



FOOD APPLICATIONS

fruit  *food*

The heart of fruit

www.fruitofood.com



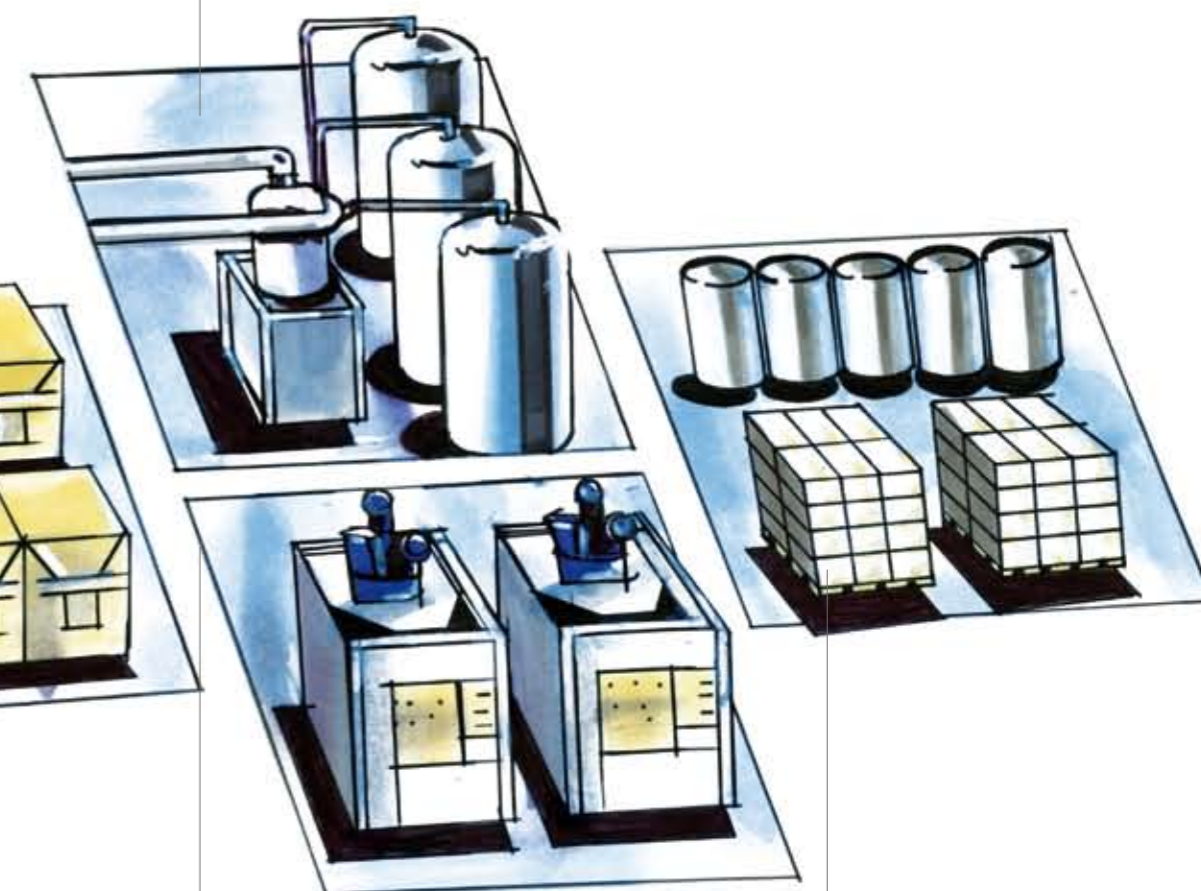
Fruit supervision

A manufacturing process which respects the fruit quality and specificity

Liquid fraction *Nativ water of fruit*

Fruit water is obtained by a gentle evaporation during the dehydration process.

An organic product of a very high quality is proposed to the cosmetic market.



Reception of fresh or IQF raw materials

We only select, upstream at our suppliers, fruits of high quality picked up at maturity.

