



Partenaire de vos innovations fruitées

FRUITOFOOD

Partner in innovation

About us

- ✓ SME with 25 employees, located in the depths of Natural Perche Reserve, Fruitofood is specialized in a vacuum dehydration at cool temperature.
- ✓ This particular process allows us to propose you natural dehydrated fruits :
 - ✓ Fruits stabilized 100% naturals.
 - ✓ From fresh or IQF fruits, we dehydrate the fruit by a slow and cool evaporation of its water

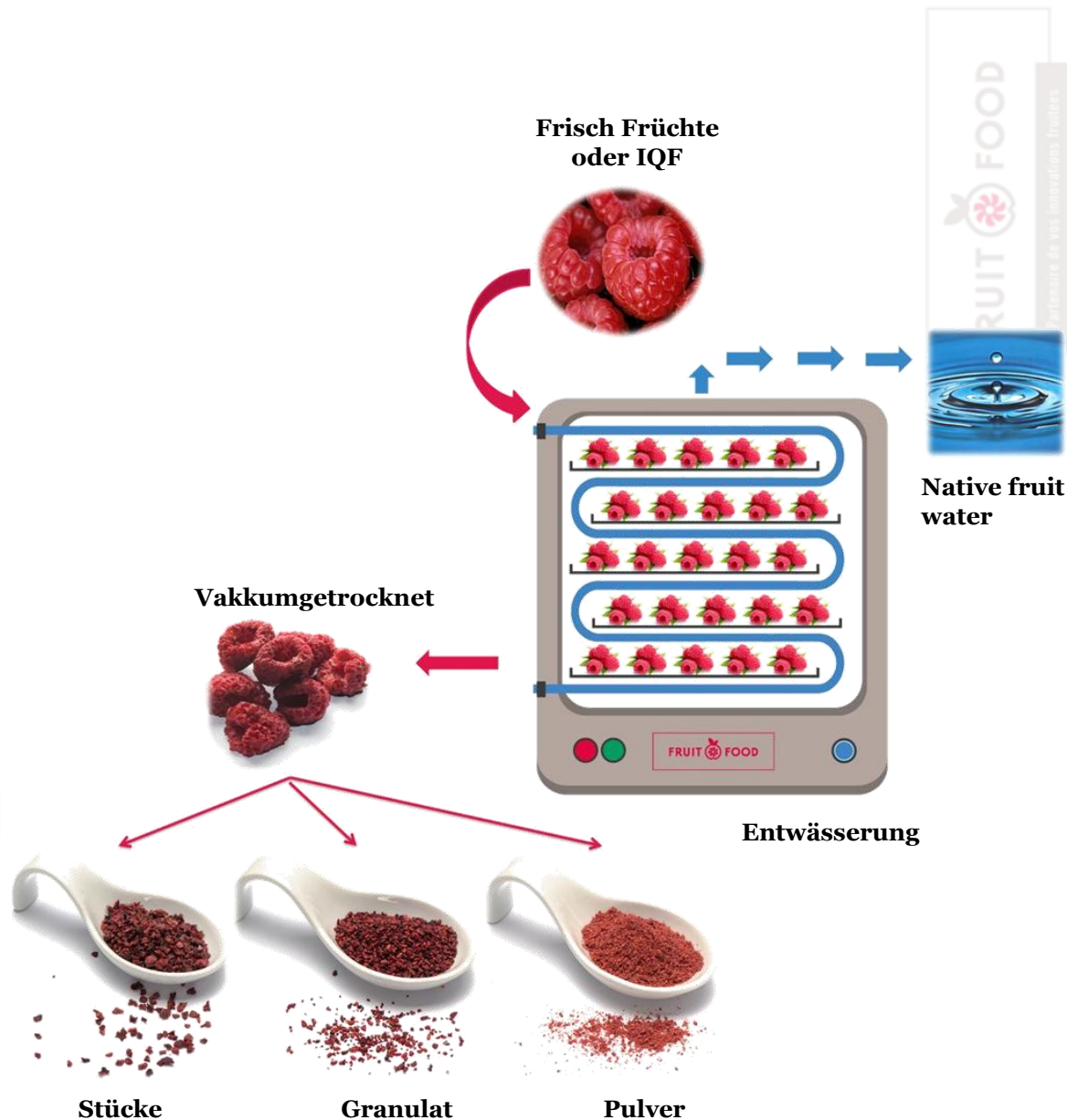
Our know-how

From fresh fruits or IQF, we dehydrate the fruit by a slow and cool evaporation of its water.

So, we obtain the dehydrated fruit, but also its water, called «Onativ'®».

Our particular and original recovery process guarantees to the user a native fruit water, obtained at cool temperature.

As water must be of a high cosmetic quality, Onativ' is filtrated to get rid of its micro-organisms, bacteria, yeast and moulds, to enable you to process from a remarkable water.



Certifications



QUALITY

- ✓ Shelf life : 18 months in our packaging (not opened)
- ✓ Storage : In our original bags, at ambient temperature,
- ✓ away from light and humidity
- ✓ Analysis certificate on each batch,
- ✓ on the pallet and send by email
- ✓ BRC v6 CERTIFIED
- ✓ ORGANIC/KOSHER CERTIFIED
- ✓ HACCP WORKING METHOD IN PLACE
- ✓ New team QHSE
- ✓ SEDEX member
- ✓ Member of Unilever's Sustainable agriculture code

Our products



Whole

Pieces

Granules

Powders

Our dehydrated fruits are also available in their organic version (for most of our references).

