

www.bakbel.com



FRUTOJAM



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OVERVIEW

Our **Frutojam** is an high-quality *visually appealing product*.**Containing 35% fruit**, they are designed to be versatile ingredients, which can be **spread**, **injected** (before or after baking) or **used** in other ways in a variety of premium pastry products.

BENEFITS

- Paste-like texture
- Easy to spread
- Can be injected before or after baking
- Long shelf-life for final pastries (brix > 60)
- Freeze/thaw and bake-stable

STANDARD VARIETIES AVAILABLE

Apricot, Raspberry with seeds, Strawberry.

Non-standard varieties (or bespoke fruit %) available on <u>request</u>. Such as: Blackcurrant, Blueberry, Caramelized Apple, Fig, Peach, Watermelon and more.

INDUSTRY

Available in a bucket and also options for industry. Technical support available to optimize the fit between our products and your industrial process (by adapting the percentage of fruit, the product viscosity, the water activity, etc).

Find out more Fillings.

Follow us for more inspiration, tutorial and recipes on Instagram, FB, Youtube and LinkedIn.

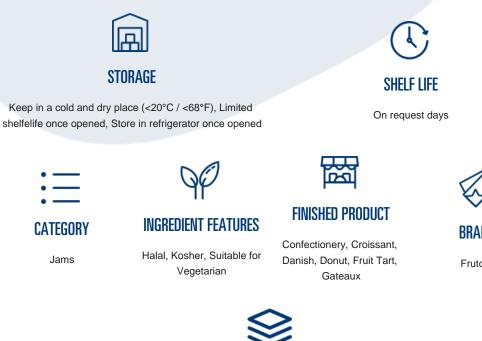
ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.



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Decoration, Filling

FUNCTION

BRANDS

Frutojam