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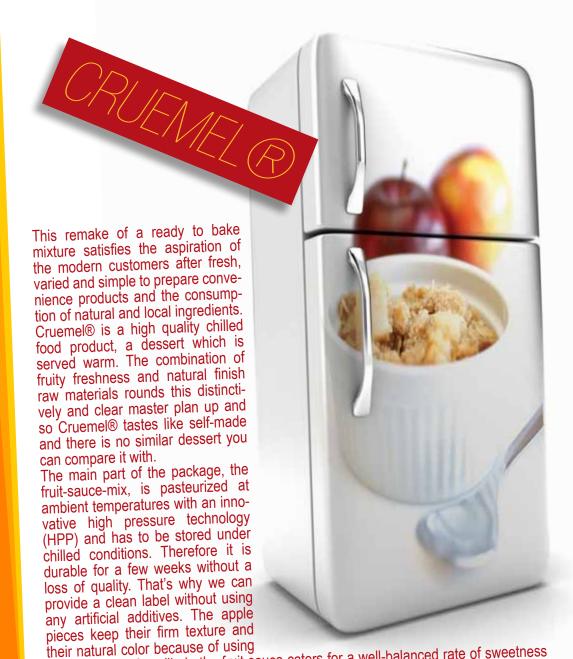
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Team presentation

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HPP. A touch of vanilla in the fruit sauce caters for a well-balanced rate of sweetness and sourness. After baking the ready to use raw crumbles, they stand out through a crispy and natural taste which is prevented by using materials like whole flour and oats. All ingredients for Cruemel® will be delivered from local suppliers, so we can reduce the carbon footprint within the whole chain of production. The package material is certified after the Forest Stewardship Council (FSC), so the whole packing is eco-friendly. Especially the tray which can be used for backing and serving consists to 100% of leafs of the areca palm. The use of these leafs is a perfect example for recycling rubbish.