

SunVale Candied Fruit



Candied fruit is the product of fruit that has been subjected to the process of sugar saturation. The correct sugar content helps it maintain its firmness, colour and shape for a long time. Candied fruit is bake and freeze stable. The degree of dryness, acidity and sugar content can be adjusted to meet the needs of individual clients.

USE AS AN INGREDIENT IN:

- Chocolate coated confectionery
- Pralines & chocolates
- Ice cream
- Chocolate bars, cookies and museli type products
- Fruit teas

FEATURES:

- Made from 105g-240g fruit per 100g finished product
- Sugar content: min. 65%
- No artificial colours
- Shelf life 12 months
- 12kg cartons x 60 = 720kg/one UK pallets



Candied Apple Cubes



Candied Apple Slices



Candied Aronia



Candied Blackcurrant



Candied Gooseberry



Candied Lemon Peel (cubes)



Candied Orange Peel (slices)



Candied Plum



Candied Rhubarb



Candied Rowanberry



Candied Sour Cherry



Candied Strawberry

ALSO AVAILABLE IN CANDIED FORMAT: Bilberry, blackberry, cranberry, orange slices, lemon peel strips, orange peel cubes, orange peel heart & clover leaf shapes, raspberry, wild blueberry

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