

# Fruit Filling



The Fruit Filling was born as a versatile product suitable for the pie industry and frozen products that can take advantage of all the naturalness of low Bx fruit.

This line combines the richness of the fruit, a soft and creamy texture and a good resistance to cooking and/or sub-zero temperatures, guaranteeing a genuine taste and an inviting appearance in every use. The versatility of use, the possibility of making recipes on request of the customers, make the fruit filling an ideal product for any production needs.

## Advantages

Excellent resistance to sub-zero temperatures and resists in the oven. Natural taste, size and percentage of fruit can be modified on request of customers. Pumpable and mechanically measurable product.

## Inspiration

Ice cream cakes, semifreddo, croissants, strudel, cakes.

## Storage

1 month at temp. 0-5 °C  
12 months at -18 °C

## Packaging

20 kg. buckets  
Tank of 1000 kg.

Gluten  
Free



### WHOLE FUITS

Blueberry
Fruits of the forest
Blackberry
Sourcherry
Strawberry

### FRUITS CUBES

Green Apple 12x12 mm
Apricot 12x12 mm
Peach 14x14 mm
Pear 12x12 mm
Pineapple 9x9 mm
Strawberry 12x12 mm
Tropical 9x9 mm
Mango 9x9 mm

On-demand solution: available in different flavours, with different density and percentages of fruit. Minimum production lots 1000 kg.