

flavorjen<sup>o</sup>



are proud to present the

**NEW FRUIT COLLECTION**

# NEW FRUIT COLLECTION

Your Fruit Solutions In One



Step up to a new fruit technology platform for  
you product range

# NEW FRUIT COLLECTION

- Whole Fruit Requirements
- Natural and Organic Fruit Powders
- Berry Powders
- Fruit Portions
- Infused Fruit



# FRUIT POWDERS

## Range

- Apple
- Apricot
- Banana
- Blackberry
- Blackcurrant
- Blueberry
- Cherry
- Date
- Fig
- Goji
- Kiwi Fruit
- Lemon
- Mango
- Orange
- Papaya
- Peach
- Pear
- Pineapple
- Prune
- Raspberry
- Strawberry

Other fruit available on request



# FRUIT POWDERS

## Key Attributes

- These powders are not produced by freeze drying or spray drying technology
- HACCP, ISO, BRC, IFS and organic certification.
- Reconstitute to “Whole Fruit” at 1:10, one hundred grams of powder is equivalent to 1kg of fruit
- Available in Natural or Organic forms



# FRUIT POWDER

## APPLICATIONS:

- Baby food
- Baked goods
- Chocolate
- Cosmetics
- Desserts
- Diet Products
- Fruit Drinks
- Ganache
- Meat rubs
- Sauces
- Smoothies
- Snack Bars
- Soups
- Yoghurt



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# FRUIT POWDER

## USAGE RATES:



*Blueberry Fruit Foam*

Each application requires a different concentration of the powders. Eg.:

Biscuit Mix – 3-4%

Fruit Foam – 15-20%

Sauce – 10-15%

Cake – 10-20%





# FRUIT POWDER

## RECONSTITUTION:



2g of the blackcurrant powder, mixed with 20mL of water. The Fruit Powders reconstitute at a 1:10 ratio.

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# BERRY FRUIT POWDERS



## Range

- Bilberry Powder
- Lingonberry Powder
- Mountain Bilberry Powder
- Cranberry Powder
- Sea Buckthorn Powder
- Chokeberry Powder
- Red Currant Powder
- Blackcurrant Powder
- Red Berry Powder Mix
- Blue Berry Powder Mix

# BERRY FRUIT POWDERS



## Key Attributes

Berry Fruit Powders are 100% Berry with no added ingredients. One hundred grams of berry powder equals approximately one kilogram of berries, offering the health effects of berries in a highly condensed form. Berry powders are perfect for use in baked goods, ice cream, yoghurt, and porridge.

# BERRY FRUIT POWDERS



## Applications

- Biscuits and bakery products
- Health food
- Mueslis
- Mixed in yoghurt or porridge
- Natural cosmetics
- Porridge mixes
- Smoothies
- Snacks

## Pack Size

10kg bag and cardboard box

10 x 10kg bag and cardboard container

# FRUIT PORTIONS

## Range

- Apple
- Orange
- Lemon
- Apricot
- Blackberry
- Blueberry
- Cherry
- Raspberry
- Strawberry
- Mango
- Peach
- Pear
- Banana



*A variety of fruit available upon request*

# FRUIT PORTIONS

## Key Attributes

- Fruit Portions come in a variety of forms, such as whole, diced, or concentrate.
- The products are aseptically packed to ensure freshness.



# FRUIT PORTIONS

## Applications

- Marmalades
- Bakery
- Dairy
- Desserts
- Toppings
- Fruit preparations
- Ice creams
- Beverages
- Baby food





# FRUIT PORTIONS

## Forms



Apricot Puree



Whole Cherry



Strawberry Cubes



Orange Pulp

# INFUSED FRUIT

## Range

- Skin Balance – *Apricot, Carrot and Acerola*
- Natural Defences – *Apricot, Lemon Juice, Royal Jelly and Acerola*
- Energy & Vitality – *Apricot, Cinnamon, Guarana, Ginger, Kola and Acerola*
- Comfort – *Cranberry, Acerola, Bearberry, Thyme and Juiper*
- Light Legs – *Prune, Hawthorn and Red Vine*
- Fibre and Digestion – *Prune, Rosemary, Fennel and Peppermint*
- Relaxation – *Apple, Melissa, Hawthorn and Orange Blossom*
- Antioxidants – *Goji and Acerola*



# INFUSED FRUIT

## Key Attributes

Infused Fruit is the combination of naturally rich fruit and a selection of plants known for their effects on the body. It meets the specific needs of our modern diet. Its ingredients have been carefully selected to offer high quality products with authentic taste.





# flavorjen<sup>9</sup>

Contact

[info@flavorjen.com](mailto:info@flavorjen.com)

Look up

[www.flavorjen.com](http://www.flavorjen.com)