



❑ Fruitspecialities - fruit powders

❑ 3 types

- ❑ Lyophilized powders > extraction using extremely low temperatures and drying > closest to the original
- ❑ Atomized powders > extremely high temperature extraction > most stable proposal for end products with a long shelf life
- ❑ Supported powders > spraying flavorings on a powder carrier > interesting for products to be consumed cold.



❑ Fruitspecialities - fruit preparations

- ❑ Standard: fillings and topping based on fruit from the region. Freeze and bake proof
- ❑ Customized products: the fillings and topping are developed in function of the customer's needs and the characteristics of the end product