

Puree and concentrated puree

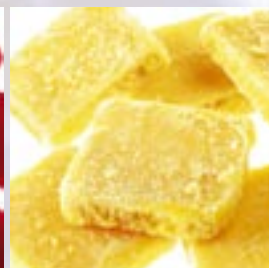
Pure fruit and vegetable down to the tiniest fibre

When it comes to fruit and vegetable purees, SVZ can be described as a pure specialist. SVZ supplies these products in high quality, retaining their natural characteristics, down to the tiniest fibre. Purees from SVZ offer a wide range of possibilities, because SVZ has the knowledge and experience to make purees from a wide range of fruit and vegetable varieties. Just as important, SVZ knows how to bring the best out of this ingredient, in a finished product. Although purees are often viewed as a bulk product, based on the company's knowledge, experience and service, SVZ supplies tailored products. In addition, SVZ guarantees consistent quality and composition.

What are purees?

A puree is produced by sieving or grinding fruit or vegetables until the juice and fibres form a single mass. This simple puree can then be concentrated. Both variants are based on high-quality raw materials, carefully selected by SVZ.

One puree product with major practical advantages is the puree cube. This is a product which is frozen ultra-rapidly into small cubes (like domino pieces), which can then be rapidly defrosted. As well as saving time, this production method guarantees the retention of both flavour and colour. In addition, the cubes are easy to dose.



For certain applications, concentrated puree has advantages over single strength puree. Because water has been extracted, less product needs to be packaged, transported and stored. Energy consumption in processing is also lower, because no water has to be evaporated, for example for fruit preparations. This can lead to cost savings.

There are various types of puree:

- single strength or concentrated (2 to 4 times)
- with or without seeds
- coarse, fine or homogenised
 - *Coarse*: the raw material is ground resulting in a coarse puree, in which small pieces of the raw material are still recognisable (traditional home-made look)
 - *Fine*: the raw material is sieved to a fine puree, retaining part of the fibre structure
 - *Homogenised*: under pressure, a homogeneously distributed, smooth mass is produced, in which no fibres are any longer visible
- with or without acidifying agent
- possibly with added sugar
- aseptic or frozen



What can you do with puree?

With puree products from SVZ, you can develop finished products in which fruit identity, fruit content, structure and mouth feel become essential characteristics. However, puree is also ideally suitable for adding the flavour, colour and aroma of fruit and/or vegetable to any product.

Puree is a ready-to-use product which can be directly added to the recipe of your finished product. SVZ is responsible for the entire process from customer-specific production via stock management with limited working stock right through to guaranteed consistency in quality and composition. Puree can be used in a range of products. Possible applications include:

- drinks
- dairy
- ice cream
- jam and fruit preparation
- confectionery

Why work with SVZ?

SVZ has the knowledge, technology and facilities to process fruit and vegetables into top-quality purees. The company's raw material expertise makes SVZ the ideal partner for developing tailor-made solutions and new applications.

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.

As a consequence, harvesting conditions, origin and process suitability for example, are fully known, and can be influenced by SVZ.

As a result, SVZ is able:

- to produce its own puree, and as a result, itself to influence the quality and composition of the product. This guarantees consistency in composition and quality;
- to produce customer-specific purees;
- proactively to offer new/trendy fruit and/or vegetable 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.



Range

Fruit

Practically all fruits are suitable as raw material for puree and concentrated puree. SVZ can call upon a wide range of fruit varieties from red fruit to exotic fruit, from strawberry to blackcurrant. Consult our fruit portfolio for an overview of commonly used fruit varieties. Should the list not contain what you are looking for, please let us know and we will inform you of further possibilities.

Vegetables

Many types of vegetable are suitable for puree and concentrated puree. These include well-known purees such as carrot and cauliflower but also less common vegetable varieties such as pumpkin and red bell pepper. Consult our portfolio for an overview of commonly-requested vegetable types. Should the list not contain what you are looking for, please let us know and we will inform you of further possibilities.

Shelf life

Aseptic

Depending on the fruit type, an aseptic puree can be stored between 3 and 12 months. This is based on the colour and aroma characteristics during the storage period.

Above all for red fruit products, it is recommended that they be stored at a maximum temperature of 4°C, to retain their colour.

Frozen

At least 24 months at -18°C

Packaging

Aseptic

Carton, drum, stainless steel container, octabin

Semi aseptic

Stainless steel container, tanker truck

Frozen

Carton, drum

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



SVZ International BV
Oude Kerkstraat 8
Postbus 27
4870 AA Etten-Leur - NL
Tel. +31 (0)76 5049 494
Fax +31 (0)76 5049 400
info@svz-nl.com

SVZ USA Inc.
1500 N. Broadway
P.O. Box 715
Othello, WA, 99344 - USA
Tel +1 509.488.6563
Fax +1 509.488.2631
info@svz-usa.com

