

# Special Semi-candied Fruit



Diced citrus fruits and semi-candied fruit are produced for the ice cream industry with low °Bx (60-65), ideal for mechanical dispensing. They maintain a soft texture even at negative temperatures, which makes them ideal for use at decoration and as filling for ice cream and sherbet.

## Advantages

Soft texture at negative temperatures

## Inspirations

Ice cream, mousse, frozen desserts, parfaits, sherbets

## Storage

3 months at 0-5°C

## Packaging

10 kg cartons



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Fruit cocktail made from natural fruit at 65°Bx  
(Cherry halves, Orange 9x9 mm, Lemon 9x9 mm)

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Orange 60°Bx 4x4 mm

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Lemon 60°Bx 4x4 mm

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