Applications



Chocolates



Thea & Infusion



Muesli



Sweets



Biscuits



Diary Products



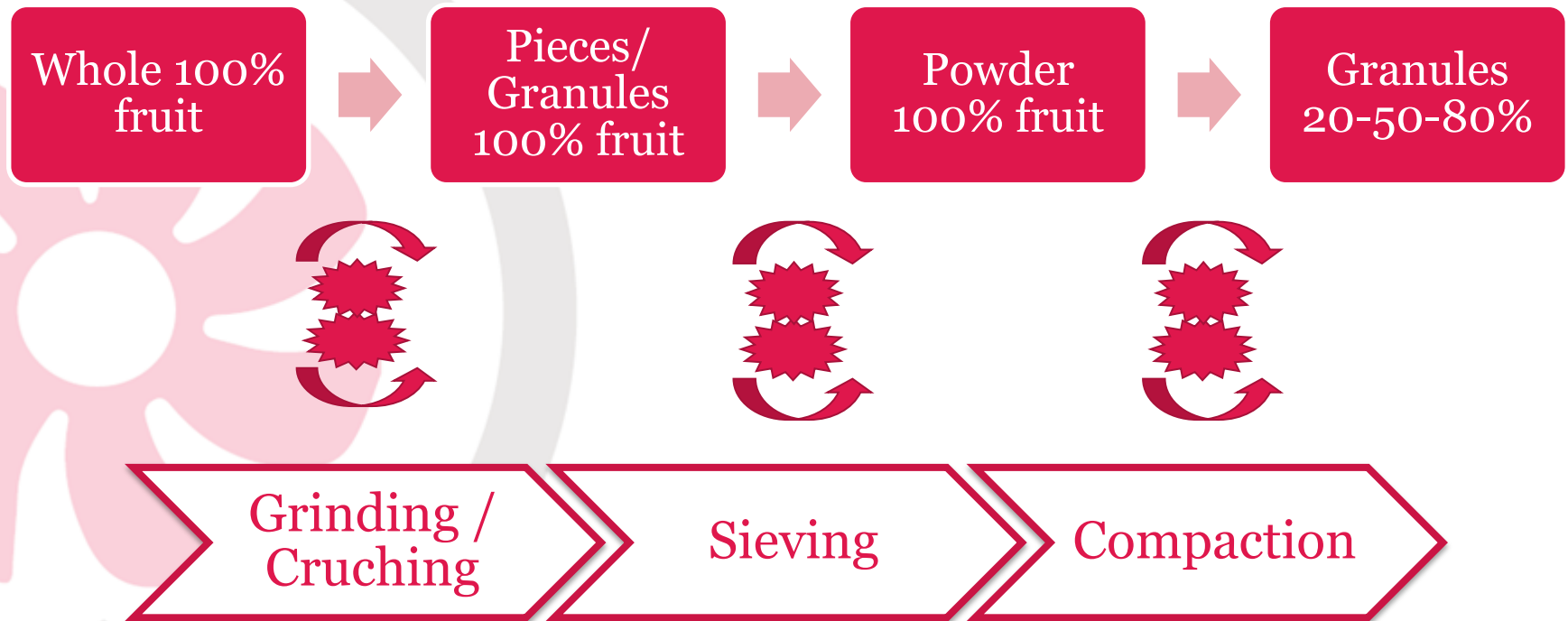
Dietary
supplement



Catering
products

- Tea&infusion, chocolate, biscuit, sweet, dressing, muesli ingredient for home made preparations, meat, poultry, fish, pate, dietary supplement ...

Process for transformation of fresh fruit to dehydrated fruit



100% fruit* PRODUCTS

POWDERS & GRANULES :

Acerola – Banana** – Boysenberry – Cranberry –
Black currant – Chesnut– Lemon– Lime– Green
Fig– Violet Fig– Prickly pear– Strawberry–
Raspberry– Gooseberry– Mandarin – Blackberry–
Blueberry– Orange – Blood orange– Grapefruit–
Apple** – Rhubarb – Elderberry– Caramel

PIECES:

Apricot – Pineapple– Boysenberry – Cranberry –
Cassis – Chesnut– Lemon– Lime– Quince–
Green Fig – Violet Fig– Prickly pear–
Strawberry– Raspberry– Gooseberry– Kiwi –
Mandarin – Mango – Blackberry– Blueberry–
Orange – Blood orange– Grapefruit– Papaya –
Peach – Plum– Rhubarb – Elderberry



Powders



Granules



Pieces

In **RED** : organic products available

* Without addition support

** Only available for powders

Range 80% or 50% fruit

POWDERS & GRANULES :

Apricot – **Pineapple**– Cherry– Quince– Date – Passion fruit– Guava –
Kiwi – Mango – Papaya – Peach– Pear– Plum

PIECES :

Apple– Pear– Tomato



Powders



Granules



Pieces

CONTACT US

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Thanks

FRUITOFOOD thank you for your interest in our products. We hope to see you soon on our website:

www.fruitofood.com

