

DRIED FRUIT

FARMER-OWNED
TREETOP
SINCE 1960



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

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

Size

Thickness 0.048", 0.08"

Flavors

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

Packaging

Poly-lined Bags in Corrugated Fiber Case, Supersacks

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 ¾" x ¼"
Evaporated Apple Dice



¼" x ¼" x ¼"
Evaporated Apple Dice



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



½" Evaporated Apple Chips



½" Evaporated Apple Grind

Applications

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

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

Size

Rings, Slice, Dices, Chips, Grinds

Flavors

Evaporated 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 – 1 Years
<45° F – 2 Years

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.



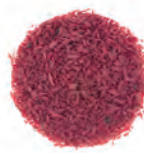
35 Mesh Apple Flake Powder



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

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

Size

8 Mesh, 12 Mesh, 14 Mesh, 20 Mesh

Serving

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

*No treatment, other preservative treatments available

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.

Packaging

Poly-lined Bags in Corrugated Fiber Case

Storage/Shelf Life*

<45° F – 2 Years

Blended Fruit Grinds



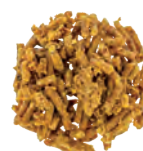
Made from a base of evaporated apple dice, **blended Fruit Grinds** are ideal shelf-stable ingredients for snacks, snack bars, plant based meats, and so much more.



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

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

Size

- All blends available in ⅛" grind
- Apple Peach & Apple Pear available in 5/64" grind

Serving

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

*No treatment, other preservative treatments available

Flavors

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

Packaging

Poly-lined Bags in Corrugated Fiber Case

Storage/Shelf Life*

<70° F – 1 Years
<45° F – 2 Years



Learn more about our **dried fruit**.