



FARMER-OWNED
TREE TOP[®]
SINCE 1960

More fruits,
more forms,
more possibilities.

Your Trusted Partner in Fruit Ingredient Solutions

At Tree Top ingredients, we're more than just apples — we're your go-to source for a full range of fruit ingredient solutions. A trusted leader in fruit ingredient manufacturing, we process over 1 billion pounds of fruit annually.

From dried fruits to purées, formulated fruit preps, juice concentrates, and custom fruit ingredients, our ingredients are trusted by leading food brands and found in products on shelves worldwide. With unmatched variety and quality, we're here to support your product development and sourcing needs every step of the way.

Our Values



We have **FUN**

We celebrate success, see the value in what we do, and appreciate one another. We are one team and value each other's unique characteristics, perspectives, and skills. **That's What We're Made Of.**



We **TRUST** each other

We are humble, truthful, and respectful. We communicate directly and follow through our words with action. **That's What We're Made Of.**



We're **CUSTOMER DRIVEN**

Customers are at the heart of every decision we make, every day, both internally and externally. We are committed to providing safe, healthy food, and we're intelligently flexible. **That's What We're Made Of.**



We're **PASSIONATE** in our pursuit of **EXCELLENCE**

We are a knowledge-based company that promotes energizing and creative ideas. We make every process simple and effective. We focus on solutions, continuously improve, and lead by example. **That's What We're Made Of.**



We make our **TEAMS** and **COMMUNITIES** better by our actions

Your top priority is your family. That's why we prioritize the flexibility needed to achieve a work-life balance and to ensure the health and safety of our team members. We equip and empower our team, operate sustainably, and invest in the communities where we live and work. **That's What We're Made Of.**

The Tree Top Advantage

At Tree Top, we proudly supply leading food and beverage brands with high-quality fruit ingredients tailored to meet their exacting standards and product specifications. **Explore how Tree Top ingredients can help bring your next idea to life.**

Multiple facilities for continuity of supply are strategically located near our farmers' fields & orchards, including locations in Selah, Wenatchee, and Prosser, Washington; Woodburn, Oregon; and Oxnard, California.

Modern equipment to output superior products, including visual sorting machines and critical control points.

Extensive ingredient portfolio, from dried fruits to purées, formulated fruit preps, juice concentrates, and custom fruit ingredients.

Custom fruit ingredients to meet exacting specifications, formulated with specific ingredients for functionality, viscosity, texture, color, and flavor.

Uncompromised quality and food safety, backed by SQF Level 2 certification at every facility.

A qualified supplier for a who's who of top CPG Manufacturers and Co-manufacturers in North America and around the globe.



Why work with Tree Top?

Your Partner in Innovation

Leverage our technical experts in food science, product development, engineering, food safety and packaging at the front end of your innovation pipeline.

Custom Fruit-Based Solutions

Proprietary technology and deep product development expertise assist in creating products to meet your specific needs.

Best-in-Class Customer Service

Our customers rely on Tree Top's personalized service, expertise and technology to meet their specific needs.

Our Ingredients

Tree Top is your trusted partner in fruit ingredient solutions.

With a broad portfolio ranging from turnkey to fully customized offerings, we combine advanced technology, deep industry expertise and personalized service to help you bring your best products to market.

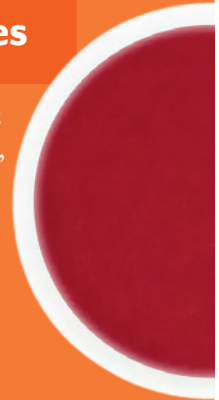
Dried Fruit

Tree Top's extensive portfolio of evaporated and low-moisture apple products & fruit blends brings real fruit flavor, natural color, and nutrition to your product development needs. A lower-cost alternative to fresh or frozen fruit with a long shelf life, our dried fruit ingredients are a reliable, versatile choice across a wide range of applications.



Single-Strength Purées

Our **single-strength 100% fruit purées** capture the natural flavor, color, and Brix level of whole fruit—delivering vibrant taste, visual appeal, and consistent quality in every batch. Crafted to your unique specifications, our purées elevate food and beverage applications with real fruit and no added sugar.



