

Gluten  
Free

# Traditional candied cubes



The Traditional candied cubes come from a traditional French candying method of citrus peel juice.

The accurate processing technique, combined with the slow osmotic process, guarantees the highest quality of the product that retains all the organoleptic characteristics of texture, shape and colour of the original fruit.

## Advantages

Excellent organoleptic and substance persistence  
Regular calibration of the pieces  
Traditional processing technique

## Inspiration

Baked goods, celebration cakes, decorations, muffins, plum cakes, croissants.

## Storage

18 months in a cool, dry place

## Packaging

5 kg. cartons  
10 kg. cartons



Orange Peel cubes 4x4 - 6x6 - 9x9 mm



Lemon Peel cubes 4x4 - 6x6 mm



Citron Peel cubes 4x4 - 6x6 - 9x9 mm