Taste, shape and colour are some organoleptic properties which are important to guarantee the best finished product.

Storage quality control

All incoming goods are controlled and traced during the unloading of the truck.

Samples are systematically taken for analysis and to verify the conformity of the raw material with our quality standards and European regulations.

Fruit preparation before dehydration

Peeled, cutted or whole, fruits are laid gently on specific trays.

We use the entire fruit whole or in pieces and keep fibers.

Dehydration and concentration

Dehydration at low temperature, during 48 to 72 hours depending on the texture and the size of the fruits, in order to obtain a stabilised product with moisture content less than 6%.

Monitoring and continuous recording of critical parameters are made by a PLC driver (pressure and temperature).

Dry fraction dehydrated fruit

Transformation of the dehydrated fruit by mechanical processes: grinding – crushing – sieving and compaction on carrier.

We offer you a wide range of product sizes for all your applications.

Work on demand or order.



Packaging and logistic

Our dry products are packed in three layers bags and then hot sealed and put into boxes of 20kg maximum.

Onativ® tins are also leak tight. Standard daily departures of trucks or by express delivery service are made.

The specialist of dehydrated fruit

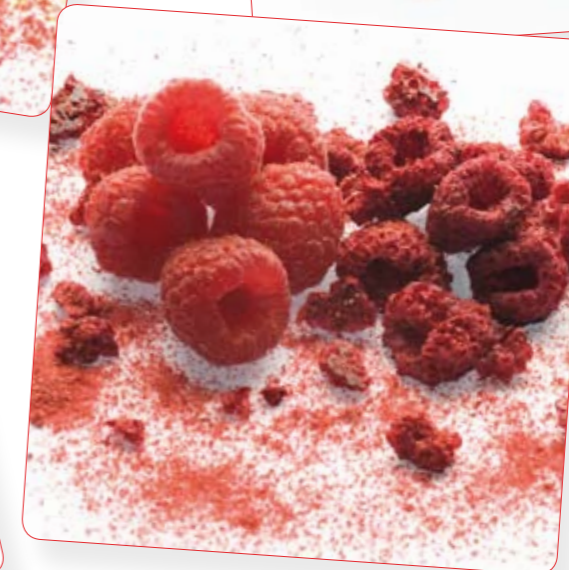
Fruitofood, natural partner of food companies, offers you dehydrated fruits obtained thanks to its specific process: under vacuum at low temperature. No colouring agent, no flavour, no preservative added, our fruits are really natural, functional and healthy ingredients : the original flavour of the fruit is kept.

Dehydrated fruits are available on different sizes: whole, piece, granule, powder depending your need; they are flexible and easy to use.

The traditional conventional range is also proposed with organic and kosher certifications.

The fruit naturally protected

Applications of dehydrated fruits in food industries are wide and constantly increasing: In addition to its historical chocolate confectionery, tea and infusion markets, Fruitofood is now becoming a key supplier of ingredients for dietary supplement, nutraceutical, sugar confectionery and cosmetic markets.



OUR FRUITS

- Apricot • Acerola • Pineapple • Aronia • Banana • Boysenberry • Cranberry • Caramel • Blackcurrant • Chesnut • Lemon • Lime • Quince • Date • Green fig • Purple fig
- Prickly pear • Strawberry • Raspberry • Forest fruits • Passion fruit • Blue fruits • Red fruits • Guava • Pomegranate • Redcurrant • Gooseberry • Kiwi • Mandarin • Mango
- Honey • Mirabelle plum • Blackberry • Bilberry • Natural black olive • Black olive • Green olive • Orange • Blood orange • Grapefruit • Papaya • Peach • Pear • Apple
- Plum • Rhubarb • Elderberry • Tomato



OUR TECHNICAL SHEETS

- Tea and infusions • Chocolate, sugar and candy
- Dietary and nutraceutical • Bakery and pastry
- Muesli and cereal bars • Culinary applications