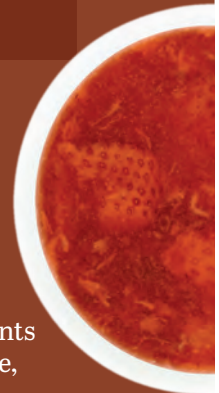
Purée Concentrates

Purée Concentrates offer a more intense flavor and increased Brix level than whole fruit with the reduction of water. A natural alternative to sugar, fruit purées do not contribute to added sugar on nutrition labels.



Formulated Fruit Preps & Fruit Feeders

The customization of fruit products made for specific process equipment and applications, such as: Purée Bases, Fruit Feeders, Variegates and Smoothie/Beverage Bases. Our Custom Offerings are formulated with specific ingredients for functionality, viscosity, texture, color, flavor and piece identity.



Fruit Juice Concentrates

Premium fruit juice concentrates provide an excellent base for 100% fruit juice and a variety of other beverages. They also function as a natural sweetener for baked goods, cereals, snacks, confectionery, and many other food items.



Custom Fruit Ingredients

We understand your ingredient requirement may need to be specially formulated for your unique application. **Let us create the perfect fruit ingredient for you!**





1980

Tree Top becomes the largest supplier of dried apples in the Western Hemisphere.

2004

Acquisition of Northwest Naturals strengthens ready-to-drink beverage formulation expertise.

2023

Installation of advanced purée processing equipment in Prosser to increase capacity and proximity to fruit supply.



1999

Acquisition of Seneca Foods' Prosser facility expands purée capabilities.

2008

Acquisition of Woodburn, OR and Oxnard, CA facilities enhances soft fruit, berry and strawberry processing capacity closer to the source.

2013

Construction of a new, state-of-the-art Oxnard, CA facility to expand and modernize production.

2026

Expansion of ingredient portfolio with innovative new product offerings to meet evolving market demands.



Tree Top Inc. has been growing since 1936.

Today we are a farmer-owned agricultural cooperative with over 700 farmers throughout Washington, Oregon, Idaho and California. We process 1 billion+ pounds of fruit annually.

DRIED FRUIT

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Dried Fruit

More fruits,
more forms,
more possibilities.

Tree Top's extensive portfolio of **evaporated and low-moisture apple products & fruit blends** brings real fruit flavor, natural color and nutrition to your product development needs. A lower-cost alternative to fresh or frozen fruit with a long shelf life, our dried fruit ingredients are a reliable, versatile choice across a wide range of applications.

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Low-Moisture Apples



Low-moisture apple slices, dices, granules, and powders are a versatile fruit addition to many applications and are a low-cost alternative to fresh or frozen apples.



3/4" x 1/2" x 1/4"
Low-Moisture
Apple Dice



3/4" x 1/2" x 1/8"
Low-Moisture
Apple Dice



1/4" x 1/4" x 1/4"
Low-Moisture
Apple Dice



4 Mesh
Low-Moisture
Apple Granule



8 Mesh
Low-Moisture
Apple Granule

Applications

- RTE & Hot Cereals
- Dry Baking Mixes
- RTE Snacks
- Snack/Energy Bars

Advantages

- Shelf Stable
- Excellent Neutral Base for Colors & Flavors
- Various Sizes & Shapes for Piece Identity
- Flavor Extenders
- Low-Cost Transportation & Storage
- Easy Handling & Reduced Labor Costs

Moisture

- 1% – 3.5% Moisture
- Aw 0.10 – 0.30

Size

Dices, Flakes, Slices, "Fries,"
Granules, Powders (4 Mesh
thru 40 Mesh)

Serving

One 1/2 Cup Equivalent of Fresh Apples
@ 3% H₂O = approximately 6 Grams of Ingredient

*No treatment, other preservative treatments available

Flavors

Low moisture apples can be formulated with natural or artificial colors and flavors to meet your specific customized needs.

