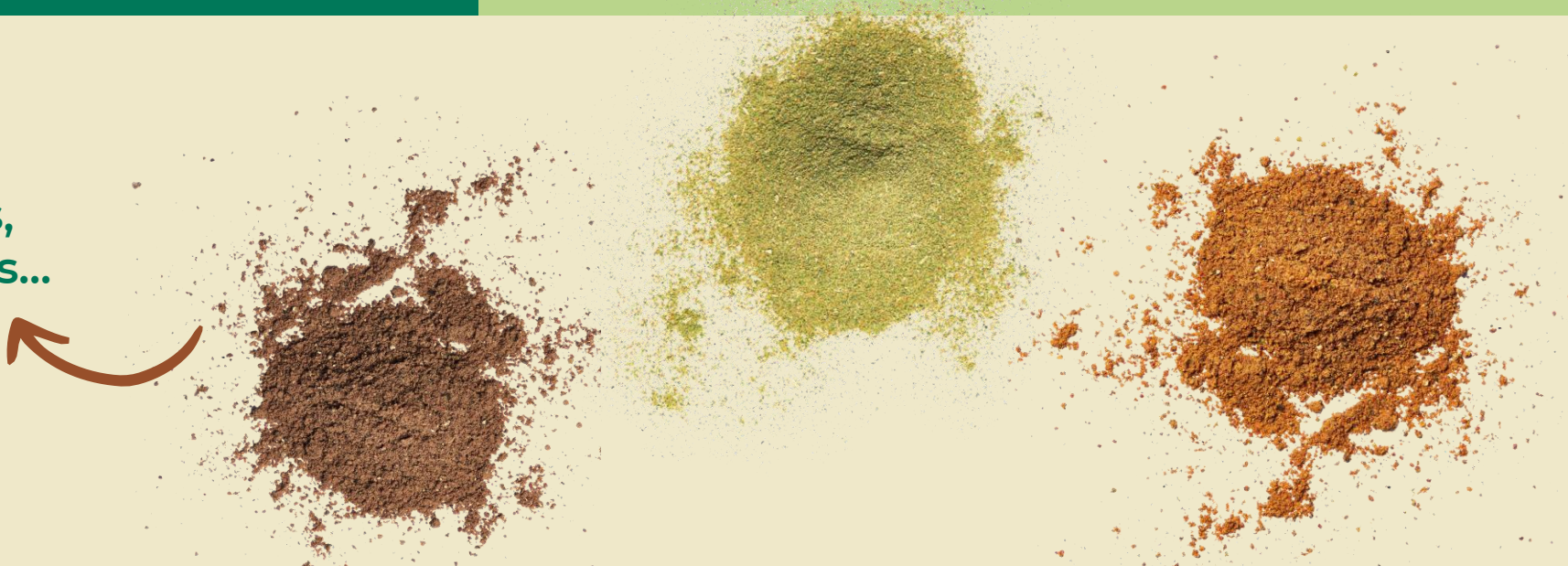

GLUTEN
FREE


VEGAN


CONTAINS
FIBRE

Bakery Application Ideas:

beetroot wraps, **pumpkin** bread, **carrot** sliders, **broccoli** flatbread, **sweet veg** pitas, cauliflower pizza base, mixed veg crackers...



 WHATSAPP

 EMAIL

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Why choose Nutri V for your baked goods:



Nutritional Excellence

Add a health-focused edge to your recipes with nutrient-dense, fibre-rich ingredients that resonate with health-conscious consumers.



Bulk Options

Available in 7+ single or mixed vegetable variations in 5kg and 10kg bags for cost-effective supply.



Ease of Use

Our powders are convenient, easy to store, and have a long shelf life - streamlining your production process. Simply add to your dry mix.



Certified Quality

SQF* certification ensures the highest standard of quality and safety for your products.

*Safe Quality Food Institute

Unlock Innovation in Baking

Incorporate Nutri V vegetable powders into your new product development (NPD) process and set your bakery apart with versatile, health-driven, and flavourful offerings.



Vegetables Reimagined

