

# Semi-candied Fruit



The Semi-candied Fruit FruitLine is produced by processing chilled fruit so as to leave the organoleptic characteristics of the raw materials unchanged. The low sugar content (45° bx) contributes to give the product a fresh, natural flavor and preventing it from freezing at negative temperature.

It is a line featuring whole fruit or large pieces with a soft, firm texture and vibrant, natural color. In order to preserve these characteristics better, Semi-candied Fruit is packaged with 20% of its syrup.

## Advantages

- Easy to use
- Low sugar content
- Softness at negative temperatures
- 80% fruit content

## Inspirations

Decorative topping on ice cream products (tubs or cartons), as characterizing the contents of the ice cream and in parfaits or as an ingredient for the production of variegation and other unfinished products for artisanal ice cream

## Storage

6 months at 0-5°C, 12 months at -18°C

## Packaging

20 kg buckets



*Solution on-demand: available in different flavors and percentages of fruit*

---

Apricot 14x14 mm

---

Pineapple 1/16 slice

---

Strawberries - Small Strawberries - whole

---

Fruit of the forest - whole

---

Green Apple - 12x12 mm

---

Melon 10x10 mm

---

Blueberries whole

---

Blackberries whole

---

Pear 12x12 mm

---

Peach 14x14 mm

---

Tropical 9x9 mm

---