



SPICY FRUIT

OVERVIEW

Spice it up with the “**Spicy Fruit**” preparation range! Made using a blend of premium and **handpicked fruit** with **unique flavours**, from *all around the world*.

This sophisticated range has been inspired by the **imaginative flavour combinations** in haute cuisine restaurants. Designed for **creative** use in the **professional** kitchen, in both **sweet** and **savoury** products.

BENEFITS

- Perfect **fruit integrity**
- Freeze/Thaw/Bake **stable**
- Very good **shine**
- Ready-to-use for **cold or baked applications as filling or topping**
- Delicate mix of **natural flavours**
- Enhance Chef **creativity**
- Vegetarian, Halal, and Kosher suitable

STANDARD VARIETIES

Apple Bergamot, Lemon Ginger, Mango Earl Grey Tea, Peach Tonka, Pineapple Vanilla Cinnamon, Raspberry Jasmine and Red Cherry Honey.

?? Find out more [Fruit Fillings](#).

?? Follow us for more inspiration, tutorial and recipes on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).

ADDITIONAL INFORMATION

Packaging, palletization, shelflife and specification sheet on request.
Products are 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

Fruit Fillings



INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Brioche, Cake, Danish, Fruit Tart, Gateaux



BRANDS

Spicy Fruit



FUNCTION

Decoration, Filling, Topping