



Fruit Fillings & Jams

... naturally fruity!





Fruit Fillings & Jams

Fruit fillings and jams are first choice to make bake & freeze stable or for post-bake bakery applications more delicious and appealing. Adding the full flavour of delicious fruits, bright colour and additional texture experience.

Product Portfolio:

- Classic or exotic fruits & creative blends
- Smooth texture or with whole fruit pieces
- 30 – 75%+ fruit content
- Excellent functionality, processing & stability
- Pre-bake or post-bake application
- Freeze/thaw stable

Application Benefits:

- Natural & delicious ingredients with wide consumer acceptance
- Higher quality & more healthy perception
- Eye-catching colours
- Textural experience for desired mouthfeel
- Labeling options: extra jam/ jam/ fruit filling

Applications:

- Industrial and artisan bakery goods:
 - Berliner, Doughnuts, Muffins
 - Croissants, Sweet Pastries & Tarts
 - Sponge Cakes, Plate Cakes
 - Cookies and Biscuits

Customer Benefits:

- 125+ years of fruit sourcing & processing
- Commitment to quality & excellence
- Broad portfolio & agile approach to innovations
- Quick customized development
- Support customer trials
- In pails 12.5 kg & containers 200 – 1000 kg

Best-Sellers & Innovations:

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|-----------|-----------------------|-------------|-------------------------|
| • Apricot | • Strawberry | • Raspberry | • Mixed Fruits |
| • Apple | • Mango-Passion Fruit | • Cherry | • Raspberry-Red Currant |

