

Fruit & Vegetable Preparations

On-Trend Preparations, Fillings and Jams

We bring our broad and deep portfolio, world-class formulation know-how, consumer insights, extensive sourcing supply chain and technical ingenuity to create exciting, on-trend products for your consumers. Our teams partner with you to create preparations and filling solutions that delight through taste, texture, appearance and aroma to deliver turnkey solutions for added speed to market.

We focus on using nature's bounty and sustainability right from our fruit and vegetable selection to processing, product development and preparation production.



Innovation and Speed to Market

We provide fast time-to-market and lifetime product maintenance.

- Trend analysis and market research
- Customized concept and product development
- Brand and label design
- Comprehensive support and services

Sustainability and Food Safety

We lead in quality, traceability and ISO.

- All natural formulations and patented clean label technologies
- Natural flavors, colors, botanical extracts and further ingredient solutions
- Expertise in farming and fruit selection
- Taste optimization technologies

Cooperation and Value Chain Integration

We offer supply chain simplification through comprehensive expertise from resources to market needs.

- Raw material sourcing
- Quality management
- Fruit preparation production
- Demand and inventory planning
- Technical support and services

Ice Cream and Sorbet Applications

We have the fruit and vegetable preparations for your dairy products that consumers love—all with delightful taste, color and mouthfeel.

- Ripple feeders with fruit pieces and clean label options
- Brown/fruit ripple toppings without fruit pieces, liquid core
- Coated ice cream solution for fruit coatings, double coatings, pH-neutral coatings and liquid cores

Yogurt Applications

Our fruit preparation process maintains the integrity of the fruit through:

- Improved retention of the original fruit color
- Better preservation of natural fruit flavor
- Better firmness of the fruit pieces

Bakery, Cereals and Snacks Applications

We understand your baking needs and formulation-specific challenges better than anyone in the industry. Our Bakery Innovation Centers use our insights into the latest international product trends, comprehensive application expertise and sample creation, sensory, feasibility and stability tests and technical support to create turnkey bakery fillings for your products.

We offer the full spectrum of fillings, including:

- Pre- and post-bake layered fillings
- Pre- and post-bake injected fillings
- Bake-stable fillings

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