

# Tachiiz

Bite Into Extra \_\_\_\_



**Popping Boba for  
Secondary Food Applications**

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## Certifications and Awards



**SMETA**



## Not Just Popping Boba. Reinvention.

Micro-sized.  
**5mm**  
popping boba is here.



Yearly Capacity  
**36,000+**  
Tons



Tolerant and Suitable for  
**secondary processing**



Over  
**393**  
flavors



Over **95%**  
customer satisfaction rate.



# Popping Boba for Beverage Innovation



Adding popping boba into beverages brings visual appeal, chewy texture, and interactive fun.

- Perfect with fruity flavors such as mango, passion fruit, or lychee.
- Double sensation as bubbles and boba pop together in the mouth.

Soft Drinks





Soda

- Ideal for low-sugar, refreshing beverages.
- Clear or brightly colored boba enhances visual appeal in bottled drinks.

- Hydrating with a chewy twist.
- Lemon or coconut water boba fits perfectly with post-workout needs.

Electrolyte Drink



- Creates layered textures in thick shakes.
- Chocolate with strawberry boba, vanilla with caramel boba.

Milkshake



Tea

- The most established market, widely used in bubble tea.
- Perfect pairings: green tea + lychee boba, black tea + honey boba.

# Popping Boba for Frozen Desserts Creations

Popping boba stays intact in frozen conditions, keeping its burst after thawing.

- Frozen inside popsicles for added bite.
- Clear popsicles showcase boba for eye-catching appeal.

## Ice Pops

- Works as filling or topping.
- As ice cream melts, boba bursts with flavor.

## Ice Cream



**Frozen Yogurt**

- A top choice in self-serve frozen yogurt shops.
- Tart yogurt balanced with sweet mango or blueberry boba.



**Sorbet**

- Light, refreshing dessert with natural fruit boba.
- Boba becomes the final surprise as sorbet melts.



# Make Chilled Desserts Pop!



Popping boba adds visual appeal and texture to chilled desserts, as decoration or filling.



● Boba in cream layers creates striking cross-sections.

Swiss Roll



**Panna Cotta**

- Replaces fruit sauces as toppings.
- Colorful boba upgrades plating and presentation.



**Tiramisu**

- Classic tiramisu meets modern boba fusion.

**Pudding**



- Boba as topping enhances visual appeal.
- Smooth pudding + popping surprise loved by youth.

# Sauce Just Got a Pop!

Popping boba transforms sauces into a new texture experience—sauces you can chew.

- Boba encapsulating vinegar, perfect for salads or appetizers.

## Vinegar based Sauce

- Boba soy sauce for sushi—controlled flavor release.

## Soy Sauce

- Adds a molecular gastronomy twist.

- Traditional jam reimaged with boba for layered flavor.

### jam



### Nut Butter

- Peanut or almond butter with boba creates sweet-savory blends.
- Ideal for bread or sandwich spreads.



- Boba mayo for salads, sushi, or sandwiches—adds playful texture.

### Mayonnaise



### Ketchup

- Popping ketchup for burgers and fries—fun and trendy.





**Co-create with us.  
Explore food innovation.**

# Tachiiz

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Official website



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