



## PRODUCT CHARACTERISTICS

### Product Description

- A premium, ready-to-use fruit filling with pieces of fruit, suitable for various applications.

#### Ingredients

**APRICOT:** Apricot 70 %, Sugar, Water, Modified starch, Acidity regulator (Citric Acid, Tripotassium Citrate, Calcium Chloride), Anti-oxidant (Ascorbic Acid), Salt, Thickener (Agar-agar), Preservative (Potassium Sorbate), Flavouring.

**TROPICAL:** Pineapple, Peach, Apricot, Concentrated passion fruit juice; Sugar; Water; Modified starch: Acetylated distarch adipate (E 1422); Acidity regulator: Potassium citrates (E 332), Citric acid (E 330); Antioxidant: Ascorbic acid (E 300); Flavourings; Thickener: Agar (E 406); Preservative: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509). This product is prepared with 71 grams of fruit per 100 grams of product.

**BLUEBERRY:** Blueberry 64%, Blueberry juice concentrate 0.8%; Sugar; Water; Modified starch: Acetylated distarch adipate (E 1422); Acidity regulator: Potassium citrates (E 332), Citric acid (E 330); Salt; Natural blueberry flavouring with other natural flavourings; Preservative: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509); Thickener: Agar (E 406). This product is prepared with 70 grams of fruit per 100 grams of product.

**APPLE:** Apple 79%; Sugar; Water; Modified starch; Acidity regulator: Citric acid (E 330), Potassium citrates (E 332); Antioxidant: Ascorbic acid (E 300); Natural apple flavouring; Firming agent: Calcium chloride (E 509); Preservative: Potassium sorbate (E 202); Thickener: Agar (E 406).

**LEMON:** Water; Sugar; Modified starch; Fruit: Concentrated orange juice, Dehydrated lemon juice powder; Vegetable fat: Palm; Natural lemon flavouring; Salt; Acidity regulator: Potassium citrates; Preservative: Potassium sorbate; Colour: Riboflavins, Carotenes. This product is prepared with 24 grams of fruit per 100 grams of product, of which 7 grams of Lemons.

**FRUIT OF THE FOREST:** Fruit (Blackberry, Blueberry, Raspberry, Strawberry, Red Currant) 75 %, Sugar, Modified starch, Acidity regulator (Tripotassium Citrate, Citric Acid, Calcium Chloride), Salt, Thickener (Agar-agar), Preservative (Potassium Sorbate), Flavouring.

**CHERRY:** Fruit 75%: Cherries, Concentrated cherry juice; Sugar; Water; Modified starch; Acidity regulator: Potassium citrates (E 332); Salt; Thickener: Agar (E 406); Preservative: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509); Natural flavouring. This product is prepared with 75 grams of fruit per 100 grams of product.

**STRAWBERRY:** Strawberries 70 %, Sugar, Water, Modified starch, Acidity regulator (Citric acid, Tripotassium citrate, Calcium chloride), Flavouring, Salt, Colour (β-Carotene, Cochineal), Thickener (Agar-agar), Preservative (Potassium sorbate).

**RASPBERRY:** Raspberry 70%, Sugar, Modified starch, Acidity regulator (Citric acid, Tripotassium citrate, Calcium chloride), Flavouring, Thickener (Agar-agar), Preservative (Potassium sorbate).



Product	MDM	EAN	Storage	Weight	Sales Unit	Pallet Size
FRUFFI Apricot	10153745	5413321.27410.7	Store dry and cool	19.8 kg	Box (6x 3.3 kg tins)	1.525 kg
FRUFFI Tropical	10153805	5413321.27412.1	Store dry and cool	19.8 kg	Box (6x 3.3 kg tins)	1.525 kg
FRUFFI Blueberry	10153749	5413321.27413.8	Store dry and cool	19.8 kg	Box (6x 3.3 kg tins)	1.525 kg
FRUFFI Apple	10153747	5413321.27414.5	Store dry and cool	18.0 kg	Box (6x 3.0 kg tins)	1.386 kg
FRUFFI Lemon	10153775	5413321.27415.2	Store dry and cool	19.8 kg	Box (6x 3.3 kg tins)	1.525 kg
FRUFFI FRUITS OF THE FOREST	10153752	5413321.27416.9	Store dry and cool	18.6 kg	Box (6x 3.1 kg tins)	1.432 kg
FRUFFI Cherry	10153751	5413321.27421.3	Store dry and cool	19.8 kg	Box (6x 3.3 kg tins)	1.525 kg
FRUFFI Strawberry	10153756	5413321.27424.4	Store dry and cool	19.2 kg	Box (6x 3.2 kg tins)	1.478 kg
FRUFFI Raspberry	10153808	5413321.27437.4	Store dry and cool	19.2 kg	Box (6x 3.2 kg tins)	1.478 kg

For further product information and recipe ideas visit [www.csmbakerysolutions.com](http://www.csmbakerysolutions.com)

Distributed by



Fruffi  
Premium Fruit Fillings



## Rich in Fruit

FRUFFI fruit fillings contain up to 79 % of fruit.

## Ready to use

FRUFFI can be used in both cold and baked applications and can even be frozen in your mousses, your fillings and your decorations...

## Infinitely adaptable

FRUFFI artfully blends with all types of dough, creams and any other ingredients you can think of. FRUFFI offers you a great choice of different fruits to decorate your desserts all year round.

## Playful

Create new taste sensations and mix different flavors of FRUFFI. Invent new tastes in a blink of an eye!

