



FruitSmart®

The Smart Choice...Naturally

Fruit Ingredient Supplier and Processor

Quarterly Newsletter

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FruitSmart®, Inc.

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Proud users of

Parity Food Enterprise™

software and services:
Parity Corporation is the Leader in
Information Systems & Services for the Small
to Mid-Sized Food Manufacturing Enterprise
www.paritycorp.com

Featured Inventory:

Niagara Grape
Juice Concentrate

Apple Essence

Blueberry Essence

Strawberry Essence

FruitBasics® - Cranberry Fiber

Chardonnay Grape Seed Oil

FruitBasics® - Chardonnay
Grape Seed Powder

Please call us for a quote.

FruitSmart® Provides “Turn-key” Blending Services



You may already know that FruitSmart® can provide blending and repacking services, but did you know we can also offer one-stop “turn-key” blending programs to our customers? We can! These services can take your product from initial development, through formulation and blending to packaged finished product ready for the store shelf. Utilizing our network of regional co-packers, in-house formulation and blending capabilities, FruitSmart® has proven success in taking our customers products from initial development to a consumer ready package on the store shelf.

Whether it's reformulating an existing product to reduce costs; creating a new product; or the need for your company to have product development, blending, and packaging coordinated by a single service partner, FruitSmart® is here to help. We are ready to discuss your project and see how we can assist to meet your needs.

Our Prosser facility is equipped to handle full analytical testing, formulation, and small or large blends. We can pack in pails, drums, IBC's (totes), or tankers, as well as coordinate finished product packaging. Capable of handling complex blends, FruitSmart® also utilizes a proprietary mixing procedure for those blends sensitive to mechanical agitation, further reducing the effects of oxidation of your color sensitive products and preserving its quality.

FruitSmart® also prides itself on the high level of service we provide our customers. From comprehensive real-time post production project reporting, to international sourcing of ingredients, we work to provide our customers with the best possible quality and price. Our staff is fully prepared to meet your needs and provide you with “world-class” service. Please give us a call.

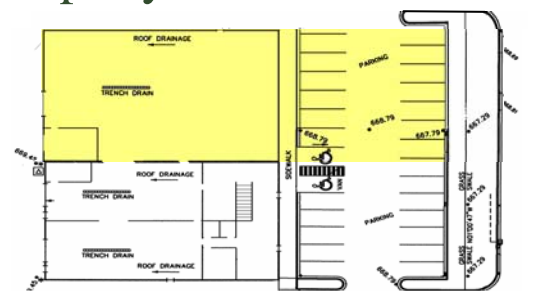


FruitSmart®'s Fully-Equipped Laboratory

We Continue to be a Company on the Grow!

FruitSmart® is proud to announce plans for an expansion of the processing plant located at the Prosser Airport. Included in the expansion will be an additional 6,000 sq. feet of production space along with a separate 12,000 sq. ft. warehouse.

This additional infrastructure will ensure our ability to provide exceptional products and service to our growing customer base. We look forward to many new and exciting projects in 2008.



"In times of change, learners inherit the Earth, while the learned find themselves beautifully equipped to deal with a world that no longer exists."

~ Eric Hoffer

EVENTS CALENDAR

2008 NWFPA Expo

January 13 - 16, 2008

Oregon Convention Center

Portland, Oregon

www.nwfpa.com

AFFI Frozen Food Convention

February 23 - 27, 2008

Sheraton San Diego Hotel and Marina

San Diego, California

www.affi.com

Please contact us to arrange for a meeting.