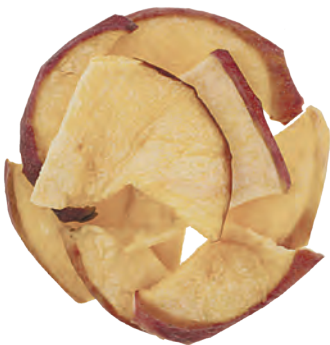
Packaging

Poly-lined Bags in Corrugated
Fiber Case

Storage/Shelf Life*

<70° F – 2 Years
<45° F – 4 Years

Low-Moisture Puffs



Low-Moisture Puffed Apples provide the texture of freeze-dried fruits at a lower cost. Tree Top's unique process of puffing apple pieces forces air into the cellular structure, causing each cell to puff up, giving a crisp, crunchy texture.



1/2" x 1" x NEC
Low-Moisture
Puffed Apples



3/4" x 3/4" x 1/4"
Low-Moisture
Puffed Apples



3/8" x 3/8" x 3/8"
Low-Moisture
Puffed Apples

Applications

- RTE & Hot Cereals
- Dry Baking Mixes
- RTE Snacks
- Snack/Energy Bars

Advantages

- Shelf Stable
- Excellent Neutral Base for Colors & Flavors
- Various Sizes & Shapes for Piece Identity
- Flavor Extenders
- Low-Cost Transportation & Storage
- Easy Handling & Reduced Labor Costs

Moisture

- 1% – 3.5% Moisture
- Aw 0.10 – 0.30

Size

Dices, Flakes, Slices, Chips

Serving

One 1/2 Cup Equivalent of Fresh Apples
@ 3% H₂O = approximately 6 Grams of Ingredient

*No treatment, other preservative treatments available

Flavors

Puffed Apples can be formulated with natural colors and flavors to meet your specific customized needs.

Packaging

Poly-lined Bags in Corrugated
Fiber Case

Storage/Shelf Life*

<70° F – 2 Years
<45° F – 4 Years

Low-Moisture Rolled Flakes



Low-Moisture Rolled Apple Flakes are a versatile addition to many applications and an excellent neutral base for color and flavor enhancers. Rolled flakes are a low-cost alternative to fresh and frozen apples and other fruits.



Low-Moisture Apple Rolled Flakes – Apple



Low-Moisture Apple Rolled Flakes – Blueberry



Low-Moisture Apple Rolled Flakes – Peach



Low-Moisture Apple Rolled Flakes – Strawberry

Applications

- RTE Cereals
- Hot Cereals
- Dry Baking Mixes
- RTE Snacks
- Snack/Energy Bars

Flavors

Low-moisture apple rolled flakes can be formulated with natural or artificial colors and flavors to meet your specific customized needs.

Advantages

- Shelf Stable
- Excellent Neutral Base for Colors & Flavors
- Various Sizes & Shapes for Piece Identity
- Flavor Extenders
- Enhanced Rehydration Due to Surface Area
- Low-Cost Transportation & Storage
- Easy Handling & Reduced Labor Costs

Moisture

- 1% – 3.5% Moisture
- Aw 0.10 – 0.30

Packaging

Poly-lined Bags in Corrugated Fiber Case, Supersacks

Size

Thickness 0.048", 0.08"

Storage/Shelf Life*

<70° F – 2 Years
<45° F – 4 Years

Serving

One ½ Cup Equivalent of Fresh Apples
@ 3% H₂O = approximately 6 Grams of Ingredient

*No treatment, other preservative treatments available

Evaporated Apples



Evaporated apples are a versatile fruit addition to many applications and a low-cost alternative to fresh or frozen apples.



Evaporated Apple Rings



Evaporated Apple Slices



¾" x ½" x ¼"
Evaporated Apple Dice



¼" x ¼" x ¼"
Evaporated Apple Dice



¼" x ¼" x ¼"
Evaporated Apple Dice With Peel



⅛" Evaporated Apple Chips



⅛" Evaporated Apple Grind

Applications

- Fruit Fillings
- Pastries/Baked Goods
- Snack, Energy & Breakfast Bars
- Specialty Sausage
- RTE Cereals
- RTE Snacks
- Entrées & Side Dishes

Flavors

Evaporated apples can be formulated with natural or artificial colors and flavors to meet your specific customized needs

Advantages

- Shelf Stable
- Various Sizes & Shapes for Piece Identity
- Flavor Extenders
- Low-cost Transportation & Storage
- Easy Handling & Reduced Labor Costs