With  
fruit pieces

for a variety  
of textures

Gelatin  
free

Delicious  
mouthfeel

## Endless variations possible

In this Apricot bomb, FRUFFI is used in 4 different ways.

### A colorful mirror

FRUFFI Apricot and Royal Miroir Neutral in perfect harmony

### A tasty bavarois mousse

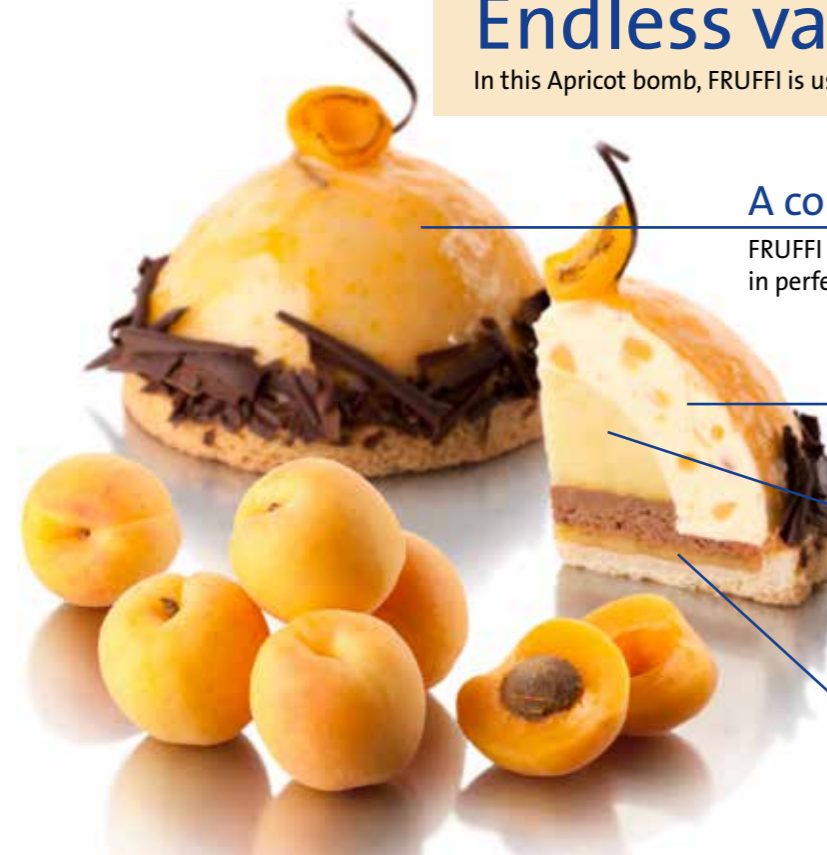
Mix equally FRUFFI Apricot with Lactofil

### A playful combination

FRUFFI Apple as interior filling for a surprising new taste sensation

### A fruity dough

Spread FRUFFI Apricot on dough



## WITH FRUFFI EVERYTHING IS POSSIBLE

Play with the fruit associations and textures!

Bring colour, shininess and an authentic fruit taste to all your desserts!

**FILLING:** Macarons, desserts, verrines, ...

**BAKING:** Pastries, flans, tarts, crumbles, ...



### MOUSSE

(thickness greater than 2cm)

Meister Sahnessa Neutre	150g
Water	250g
Fruffi	1000g
Lactofil	1000g

Mix the Meister Sahnessa Neutre and the water. Add the Fruffi to the first mix and then the Lactofil cream lightly whipped. It is possible to modify the quantity of the Fruffi depending upon the intensity of flavor required.



### MOUSSE

(thickness less than 2cm)

Lactofil	1000g
Fruffi	1000g

Whip the cream and then using a spatula delicately fold in the Fruffi. It is possible to modify the quantity of the Fruffi depending upon the intensity of flavor required.

### COULIS

Fruffi	400g
Staboline 815	100g

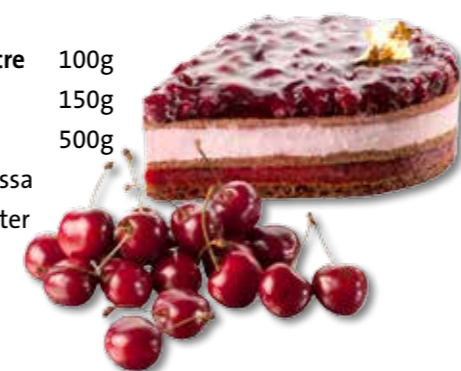
Mix together.



### FIRM JELLY

Meister Sahnessa Neutre	100g
Water	150g
Fruffi	500g

Mix the Meister Sahnessa Neutre and the hot water then add the Fruffi.



### SOFT JELLY (maximum thickness of 1cm)

Jelfix Neutre / Apricot / Strawberry	600g
Water	300g
Fruffi	900g

Bring the Jelfix and the water to the boil and then add the Fruffi. Bring back to the boil, stirring constantly.



### FRUIT MIRROR GLAZE

Royal Miroir Neutre	Sufficient Quantities
Fruffi	Sufficient Quantities

Mix the two ingredients together. Lightly mix the Fruffi if necessary. Adjust the quantities depending upon the brightness, colour and taste required.



### ICING (holds assured on rounded surfaces)

Water	250g
Jelfix Neutre / Apricot / Strawberry	250g
Fruffi	500g
Royal Miroir Neutre	500g

Bring the water and the Jelfix to the boil. Pour this onto the Fruffi and Royal Miroir Neutre previously mixed. Now mix altogether. Use between 30-40°C.

