

Greg Hackenbracht, President
Chad Hackenbracht, Vice President of Production
www.tasteeapple.com

Who We Are

- Family owned and operated since 1974
- Sold 250M+ caramel apples
- Certified by the Safe Quality Food Institute
- All products backed by 100% Satisfaction Guarantee
- Certified Kosher







How Tastee Apples Are Made

- All apples go through a unique, seven-step rating process to guarantee the quality and freshness of the fruit
- Perfectly-ripe apples are "sticked" and get a small-batch, kettle-cooked caramel coating
- After the apples are dipped, they are rolled in a blend of our premium toppings
- The caramel apples are carefully packaged, and shipped direct to your door



Where We Are

Growing our company and product lines





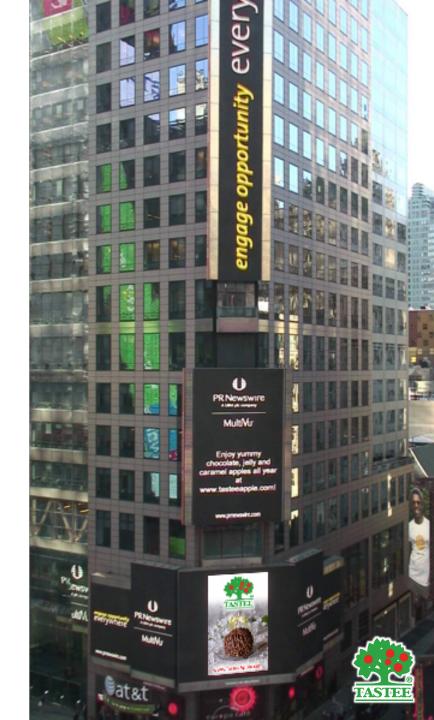








Tastee Apple, Inc. debuts their Chocolate Apples in Times Square!



Where We Are

- Tastee Apple started as a seasonal operation that expanded to a year round effort with different product lines of apples
- We sell directly to stores and also to numerous produce distributors who in turn sell to independent grocery stores

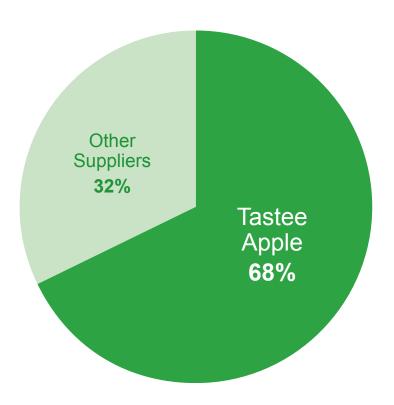






Retail Level Market Share

Majority grocery level retail





Why Tastee Apple?

- We only use the very best apples sourced from our country's top growers and still reject 10% for quality
- Variety of sizes, coating and topping combinations for everyone to enjoy
- Our own made-from-scratch, small-batch, kettle-cooked caramel is such velvety confection perfection that we haven't had the need to alter the recipe since 1974
- The premium chocolates and top-grade toppings Tastee uses are delivered fresh from suppliers whose insistence on quality ingredients is 100% consistent with our own
- Tastee Apple products are made in our original plant, located near the historic village of Newcomerstown, Ohio



Our Products

- Whether you're a creamy caramel fan, obsessed with chocolate, or looking for something salty and sweet, there's a Tastee apple flavor combination variety for you
- Packed with nutrients and contains minimal fat and cholesterol for a decadent treat you can feel good about
- Easy for on-the-go snacking or slice and enjoy
- Serve as a casual snack, indulgent dessert, or stick a bow on a box for the perfect gift
- Richly and generously coated for a culinary work of art making Tastee apples as pleasing to the eye as they are to the taste buds
- Delicately crafted quality and packaged for optimal freshness





Our Flavors

Caramel Apples



Dark Chocolate



White Chocolate



Peanut Butter



Double Chocolate



Chocolate Peanut Butter



Chocolate Candy Pieces

Our Flavors

Gourmet Caramel Apples



Chocolate Pecan



White Chocolate Pretzel



Cinnamon Apple Pie



Chocolate Peppermint



The Tastee Apple Advantage



Quality Satisfaction

Our extensive process ensures only the most perfect apples earn the Tastee label. All products backed by our 100% Satisfaction Guarantee.



Homemade Small Batches

Perfectly-ripe apples are richly coated in made-from-scratch, small-batch, kettle-cooked caramel. Once cooled, they are decorated.



Family-Owned Experience

Tastee Apple was founded by Greg and his father, John, in 1974 and quickly recognized for old-fashioned goodness and family pride.



Recognizable Details

From inspection to handling and even "dressing" the apples, our passion for caramel apples shows in our attention to every detail.



Guaranteed Freshness

Our warehouse is kept at 45° and our refrigerated trucks arrive in 24 hours or less. When refrigerated at home, apples can last up to 45 days.



Proudly Made in the USA

Apples are sourced from the nation's top growers and all Tastee Apple products are made from start to finish in our state-of-the-art Ohio facility.





Contact Info



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