Moisture

- 22% – 26% Moisture, with SO₂
- 14% – 16% Moisture, Untreated
- Aw 0.75 max SO₂
- 0.65 max No Treatment

Packaging

Poly-lined Bags in Corrugated Fiber Case

Storage/Shelf Life*

<70° F – 1 Years
<45° F – 2 Years

Size

Rings, Slice, Dices, Chips, Grinds

Serving

One ½ Cup Equivalent of Fresh Apples
@ 24% H₂O = approximately 8 Grams of Ingredient

*No treatment, other preservative treatments available

Drum-Dried Flake Powders



Dried fruit purées, made with 100% natural fruit ingredients, are **drum-dried into versatile powders**. Available in a wide range of fruit offerings and blends.



35 Mesh Apple Flake Powder



35 Mesh Strawberry Flake Powder



16 Mesh Raspberry Flake Powder



12 Mesh Cherry Flake Powder



12 Mesh Pear Flake Powder



8 Mesh Blueberry Flake Powder



8 Mesh Peach Flake Powder

Applications

- Bakery Product Fillings or Doughs
- RTE Cereals
- Dry Baking Mixes
- Fruit Sauces
- Fruit Leathers
- Fruit Drinks and Teas
- Nutraceuticals
- Fat Substitute
- Thickening Agent

Flavors

Drum-dried flake powders are available in single-fruit or fruit blends. All can be formulated with natural or artificial colors and flavors to meet your specific customized needs.

Advantages

- Real Fruit Inclusion
- Full Natural Flavor
- Shelf Stable
- Excellent Fat Replacer and Moisture Extender
- Easily Blended into Dough Matrix or Filling
- Often Less Expensive than Other Infused Fruits
- Viscosity Controlled by Customer

Moisture

- 1% – 3.5% Moisture
- Aw 0.10 – 0.30

Packaging

Poly-lined Bags in Corrugated Fiber Case

Size

8 Mesh, 12 Mesh, 14 Mesh, 20 Mesh

Storage/Shelf Life*

<45° F – 2 Years

Serving

One ½ Cup Equivalent of Fresh Apples @ 2% H₂O = approximately 6 Grams of Ingredient

*No treatment, other preservative treatments available

Blended Fruit Grinds



Made from a base of evaporated apple dice, **blended Fruit Grinds** are ideal shelf-stable ingredients for snacks, snack bars, plant based meats, and so much more.



Blueberry Apple Fruit Grind



Cherry Apple Fruit Grind



Peach Apple Fruit Grind



Pear Apple Fruit Grind

Applications

- Snacks
- Pressed Fruit Bars
- Granola Bars
- Fillings
- Sauces
- Specialty Meats
- Plant-based Products

Flavors

- Apple
- Apricot
- Blackberry
- Blueberry
- Cherry
- Grape
- Pear

Advantages

- 100% Ground Fruit with a Coarse Texture
- No Added Sugar, Perfect for Clean & Added Fruit Label Call-Outs
- Low-cost Alternative to 100% Characterizing Fruit
- Excellent Base for Other Color and Flavor Profiles

Moisture

- 14% – 17% Moisture
- Aw 0.45 – 0.65

Packaging

Poly-lined Bags in Corrugated Fiber Case

Size

- All blends available in ½" grind
- Apple Peach & Apple Pear available in 5/64" grind

Storage/Shelf Life*

<70° F – 1 Years
<45° F – 2 Years

Serving

One ½ Cup Equivalent of Fresh Apples @ 16% H₂O = approximately 11 Grams of Ingredient

*No treatment, other preservative treatments available



Learn more about our **dried fruit**.

SINGLE-STRENGTH PURÉES

FARMER-OWNED
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Single-Strength Purées

More fruits,
more forms,
more possibilities.

Our **single-strength 100% fruit purées** capture the natural flavor, color, and Brix level of whole fruit—delivering vibrant taste, visual appeal, and consistent quality in every batch. Crafted to your unique specifications, our purées elevate food and beverage applications with real fruit and no added sugar.

