



**FRUTOJAM**

## 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 [request](#). 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.



### STORAGE

Keep in a cold and dry place (<20°C / <68°F), Limited shelflife once opened, Store in refrigerator once opened



### SHELF LIFE

On request days



### CATEGORY

Jams



### INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



### FINISHED PRODUCT

Confectionery, Croissant, Danish, Donut, Fruit Tart, Gateaux



### BRANDS

Frutojam



### FUNCTION

Decoration, Filling