

*Biscuits,
Bread
and
Pastry*

With our ingredients,
whatever the size, your
creations will always be a
success !

Berries
Citrus fruit
Exotic fruit
Seed Fruit
Stone Fruit
Specialities
Other fruit & vegetables



Food Industry
Biscuits, Bread and Pastry



Many fruits For many creations ...


Try dehydrated fruit in all your biscuits, bread and pastries! Trendy and original, they will sublimate perfectly your dough.

Use them as decoration or inclusion, the taste and visual will meet your expectations!

Granulometry:

Biscuits

 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 μ m


Bread

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

 support: 100% fruit
size: from 000 to 800 μ m

Pastry

 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 μ m

Advantages:

- Great facility of use:
 - > Organic references available
 - > Various size for different applications
- Wide range of fruit
- An ideal packaging: a triple layer which protects from humidity and light and for storage at room temperature
- Shelf life of 18 months

