



# 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
- Pails (12.5 kg) & Containers (200 – 1,000 kg)



## Best-Sellers & Innovations:

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

