

URC®
Technology

Why the magic
of URC®?

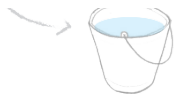
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URC® Technology..... it's where the magic happens!

At the heart of our company is our proprietary URC® Technology.

Developed by our very own, very clever group of technologists. This technology removes water quickly and precisely to produce real fruit products with taste and functionality superior to any other company in the world.





Why the magic of URC®?

Our URC® technology enables food product developers to create innovative, great tasting, long shelf life fruit products that previously have not been possible.

Benefits

- [Low water activity \(assets/Uploads/TAURA-WHITE-PAPER-smaller.pdf\)](#)
- <http://wave.taura/assets/Uploads/TAURA-WHITE-PAPER-smaller.pdf>High fruit content (assets/Uploads/TAURA-LOW-GI-WHITE-PAPER.PDF)
- [Long shelf life \(assets/Uploads/TAURA-WHITE-PAPER-smaller.pdf\)](#)
- Bake stability
- Flexible formulation design
- No artificial preservatives





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