



Fruits

... naturally delicious!





F1/2021

Fruit Preparations

Fruit preparations make yogurts for consumers to treat themselves in taste, look and natural food concepts. With our expertise we bring more variety, taste and texture to your white mass.

Product Portfolio:

- Classic or exotic fruits & creative blends
- Smooth texture up to large visible fruit pieces
- Individual recipes, also for Clean Label concepts
- Individually adjusted sweetness
- Combinations with a wide range of other ingredients

Applications:

- Dairy & Dairy Alternatives:
 - Yogurt (spoonable / drinkable)
 - Fresh Cheese
 - Mixed Milk Drinks
 - Desserts
 - Ice cream

Best-Sellers & Innovations:

- Apricot
- Strawberry
- Raspberry & Vanilla
- Apple & Pear
- Mango & Passion Fruit
- Peach & Dairy Splits
- Cherry & Chocolate
- Orange & Carrot

Application Benefits:

- Natural & juicy fruits
- Variable fruit content up to 100%
- Taste and eye-catching colours
- Various texture from smooth to chunky
- Unlimited creative flavor combinations

Customer Benefits:

- Outstanding application expertise
- Broad portfolio & agile approach to innovations
- Ready-to-market solutions
- Quick customized development
- Support of customer trials
- In pergal (10 to 20 kg), Bag in Box (220 kg) or containers (200 to 1,000 kg)

