

More fruits, more forms, more possibilities.™



## Drum Dried Fruit Flake Powders

### BENEFITS / FEATURES:

- Real fruit inclusion
- Excellent fat replacer and moisture extender
- Viscosity controlled by customer for maximum versatility-just add water for easy reconstitution
- Shelf-stable and long lasting in ambient temperatures
- Easily blended into dough matrix or filling
- Products can be labeled "made with real fruit"
- Low-cost transportation and storage
- Moisture below 3.5%
- Generally use 5 parts water by weight to 1 part powder

### DRUM DRIED FRUIT POWDER vs SUGAR

- **Consider a blend of apple powder with stevia or cane sugar to bring the sweetness closer to sugar**
- **Other benefits:**
  - Apple, pear, plum, and peach are excellent fat replacers
  - Fruit powders are better than sugar if the viscosity or Aw require adjustment.
  - Fruit powders contain other nutrients such as minerals, fiber, phytonutrients
  - No added sugar
- **Air dried or drum dried apple is 86 Brix (soluble solids) sugar is 100**
- **As a replacement for sugar, challenges will be:**
  - 2% malic acid reduces the perception of sweetness
  - Slightly different bulk density and granulation
  - Apple contains a lot of fructose (a reducing sugar that will contribute to non-enzymatic browning)

### APPLICATIONS:

- Bakery product fillings or doughs
- Fruit sauces
- Visual points of identity for cereals
- Fruit bar toppings
- Nutraceuticals
- Cake mixes
- Fruit leathers
- Fruit drinks and teas
- Fat substitute
- Thickening agent

## Adding fruit powder is a natural way to control viscosity and water activity.

Apple or pear can be blended with characterizing fruit to lower ingredient costs.

Dried fruit purées made with 100 percent natural fruit ingredients are drum dried into inexpensive versatile powders. Dried fruit purées can be custom designed with minimum volume requirements; simply choose any fruit or any blend of fruits. Purées may also be colored and flavored with natural or artificial additives to meet your specific needs.

### MAXIMUM MOISTURE LEVELS

1.0% to 3.5% H<sub>2</sub>O

0.10 to 0.30 maximum water activity

Note: All Products are Shown at Actual Size. Actual Product Color May Vary.

### NUTRITIONAL INFORMATION:

#### Nutrient Composition: per 100 grams PROXIMATE Component

Calories	394.87	Sodium (mg)	18
Moisture (g)	3.5 (max)	Potassium (mg)	998
Total Solids (g)	96.5 (max)	Magnesium (mg)	39.22
Protein (g)	2.4	VITAMINS	
Fat (g)	2.11	Vitamin C	ND
Carbohydrate (g)	91.48	CARBOHYDRATE	
Total Fiber (g)	16.79	ANALYSIS	
Insoluble Fiber (g)	5.54	Sucrose (g)	9.0
Soluble Fiber (g)	11.25	Fructose (g)	37.5
Ash (g)	2.11	Glucose (g)	19.2
MINERALS		Sorbitol (g)	9.0
Calcium (mg)	55	ORGANIC ACIDS	
Iron (mg)	5.1	Malic (g)	1.3
		Citric (g)	0.34

For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)

For a complete list of all of our fruits, in all of their forms and endless possibilities, visit [treetoppingredients.com](http://treetoppingredients.com)

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