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, Preservation: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509); Thickeners: Agar (E 406); Preservative: Potassium sorbate (E 202); Firming agent: Calcium chloride (E 509); Thickener (Agar-agar). This product is prepared with 70 grams of fruit per 100 grams of product.

APPRO: Apple 79%, Sugar, Water, Modified starch, Acidity regulator: Citric acid (E 330), Potassium citrates (E 332), Anti-oxidant: Ascorbic acid (E 300); Natural apple flavouring; Filling 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.

FRUITS 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: Cherry 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.

RASPBERRY: Raspberry 70%, Sugar, Modified starch, Acidity regulator (Citric acid, Tripotassium citrate, Calcium chloride), Flavouring, Colour (β-Carotene, C cochineal), Thickener (Agar-agar), Preservative (Potassium Sorbate).

For further product information and recipe ideas visit www.csmbakerysolutions.com

Distributed by

Fruffi
Premium Fruit Fillings

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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 5413321.27418.8 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) 1.452 kg
FRUFFI Cherry 10153751 5413321.27423.1 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) 1.479 kg
FRUFFI Raspberry 10153808 5413321.27437.4 Store dry and cool 19.2 kg Box (6x 3.2 kg tins) 1.478 kg

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Rich in fruit and ready to use, be inspired by FRUFFI

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!

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

FRUIT MIRROR GLAZE
Royal Miroir Neute \ 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.

Mousse
(thickness greater than 2cm)
Meister Sahnessa Neute 150g
Water 250g
Fruffi 1000g
Lactofil 1000g
Mix the Meister Sahnessa Neute 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.

Coulis
Fruffi 400g
Staboline 815 100g
Mix together.

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.

Icing
(holds assured on rounded surfaces)
Water 250g
Jelfix Neutre / Apricot / Strawberry 250g
Fruffi 500g
Royal Miroir Neute 500g
Bring the water and the Jelfix to the boil. Pour this onto the Fruffi and Royal Miroir Neute previously mixed. Now mix altogether. Use between 30-40°C.

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 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.