

Tea and Infusion

Granules and pieces are mainly used for tea and infusion. The entire fruit spreads in a homogeneous way.

Pieces are a 100% fruit with no additives. Granules are combined with maltodextrin to help avoid stickiness issues during the process.

Both are interesting for a striking visual effect and a delicious taste!

Berries
Citrus Fruit
Exotic Fruit
Seed Fruit
Stone Fruit
Specialities



Food Industry

Tea and Infusion

A natural perspective for your creations...

Ideal solution for your products

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. They have a shelf life of 18 months. They are delivered in triple layer bags (PE-ALU-KRAFT) which allow room temperature storage.

Our dehydrated fruit is completely natural and do not contain any additives (no colouring, aroma or preservatives). For a great colour and a natural taste you may use our fruit in pieces or granules. It offers a new "tea-time" experience to your customers.

Granulometry:



For bulk packaging:

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



For a teabag:

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

Advantages:

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

