

Individual Quick Frozen

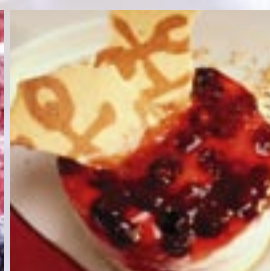
Free-flowing fruit and vegetables that make the difference

By selecting IQF fruit and vegetables from SVZ, you are not only opting for quality but also expertise. SVZ has considerable experience with the Individual Quick Freezing technique, and is responsible for every stage of the process. Quality and safety are guaranteed because SVZ even influences the cultivation process, and manufactures its own products in its own factories. SVZ has extensive knowledge of fruit and vegetables varieties and their possible IQF applications. SVZ will put this knowledge into practice on your behalf, by matching the IQF product to your requirements. The result is a series of applications in which every piece of free-flowing fruit or vegetables makes the difference.

What are IQF fruit and vegetables?

As the name Individual Quick Frozen (IQF) suggests, fruit, pieces of fruit or vegetables are rapidly frozen and as a result remain free-flowing. Due to this all the natural characteristics of fresh fruit and vegetables are retained. Fruit and vegetables can be frozen whole, or in dices or slices of different sizes.

The basis for every IQF product is a high-quality raw material, carefully selected by SVZ. The IQF process is suitable for a range of fruit and vegetable varieties. Vegetables may be blanched before freezing. IQF products are easily processed as they defrost rapidly, and are perfect for portion control. In addition, SVZ guarantees consistency in quality and composition.



What can you do with IQF fruit and vegetables?

IQF fruit and vegetables are perfect for finished products in which whole, dices or slices of fruit and vegetable make the difference because:

- they increase the fruit and vegetable identity of a product;
- they above all add the flavourful and healthy characteristics of fruit and vegetables to the product;
- of their decorative characteristics on/in a product;
- they can be easily dosed on/in the finished product and therefore also in the manufacturing process;
- they defrost rapidly and can therefore be quickly processed by the customer;
- they have an excellent shelf life (at least 24 months at -18°C).

IQF products are ideal for applications in which fruit and vegetable pieces provide added value, for example as a decorative element or as a clearly visible and recognisable ingredient amongst the other ingredients in a finished product. In addition, IQF products can be accurately applied in a recipe.



A wide range of fruit and vegetables are suitable for treatment via the IQF process. The added value for some products lies primarily above all in their fruit or vegetable identity, whilst others stand out for their ease of use.

Fields of application include:

- ready meals
- jam and fruit preparations
- confectionery/baking
- dairy
- ice cream
- food services



Why work with SVZ?

SVZ excels at tracking & tracing, and as a consequence is a reliable partner when it comes to food safety and quality. SVZ manages the entire chain from cultivation and processing right through to delivery of a wide range of fruit and vegetable ingredients. SVZ has its own collection points and factories. As a consequence, harvesting conditions, origin and process suitability are fully known, and can be influenced by SVZ. SVZ washes and sorts the raw materials with care and precision, using modern laser and X-ray equipment. In addition, the products are processed into ingredients geared to the customers' wishes.

As a consequence, SVZ is able:

- to guarantee consistency in high-quality;
- to produce customer-specific IQF products;
- to support customers with product development;
- to offer technical sales support;
- to offer flexibility and creativity;
- to ensure safety and reliability;
- to offer service in packaging, logistics and storage.

SVZ offers the advantage of spread deliveries so that even when purchasing large volumes, you only need maintain a limited stock. SVZ also guarantees consistency in quality.



Range

A whole selection of fruit and vegetable varieties are suitable as a raw material for IQF treatment. Commonly requested varieties are strawberry, cherry, carrot and kidney beans. However, pumpkin and pinto beans are also ideal IQF products. Consult our portfolio for an overview of commonly used varieties. Should the list not contain what you are looking for, please let us know and we will inform you about other possibilities.



Shelf life

At least 24 months at -18°C.

Packaging

- Carton
- Octabin
- Bag

Please refer to the leaflet 'Packaging' published by SVZ for more detailed information.

Try visiting our website at www.svz.com for news about our products and activities, detailed information about fruit in the 'fruit fact files' and other interesting details about fruit and vegetable ingredients.



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