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Single-Strength Purées



Apple Sauce



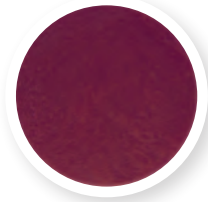
Single-Strength
Apple Purée



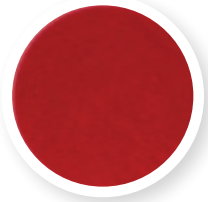
Single-Strength
Apricot Purée



Single-Strength
Blackberry Purée



Single-Strength
Blueberry Purée



Single-Strength
Cherry Purée



Single-Strength Peach Cling
& Freestone Purée



Single-Strength
Pear Purée



Single-Strength
Raspberry Purée



Single-Strength
Plum Purée



Single-Strength
Strawberry Purée



Custom Fruit
Ingredients

Applications

- Baby Foods
- Beverages
- Ice Cream and Yogurt
- Frozen Novelties
- Fruit Snacks & Bars
- Baked Goods
- Snack/Energy Bars
- Dressings & Marinades
- Confections

Advantages

- Excellent Color & Flavor
- Various Sizes for Piece Identity
- Pasteurized for Food Safety
- Diverse Range of Available Fruits



Specifications

Description

Crushed and sieved whole fruit pasteurized for food safety. May contain ascorbic acid for color.

Size

Fine to Coarse Particulates (0.5 mm to 2.4 mm)

Packaging

Aseptic: 55 Gal. Drums, 275 Gal. Totes
 Frozen: 5 Gal. Pails, 55 Gal. Drums

Storage

Aseptic: Refrigerated or Ambient
 Pasteurized: Frozen

Nutrition Label Claims

“Made with Real Fruit”
 Does not Contribute to Added Sugar
 100% Real Fruit



Learn more
 about our
**single-strength
 purées.**

PURÉE CONCENTRATES

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Purée Concentrates

More fruits,
more forms,
more possibilities.

Purée Concentrates offer a more intense flavor and increased Brix level than whole fruit with the reduction of water. A natural alternative to sugar, fruit purées do not contribute to added sugar on nutrition labels.

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Purée Concentrates



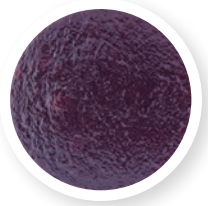
Apple Purée Concentrate



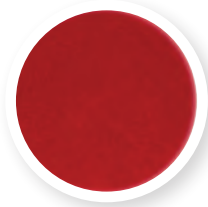
Apricot Purée Concentrate



Blackberry Purée Concentrate



Blueberry Purée Concentrate



Cherry Purée Concentrate



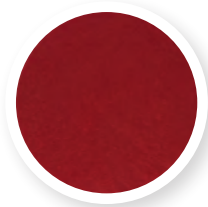
Peach Purée Concentrate



Pear Purée Concentrate



Raspberry Purée Concentrate



Plum Purée Concentrate



Strawberry Purée Concentrate



Custom Fruit Ingredients

Applications

- Baby Foods
- Beverages
- Ice Cream and Yogurt
- Frozen Novelties
- Fruit Snacks & Bars
- Baked Goods
- Snack/Energy Bars
- Dressings & Marinades
- Confections

Advantages

- Economical Shipping & Storage
- Stable & Predictable Brix
- Consistent Viscosity
- Easily Achieved Desired Consistency and Brix Level with Water Dilution at Customer's Facility
- Lower Storage Costs
- Turnkey Use; Unlimited Manufacturing Flexibility



Specifications

Concentrate Range

20 – 45° Brix

Size

Coarse, Medium, Fine, and Micronized Fruit Particulates (0.5 mm to 2.4 mm)

Packaging

Aseptic: 55 Gal. Drums, 275 Gal. Totes
 Frozen: 5 Gal. Pails, 55 Gal. Drums

Storage

Aseptic: Refrigerated or Ambient
 Pasteurized: Frozen

Nutrition Label Claims

“Made with Real Fruit”
 Does not Contribute to Added Sugar
 100% Real Fruit



Learn more about our purée concentrates.


C-PC-26

FORMULATED FRUIT PREPS
& FRUIT FEEDERS

FARMER-OWNED
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Formulated Fruit Preps & Fruit Feeders



More fruits,
more forms,
more possibilities.

