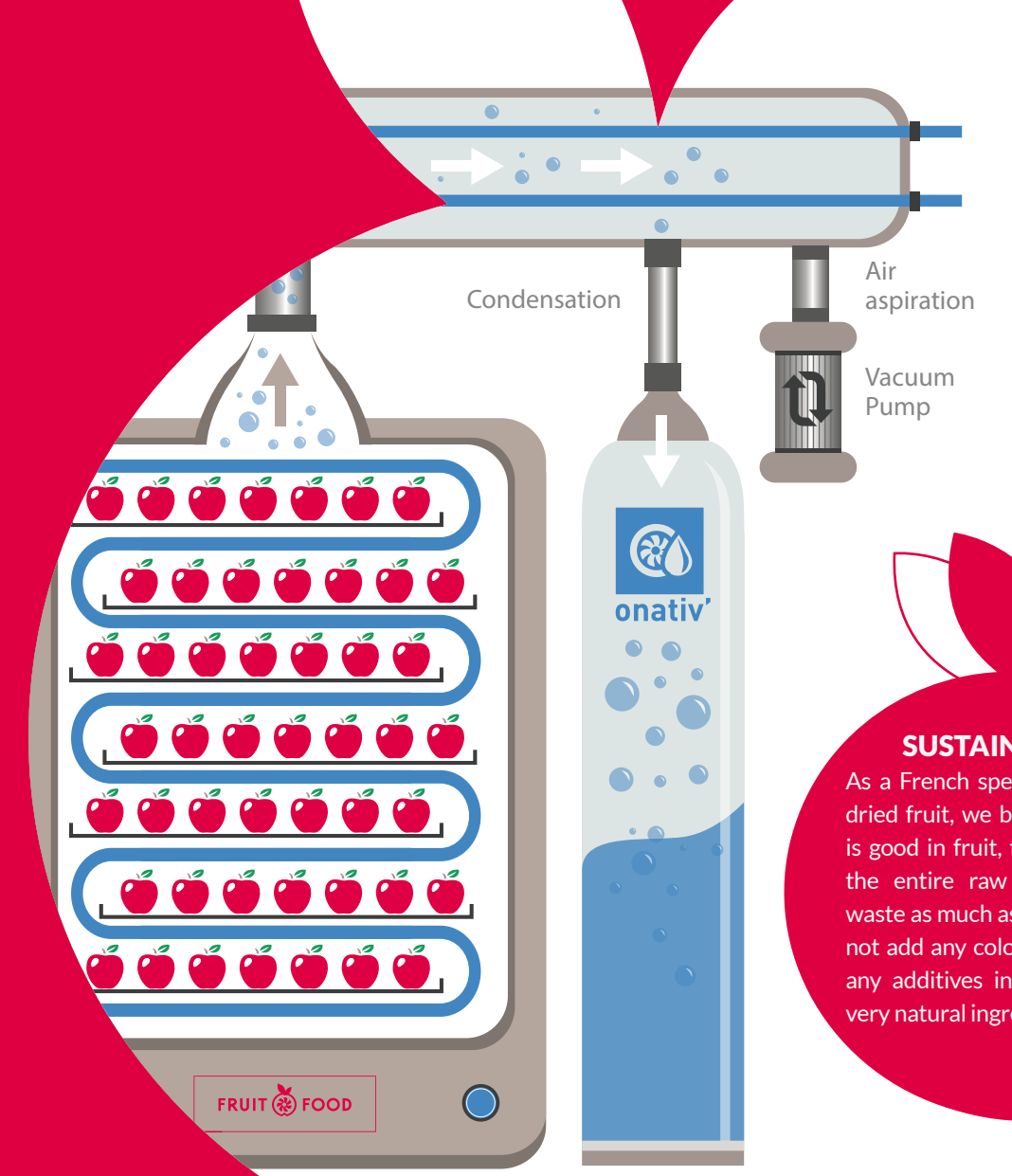


A control and know-how throughout the manufacturing process which **respect the fruit quality and specificity.**

Our low temperature dehydration process enables us to evaporate almost all of the water contained in the fruit.
 For the record, **10kg of fresh fruit give approximately 1kg of dehydrated fruit.**
 The process is **completely natural and the final product** is stable without any preservatives or any additives.
 Many references and many **different forms possible for all tastes!**



SUSTAINABILITY
 As a French specialist of vacuum dried fruit, we believe everything is good in fruit, therefore we use the entire raw fruit to reduce waste as much as possible. We do not add any colorant, flavoring or any additives in order to obtain very natural ingredients.

FRUITOFOOD Commitment & Warranties

- HIGH QUALITY**
- High quality ingredients
 - Facility of use

- FRUITOFOOD'S GUARANTEE**
- Shelf life of 18 months
 - An ideal packaging: a triple layer bag
 - Irreproachable quality management on a day to day basis
 - Rigorous selection of the raw materials and of the suppliers
 - Complete tractability for total transparency

- CERTIFICATIONS**
 Over the years FRUITOFOOD has acquired many certifications guaranteeing the high quality of our products:



FRUIT FOOD
 Your Innovation Partner

About us

The French specialist of dehydrated fruit!

FRUITOFOOD has been the French specialist of fruit dehydration since 2002. Well known in its sector, FRUITOFOOD, will provide a wide range of dehydrated fruit available in conventional or organic version.

All fruits can be use in Food industry.

From fruit to water!

As Antoine Lavoisier, a famous chemist, said: "nothing is lost, everything is transformed"! So we have developed a new range of fruit water directly extracted from fruit. It is a fruit water which is used under the brand name Onativ®.



Our ranges



Berries

Strawberry, Raspberry, Blackcurrant, Cranberry, Blackberry, Blueberry, Gooseberry, Boysenberry, Elderberry, Aronia



Citrus Fruit

Orange, Lemon, Lime, Grapefruit, Mandarin, Blood Orange, Bergamot, Kumquat



Stone Fruit

Peach, Sour Cherry, Apricot, Plum, Date, Cherry



Seed Fruit

Apple, Pear, White Grape, Quince, Gooseberry, Physalis



Exotic Fruit

Pineapple, Passion fruit, Banana, Mango, Kiwi, Pomgranate, Guava, Prickly Pear, Acerola, Green Acerola, Papaya, Goji, Lychee



Other Fruit and vegetable

Rhubarb, Green Olive, Black Olive, Tomato, Green Fig, Violet Fig, Chestnut, Seabuckthorn



Specialities

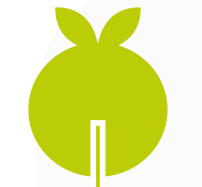
Honey, Caramel, Maple Sugar

Get more information:
fruitofood.com

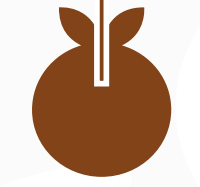
Our applications

FOOD INDUSTRY

Tea and Infusion



Chocolate and Candy



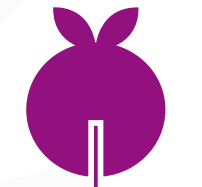
Bread, Pastry and Biscuits



Nutraceutical



Caterer Products



COSMETICS

Fruit water Onativ®

