

## Chocolate and Candy

In powders or in pieces, they offer a fresh and slightly acid note, as well as a crunchy and surprising texture.

Berries  
Citrus Fruit  
Exotic Fruit  
Seed Fruit  
Stone Fruit  
Specialities



# Food Industry

*Chocolate and Candy*





## Add some sweetness to your creations...

### The pleasure of fruit sublimated...

Dehydrated fruit is ideal to be incorporated in any finished product. Easy to add to any formulation, their facility of use is one of their major assets. In powders, or in pieces, they offer a fresh and slightly acid note, as well as a crunchy and surprising texture.

Our dehydrated fruit is 100% natural and do not contain any additives (no colouring, aroma or preservatives). They will give the colour and taste of natural fruit to your recipes. Our fruit brings to your specialties the entire flavour and the original colour whether in decoration or in inclusion.

### Granulometry:



support: 100% fruit  
size: from 1 to 3 cm\*



support: maltodextrin  
size: from 0.3 to 1.7 mm  
from 1 to 4 mm



support: 100% fruit  
size: from 0.6 to 2 mm  
from 1 to 3 mm  
from 2 to 5 mm



support: 100% fruit  
size: from 000 to 800 µm

\*: only available for small fruit

### Advantages:

- Easy to use in your formulas
- Wide range of fruit
- Shelf life of 18 months
- An ideal packaging: a triple layer bag which protects from humidity and for storage at room temperature

