

PURÉE CONCENTRATES

FARMER-OWNED
TREETOP
SINCE 1960



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



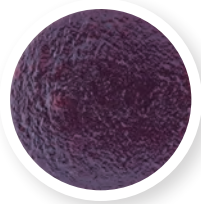
Apple Purée Concentrate



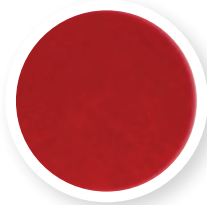
Apricot Purée Concentrate



Blackberry Purée Concentrate



Blueberry Purée Concentrate



Cherry Purée Concentrate



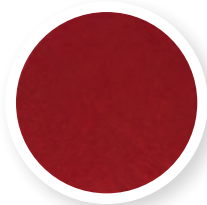
Peach Purée Concentrate



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

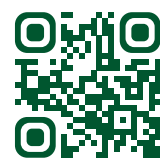
Aseptic: 55 Gal. Drums, 275 Gal. Totes
Frozen: 5 Gal. Pails, 55 Gal. Drums

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.**