The customization of fruit products made for specific process equipment and applications, such as: **Purée Bases, Fruit Feeders, Variegates and Smoothie/Beverage Bases.** Our Custom Offerings are formulated with specific ingredients for functionality, viscosity, texture, color, flavor, and piece identity.

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Formulated Fruit Preps & Fruit Feeders



Apple Fruit Preps & Fruit Feeders



Blueberry Fruit Preps & Fruit Feeders



Cherry Fruit Preps & Fruit Feeders



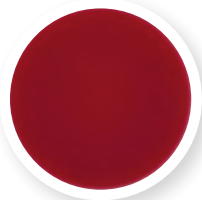
Grape Fruit Preps & Fruit Feeders



Mango Fruit Preps & Fruit Feeders



Peach Fruit Preps & Fruit Feeders



Pomegranate Fruit Preps & Fruit Feeders



Raspberry Fruit Preps & Fruit Feeders



Strawberry Fruit Preps & Fruit Feeders



Tangerine Fruit Preps & Fruit Feeders



Custom Fruit Ingredients

Applications

- Beverages & Smoothies
- Ice Cream
- Sorbet
- Variegates
- Yogurt and Other Dairy Bases
- Fruit Leathers
- Fruit Snacks

Advantages

- Products are Specifically Formulated to Meet Your Unique Needs
- Several Processing Methods Available (i.e., Pasteurized or Aseptic)
- Fresher Flavor, Excellent Piece Identity, and Nice Color
- Various Sizes & Shapes for Piece Identity
- Great Taste and Outstanding Quality



Specifications

Description

Customization of fruit products made for specific manufacturer applications.

Size

Range of Purée to Sliced or Diced Fruit

Packaging

Aseptic: 5 Gal. Bag-in-Box, 55 Gal. Drums, 275 Gal. Totes
 Frozen: 5 Gal. Pails, 55 Gal. Drums

Storage

Aseptic: Refrigerated or Ambient
 Pasteurized: Frozen



Learn more about our **formulated fruit preps & fruit feeders**

FRUIT JUICE CONCENTRATES

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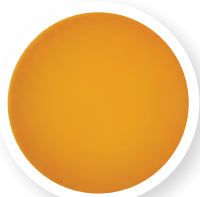
Fruit Juice Concentrates

More fruits,
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Premium fruit juice concentrates make excellent natural sweeteners for 100% fruit juices, baked goods, cereals, confectionery, and many other applications.

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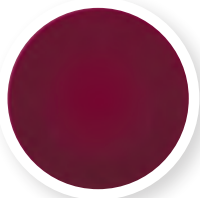
Fruit Juice Concentrates



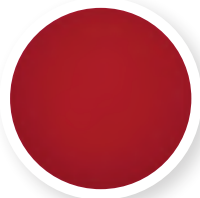
Apple Juice Concentrate



Pear Juice Concentrate



Raspberry Juice Concentrate



Strawberry Juice Concentrate



Custom Ingredients

Applications

- 100% Fruit Juices
- Beverages & Smoothies
- Baked Goods
- Confectionery
- Dressings & Marinades
- Frozen Novelties
- Fruit Snacks & Bars
- RTE Cereal

Advantages

- Allows Your Product to be Labeled as Containing “Real Fruit Juice”
- Serves as an Alternative Sweetener, Replacing Sugar or Corn Syrup
- Contributes Various Flavor and Color Profiles
- Fruit Juice Can be Added to Your Formula as a Way to Adjust Acidity and Sweetness



Specifications

Description

Fruit Juice Concentrate Available in conventional or organic. Color reduced and specialty formulations are available.

Brix Range

50 – 70° Brix

Packaging

Pails, Drums, Totes, Tankers

Storage

Refrigerated or Frozen

Nutrition Label Claims

Contains ‘Real Fruit Juice’



Learn more about our **fruit juice concentrates.**

Our network of
700+ farmer owners
grow the fruit that
we process, near
our manufacturing
facilities.

Wenatchee, WA
Prosser, WA
Selah, WA
Woodburn, OR
Oxnard, CA

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Let us help you
bring your next
big idea to life!

